Contactless Catering







Creative take-out or delivery. Contactless. To keep you safe and healthy. STEP 1: Contact Michael Edmondson at <u>medmondson@nicu.edu</u>.

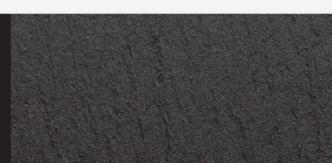
STEP 2: Order with Nichole Burton at <u>nburton@gourmetdiningllc.com</u>

STEP 3: Select menu items + set pick up or delivery location.

STEP 4: Serve + Enjoy. Each meal is packaged individually.











When you dine with us, your health and safety is of paramount importance. We want you to know that we have a comprehensive plan in place to ensure we effectively manage the spread of illnesses such as COVID-19. Our team continues to monitor guidance provided by the Centers for Disease Control and Prevention (CDC), World Health Organization (WHO) and other health authorities.

You can rest assured we are taking many steps to ensure a safe foodservice environment and to reinforce our stringent health and hygiene standards.

This includes:

- Maintaining strict cleaning, sanitizing and disinfecting protocols
- Ensuring CDC guidelines for handwashing and hygiene etiquette
- Reinforcing Food Safety Management System/HACCP standards for food preparation and service
- Temperature checks for anyone entering the workplace
- Contactless clock-in procedures for associates
- Social Distancing

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Look for this icon throughout for details on our contactless approach.





MORNING MEALS

Minimum of 18 person per order

CONTINENTAL BREAKFAST

7.89 per person

Bagel Cream Cheese, Butter, Jelly Banana Bottled Orange Juice

GREAT START CONTINENTAL BREAKFAST 8.25 per person

Muffin Butter Seasonal Hand Fruit Yogurt Cup Bottled Orange Juice

TRADITIONAL LUMBERJACK BREAKFAST 13.99 per person

Minimum 25 person order

Cinnamon French Toast w/Syrup Scrambled eggs Bacon Seasoned breakfast potatoes Bottled orange juice

> *Vegan Tofu Scramble Available Upon Request Upcharge \$1.25/each

BREAKFAST A LA CARTE

Minimum \$100 purchase

Yogurt Parfait with Fresh Berries & Granola	5.75 each
Seasonal Fresh Fruit Cup	5.99 each
Individually Wrapped Bagels w/Cream Cheese	18.99 dozen
Individually Wrapped Muffins (by the Dozen)	23.65 dozen
Individually Wrapped Slices of Pound Cake	35.95 dozen
Assorted Hand Fruit	2.20 each
Assorted Individual Cereal Boxes	1.95 each
Half pint of milk	1.75 each
Kind Bars	3.65 each
Granola Bars	2.99 each

HAND-CRAFTED SANDWICHES

Minimum of 18 Sandwiches per order

CHOOSE YOUR BREAD

Bagel Kaiser Roll Croissant English Muffin

CHOOSE YOUR FILLING

Egg & Cheese Sausage, Egg, & Cheese Bacon, Egg, & Cheese Pork Roll, Egg, & Cheese Egg, Spinach, & Tomato Vegan Tofu Scramble Wrap 3.99 each 4.69 each 4.69 each 4.69 each 4.69 each 4.99 each



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Personal Snack Pack items packaged individually and bundled together. Sweet Treats individually wrapped.

SNACK PACKS

Minimum of \$100 per order

Grapes & Cheese Cup	5.99 per person
Classic Hummus & Veggies	5.99 per person
Carrots & Celery with Ranch	5.99 per person
Celery, Apples, Peanut Butter & Raisins	6.99 per person
Chips & Salsa	4.99 per person

SWEET TREATS

Minimum of \$100 per order

Assorted Freshly-Baked Cookies (2 each)	2.99 each
Fudge Brownies	2.50 each
Rice Krispies Treats	2.00 each
Granola Bars	2.99 each
Bagged Chips/Pretzels	1.99 each
Bagged Popcorn	2.75 each
Assorted Candy Bars	2.50 each
Fresh Whole Fruit	2.20 each

PRETZEL FACTORY

Minimum of \$100 per order

Soft Pretzel Nuggets (12 per order individually wrapped) Full Sized Soft Pretzel (individually wrapped) Includes Spicy Brown Mustard Packets	5.99 each 2.50 each
Cheddar Cheese Cups	1.25 each
Cinnasugar Cups	.99 each



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Complete meals boxed individually.

BOXED LUNCHES

Minimum of 18 boxes per order

EXPRESS BOX LUNCH

All sandwiches served on freshly baked Kaiser rolls with lettuce & tomato. Includes: condiments, bottled water, seasonal hand fruit, potato chips, & freshly baked cookies.

Sandwich Selections:

Turkey Breast & Provolone Cheese Ham & Swiss Grilled Veggies & Hummus Tuna Salad

ARTISAN BOX LUNCH

Includes Sandwich, fresh fruit, choice of side, and dessert bar. Bread Selection: Ciabatta Roll, Brioche, Wheat Wrap, Multigrain, Baguette, or Focaccia

Sandwich Selections:

Vegg Head- Marinated Grilled Veggies, Leaf Lettuce, & Balsamic Vinaigrette

Mediterranean- Grilled Chicken with Cucumber , Tomato, & Hummus

Classic Italian- Pepperoni, Ham, Salami, & Provolone, lettuce & tomato, Oil & Vin

New Yorker- Roast Beef, Boursin Cheese, Leaf Lettuce, & Horseradish Sauce

Ole Smokey- Smoked Turkey, Swiss Cheese, Autumn Greens, & Honey Mustard

Sides:

Potato Chips Classic Macaroni Salad Coleslaw Pasta Salad (Vinaigrette Based) Small Garden Salad with dressing packet *Turkey Wrap-* Turkey, Provolone, Bacon, & Ranch

The Gobbler- Roasted Turkey, Stuffing, Cranberry Sauce, & Gravy

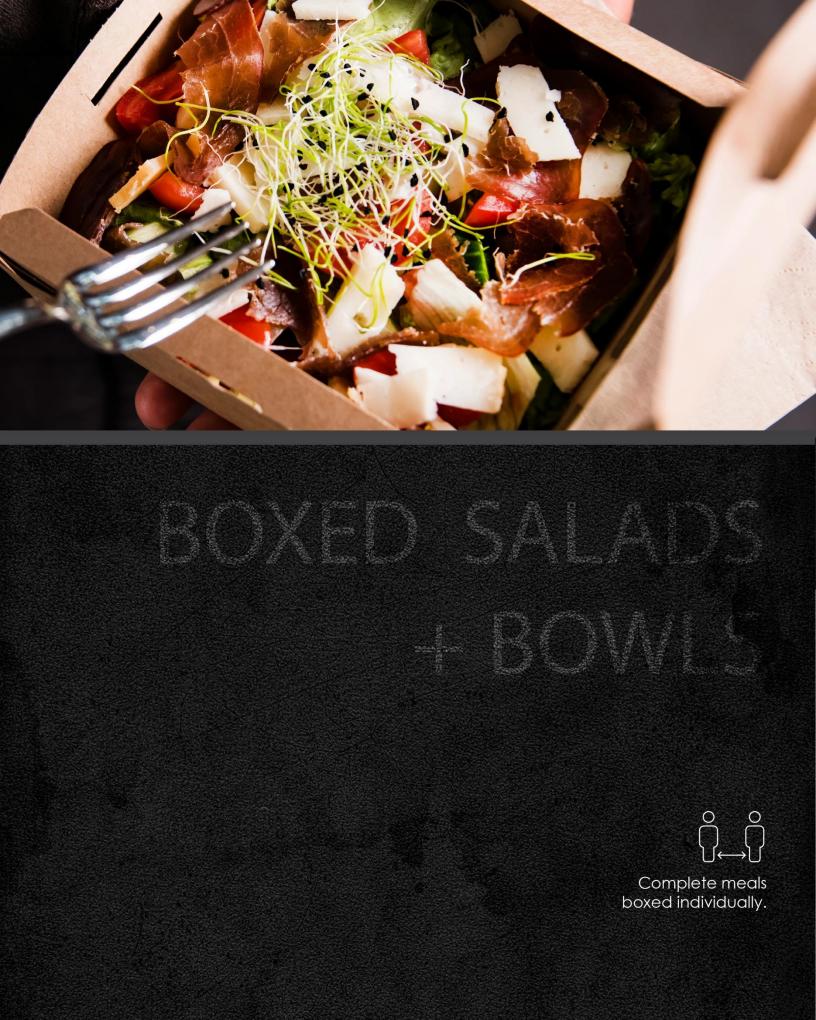
Southern Sandwich- Fried Chicken, Lettuce, Pickles, Hot Sauce, & Mayo

Buffalo Bleu- Buffalo Chicken, Lettuce, & Bleu Cheese

Cajun-Cajun BBQ Chicken & Coleslaw

14.49 per person

16.49 per person



SALADS Minimum of 18 salads per order	
All salads include bottled water, freshly baked cookies, & cut	lery
House Salad Iceberg & Romaine mix with tomatoes, cucumbers, & carrots	12.99 per person
Traditional Chef Salad Turkey, ham, provolone, hardboiled egg, tomato, cucumber, and crisp greens with Russian dressing	15.79 per person
Turkey Cobb Mesclun greens, with turkey, applewood-smoked bacon, hardboiled egg, tomato, onion, cucumber, crumbled blue cheese and house-made croutons	15.79 per person
Blackened Chicken Caesar Salad Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing	14.39 per person
Crispy Chicken Salad Crispy chicken, cheddar cheese, hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing	14.39 per person
Baja Salad Old Bay seasoned Shrimp over Romaine and mixed greens topped with grape tomatoes, cheddar cheese, corn and black bean salsa, seasoned tortilla strips & cilantro lime vinaigrette	16.99 per person
Asian Chicken Salad Mandarin orange, Grilled chicken, Crispy Chow Mein Noodles, tomato, cucumber and mixed greens with an Asian sesame dressing	14.39 per person
California Salmon Salad Mesclun greens with grilled salmon, celery, olives, tomatoes, cucumbers with balsamic vinaigrette	16.99 per person
Mediterranean Roasted Cauliflower Quinoa Salad Quinoa with olives, tomato, cucumber, chick peas, onion, lemon, roasted garlic infused olive oil over baby field greens	14.39per person





All meals are packaged individually and served hot in disposable packaging. *Minimum of 20 people for all boxed theme meals

LITTLE ITALY

Option 1

16.99 per person

Baked Ziti, Italian Vegetable Medley, Artisan Dinner Rolls & Butter, Fresh Baked Cookies

Option 2

16.99 per person

Spaghetti & Meatballs, Fresh Vegetables, Artisan Dinner Rolls & Butter, Fresh Baked Cookies

Option 3

18.99 per person

Chicken Franchise, Rice, Chef's Vegetables, Dinner Rolls, & Nonna Bites

Option 4

17.99 per person

Chicken Parmesan, Penne Pasta, Fresh Vegetables, Home Baked Garlic Bread, & Nonna Bites

TASTE OF THE SOUTH

13.99 per person Option 1 Carolina Pulled Pork with Slider Rolls, Macaroni & Cheese, BBQ Baked Beans, Cheddar Jalapeno Cornbread, & Blonde Brownies

Option 2

14.99 per person

Buttermilk Fried Chicken, Macaroni & Cheese, BBQ Baked Beans, Cheddar Jalapeno Cornbread, & Blonde Brownies

Option 3

 Option 3
 15.99 per person

 Pulled BBQ Portabella Mushrooms with Slider
Rolls, Macaroni & Cheese, BBQ Baked Beans, Cheddar Jalapeno Cornbread, & Blonde Brownies

Custom Menu Options Available Upon Request

HOME-STYLE

Option 1

15.99 per person

Herb-Brined Turkey Breast with Sage Gravy, Roasted Sweet Potatoes, Fresh Vegetables, & Blondie Brownies

Option 2

16.99 per person

Herb & Panko Crusted Salmon, Garlic Roasted Red Bliss Potatoes, Oven Roasted Vegetables, & Blondie Brownies

Option 3

16.99 per person

Vegan Crab Cakes, Rice Pilaf, Vegetable Medley, & Vegan Dessert

COOKOUT

Choose one:

13.99 per person

Hamburger Veggie Burger Hot Dogs **BBQ** Chicken Sandwich

Includes:

Chips Pasta Salad Lettuce Tomato Pickles Onions Condiments Fresh Baked Cookies

* *Additional Sides are available

Complete your meals by adding Side House Salad \$3.35 each Side Caesar Salad \$3.50 each







All meals are packaged individually and served hot in disposable packaging.

JERSEY MIKE'S BOXED MEALS

Minimum of 18 boxes per order

All Boxes Served with Lay's Potato Chips, Bottled Beverage & Cookies. No substitutions available. All Sandwiches served with Onions, Lettuce, Tomato, Red Wine Vinegar, Olive Oil, Oregano, Salt,

Small Lunch Box- Small Sub

#14 The Veggie-Swiss, Provolone, & Green Bell Peppers on Wheat Bread

#10 Tuna Fish- Freshly Made on Premise on White Bread

- #7 Turkey & Provolone on Wheat Bread
- #13 The Original Italian on White Bread

Regular Lunch Box- Regular Sub

14.25 per person

12.25 per person

#14 The Veggie-Swiss, Provolone, & Green Bell Peppers on Wheat Bread

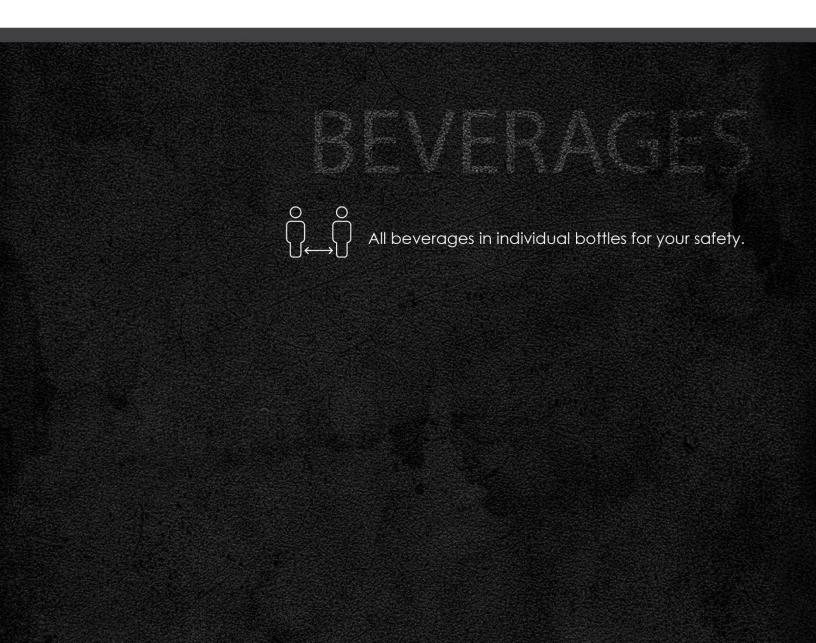
- #10 Tuna Fish- Freshly Made on Premise on White Bread
- #7 Turkey & Provolone on Wheat Bread
- #13 The Original Italian on White Bread





BEVERAGES

Order minimum \$100	
Bottled Cold Brew	3.99 per person
Bottled Iced Tea	2.99 per person
Canned Soda	1.99 per person
Bottled Water	1.99 per person
Mini Bottled Water	1.50 per person
10oz Orange Juice	2.25 per person
Box of Coffee – 10cps.	22.15 per box



POLICIES

To ensure proper delivery/pick up time, place your orders at least 4 business days prior to your event.

Napkins and disposable cutlery will be provided as needed depending on menu choice and guest count. No china is available at this time.

*All Buffets at this time must be Covid-Compliant and will require plexiglass and a server(s) at an additional cost.

All items are packaged in disposable containers and for the individual. When possible recyclable and compostable packaging and flatware will be made available. Groups/Host will be responsible for clean-up and trash removal.

Please let us know if any of your guests have food allergies and/or dietary restrictions; we are happy to accommodate.

Sanitation and safety is of our utmost importance. Please see all labels for quality assurance and temperature on all menu selections that need refrigeration and heating.

To book your room contact Michael Edmondson at <u>medmondson@njcu.edu</u>.

*At this time please contact Nichole Burton for all catering orders: <u>nburton@gourmetdiningllc.com</u> or call (732)263-5678





