

CARVED + CRAFTED

Catering

Events Menu



PACE
EATS

Spring 2026

Chartwells
HIGHER ED



CARVED + CRAFTED BY CHARTWELLS

Thank you for considering **Carved + Crafted** for your catering experience! Together, we will go on an exciting journey of planning your upcoming catered event! We understand that every detail, big or small, contributes to making your event truly special. Let us be your trusted guide as we embark on this delightful and tasteful adventure together.

From crafting the perfect menu to attending to all the personalized touches, our team is here to ensure that your gathering is nothing short of extraordinary. Whether it's a grand celebration or an intimate affair, we pride ourselves on our ability to accommodate any size, theme, budget, or specific requirements, no matter the location – whether on or off campus.

We understand that dietary needs are a top priority—for our guests and for us. Our catering and culinary teams are committed to creating customized menus that accommodate individual preferences and dietary requirements.

To ensure we meet your needs effectively, please communicate any dietary requests to **Edward Gomez**: (edward.gomez@compass-usa.com), **Special Events NYC** (specialeventsny@pace.edu), **Special Events Law** (lawevents@law.pace.edu), or **Special Events Pleasantville** (specialeventswest@pace.edu) during the initial menu planning stage of your event. This allows our team to make the proper arrangements and provide the best possible dining experience.

Together, we'll design a menu tailored to your unique preferences, leaving a lasting impression on your guests. At Carved + Crafted Catering, we adhere to a culinary philosophy rooted in authenticity, using only the freshest seasonal ingredients to create delectable dishes that showcase our passion for food.

Whether you prefer elegant table service, a sumptuous buffet, delightful small plates, or international-inspired specialty stations, we'll cater to your style with grace and expertise. Rest assured, when you choose Carved + Catering, you're not just getting exceptional food and service – you're creating an unforgettable experience.

EDWARD GOMEZ

Resident District Manager

Email: edward.gomez@compass-usa.com

BREAKFAST

Minimum of 10 guests unless stated otherwise.

Continental Breakfast \$10.79 pp

Continental breakfast includes an assortment of freshly baked breakfast pastries, bagels, a seasonal fresh fruit display, tea and coffee and your choice of vanilla oat milk chia pudding (VG) parfait or honey cinnamon overnight oats parfait. (400-880 cal.)

Traditional Breakfast \$15.39 pp

Create your own traditional breakfast with an assortment of scrambled cage-free eggs served with a seasonal fruit display (VG) and seasoned breakfast potatoes (VG) served with hot sauce, ketchup and tea and coffee. (390-400 cal.)

Choose one:

- Savory cinnamon French toast served with butter and maple syrup (390 cal.)
- Fluffy buttermilk pancakes served with butter and maple syrup (510 cal.)

Choose two:

- Applewood smoked bacon (130 cal.)
- Pork breakfast sausage (260 cal.)
- Turkey breakfast sausage (70 cal.)
- Meatless sausage (70 cal.)

Breakfast Taco Bar \$13.29 pp

Create your own breakfast taco with an assortment of flour tortillas (VG), corn tortillas (VG), cage-free scrambled eggs, tofu scramble (VG), refried pinto beans (VG), fajita vegetables, cheddar cheese, sour cream, pico de gallo, Cholula hot sauce, and guacamole. (390-540 cal.)

Choose two:

- Chorizo tofu (120 cal.) (VG)
- Pan-fried chorizo (300 cal.)
- Applewood smoked bacon (150 cal.)
- Breakfast sausage (260 cal.)

Biscuit Bar \$9.99 pp

Create your own brunch biscuit with an assortment of buttermilk biscuits, garlic cheddar biscuits, house-made honey butter, pimento cheese, hot honey, applewood bacon jam, creamy sausage gravy, and a pickle trio (VG) of dilly green beans, pickled carrots, and dill pickles. Add spicy Nashville hot chicken tenders (760 cal.) for [5.99 pp.] (460-1080 cal.)

Breakfast continued on
the next page. >



BREAKFAST *Continued*

Minimum of 10 guests unless stated otherwise.

Breakfast Charcuterie Board \$13.29 pp

Create your own breakfast charcuterie plate with an assortment of mini butter croissants, mini bagels, salted whipped butter, plain cream cheese, scallion herb cream cheese, seasonal preserves, cage-free hard-boiled eggs, Black Forest ham, brie, applewood smoked bacon, whole grain mustard, capers, dill, and tomatoes. Add smoked salmon (90 cal.) for [\$9.99 pp]. (365-530 cal.)

Artisan Breakfast Sandwiches \$5.29 pp

The tastiest breakfast handhelds in town!

- Cage-free scrambled eggs with American cheese on a croissant (580 cal.)
- Cage-free scrambled egg and breakfast sausage with cheddar cheese on a croissant (750 cal.)
- Cage-free scrambled egg and ham with cheddar cheese on a croissant (680 cal.)
- Cage-free scrambled egg and bacon with American cheese on a croissant (640 cal.)
- Cage-free egg whites, pepperjack cheese, and avocado on a croissant (510 cal.)
- Crispy fried chicken and buttermilk biscuit sandwich (580 cal.)

Brunch Bite Add-Ons

Add some of your favorite beverages and bites to any breakfast selection to create that brunch-like dining experience.

- Mini applewood bacon, egg, and cheese on a honey butter biscuit (510 cal.)[\$3.99 pp]
- Mini cinnamon roll (250 cal.)[\$2.99 pp]
- Breakfast deviled eggs with bacon jam (80 cal.)[\$2.99 pp]
- Donut holes with seasonal flavors of matcha, espresso, or churro spice (180-190 cal.)[\$3.99 pp]
- Candied applewood bacon (240 cal.)[\$4.99 pp]
- Broccoli and cheese egg bites (230 cal.)[\$3.99 pp]

- Spinach and bacon egg bites (220 cal.)[\$3.99 pp]
- Bagel avocado toast with everything bagel seasoning (460 cal.)[\$5.99 pp]
- Smoked salmon board (90 cal.)[\$3.99 pp]

Breakfast A La Carte

- Assorted freshly baked muffins (200-350 cal.) [\$22.59 per Dozen]
- Assorted bagels with butter and cream cheese (390-510 cal.)[\$24.39 per Dozen]
- Assorted scones (220-410 cal.)[\$21.29 per Dozen]
- Yogurt parfait with fresh berries and granola (260 cal.) [\$3.79 pp]
- Bacon, pork sausage, turkey sausage, meatless sausage, or ham (70-260 cal.) [\$3.99 pp]
- Seasonal fresh fruit display (35 cal.)[\$3.99 pp]
- Hard-boiled cage-free eggs (70 cal.)[\$1.59 pp]
- Ancient grain oatmeal (210 cal.)[\$1.59 pp]
- Seasonal chia pudding (220-250 cal.) (VG)[\$2.99 pp]
- Honey cinnamon overnight oat parfaits (150 cal.) [\$3.89 pp]

Add on breakfast beverages:

- Freshly brewed coffee [\$3.59 pp]
- Decaffeinated coffee (0 cal.)[\$3.59 pp]
- Hot tea, assorted flavors (0 cal.)[\$3.59 pp]
- Coffee, Decaffeinated coffee and tea [\$3.59 pp]
- Water (0 cal.)[\$0.99 pp]
- Seasonal fruit-infused water (0 cal.)[\$1.09 pp]
- Orange juice (150 cal.)[\$3.69 pp]
- Apple juice (140 cal.)[\$3.69 pp]
- Cranberry juice (150 cal.)[\$3.69 pp]





BEVERAGES

Hot beverages:

- Freshly brewed coffee (0 cal.), decaffeinated coffee (0 cal.), and hot tea, assorted flavors (0 cal.) [\$3.59 pp]
- Freshly brewed coffee [\$3.59 pp]
- Decaffeinated coffee (0 cal.) [\$3.59 pp]
- Hot tea, assorted flavors (0 cal.) [\$3.59 pp]
- Coffee, Decaffeinated coffee and tea [\$3.59 pp]
- Hot chocolate [\$2.49 pp] Upgrade with mini marshmallows and whipped cream (180 cal.) [\$0.99 pp]

Cold beverages :

(Bubblers serves 48 people)

- Iced tea bubbler (sweetened or unsweetened) (0-120 cal.) [\$33.79]
- Mango pineapple-infused iced tea Bubbler (0 cal.) [\$39.79]
- Lemonade bubbler (90 cal.) [\$33.79]
- Sparkling pink lemonade bubbler (70 cal.) [\$33.79]
- Fruit punch bubbler (120 cal.) [\$33.79]
- Seasonal fruit-infused water bubbler (0 cal.) [\$22.49]
- Mocktail Bubbler (0-170 cal.) [Market Price]
- Boba Tea (0-170 cal.) [Market Price]
- Iced water bubbler (0 cal.) [\$22.49]
- Apple juice (140 cal.) [\$3.69 pp]
- Cranberry juice (150 cal.) [\$3.69 pp]
- Orange juice (150 cal.) [\$3.69 pp]
- Assorted can soda (0-170 cal.) [\$2.09 pp]

SNACKS & Treats

Sweet and Salty Treats

Minimum of 10 guests for each selection.

- Assorted baked cookies (120-130 cal.)[\$3.59 pp]
- Fudge brownies (190 cal.)[\$4.69 pp]
- Strawberry cheesecake shooters (250 cal.)[\$6.99 pp]
- Chocolate cheesecake shooters (280 cal.)[\$6.99 pp]
- Chocolate caramel pretzel sea salt bars (630 cal.)[\$6.59 pp]
- Hummus and crudité (60 cal.)**(VG)**[\$5.99 pp]
- Rice cereal treats (Choose One)(220-430 cal.)[\$4.99 pp]:
 - Toasted s'mores bar
 - Traditional marshmallow
 - M&M cereal treats
- Dessert bars (Choose One)(250-520 cal.)[\$4.79 pp]
 - S'mores bar
 - Blondie
 - M&M blondie
 - Pecan
 - Lemon bar
- Cinnamon churros with chocolate sauce (390 cal.)[\$3.99 pp]
- Individually bagged pretzels (220 cal.)**(VG)**[\$2.29 pp]
- Individually bagged mixed nuts (340 cal.)[\$3.99 pp]
- French fries (390 cal.)[\$3.39 pp]
- Assorted mini Pringles (350-380 cal.)[\$3.29 pp]
- Assorted yogurt cups (120-150 cal.)[\$2.99 pp]
- Individually wrapped granola bars (200-290 cal.)[\$2.29 pp]
- Individually wrapped Clif bars (120-130 cal.)[\$3.99 pp]
- Individually bagged chips (230-250 cal.)[\$2.29 pp]
- Fresh whole fruit (50-110 cal.)[\$1.19 pp]

Break Bites and Snacks

- House-made pita chips with spicy whipped feta dip (330 cal.)[\$5.99 pp]
- House-made potato chips with garlic herb dip (280 cal.)[\$3.99 pp]
- Lime and sea salt tortilla chips with house-made tomato salsa and guacamole **(VG)** (160 cal.)[\$7.29 pp]
- Fruit and cheese board with crackers (160 cal.)[\$5.79 pp]
- Seasonal vegetable display with ranch dip (305 cal.)[\$3.69 pp]
- Popcorn trio [\$3.99 pp]
 - Buttered popcorn (150 cal.)
 - Caramel sea salt popcorn (150 cal.)
 - Buttermilk ranch popcorn (150 cal.)
- Warm Buffalo chicken dip with tortilla chips (250 cal.)[\$5.99 pp]
- Boneless wing bites with your choice of mild Buffalo, Nashville hot, brown sugar barbecue, or sesame teriyaki flavor (580-1050 cal.)[\$9.99 pp]
- Cannoli dip and chips (320 cal.)[\$6.69 pp]

LOCAL Favorites

Bombolini

(Requires an Attendant- \$250): Fried Italian donuts dusted with powdered sugar and filled with gelato. (350-400 cal.) \$9.99 pp

Pace Blue and Yellow Cookie \$4.99 pp

Zucker's Bagels & Smoked Fish

Hand Rolled and Kettled-boiled, natural ingredients. (NYC Only)

Variety of Bagels- \$ Market price per dozen only

Doughnut Plant

Handcrafted donuts in unusual varieties such as Creme Brûlé & Tres Leches (NYC Only)

\$ Market price per dozen only



Deli DELIGHTS

Artisan Sandwich Board \$21.99 pp

All artisan sandwiches are served on chef's selection of fresh bread and with whole fruit. Minimum of 10 guests.

Choose up to three:

- Classic turkey and cheddar with lettuce, tomato, and herb aioli (360 cal.)
- Black Forest ham and Swiss cheese with honey mustard (580 cal.)
- Italian sub with ham, pepperoni, salami, provolone cheese, tomatoes, pepperoncini, and roasted red peppers (590 cal.)
- House club sandwich with house-roasted chicken, bacon, provolone cheese, avocado, and arugula (480 cal.)
- Broccolini and hummus wrap with roasted red peppers and cremini mushrooms (410 cal.) (VG)

Choose one:

- Roasted potato salad (80 cal.) (VG)
- Fresh fruit salad (30 cal.) (VG)
- Mediterranean chickpea salad with tomato, cucumber, onion, and feta salad (145 cal.)
- Cucumber, beet, and tomato salad with cumin dressing (70 cal.) (VG)
- Greek pasta salad (140 cal.)
- Tahini kale Caesar salad (180 cal.)

Choose one:

- Freshly baked cookie (120-130 cal.)
- Freshly baked brownie (190 cal.)

Artisan Subs by the Foot

Choose from American, Italian, Caesar, Tuna or Vegetarian.

3 Foot Sub- Serves 10 to 12 people [\$ 77.74]

6 Foot Sub -Serves 20 to 24 people [\$ 132.54]

Minimum of 10 guests unless stated otherwise.

MAKE IT A PARTY: ADD BEVERAGES & COOKIES \$5.47 PP

Salad Bar \$19.02 pp

A customizable spread featuring fresh greens, crisp vegetables, premium toppings, and house-made dressings, allowing guests to create their perfect salad.

Choose up to two greens:

- Romaine (5 cals.) (VG)
- Iceberg (3 cals.) (VG)
- Spinach (22 cals.) (VG)
- Mesclun Greens (5 cals.) (VG)
- Kale (33 cals.) (VG)

Choose up to two proteins:

- Grilled Chicken (46 cal.)
- Marinated Beef (54 cal.)
- Albacore Tuna (13 cal.)
- Shrimp [+3.15pp] (33 cal.)
- Salmon [+3.15pp] (58 cal.)

Choose up to six toppings:

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

Choose to one 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)

DELI *Continued*

Minimum of 10 guests unless stated otherwise.

Artisan Boxed Lunch \$21.99 pp

All lunches include a whole fruit and are served on chef's selection of fresh bread, in a wrap, or on fresh greens.

Choose up to three:

- **Mediterranean grilled chicken sandwich** served with sun-dried tomatoes and hummus (830 cal.)
- **Muffuletta vegetable sandwich** served with olive tapenade and mushrooms (610 cal.)
- **Turkey and cheddar** with sriracha, lettuce, and tomatoes served with spicy aioli (590 cal.)
- **Classic Italian** with pepperoni, capicola, salami, and provolone cheese served with balsamic (600 cal.)
- **Avocado**, tomatoes, and lettuce (590cal.)
- **Roast beef**, arugula, and tomato served with horseradish aioli (380cal.)
- **Turkey and bacon wrap** with pepperjack cheese served with ranch dressing (570 cal.)
- **Tofu Banh Mi (VG)** with crispy carrot slaw (300cal.)
- **Protein Cobb salad** with house-roasted chicken, romaine lettuce, tomatoes, red onion, avocado, bacon, Gorgonzola cheese, and cage-free hard-boiled egg with creamy ranch dressing (590 cal.)
- **Fall Power salad (VG)** with arugula, baby spinach, kale, purple cabbage, dried cranberries, roasted butternut squash, pepitas, and balsamic vinaigrette (260 cal.)
- **Mediterranean salad** with herb-grilled chicken, mixed greens, grilled potatoes, roasted red onion, Kalamata olives, cherry tomatoes, and feta cheese with garlic vinaigrette (670 cal.)
- Add on applewood bacon for [\$2.99 pp] (130 cal.), herb-grilled chicken for [\$6.99 pp] (130 cal.) or marinated flank steak for [\$9.99 pp] (290 cal.)

Choose one:

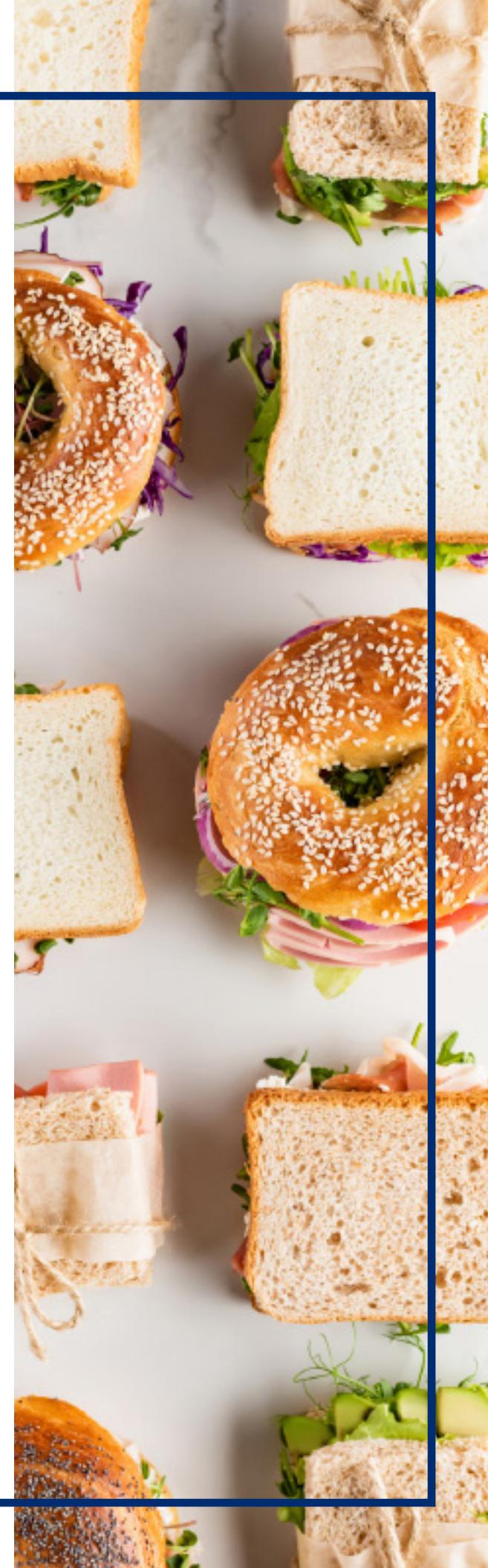
- Miss Vickie's™ Sea Salt Kettle Chips (210 cal.)
- Chickpea and tomato salad (80 cal.) (VG)
- Quinoa and tabbouleh salad (230 cal.)
- Small garden salad (60-230 cal.) (VG)
- Caprese pasta salad (250 cal.)
- Fresh fruit salad (30 cal.) (VG)
- Artisan breadstick (110 cal.)
- Pringles (350-380 cal.)
- Cheese and crackers (330 cal.)

Choose one:

- Freshly baked cookie (120-130 cal.)
- Freshly baked brownie (190 cal.)

Bottled water included

**MAKE IT A PARTY:
ADD BEVERAGES & COOKIES
5.47 PER PERSON**





LUNCH + DINNER *Buffets*

Minimum of 10 guests
unless stated otherwise.

Taste of Italiano \$19.69 pp

Create your own classic Italian dish with an assortment of Caesar salad, Parmesan cheese, house-made croutons, Caesar dressing, Parmesan herbed garlic bread, and cannoli chips and dip. (210-410 cal.)

Choose one:

- Penne marinara (240 cal.) (VG)
- Fettuccine Alfredo (250 cal.)
- Farfalle with blush sauce (310 cal.)

Choose one:

- Crispy chicken Parmesan (380 cal.)
- Chicken Francese served with lemon butter sauce (600 cal.)
- Rosemary white balsamic grilled chicken served with tomato basil bruschetta (210 cal.)
- Pomodoro meatballs and fresh basil (410 cal.)

Southern Smokehouse \$20.89 pp

Create your own Southern plate with an assortment of brown sugar baked beans, creamy macaroni and cheese, jalapeño slaw, Southern biscuits served with honey-whipped butter, and banana pudding served with whipped cream. (300-620 cal.)

Choose two:

- Smoked bone-in chicken with chipotle barbecue sauce (460 cal.)
- Pulled pork (470 cal.)
- Jackfruit burnt ends (160 cal.) (VG)
- Chicken fried steak served with a creamy country-style gravy. (390 cal.)

Homestead Harvest \$21.99 pp

Create your very own harvest plate with an assortment of dinner rolls served with butter, sweet potato salad (VG), whipped mashed potatoes, sautéed green beans (VG), herb-roasted chicken, and Beyond Meat™ barbecue meatloaf (VG). (570-620 cal.)

- Upgrade to maple-brined carved turkey for [3.99 pp]. (230 cal.)

Ballpark Buffet \$20.19 pp

Create your own classic ballpark plate with an assortment of buns, lettuce, tomatoes, pickles, peppers, onions, mustard, mayo, ketchup, and barbecue sauce. (0-210 cal.)

Choose two:

- Traditional beef burgers (520 cal.)
- Vegan black bean burgers (310 cal.) (VG)
- Hot dogs (420 cal.)
- Grilled barbecue chicken sandwiches. (290 cal.)
- Pulled barbecue jackfruit (690 cal.)
- Upgrade your vegan option to Beyond Meat™ burgers (VG) for [\$3.99 pp]. (270 cal.)
- Upgrade your protein option to barbecue pulled pork sandwiches for [\$2.99 pp]. (320 cal.)
- Add provolone, Swiss, American, or cheddar cheese for [\$1.99 pp]. (100-110 cal.)

Choose two:

- French fries (390 cal.)
- Southern potato salad (200 cal.)
- Cucumber tomato salad (20 cal.) (VG)
- Creamy coleslaw (160 cal.)
- Vinegar coleslaw (210 cal.) (VG)
- Garden salad with a side of ranch dressing and Italian dressing (50-135 cal.)
- Assorted cookies and brownies (120-130 cal.)

Pace Pizza \$16.29 per pie. MAX 10 pies.

Enjoy a classic eight-slice pizza pie – customize it with your favorite toppings for just [\$0.89 each] Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham, Meatballs, Broccoli, Tomatoes, Olives, Spinach

Ready to celebrate? Special holiday buffet options are available upon request!

**MAKE IT A PARTY: ADD BEVERAGES & COOKIES
\$5.47 PP**

Buffets **CONTINUED**

Minimum of 10 guests
unless stated otherwise.

Mediterranean Thyme & Vine \$23.19 pp

Create your own Mediterranean platter with an assortment of chicken shawarma with garlic sauce, Turkish hummus with Aleppo pepper and olive oil (VG), mint and parsley tabbouleh with tomatoes (VG), roasted sweet potatoes with pickled burnt eggplant and Halloumi cheese, spiced labneh with pita bread, and butter ghraybeh cookies. (680-1560 cal.)

Sizzlin' Fajita Bar \$20.29 pp

Create your own fajita platter with an assortment of flour tortillas (VG), corn tortillas (VG), cilantro lime rice (VG), refried pinto beans (VG), Mexican street corn (elotes), chicken fajitas, portobello fajitas (VG), shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and cinnamon angel food cake churro bites. (510-1260 cal.)

Street Tacos Bar \$20.29 pp

Create your own street taco platter with an assortment of cilantro lime rice (VG), Santa Fe salad served with barbecue ranch dressing, black bean salad served with lime vinaigrette, beef birria served with broth, elote street corn tacos, freshly house-made guacamole, salsa, pico de gallo, baked corn tortilla chips, cilantro, diced onions, and tres leche cake. (300-1050 cal.)

Korean Fried Chicken Bar \$20.29 pp

Create your own Korean fried chicken plate with an assortment of cucumber salad (VG), bok choy kimchi, chili crisps, steamed jasmine rice (VG), Korean spinach and garlic stir-fry (VG), Korean fried chicken, Korean fried cauliflower, spicy gochujang sauce, Korean-style honey garlic sauce, and matcha green tea shortbread cookies. (690-1250 cal.)

Taco Fiesta Bar \$20.29 pp

Create your own taco fiesta with an assortment of flour tortillas (VG), corn tortillas (VG), Spanish rice (VG), spicy black beans (VG), roasted corn and peppers, shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and chocoflan impossible cake. (480-940 cal.)

Choose one:

- Beef picadillo (230 cal.)
- Pan-fried chorizo (290 cal.)
- Chorizo-style tofu (150 cal.) (VG)
- Citrus de pollo (570 cal.)

Traditional Asian Buffet \$20.19 pp

Create your own plate of Asian classics with an assortment of teriyaki chicken, spicy Szechuan eggplant (VG), ginger garlic green beans (VG), and fortune cookies. (180-380 cal.)

Choose one:

- Steamed edamame dumplings with potsticker sauce (150 cal.)
- Mini vegetable egg rolls served with sweet and sour sauce (350 cal.)

Choose one:

- Vegetable fried rice (120 cal.) (VG)
- Vegetable lo mein (340 cal.)

Ramen Bar \$23.19 pp

Create your very own ramen bowl with an assortment of ramen noodles, sesame seeds, green onions, bamboo shoots, shiitake mushrooms, edamame, hard-boiled eggs, baby corn and sriracha sauce (VG), soy sauce, and chili garlic sauce. (360-530 cal.)

Choose two:

- Coconut ramen broth (370 cal.) (VG)
- Shoyu chicken ramen broth (20 cal.)
- Pork tonkotsu ramen broth (90 cal.)

Choose two:

- Pork char siu (70 cal.)
- Teriyaki chicken (90 cal.)
- Marinated flank steak (130 cal.)
- Grilled teriyaki tofu (60 cal.) (VG)

MAKE IT A PARTY: ADD BEVERAGES & COOKIES

\$5.47 PP





APPETIZER Bars

Minimum of 50 pieces per selection.

Cold Bar Appetizers

- Strawberry balsamic crostini with goat cheese (180 cal.)[\$2.09 pp]
- Heirloom tomato crostini with garlic aioli (190 cal.)[\$2.09 pp]
- Charred Brussels sprouts with orange miso vinaigrette (165 cal.)[\$2.09 pp]
- Goat cheese truffle with honey and cranberries (140 cal.)[\$2.09 pp]
- Mezze skewer with feta, tomato, olives, and artichokes (340 cal.)[\$2.09 pp]
- Caprese skewers with fresh mozzarella and balsamic (120 cal.)[\$2.09 pp]
- Bacon pimento cheese deviled eggs (80 cal.)[\$2.09 pp]
- Chicken Caesar salad cup with crispy Parmesan (400 cal.)[\$2.09 pp]
- Prosciutto asparagus filo bites (100 cal.)[\$4.79 pp]
- Spicy tuna avocado tostada (280 cal.)[\$4.79 pp]
- Crispy prosciutto with goat cheese, pear, and honey flatbread (280 cal.)[\$4.79 pp]
- Watermelon poke bowl (25 cal.)**(VG)**[\$4.79 pp]
- Chicken, bacon, and ranch pinwheels (150 cal.)[\$4.79 pp]
- Thai pork lettuce wraps with spicy hoisin sauce (200 cal.)[\$4.79 pp]
- Beef tenderloin crostini with creamy horseradish and caramelized onions (250 cal.)[\$5.79 pp]
- Beef short ribs on house-made potato chips with garlic crème fraîche (150 cal.)[\$5.79 pp]
- Fresh shrimp spring rolls with spicy chili sauce (120 cal.)[\$5.79 pp]
- Spicy beet tostada with avocado and sriracha aioli (270 cal.)[\$5.79 pp]
- Mini sesame tuna poke bowl (90 cal.)[\$5.79 pp]

Hot Bar Appetizers

- Pigs in a blanket with chipotle mayonnaise (150 cal.)[\$2.09 pp]
- Spanakopita (160 cal.)[\$2.09 pp]
- Vegetable spring rolls with hot chili sauce (90 cal.)[\$2.09 pp]
- Edamame dumplings with potsticker sauce (110 cal.)**(VG)**[\$2.09 pp]
- Chicken fingers (40 cal.)[\$4.79 pp]
- Mozzarella sticks with marinara sauce (350 cal.)[\$4.79 pp]
- Tandoori chicken skewers with tikka masala drizzle (80 cal.)[\$4.79 pp]
- Mini Swedish meatballs or Vegan meatballs (100 cal.)[\$4.79 pp]
- Classic cheeseburger sliders (250 cal.)[\$4.79 pp]
- Crab rangoons with sweet and sour sauce (90 cal.)[\$4.79 pp]
- Candied pepper bacon (70 cal.)[\$4.79 pp]
- Buffalo chicken sliders (260 cal.)[\$4.79 pp]
- Grilled chile lime chicken quesadilla (210 cal.)[\$4.79 pp]
- Crispy chicken Parmesan skewers (80 cal.)[\$4.79 pp]
- Vegan samosas served with mint chutney (120 cal.)**(VG)**[\$4.79 pp]
- Boneless Buffalo chicken wings with blue cheese (160 cal.)[\$4.79 pp]
- Beef bulgogi kabob with sweet hoisin glaze (80 cal.)[\$5.79 pp]
- Bacon-wrapped scallop with sweet Thai chili barbecue glaze (70 cal.)[\$5.79 pp]
- Mini beef Wellingtons with mushrooms (230 cal.)[\$5.79 pp]
- Mini lump crab cakes with Cajun remoulade (130 cal.)[\$5.79 pp]
- Fried chicken and waffle bites (180 cal.)[\$5.79 pp]
- Pork al pastor with pineapple skewers (170 cal.)[\$5.79 pp]
- Jackfruit "crab" cake with fennel slaw and vegan crema (190 cal.)**(VG)**[\$5.79 pp]



GRAZING TABLES + Reception Stations

Charcuterie Table \$12.99 pp

Upscaled cheese and charcuterie option that includes assorted domestic cheeses, goat cheese, brie, prosciutto, salami, capicola, sliced baguette, crackers, mustard, honey, cornichons, dried fruits, fresh berries, and grapes. (430-610 cal.)

Plant-Based Charcuterie Table (VG) \$9.99 pp

Plant-based charcuterie board with Aleppo pepper hummus, dukkah beets with pistachios, marinated tofu feta cheese, whipped almond ricotta with roasted grapes and salted agave, carrot bacon, marinated olives, Cajun spiced roasted garbanzo beans, peppadew peppers, vegetable crudité, and a house-made assortment of crostini crackers. (230-590 cal.)

Italian Mozzarella and Burrata Table \$ 14.99 pp

Italian mozzarella and burrata table with heirloom tomato and basil salad, sliced prosciutto, baby arugula salad, marinated olives (VG), seasonal roasted fruit (VG), house-made crostini sea salt focaccia, extra virgin olive oil, aged balsamic, local honey, pistachios, and seasonal jams. (150- 680 cal.)

Cheese Display \$6.09 pp

Cheese display with artisan bread, crackers, and fresh fruit garnish. (160-350 cal.)

Fondue Table \$14.99 pp

Fondue table with creamy chocolate fondue, queso blanco, fresh fruit, marshmallows, berries, pound cake, pretzels, sliced apples, bacon strips, mini pretzel bites, tortilla chips, fresh sliced breads, and grilled seasonal vegetables. (270-460 cal.)

Chips and Dips \$14.99 pp

Served with tri-colored tortilla chips, house-made kettle chips, crispy pita, or sliced baguettes. (60-90 cal.)

Choose three:

- Hummus (70 cal.) (VG)
- Baba ghanoush (15 cal.) (VG)
- Labneh (40 cal.)
- Spinach artichoke dip (190 cal.)
- Poblano queso (120 cal.)
- House ranch dressing (110 cal.)
- Guacamole (80 cal.) (VG)
- Salsa (20 cal.) (VG)

Harvest Vegetable Table \$7.29 pp

Harvest vegetables include roasted and raw seasonal vegetables (VG), house ranch dressing, two flavors of hummus, fried pita bread triangles, grapes, and berries. (400-680 cal.)

Seafood Platter \$ Market price pp

Chilled seafood platter with shrimp cocktail, cocktail sauce, remoulade sauce, horseradish mini ahi tuna poke, wasabi cream, fried wonton chips, Old Bay crab dip crostini, lemon, and hot sauce. (90-350 cal.)

Sushi and Edamame Table \$ Market price pp

Served with wasabi, pickled ginger, low-sodium soy sauce, and sea salt edamame. (5-70 cal.) (VG)

Choose three:

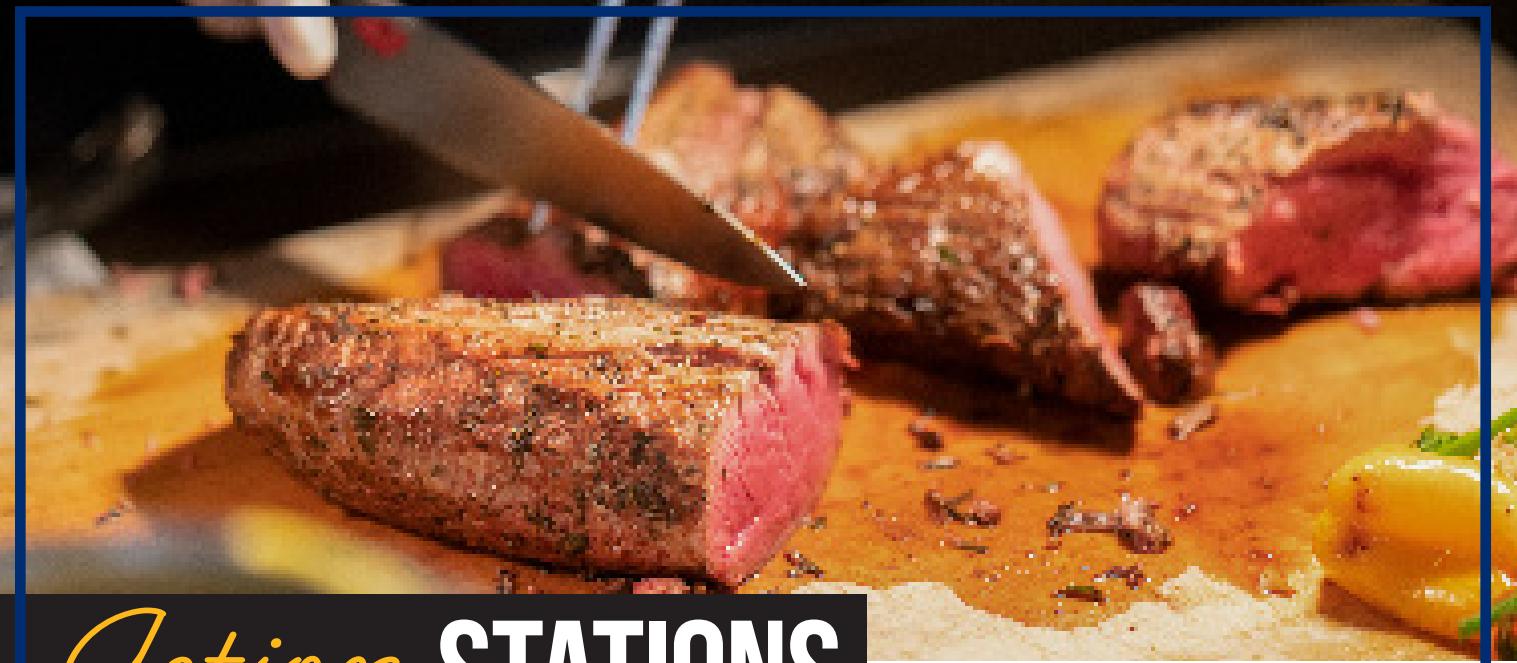
- Cucumber avocado rolls (180 cal.) (VG)
- Philadelphia rolls (210 cal.)
- Spicy tuna rolls (210 cal.)
- California rolls (220 cal.)
- Shrimp tempura rolls (280 cal.)
- Spicy salmon rolls (150 cal.)

Tostada Bar \$20.29 pp

Tostada bar with crispy tostadas, street corn esquites, cilantro, serrano peppers, refried beans, house-made guacamole, pico de gallo, lettuce, tomatoes, onions, cheddar cheese, fresh cilantro, limes, and sour cream. (60-410 cal.)

Choose two:

- Citrus de pollo (570 cal.)
- Carne asada (320 cal.)
- Pork carnitas (200 cal.)
- Chorizo tofu (110 cal.) (VG)
- Upgrade to chipotle grilled shrimp [5.99 pp]. (140 cal.)



Action STATIONS

Minimum of 10 guests unless stated otherwise.

Carving Station \$250.00 (Requires a Chef fee)
Upgrade your event with a carving station that includes assorted dinner rolls and butter. Minimum of 12 guests (130-250 cal.)

Choose one:

Herb pesto-rubbed beef prime rib with freshly grated horseradish, roasted garlic au jus, mashed potatoes, and fire-braised green beans (1090 cal.) [\$37.89 pp]

Citrus and sage-brined turkey breast with pear-cranberry chutney, turkey gravy, sweet potatoes, roasted Brussels sprouts, and balsamic vinaigrette (510 cal.) [\$21.09 pp]

Maple Dijon-rubbed salmon with Meyer lemon beurre blanc, chive pesto, garlic and shallot risotto, and grilled lemon broccolini (970 cal.) [\$37.89 pp]

Smoked pepper and honey-brined pork tenderloin with mango charred peach chutney, smoked Gouda macaroni and cheese, grilled seasonal vegetables, and fresh herb gremolata (510 cal.) [\$31.59 pp]

Cracked pepper beef tenderloin with cabernet demi-glace, roasted garlic butter, truffle-whipped root vegetables, and tri-color heirloom carrots (680 cal.) [\$39.99 pp]

Barbecue squash ribs (VG) with pimento cheese grits, spicy braised greens, and cornbread, served with honey butter (770 cal.) [\$21.09 pp]

Pasta Station \$250.00 (Requires a Chef fee)
\$20.29 pp
Served with herbed garlic bread and Parmesan cheese. (310-320 cal.)

Choose two:

- Penne rigate (180 cal.) (VG)
- Farfalle (220 cal.) (VG)
- Gemelli (180 cal.) (VG)
- Chickpea penne (avoiding gluten) (190 cal.) (VG)

Choose two:

- Tomato basil marinara (30 cal.) (VG)
- Parmesan Alfredo (240 cal.)
- Basil pesto (60 cal.)
- Tomato blush sauce (130 cal.)

Choose two:

- Garlic herb chicken (270 cal.)
- Meatballs marinara (200 cal.)
- Sweet Italian sausage and peppers (270 cal.)
- Crispy tofu (260 cal.)

Choose three (VG):

- Steamed broccoli (30 cal.)
- Charred cauliflower (120 cal.)
- Sautéed mushrooms (70 cal.)
- Fresh garlic (5 cal.)
- Roasted garlic (15 cal.)
- Fire-roasted bell peppers (10 cal.)
- Sautéed onion (90 cal.)
- Roasted eggplant (60 cal.)
- Sun-dried tomatoes (10 cal.)

MAKE IT A PARTY: ADD BEVERAGES & COOKIES
\$5.47 PP

Plated TRIOS

Experience the perfect blend of flavors and convenience with our Trio Plate. This specially curated pre-fixed menu offers three delightful courses on one plate: a light starter, a savory main entrée, and a delectable dessert. Designed for quick service and budget-conscious events. Our Trio Plate is ideal for plated meals with tight event timelines, or short meal service times. Enjoy a satisfying and efficient dining experience without compromising on taste.

Fish \$53.69 pp

Option one:

- First course: wild mushroom and goat cheese tart (465 cal.)
- Salad entrée: grilled salmon niçoise salad with avocado, cage-free egg, new potatoes, dill green beans, and tomatoes in lemon vinaigrette (400 cal.)
- Dessert: vanilla bean crème brûlée with seasonal berries (610 cal.)

Option two:

- First course: chilled sesame noodle salad with mushroom and scallions (190 cal.)
- Entrée: spicy ponzu tuna poke bowl with sriracha aioli and wakame salad (520 cal.)
- Dessert: chocolate matcha cupcake (220 cal.)

Chicken \$36.89 pp

Option one:

- First course: caprese salad with heirloom tomatoes, fresh mozzarella, and basil (150 cal.)
- Entrée: pesto chicken ciabatta with provolone cheese, tomatoes, and basil pesto (880 cal.)
- Dessert: tiramisu with mascarpone and fresh berries (130 cal.)

Option two:

- First course: vegetable tian galette (170 cal.)
- Entrée: grilled chicken with Dijon tarragon vinaigrette over Boursin mashed potatoes and asparagus (460 cal.)
- Dessert: warm mini apple tarte Tatin (360 cal.)

Beef \$55.79 pp

Option one:

- First course: warm truffle goat cheese and herb crostini (110 cal.)
- Entrée: grilled petite filet mignon with cabernet demi-glace, served with brown butter mashed potatoes and heirloom carrots (720 cal.)
- Dessert: warm chocolate ganache cake (450 cal.)

Option two:

- First course: guacamole and street corn dip with queso fresco, lime, and tortilla chips (90 cal.)
- Entrée: cilantro soy-marinated flat-iron steak served with Caesar salad, Parmesan cheese, and serrano lime Caesar dressing (420 cal.)
- Dessert: mini chocoflan cake with whipped cream (450 cal.)

Vegan \$36.89 pp

Option one:

- First course: Mediterranean salad with sun-dried tomatoes and artichokes (140 cal.) (VG)
- Entrée: broccolini and roasted pepper hummus wrap with wild mushrooms (410 cal.) (VG)
- Dessert: vegan mixed berry tart (350 cal.) (VG)

Option two:

- First course: artichoke and tomato crostini with toasted pine nuts (140 cal.) (VG)
- Entrée: panko-crusted eggplant and balsamic tomato Napoleon with broccoli rabe (270 cal.) (VG)
- Dessert: warm apple cinnamon oat crisp (150 cal.) (VG)



PLATED Lunch + Dinner

Choose one from each of the following categories:

Salad:

- Wedge salad with pecan praline bacon and blue cheese dressing (670 cal.)
- Arugula salad with burrata and tomatoes with balsamic vinaigrette (550 cal.)
- Feta, cranberry, and walnut salad with honey Dijon vinaigrette (450 cal.)
- Roasted beet and goat cheese salad with house-made creamy maple dressing (250 cal.)
- Mini kale Caesar salad with Parmesan and Caesar dressing (260 cal.)
- Quinoa and grilled sourdough panzanella with red wine vinaigrette (150 cal.)

Entrée:

- Basil pesto grilled chicken breast with heirloom tomato relish (460 cal.) [\$36.89 pp]
- Grilled filet mignon with red wine demi-glace (430 cal.) [\$55.79pp]
- Lamb chops Provençal with herb Dijon breadcrumbs (280 cal.) [\$55.79pp]
- Surf and turf: citrus grilled shrimp skewer with a petite filet mignon, served with lemon herb butter (470 cal.) [\$59.79pp]
- Seared halibut with cherry tomato vinaigrette (390 cal.) [\$53.69pp]
- Applewood bacon-wrapped diver scallops (330 cal.) [\$53.69pp]
- Wild mushroom truffle risotto (480 cal.) [\$36.89pp]
- Pan-seared king oyster mushroom "scallops" (380 cal.) (VG) [\$36.89pp]

Starch side:

- Potato gratin (380 cal.)
- Lyonnaise potatoes (120 cal.) (VG)
- Roasted garlic mashed potatoes (180 cal.)
- Vegetable and rice pilaf (100 cal.) (VG)
- Herb risotto (380 cal.)
- Honey-whipped sweet potatoes (260 cal.)

Vegetable:

- Lemon-roasted asparagus (60 cal.) (VG)
- Garlic sautéed green beans (60 cal.) (VG)
- Roasted heirloom carrots (90 cal.) (VG)
- Grilled summer squash (20 cal.) (VG)

Dessert:

- Chocolate mousse cake (220 cal.)
- Orange olive oil cake with mascarpone and fresh berries (180 cal.)
- Flourless chocolate cake (210 cal.)
- Key lime tart (350 cal.)
- Buttermilk vanilla bean panna cotta (270 cal.)
- Dark chocolate coconut mousse with fresh berries (390 cal.)



Dessert STATIONS

Build Your Own Dessert Stations \$8.99 pp

Choose three:

- Lemon bars (250 cal.)
- Raspberry brownies (360 cal.)
- Salted pretzel bars (240 cal.)
- Mini chocolate cupcakes (110 cal.)
- Jam thumbprints (160 cal.)
- Seasonal shortbread (250 cal.)
- Cheesecake bites (170 cal.)
- Mini fruit tarts (120 cal.)
- Chocolate bark (120 cal.)
- Chocolate truffles (190 cal.)
- Mini key lime tarts (250 cal.)
- Mini white carrot cupcakes (60 cal.)

Add an additional selection for [3.99 pp/ea].

A La Carte Desserts

Minimum of 10 guests for each selection.

- **Italian favorites:** mini cannoli, tiramisu, and Italian butter cookies (130-500 cal.) [\$6.09 pp]
- **Cheesecake bites:** strawberry cheesecake bites, chocolate truffle cheesecake bites, and salted caramel cheesecake bites (170-470 cal.) [\$6.39 pp]

- **Cookie jar and milk:** served with your choice of warm house-made cookies, fresh milk, and oat milk for dunking (130-150 cal.) [\$5.99 pp] Choose three flavors:
 - Sweet and salty potato chip (250 cal.)
 - Chocolate butterscotch (600 cal.)
 - Vegan meringue (60 cal.) (VG)
 - Sea salt caramel chocolate chip (600 cal.)
 - Chocolate brownie cookie (290 cal.)
 - Matcha shortbread (370 cal.)
- **Tropical:** mini passion fruit bars, coconut cookies, mini key lime pies, and mini chocolate matcha cupcakes (60-280 cal.) [\$6.39 pp]
- **Triple chocolate:** chocolate-covered strawberries, chocolate mousse mini parfait, and individual molten chocolate cakes (130-440 cal.) [\$7.99 pp]
- **Pies:** classic apple pie with a flaky crust [\$9.99 per pie], cherry pecan pie with a sweet crumble [\$10.99 per pie], and creamy spiced pumpkin pie [\$10.99 per pie] (cal. varies)
- **Sheet Cakes (Single Layer):** full sheet cake [\$224 per cake], and half-sheet cake [\$84.99 per cake] crafted for a sweet, crowd-pleasing touch to any occasion (cal. varies)
- **Plant-based sweets (VG):** vegan fudge brownies, vegan carrot cupcakes, and vegan snickerdoodle cookies (130-380 cal.) [Market price]



CARVED + CRAFTED

Catering

Thank you for considering **Carved + Crafted** for your special event. We're committed to making your experience memorable and seamless. We look forward to serving you and creating an event that exceeds your expectations! After your event, you may receive a survey. We kindly request your feedback as we continuously look to exceed the expectations of those we serve.

FOR THE TABLE

Linen (Navy blue, gold, white)

\$13.49 ea

China rental plated dinner

Please contact special events for price

Compostable Plastic ware

\$9.99 pp

Butler, bartender (4 hour minimum/\$68 ea additional hour)

\$265 ea

Weekend Events

\$100

After Hours

\$100

Alcoholic Beverages

House Chardonnay

\$20.25 per bottle

House Merlot

\$20.25 per bottle

Beer

\$9.00 per bottle

Champagne

\$22.50 per bottle

Non-Alcoholic Champagne

\$16.89 per bottle

Corking Fee

\$56.81 per event

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.

Special Events

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.

POLICIES + Procedures

To ensure we meet your needs effectively, please communicate any dietary requests during the initial menu planning stage of your event. You may contact **Edward Gomez** at edward.gomez@compass-usa.com, **Special Events NYC** (specialeventsny@pace.edu), **Special Events Law** (lawevents@law.pace.edu) or **Special Events Pleasantville** (specialeventswest@pace.edu). Providing this information early allows our team to make the proper arrangements and deliver the best possible dining experience. For Student Organizations: Please follow the procedures and deadlines outlined by the Center for Student Engagement on your campus. All event orders and related communications must be coordinated through your campus Student Engagement staff: **NYC** at **(212) 346-1590** or **Pleasantville** at **(914) 773-3767**.

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. [View the Pace Catering Guide online.](#)

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. The timeline of everything ordered will be fulfilled at the discretion of Pace Special Events
6. 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 \$100.00 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

The guaranteed guest count must be provided to Chartwells by the following deadlines: **Four business days prior to the event for events with fewer than 100 people. Five business days prior to the event for events with 100 people or more.** If the guest count is increased within five business days of the event, Chartwells may not be able to accommodate the change. **If the increase can be accommodated, a \$100.00 late fee will apply.** Clients will be charged for either the guaranteed guest count or the actual guest count, whichever is higher.

POLICIES + *Procedures*

Green/ Sustainable Campus

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

Vegetarian/ Vegan/ Avoiding Gluten

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. (**Edward Gomez: edward.gomez@compass-usa.com, Special events NYC: (212) 346-1360, Special events Pleasantville: (914) 923-2774**)

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.

POLICIES + *Procedures*

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 \$265 per staff member and requires a minimum of 4 hours. For every additional hour there is a \$68.00 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. Please contact special events for China rental price.

Tax Exempt

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

Service Fee

1. Events scheduled outside of Pace's Catering hours of operation require a \$100 service fee. Standard hours are Monday-Friday, 8:00 a.m.-6:00 p.m. Catering hours may vary during holidays and semester breaks, and the \$100 service fee will also apply to events scheduled outside of those adjusted hours. Please contact Special Events and Chartwells for more information regarding holiday and semester break hours.
2. A \$100 late fee will be charged for orders not received at least four (4) business days in advance for events with fewer than 100 guests. A purchase order (PO) or other payment information must be included with the order.
3. A \$100 late fee will be charged for orders not received at least five (5) business days in advance for events with 100 guests or more. A purchase order (PO) or other payment information must be included with the order.

**PACE
EATS**