

EVENT MENU



**FARMINGDALE
STATE
HOSPITALITY**





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



Farmingdale State College is committed to advancing green Energy and Sustainability principles. In accordance with our bottled water policy, all events under 100 people will be provided water dispensers instead of canned water

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



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ALL-DAY PACKAGES

ALL DAY DELICIOUS \$46.69

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



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MEETING WRAP UP \$40.89

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI	
Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$30.29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/ 8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Canned Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Canned Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.



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BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$8.39

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$11.19

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.39

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$34.29 PER DOZEN	290-450 Cal each
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Assorted Bagels with Butter, Cream Cheese and Jam v \$2.89 PER PERSON	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$23.99 PER DOZEN	360-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$2.89 PER PERSON	360-450 Cal each
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Assorted Donuts \$26.19 PER DOZEN	240-540 Cal each
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Assorted Donuts \$2.59 PER PERSON	240-540 Cal each
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Seasonal Fresh Fruit Platter VG PF \$3.69 PER PERSON	35 Cal/2.5 oz. serving
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Assorted Yogurt Cups \$2.99 EACH	40-80 Cal each
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BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.79

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.79

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$13.79

Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast v	100 Cal each
Silver Dollar Pancakes v	40 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.
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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

YOGURT PARFAITS \$6.39 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait v	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v PF	410 Cal each
Honey Ginger Pear Yogurt Parfait v PF	460 Cal each
Strawberry Yogurt Parfait v	360 Cal each

TRADITIONAL SANDWICHES \$6.69 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each

Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

CREPE STATION \$18.49

Crepes prepared fresh to order with choice of Toppings. Attendant required, additional fees will apply.

Freshly Made Crepes v	50 Cal each
Nutella v	150 Cal/1 oz. serving
Chocolate Sauce vg	80 Cal/1 oz. serving
Sugared Strawberries v	60 Cal/2 oz. serving
Brown Sugared Apples v	80 Cal/2 oz. serving
Sliced Bananas vg EW PF	100 Cal each
Chocolate Chips v	70 Cal/0.5 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply



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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$14.79

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Canned Water	
Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Canned Water	0 Cal each
Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing \$21.29	
	430 Cal/16.5 oz. serving
Mediterranean Chicken & Grain Salad: Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives served with Lemon Garlic Vinaigrette EW PF \$17.89	
	340 Cal each/7 oz. serving
Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette EW \$23.39	
	290 Cal/11 oz. serving

Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$12.19

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Canned Water	
Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Canned Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.19

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Roast Beef and Cheddar Sandwich	410 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Chicken Caesar Wrap	630 Cal each
Apple Bacon Chicken Salad Ciabatta	610 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta v	460 Cal each



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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$19.59

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages		
Choice of Two (2) Side Salads (pg 10)	30-240 Cal each	
Dill Pickle Slices VG	5 Cal/1 oz. serving	
Individual Bags of Chips V	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each	
Assorted Craveworthy Cookies V	220-240 Cal each	
Choice of Two (2) Beverages:		
Lemonade	90 Cal/8 oz. serving	
Iced Tea	0 Cal/8 oz. serving	
Iced Water	0 Cal/8 oz. serving	

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	150 Cal/3.5 oz. serving



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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CARIBBEAN BREEZE \$17.89

Spicy Mango Salad VG PF	80 Cal/2.4 oz. serving
Caribbean Coconut Rice and Red Beans VG EW PF	140 Cal/3.6 oz. serving
Jamaican Style Hand Pie with Eggs & Vegan Sausage	550 Cal each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	370 Cal each
Churros V	150 Cal each

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$22.79

Choice of Two (2) Bases:	
Mejadra Lentils and Rice with Crispy Onions VG EW PF	120 Cal/3.5 oz. serving
Mediterranean Salad Mix VG PF	15 Cal/2 oz. serving
Hummus VG PF	330 Cal/4.5 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	220 Cal/3.5 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Baked Falafel VG PF	45-260 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad VG EW PF	130 Cal/2.5 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4.25 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2.25 oz. serving
Cucumber Tomato Salad VG EW PF	40 Cal/3.75 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce V	40 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1.5 oz. serving
Harissa Sauce VG	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each
Add Pita	
Half Grilled Pita V PF	290 Cal each
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each

ALL-AMERICAN PICNIC \$21.39

Traditional Potato Salad V	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving



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BUFFETS

THEMED BUFFETS

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NORTHERN ITALIAN BUFFET \$23.09

Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal each

TASTY TEX MEX \$21.19

Tortilla Chips VG	280 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and Vegan Cheese v	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps VG	250 Cal/2.75 oz. serving



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BUFFETS

THEMED BUFFETS

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ASIAN ACCENTS \$25.59

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

HEARTLAND BUFFET \$23.79

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Eggplant Parmesan V PF	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie V	270 Cal each

CLASSIC PIZZA \$21.99

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Kettle Chips V	190 Cal/1.25 oz. each
Choice of Three (3) Pizzas:	
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices	270 Cal/slice
Pepperoni Pizza	390 Cal each
Buffalo Chicken Pizza	380 Cal each
BBQ Chicken Pizza	450 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

NOODLE BAR BASICS \$22.29

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta VG	170 Cal/4 oz. serving
Fettuccine Noodles VG	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	120 Cal/4 oz. serving
Alfredo Sauce V	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

*All packages include necessary accompaniments and condiments.

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BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Add an Extra Buffet Starter? \$4.59	40-250 Cal each

BUFFET ENTREES

Grilled Lemon Rosemary Chicken EW \$26.09	130 Cal/4 oz. serving
Chicken Mushroom Marsala EW \$26.09	240 Cal/6.75 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$26.09	210 Cal/3.75 oz. serving
Kale Pesto Crusted Cod \$30.09	180 Cal/3.25 oz. serving
Roast Beef with Demi-Glace \$30.09	260 Cal/6 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$18.69	410 Cal/15.75 oz. serving
Crispy Five Spice Tofu VG EW PF \$22.29	340 Cal/5 oz. serving
Add an Extra Buffet Entrée? \$6.89	80-680 Cal each

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes V PF	100 Cal/4.25 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Add an Extra Buffet Side? \$4.59	40-350 Cal each

BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Red Velvet Thimble Cake V	90 Cal each
Cookies and Cream Thimble Cake V	130 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Assorted Dessert Bars V	200-420 Cal each
Add an Extra Buffet Finish? \$3.59	80-520 Cal each



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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket	\$27.59	45 Cal each
Italian Meatballs	\$23.89	90 Cal each
Mini Beef Wellington	\$56.49	120 Cal each
Chicken Quesadillas	\$27.59	50 Cal each
Chili-Lime Chicken Kabobs	\$36.99	40 Cal each
Sweet & Spicy Boneless Chicken Wings	\$30.69	150 Cal each
Coconut Shrimp	\$32.89	50 Cal each
Baked Mac n' Cheese Melts	v \$29.79	80 Cal each
Assorted Mini Quiche	\$28.59	100 Cal each
Spanakopita	v \$23.39	60 Cal each
Vegetable Spring Rolls	v \$28.89	50 Cal each
Buffalo Cauliflower Wings	vg ew pf \$21.39	25 Cal/1.75 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$34.49	90 Cal each
Mediterranean Antipasto Skewers	\$34.99	60 Cal each
Veggie Hummus Cups	vg ew pf \$28.69	170 Cal each
Gazpacho Shooters	vg ew pf \$21.19	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	vg \$16.99	50 Cal each
Cranberry Brie Crostini	\$21.09	170 Cal each
Crab Dip Crostini	\$25.19	40 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$25.19	100 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.



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RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CLASSIC CHEESE TRAY \$68.59 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini **V**

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$52.09 SERVES 12

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip **V PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$45.79 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

GRILLED VEGETABLES \$57.09 SERVES 12

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES TRAY \$67.09 SERVES 12

Traditional Hummus with Pita Chips & Fresh Vegetables **V EW PF**

230 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD \$128.39 SERVES 12

Chef Curated Charcuterie Board

Calories Vary Per Assortment



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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

HAPPY HOUR \$18.29

Spinach Dip (Warm or Chilled) served with Pita Chips ▼	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese ▼	390 Cal/6 oz. serving
Assorted Craveworthy Cookies ▼	220-240 Cal each
Assorted Dessert Bars ▼	200-420 Cal each

SOFT PRETZEL BAR \$6.59

Hot Pretzels ▼g	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce ▼	50 Cal/1 oz. serving
Spicy Mustard Sauce ▼g	60 Cal/1 oz. serving
Yellow Mustard Sauce ▼g	25 Cal/1 oz. serving
Nacho Cheese Sauce ▼	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce ▼g	60 Cal/1 oz. serving
Cajun Cheese Sauce ▼	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce ▼g	80 Cal/1 oz. serving
Caramel Sauce ▼	120 Cal/1 oz. serving

WING BAR \$16.99

Carrot Sticks ▼g	45 Cal/4 oz. serving
Celery Sticks ▼g	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt ▼g	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning ▼g	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce ▼g	10 Cal/1 oz. serving
Barbecue Sauce ▼g	70 Cal/1 oz. serving
Sweet Garlic Teriyaki ▼g	60 Cal/1 oz. serving
Nashville Hot Oil ▼g	240 Cal/1 oz. serving
Hot Honey Garlic Sauce ▼	90 Cal/1 oz. serving
Ranch Dressing ▼	100 Cal/1 oz. serving
Blue Cheese Dressing ▼	150 Cal/1 oz. serving
Sweet Chili Sauce ▼g	50 Cal/1 oz. serving
Jalapeño Ranch Dressing ▼	100 Cal/1 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

ENERGY BREAK \$4.19

Granola Bars ▼	100-250 Cal each
Fruit Filled Bar ▼	100-250 Cal each
Breakfast Bar ▼	100-250 Cal each

SNACK ATTACK \$8.69

Assorted Individual Bags of Chips ▼	100-160 Cal each
Roasted Peanuts ▼	180 Cal/1 oz. serving
Trail Mix ▼	280 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bakery-Fresh Brownies ▼	250 Cal each

COFFEE BREAK \$4.99

Assorted Craveworthy Cookies ▼	220-240 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUGAR RUSH \$4.39

Select Four (4) Desserts to build your Dessert Board:

Cranberry Blondie ▼	240 Cal each
Famous Mint Brownie ▼	230 Cal each
Spiced Pumpkin Blondie ▼	260 Cal each
Cookies & Cream Blondie ▼	270 Cal each
Pumpkin Spice Iced Cookie ▼	260 Cal each
Peppermint Iced Cookie ▼	260 Cal each
Sugar Berry Cookie ▼	250 Cal each
Cranberry Vanilla Iced Cookie ▼	260 Cal each
Eggnog Cookie ▼	280 Cal each
Chunky Chocolate Chip Cookies ▼	240 Cal each
Oatmeal Raisin Cookie ▼	220 Cal each
Sugar Cookies ▼	230 Cal each
Gourmet Dessert Bars ▼	200-420 Cal each



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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.49 PER PERSON	0 Cal/8 oz. serving
Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$32.29 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$2.39 PER PERSON	0 Cal/8 oz. serving
Canned Water	\$2.29 EACH	0 Cal each
Assorted Sodas (Can)	\$1.79 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.59 EACH	100-150 Cal each
Apple Cider	\$23.39 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$23.39 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$18.59 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.59 PER GALLON	90 Cal/8 oz. serving
Infused Water	\$10.59 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving
Iced Water	\$9.29 PER GALLON	0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$2.59 PER PERSON	220-240 Cal each
Bakery-fresh Brownies ▼	\$3.09 PER PERSON	250 Cal each
Gourmet Dessert Bars ▼	\$3.09 PER PERSON	200-420 Cal each
Assorted Mini Parfaits ▼	\$2.39 PER PERSON	180-240 Cal each
Custom Artisan Cupcakes ▼	\$32.99 PER DOZEN	180-480 Cal each



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ORDERING INFORMATION

Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today

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Prices effective until 08/01/2026
Prices may be subject to change

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