

CARVED + CRAFTED
catering

Events Menu
2024

Welcome

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Carved & Crafted by Chartwells at PACE University

PACE University Catering Hours
Monday-Friday: 8:00am-6:00pm

For Weekend, Holiday and Semester Break Hours of Operation please contact Special Events or Chartwells for more info.



The Morning Start

10 Guest Minimum

Continental Breakfast Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340) Seasonal fresh fruit display (Cals: 60) Ice Water, regular and decaf coffee and assorted hot teas (Cals:0) Orange juice (Cals:120)	10.27 per person
Energy Breakfast Egg white scramble with potato, spinach and tomato (Cals:240) Avocado toast (Cals:230-270) Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370) Ice Water, regular and decaf coffee and assorted hot teas (Cals: 0) Orange juice (Cals: 120)	13.58 per person
Traditional Breakfast Cinnamon French toast or buttermilk pancakes (Cals: 170-240) Scrambled eggs (Cals: 190) Bacon, pork sausage or turkey sausage (Cals: 45-70) Seasoned breakfast potatoes (Cals: 120) Seasonal fresh fruit display (Cals: 60) Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210) Ice Water, regular and decaf coffee and assorted hot teas (Cals: 0) Orange juice (Cals: 120)	14.65 per person



The Morning Start

10 Guest Minimum

New Age Continental Seasonal Fresh Fruit Display (Cals: 60) Housemade Granola (Cals: 280) Assorted Mini Muffins (Cal: 260-310) Vanilla Yogurt (Cals: 140) Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0) Orange Juice (Cals: 142)	10.59 per person
Oatmeal & Fruit Bar Breakfast Oatmeal (Cals: 166) Seasonal Fresh Fruit Display (Cals: 60) Mini Assorted Muffins (Cals: 160-210) Vanilla Yogurt (Cals: 140) Assorted Toppings (Cals: 8-180) <i>Cinnamon Sugar, Banana, Dried Cranberries, Raisins, Almonds and Granola</i> Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0) Orange Juice (Cals: 142)	9.49 per person
Country Buffet Breakfast Scrambled Eggs (Cals: 190) Bacon, Pork Sausage Or Turkey Sausage (Cals: 45-70) O'Brien Potato Hash Brown's (Cals: 120) Assorted Mini Bagels and Cream Cheese (Cals: 170-220) Seasonal Fresh Fruit Display (Cals: 60) Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0) Orange Juice (Cals: 142)	12.59 per person



A la Carte



Assorted bagels and spreads (Cals: 240-3040)	23.20 per dozen
Freshly-baked croissants (Cals: 350)	20.97 per dozen
Assorted Danish (Cals: 270-390)	20.22 per dozen
Assorted Freshly Baked Muffins (Cals: 140-420)	21.50 per dozen
Yogurt parfait with fresh berries and granola (Cals: 250)	3.52 per person
Overnight oats (min 10 ppl) (Cals: 300-540)	3.31 per person
Assorted Mini Muffins (Cals: 260-310)	14.76 per dozen
Assorted Mini Bagels & Spreads	18.08 per dozen
Assorted Mini Danish (Cals: 110-220)	14.55 per dozen
Ham & Swiss cheese quiche (Cals: 390)	3.42 per person
Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)	3.42 per person
Hardboiled Eggs (Cals: 70)	1.06 per person
New York smoked salmon platter (min 10 ppl) (Cals: 70)	9.95 per person

All Sandwiches can be made on
Croissant, Buttermilk Biscuit, Wrap or English Muffin

Bacon, cage-free egg and cheese on a fresh English muffin (Cals: 350)	3.42 each
Cage-free egg and cheese on a fresh English muffin (Cals: 280)	2.24 each
Fried chicken on a buttermilk biscuit (Cals: 560)	4.99 each
Tomato and cage-free egg on a whole wheat wrap (Cals: 570)	2.24 each
Cage-free egg and bacon on a croissant (Cals: 390)	4.42 each
Sliced brisket, cage free fried egg & gouda, frisee, blistered tomato on croissant (Cals: 710)	5.42 each
Hot ham and cheese on a buttermilk biscuit (Cals: 510)	3.42 each

10 Guest Minimum

Hand-Crafted
Egg Sandwiches

Balanced Breaks

10 Guest Minimum

Chips & Salsa Lime & sea salt tortilla chips (Cals: 100) House-made tomato salsa (Cals: 10) Guacamole (additional charge) (Cals:110)	3.74 per person 3.00 per person
Fruit & Nut Bar Seasonal fresh hand fruit & berries(Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	4.70 per person
Popcorn Trio Spicy chili, herb & rosemary, & regular popcorn (Cals: 140-200)	3.31 per person
Mezze Spreads Served with crisp vegetables & pita chips (Cals: 40-80) Yellow lentil hummus (Cals: 60) Classic chickpea hummus(Cals: 30) Babaganoush (Cals: 50)	4.70 per person



Beverages

10 Guest Minimum
25 People per Bubblers

Freshly Brewed Regular or Decaf Coffee with Hot Water & Assorted Teas (Cals: 0)	3.42 per person
Hot Apple Cider (Cals: 110)	2.35 per person
Hot Chocolate (Cals: 130)	2.35 per person
Individual Orange, Apple Or Cranberry Juice (Cals: 90-117)	3.49 per person
Assorted Canned Soda (Cals: 0-170)	1.99 each
Fruit-infused Ice Water (Cals: 0-10) (Bubbler)	21.39 per
Ice Water (Cals: 0-10) (Bubbler)	21.39 per
Lemonade (Cals: 60) (Bubbler)	32.10 per
Iced Tea (Cals: 60) (Bubbler)	32.10 per
Fruit Punch (Cals: 60) (Bubbler)	32.10 per

Alcoholic Beverages

House Chardonnay	19.25 per bottle
House Merlot	19.25 per bottle
Beer	8.55 per bottle
Champagne	21.39 per bottle
Non-Alcoholic Champagne	16.05 per bottle
Corking Fee	54.00 per Event

Special Requests will be priced accordingly



Classic Deli Buffet Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.			18.40 per person
PICK 3	PICK 2	PICK 1	
Smoked ham (Cals: 180) Turkey (Cals: 75) Salami (Cals: 300) Roast beef (Cals: 75) Tuna salad (Cals: 190) Cold fried tofu (Cals:60) Seasonal roasted vegetables (Cals: 50)	American (Cals: 90) Swiss (Cals: 90) Provolone (Cals: 100) Pepper jack (Cals: 110) Cheddar (Cals: 110)	House-made chips (Cals: 100) Chick pea tomatosalad (Cals: 80) Quinoa & tabbouleh salad (Cals: 260) Small garden salad (Cals: 40)	



10 Guest Minimum

Make it a Party
Add Beverages &
Cookies
4.99 per person

Artisan Sandwich Board Your choice of 4-sandwiches served with house-made chips and a side salad.		20.86 per person
PICK 4	PICK 1	
Muffuletta vegetarian sandwich (Cals: 600) Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890) Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals:480) Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730) Avocado, lettuce, tomato on wheat (Cals: 450) Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540) Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)	Chick pea tomatosalad (Cals: 80) Quinoa & tabbouleh salad (Cals: 260) Small garden salad (Cals:40)	



8 Slices per Pizza

<i>a La Carte Pizza (1 Pizza)</i> (Cals: 306 - 550) Plain Pizza Pie Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham, Meatballs, Broccoli, Tomatoes, Olives, Spinach	15.50 Plain Pizza .85 per each additional topping
<i>Pizza Party (6 Pizzas)</i> (Cals: 306 - 700) <i>Includes 1 Topping Per Pie & Ice Water</i> Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham, Meatballs, Broccoli, Tomatoes, Olives, Spinach	105.81
<i>Pizza Party Deluxe (12 Pizzas)</i> (Cals: 306 - 700) <i>Includes 1 Topping Per Pie & Ice Water</i> Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham, Meatballs, Broccoli, Tomatoes, Olives, Spinach	186.00

Pizza

Make it a Party
Add assorted
Canned Beverages
& Cookies

4.99 per person

Party Subs

10 Guest Minimum

Make It a Party (Add to any Party Sub) Includes: Potato Salad, Macaroni Salad Or Garden Salad Chips, Assorted Cookies, Assorted Canned Beverages & Ice Water	6.69 per person
American (Cals: 576) Turkey, Ham, Roast Beef, American Cheese	74.09 3ft Sub 10 – 12 people
Italian (Cals: 615) Salami, Ham, Provolone	
Caesar (Cals: 621) Grilled Chicken, Parmesan Cheese, Caesar Dressing	
Tuna (Cals: 543) Fresh Tuna Salad	125.99 6ft Sub 20 – 24 people
Vegetarian (Cals: 432) Eggplant, Zucchini, Squash, Peppers, Red Onion	



Salad Bar

10 Guest Minimum

18.08 per person

PICK 2 GREENS

- Romaine (Cals: 5)
- Iceberg (Cals: 3)
- Spinach (Cals: 22)
- Mesclun Greens (Cals: 10)
- Kale (Cals: 33)

PICK 2 PROTEINS

- Grilled Chicken (Cals: 46)
- Marinated Beef (Cals: 54)
- Albacore Tuna (Cals: 13)
- Shrimp (+2.99 per person) (Cals: 33)
- Salmon (+2.99 per person)(Cals: 58)

PICK 6 TOPPINGS

- Toasted Croutons (Cals: 58)
- Tomatoes (Cals: 17)
- Cucumbers (Cals: 15)
- Carrots (Cals: 12)
- Roasted Beets (Cals: 12)
- Bacon (Cals: 151)
- Cheddar Cheese (Cals: 113)
- Chopped Egg (Cals: 78)
- Broccoli (Cals:11)
- Mushroom (Cals: 5)
- Peppers (Cals: 18)
- Red Onion (Cals: 12)
- Chickpeas (Cals: 46)

PICK 1 DRESSING

- Caesar (Cals: 15)
- Blue Cheese (Cals: 32) Italian Vinaigrette (Cals: 35)
- Balsamic Vinaigrette (Cals: 14)
- Fat Free Ranch (Cals: 128)
- Honey Mustard (Cals: 139)

SIDE SALAD SELECTION	
Macaroni Salad (Cals: 358)	4.69 per person
Toasted Couscous, Dried Fruit and Mint (Cals: 106)	
Cucumber, Tomato and Red Onion (Cals: 88)	
Quinoa and Diced Vegetable Salad (Cals: 94)	
Tomato, Basil and Mozzarella Fresca (Cals 125)	
Asian Noodle Salad (Cals: 348cal)	
Marinated Gilled Vegetable Salad (Cals: 68)	
Fresh Fruit Salad (Cals: 124)	
Marinated Mushrooms (Cals: 54)	
Red Bliss Potato Salad (Cals: 291)	

Make it a Party (4.99)

- Cookies (Cals: 170-210)
- Dinner Rolls (Cals: 50) Butter (Cals: 102)
- Assorted Cold Beverages & Ice Water (Cals: 0 – 170)



10 Guest Minimum

Assorted freshly baked cookies (Cals:170-210)	3.42 per person
House-made fudge brownies (Cals: 200)	4.49 per person
Cereal Treats Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter (Cals: 190-350)	27.60 per dozen
Assorted Dessert Bars (Cals: 110-320)	4.49 per person
Pretzels (yogurt-covered pretzels) (Cals: 270-280)	6.29 per LB
Individually wrapped granola bars (Cals: 190)	16.58 per dozen
Individually bagged chips (Cals: 130-320)	1.17 per person
Fresh whole fruit (Cals: 30-110)	13.26 per dozen
Petit Fours (Cals: 60)	5.99 per person
Assorted Italian Pastries (Cals: 210-410)	5.77 per person
Assorted Italian Cookies (Cals: 210-410)	4.70 per person

Sweets & Treats

**Express Box Lunch**

All sandwiches served on chef's selection of fresh bread, side salad, cookies and water.

18.72 per person

Sandwich Selections

Turkey breast and provolone cheese (Cals: 490)

Ham and Swiss cheese (Cals: 470)

Roast beef and cheddar (Cals: 440)

Grilled veggie wrap (Cals: 570)

Tuna salad (Cals: 580)

Grilled Mediterranean chicken (Cals: 730)

10 Guest Minimum

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with side salad, chips, cookies and water.

20.86 per person

Sandwich Selections, Pick 4:

Muffuletta vegetarian sandwich (Cals: 600)

Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)

Avocado, lettuce, tomato on wheat (Cals: 450)

Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Side Salads, Pick 1

Chickpea & tomato salad (Cals: 80)

Quinoa & tabbouleh salad (Cals: 260)

Small garden salad (Cals: 40)

Lunch Buffets

Large Serves Approx. 30-35

Half Serves Approx. 15-20

Italian

Sausage & Peppers (Cals: 90)	90.41 Full	45.15 Half
Chicken Parmesan (Cals: 111)	90.94 Full	45.15 Half
Lemon Grilled Chicken (Cals: 139)	67.83 Full	34.91 Half
Meat Lasagna (Cals: 34)	84.74 Full	45.15 Half
Vegetable Lasagna (Cals: 30)	84.74 Full	45.15 Half
Tortellini Alfredo (Cals: 60)	84.74 Full	45.15 Half
Baked Ziti (Cals: 30)	56.49 Full	28.24 Half
Pasta a la Vodka (Cals: 101)	45.15 Full	21.50 Half
Pasta Primavera (Cals: 64)	49.64 Full	33.06 Half
Grilled Vegetable Medley (Cals: 11)	66.12 Full	33.06 Half
Rosemary Roasted Potatoes (Cals: 27)	66.12 Full	33.06 Half
Rice Pilaf (Cals: 30)	66.12 Full	33.06 Half

Favorites

Mac n Cheese (Cals: 71)	44.07 Full	20.96 Half
Steamed Broccoli (Cals: 12)	66.12 Full	33.06 Half
Sautéed String Beans (Cals: 6)	38.62 Full	19.79 Half
Roasted Salmon, Lemon, Beurre Blanc (Cals: 94)	143.27 Full	71.68 Half
Fried Chicken (Cals: 320)	64.19 Full	32.09 Half
Sliced Turkey Breast, Gravy Stuffing (Cals: 47)	66.12 Full	33.06 Half
Mashed Potatoes (Cals: 28)	38.64 Full	19.79 Half

Make it a Party

Add Dinner Rolls, Ice Water, Beverages & Cookies
5.99 per person



Lunch Buffets

Latin

Large Serves Approx. 30-35
Half Serves Approx. 15-20

Adobo Grilled Chicken Breast (Cals: 54)	93.73 Full	49.64 Half
Arroz con Pollo (Cals: 45)	93.73 Full	49.64 Half
Pernil, Roasted Pork, Sofrito (Cals: 56)	93.73 Full	49.64 Half
Chimichurri Marinated Beef (Cals: 53)	104.75 Full	60.66 Half
Arroz y Gandules (Cals: 33)	66.12 Full	33.06 Half
Plantains (Cals: 23)	58.31 Full	22.03 Half
Peppers & Onions (Cals: 21)	58.31 Full	22.03 Half
Black Beans (Cals: 33)	44.28 Full	20.96 Half

Asian

General Tso's Chicken (Cals: 44)	93.73 Full	49.64 Half
Chicken and Vegetable Stir Fry (Cals: 28)	93.73 Full	49.64 Half
Orange Beef & Broccoli (Cals: 48)	93.73 Full	49.64 Half
Shrimp Lo Mein (Cals: 31)	82.70 Full	44.08 Half
Cantonese Shrimp & Vegetable Stir Fry (Cals: 47)	93.73 Full	49.64 Half
Sweet & Sour Pork (Cals: 56)	93.73 Full	49.64 Half
Egg Rolls (Cals: 157)	82.70 Full	44.08 Half
Dumplings: choice of Pork, Chicken or Vegetable (Cals: 44 - 78)	82.70 Full	44.08 Half
Fried Rice (Cals: 36)	66.12 Full	33.06 Half
Vegetable Lo Mein (Cals: 101)	66.12 Full	33.06 Half
Steamed Jasmine White Rice (Cals: 26)	44.08 Full	22.03 Half
Bok Choy, Glazed Oyster Sauce (Cals: 19)	66.12 Full	33.06 Half
Stir Fry Vegetables, Sesame & Ginger (Cals: 22)	66.12 Full	33.06 Half

Make it a Party
Add Dinner Rolls, Ice Water, Beverages & Cookies
5.99 per person



Little Italy

10 Guest Minimum

18.72
per person

Served with Garden or Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200)

PICK 1

Lasagna (Cals: 480), fettucine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

PICK 1

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)

Fresh baked garlic bread (Cals: 210)

Add an antipasto platter (Cals: 520): 3.42 per person

Add Beverages
1.99 per person





Classic Carolina pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage coleslaw (Cals: 120)

Cheddar jalapeño cornbread (Cals: 330)

Strawberry shortcake (Cals: 660)

19.79
per person

10 Guest Minimum

Add Beverages
1.99 per person

*Taste of
the South*

Home-style Spread

10 Guest Minimum

Herb brined turkey breast sage gravy (Cals: 260)
Herb & panko crusted salmon (Cals: 170)
Garlic roasted red bliss potatoes (Cals: 130)
Roast brussel sprouts (Cals: 45)
Tossed garden salad (Cals: 40)
Fudge brownies (Cals: 200)

20.86
per person

Add Beverages
1.99 per person





Picnic Buffet

10 Guest Minimum

Add Beverages
1.99 per person

19.15
per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

PICK 3

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480), or BBQ glazed chicken (Cals: 630)

PICK 2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)

Taste of the Mediterranean

10 Guest Minimum

22.04
per person

Mediterranean Delights

Chermoula spiced chicken skewers with tzatziki sauce (Cals: 350)

Kofta lamb meatballs on tabbouleh with red chili tomato sauce (Cals: 310) Mini falafel with tahini sauce (Cals: 350)

Lentil hummus with grilled pita chips (Cals: 680)

Mezze grilled & marinated vegetables with hummus (Cals: 150)

Marinated olives (Cals: 40)

Wholesome Mediterranean Feast

Blackened salmon with lemon & parsley (Cals: 140)

Za'tar roast chicken breast (Cals: 240)

Whole wheat penne with broccoli, lemon & garlic (Cals:

430) Broccoli rabe with red chili flake & roast garlic (Cals:

15) Chick pea & tomato salad (Cals: 80)

23.98
per person

Add Beverages
1.99 per person



Taco House

10 Guest Minimum

19.24
per person

Chicken Tinga (Cals: 170)

Ground Beef Taco(Cals: 280)

Spanish Rice (Cals: 160)

Southwest Peppers & Onions (Cals: 98)

Elote (Cal: 110)

Churro with Chocolate Dipping Sauce (Cals: 250)

Includes Corn & Flour Tortillas

Make it a Party
Add Beverages
1.99 per person





Grilled Mahi Mahi Baja Fish Tacos (Cals: 210)
Grilled Chicken Skewers with Soft Flour Tortillas (Cals: 390)
Black Bean & Corn Salad (Cals: 150)
Mexican Rice (Cals: 180)
Fresh, House-made Guacamole (Cals: 110), Salsa (Cals: 10),
and Baked Corn Tortilla Chips (Cals: 70)

19.90
per person

Add Beverages
1.99 per person

Balanced
Southwestern

10 Guest Minimum

Asian Noodle & Dumplings

Soba noodle salad with miso mustard vinaigrette (Cals: 180)

Shrimp gyoza with chili vinegar (Cals: 170)

Pork dumpling with hoisin peanut sauce (Cals: 180)

Chili tofu & vegetables (Cals: 100)

BBQ hoisin steak, avocado, scallion lettuce wraps (Cals: 270)

Guacamame (Edamame Guacamole) with fried wonton crisps (Cals: 220)

Pao zaf cold vegetable zoodle salad (Cals: 360)

Shrimp poke (Cals: 680)

19.15
per person

10 Guest Minimum

Add Beverages
1.99 per person





Traditional Asian Buffet

10 Guest Minimum

19.15
per person

Orange Ginger Chicken (Cals: 550)
Beef with Broccoli (Cals: 170)
Ginger Vegetable Fried Rice (Cals: 290)
Traditional Egg Rolls (Cals: 100)
Sesame Broccoli (Cals: 90)

Add Beverages
1.99 per person

Hors d'Oeuvres

197.30 for 100 Pieces
(Two choices per 100 pieces)



Served Hot

Spanakopita (Cals: 160)
Vegetable Spring Roll with Thai Chili Sauce (Cals: 90)
Chicken Pot Sticker with Curry Mustard Sauce (Cals: 130)
Mini Meatball, Marinara, Fresh Shaved Parmesan (Cals: 150)
Thai Chicken Satay with Spicy Peanut Sauce (Cals: 110)
Pigs In a Blanket with Ketchup and Flavored Mustard (Cals: 280)
Pulled Pork, BBQ Sauce, Texas Toast Square (Cals: 210)
Chicken Confit On a Polenta Cake with a Jalapeño with Apricot Marmalade (Cals: 451)
Black Bean and Roasted Corn Quesadilla (Cals: 190)
Asian Shrimp and Pork Shumai (Cals: 279)
Vegetable Samosa (Cals: 288)
Mini Roasted Tri-color Potatoes with toppings: Cheese, Sour Cream, Bacon (Cals: 410)
Grilled Chicken and Cheddar Cheese Quesadilla (Cals: 200)
Sesame Chicken Strip (Cals: 320)
Zucchini & Feta Fritters (Cals: 129)

Served Cold

Polenta with Balsamic Mushroom Tapenade (Cals: 385)
Tortilla Crisp with Shredded Fajita Chicken (Cals: 435)
Individual Caesar Salad with Fresh Shaved Parmesan and House- made Croutons (Cals: 480)
Bacon, Bleu Cheese and Tomato Lettuce Wraps (Cals: 340)
Bruschetta with Roma Tomato, Fresh Mozzarella (Cals: 280)

Premium Hors d'Oeuvres

Hot (Priced per each, Min. of 50 pieces)



Shrimp & Vegetable Spring Roll with Mongolian Sweet & Sour Sauce (Cals: 80)	3.31 ea.
Warm Fig, Caramelized Onion, Bleu Cheese flatbread bites (Cals: 70)	3.31 ea.
Crispy Chicken Sliders with Pickles and Special Sauce (Cals: 250)	5.49 ea.
Heirloom Tomato, Torn Basil, Roasted Garlic, and Asiago Flatbread (Cals: 290)	3.31 ea.
Asian Pork and Vegetable Dumplings with Dipping Sauce (Cals: 350)	3.39 ea.
Beef Empanadas with Avocado Dip (Cals: 360)	4.49 ea.
Crab Rangoon with Sweet & Sour Dipping Sauce (Cals: 90)	3.39 ea.
Mini Chicken and Waffles with Hot Maple Honey (Cals: 223)	4.59 ea.
Coconut Shrimp with Pineapple- Sweet Chili Dipping Sauce (Cals: 212)	5.49 ea.
Mini Crab Cake with Roasted Red Pepper Aioli (Cals: 140)	4.49 ea.
Kobe Beef Sliders, Loaded, "Whopper" Style (Cals: 320)	6.09 ea.
Mini Roast Pork Bao (Cals: 30)	4.49 ea.
Bacon Wrapped Scallop (Cals: 80)	5.49 ea.
Tandoori Kebab (Cals: 120)	3.69 ea.



Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)	4.38 ea.
Gazpacho Shooter (Cals: 30)	4.38 ea.
Goat Cheese and Garlic and Herb Crostini (Cals: 290)	3.10 ea.
Smoked Salmon Mousse on Potato Crisp (Cals: 70)	3.10 ea.
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	5.49 ea.
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glaze (Cals: 120)	3.39 ea.
Thai Chicken Lettuce Wrap (Cals: 400)	4.99 ea.
Harvest Chicken Salad in a Phyllo Cup (Cals: 150)	3.99 ea.
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	5.99 ea.
Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)	5.49 ea.
Hummus Shooter with Crudité Garnish (Cals: 130)	5.45 ea.

Cold (Priced per each, Min. of 50 pieces)

Hors d'Oeuvres

Hors d'Oeuvres

Standard Serves Approx. 25
Large Serves Approx. 75



Cheese Display (Cals: 160) Served with artisan bread, crackers and fresh fruit garnish	90.41 Standard 143.70 Large
Crudit� Display (Cals: 130) Seasonal vegetables served with ranch dipping sauce	85.49 Standard 135.56 Large
Seasonal Fresh Fruit Display (Cals: 45) Seasonal fruit & berries	111.92 Standard 186.39 Large
Italian Antipasti Display (Cals: 210) Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini	110.20 Standard 181.89 Large
Mediterranean Market Display (Cals: 230) Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini	132.03 Standard 198.05 Large

Pasta Station

10 Guest Minimum

***This service requires a Chef**

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and Pasta (Cals: 110)

OR

PICK 2

Orecchiette with broccoli rabe (Cals: 730)

Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Gemelli pomodoro with eggplant (Cals: 410)

Tortellini a la bolognese (Cals: 460)

Rigatoni with marinara or Alfredo (Cals: 250-330)

19.24

per person
+ Chef



Seated Dinner

10 Guest Minimum

First Course *(Select one salad option)*

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)	4.50 per person
Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)	5.99 per person
Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)	5.99 per person
Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140)	5.99 per person
Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch (Cals: 340)	6.99 per person
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)	5.50 per person
Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)	6.99 per person
Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270)	6.99 per person



Airline chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	19.99 per person
Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	19.99 per person
Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	29.99 per person
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cals: 1,080)	29.99 per person
Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590)	35.99 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals:620)	37.99 per person
Broccoli tofu stir fry with brown rice (Cals: 380)	19.99 per person
Greek lemon polenta with portabella mushroom ragout (Cals: 260)	19.99 per person

Seated Dinner

10 Guest Minimum

Desserts

Crème Brulee Cheesecake (Cals:350)	6.99 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	6.99 per person
Chocolate Layer Cake (Cals:230)	6.99 per person
Strawberry Shortcake (Cals: 460)	7.99 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	5.99 per person
Warm Apple Crisp (Cals: 340)	6.99 per person





For The Table

Linen (Navy blue, Gold, White)	12.83 each
Paper Tablecloths (White rectangle)	6.99 each
Paper Tablecloths (White round)	6.99 each
China Rental Plated Dinner (estimate)	27.99 per person
China Rental Plated Reception (estimate)	24.99 per person
High-end Plastic ware	6.99 per person
Butlers, Bartenders (4 hour minimum/ \$65.00 each additional hour)	250.00 per Butler/Bartender
Weekend Events	55.00 service fee

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Meeting Room and Equipment

Please reserve all non-food related equipment by contacting Special Events. This will include room reservation, set and room configuration, audio visual and other general information.

Plan Your Event

Welcome to the Carved and Crafted! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am - 6:00pm. Please contact our catering coordinator for customized service and menus. (Pace NYC: 212-346-1360, Pace Pleasantville: 914-923-2774)

Policies & Procedures

All catering orders must be submitted to Special Events once your 25Live space request has been confirmed. A 25Live confirmation will be provided to you by Special Events detailing catering and costs as a receipt for opening a purchase order. Purchase orders must be received by Special Events 24 hours prior to the event start time. Opening a purchase order for your catering without communicating your catering order directly to Special Events ***does not*** place your catering order with Chartwells. The Pace Catering Guide can be found online at pace.edu/special-events/catering-guides.

Ordering Timeline

1. For events under 100 people, orders must be received by Chartwells (via Special Events) at least four business days prior to the date of the event.
2. For events 100 people or more, orders must be received by Chartwells (via Special Events) at least five business days prior to the date of the event.
3. Orders less than the minimum number of guests will be charged the minimum.
4. Depending on the nature of your event, additional catering fees may apply such as: late order fees, cancellation fees, small order fees, and labor charges. (Please see additional sections regarding these fees).
5. Any orders made after the timelines detailed in numbers one and two above will be fulfilled at the discretion of Pace Special Events and Catering.
6. PLEASE NOTE: Catering requires advance notice for all cancellations (Please see the "Cancellations" section below for more details).
7. Any Event that takes place on Saturday or Sunday will be subject to a \$55.00 weekend delivery fee

Cancellation

For events under 100 people, notice of cancellation must be submitted in writing at least three business days prior to the day of the event. The event will then be cancelled at no charge. For events of 100 people or more, notice of cancellation must be submitted in writing at least five business days prior to the day of the event. The event will then be cancelled at no charge. Events will be **CHARGED IN FULL** if cancelled after the above deadlines. Weather related cancellations will be discussed on a case-by-case basis. Contact Special Events immediately if you have any questions or concerns.



Guest Counts

A guaranteed guest count must be received four business days prior to the event, for events under 100 people. The guaranteed guest count must be received five business days prior to the event, for events of 100 people or more. If the guest count is increased within five business days of the event, there is a risk that the increase cannot be accommodated, and a \$100.00 late fee will apply if Chartwells can accommodate the increase. Clients will be charged for the guaranteed guest count or for the actual guest count if it is higher than the guarantee.

Green/ Sustainable Campus

Events include disposable/compostable plates, cups and plastic ware unless otherwise purchased.

Vegetarian/ Vegan/ Gluten Free

Chartwells at Pace Catering prides itself on offering balanced and healthful options for all dietary preferences. However, if you are unsure or have special requests, please do not hesitate to contact the Special Events office.

Alcohol

Pace University has a strong commitment to a healthy and safe environment for all members of the University community. Any use of alcohol that is illegal or outside the boundaries of University policy is not tolerated. The moderate possession and consumption of alcohol at University sponsored programs and activities by individuals legally permitted to possess and consume alcohol is permissible. The following guidelines must be followed when organizing and hosting any University event where alcohol will be served. These guidelines apply to both internal and external events at the University.

1. Security is to be made aware of all events where alcohol will be served.
2. Chartwells will be responsible for the age proofing of the guests of any event serving alcohol.
3. All guests of legal drinking age will receive a bracelet to wear indicating that they are of age to drink alcoholic beverages.
4. The appropriate locking wristbands will be provided by Chartwells, and the client will be charged per wristband.
5. All guest not wearing a bracelet will not be served alcoholic beverages with no exceptions.
6. Appropriate Chartwells staffing must be arranged and paid for to support bar service and proofing of event guests:
 - a. For an event up to 30 people one TIPS certified bartender is necessary.
 - b. For any events over 30 people a TIPS certified Chartwells employee must be added to the event staffing specifically to support proofing of guests.
 - c. Additional TIPS certified bartenders will be added based on the expected attendance in accordance with Chartwells staffing parameters.
7. Appropriate security personnel must be arranged and paid for to support any events where alcohol will be served.
 - a. For an event up to 100 people one Pace security guard is necessary.
 - b. One additional security guard is necessary for every 100 additional people attending the event (i.e., 101-200 people requires two security guards).
8. All alcohol must be purchased through and provided by Chartwells.
9. It will not be permissible for alcohol to be removed from the event space.
10. Alcoholic beverages cannot be served at events occurring in classroom spaces.
11. Security will be immediately notified about any event serving alcohol that has not be previously arranged.

Linen

Linen and skirting is included for all food and beverage displays. Additional costs apply to linen for seating tables, registration tables, etc. Contact Pace Special Events for a detailed estimate.

Waitstaff

1. Wait staff is required for all events over 101 people.
2. Wait staff is \$250 per staff member and requires a minimum of 4 hours. For every additional hour there is a \$60.00 fee per wait staff per hour.
3. A bartender is required for all events where alcohol is served.
4. Wait staff is required for all events using china.
5. For plated events, the cost is as follows:
 - a. Plated events with ONE entrée choice require one butler for two tables of 8 to 10 people.
 - b. Plated events with two or more entrée choices require one butler for each table of 8-10 people.
6. Wait staff may be required for events taking place on the weekend or on university holidays.
7. Wait staff is required for events held on weekends and university holidays spanning two or more meal periods (i.e., breakfast/ lunch; lunch/dinner). The number of wait staff needed will be based on the number of confirmed attendees.

Equipment Return

Clients will be charged for all equipment that is broken or not returned at the completion of event

China Rentals

1. All events utilizing china require wait staff.
2. China rental for plated dinners cost \$27.99 per guest setting– estimate is based on service for a three-course meal.
3. China rental for plated receptions cost \$24.99 per guest setting.

Tax Exempt

All internal Pace University events are tax exempt. External groups must provide a Tax-Exempt form.

Service Fee

1. Events outside of Pace's Catering hours of operation require a \$50 service fee. (Hours of Operation Monday - Friday from 8am - 6pm) Catering hours of operation change during holidays and semester breaks. \$50 service fee will apply to events outside of those hours as well. Please contact Special Events and Chartwells for more information regarding holiday and semester break hours.
2. A Late Fee of \$100.00 is required for orders NOT received by Chartwells Catering prior to FOUR Business Days, for less than 100 people (PO or other payment information must be included).
3. A Late Fee of \$100.00 is required for orders NOT received by Chartwells Catering prior to FIVE Business Days, for 100 people or more (PO or other payment information must be included).

