

HYDE PARK | NEW YORK

# EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

# EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

## BREAKFAST PACKAGES

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### CONFERENCE BREAKFAST

\$16 PER GUEST

- Assorted CIA bakeshop breakfast pastries
- Individual fruit yogurts
- Sliced fruit and berries
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

### SWEET AND SAVORY PARFAIT BAR

\$18 PER GUEST

- Plain Greek yogurt, maple sweet potato purée
- Wilted spinach and candied pecans, shaved Brussels sprouts
- Sliced hard-boiled eggs, chorizo crumbles, quinoa
- Small diced seasonal fruits, honey
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

### AVOCADO TOAST

\$20 PER GUEST

- Lightly grilled seven grain bread, mashed avocado
- Tomatoes, cucumbers, red onion, capers
- Hard-boiled eggs, smoked salmon, chopped bacon
- Arugula, dill cilantro
- Sliced fruit and berries
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

### HOT BREAKFAST

\$25 PER GUEST

- Scrambled eggs, egg whites
- Bacon, sausage, home fries
- French toast, berry compote, maple syrup
- Sliced fruit and berries
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

### HOT WRAP BREAKFAST

\$22 PER GUEST

- Scrambled eggs, bacon, cheddar wrap
- Egg whites, spinach, swiss cheese, tomato wrap
- Tofu scramble, black beans, daiya cheese (vegan)
- Sliced fruit and berries
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

## MORNING BREAKS

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### SUPER FOOD ENERGY BREAK

\$11 PER GUEST

- Dark chocolate granola clusters
- Blueberry, yogurt, and whole grain parfaits
- Kiwi, kale, and orange shooters
- Green tea, turmeric, and cayenne shooters

### GREEK YOGURT BAR

\$10 PER GUEST

- Non-fat Greek-style yogurt, house-made granola
- Seasonal berries, fresh fruit, bananas
- Raisins, dried cranberries, walnuts
- Honey, maple syrup

### JUICE BAR

\$8 PER GUEST

#### Trio of Juices

- Carrot, Ginger, Apple
- Spinach, Kale, Pineapple, Citrus
- Pomegranate, Blueberry, Strawberry

### SERVED WITH DARK CHOCOLATE OATMEAL COOKIES

+\$2 PER GUEST

## À LA CARTE

### PRICE PER GUEST

Coffee service	9	Coffee and juice	10
Breakfast pastries	8	Coffee and soda	10
Sliced fruit platters	8	Soda and water	5
Whole fruit	4	Bottled water	2.50
Yogurt	2	Coffee refresh	5
Bottled teas	3	Coffee and soda refresh	7

## LUNCH PACKAGES

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### SANDWICH BUFFET

#### \$29 PER GUEST

##### SERVED WITH

Mixed greens with assorted vinaigrettes, premium chips, house-baked cookies, mini brownies, fresh fruit, assorted soft drinks and water

##### Select THREE Sandwiches or Wraps

- Roasted turkey, avocado, bacon
- Black forest ham, aged cheddar, grain mustard aioli
- Tuna niçoise wrap, green beans, olives, hard-cooked eggs
- Grilled chicken, roast peppers, mozzarella, tomato aioli
- Crispy chicken milanese, wilted arugula, grilled tomatoes, lemon aioli
- Sesame-crusting chicken, kimchi slaw, spiced sesame aioli

##### Select ONE Vegetarian Option

- Crispy eggplant, mozzarella, roasted peppers, sundried tomato aioli
- Grilled asparagus, goat cheese, piquillo peppers, roasted garlic aioli
- Charcoal-roasted vegetables, sun-dried tomato tapenade
- Balsamic portobello, goat cheese, arugula, vine-ripened tomatoes
- Grilled tofu, ginger and black bean dressing, Napa slaw
- Rice paper wrap

##### Select ONE Specialty Salad

- Lentil salad, roasted baby carrots, feta, spinach, red onions
- Honey-roasted carrots, golden raisins, baby greens
- Couscous, chickpeas, cherry tomatoes, arugula, herb dressing
- Fingerling potatoes, red and yellow peppers, black olives, basil dressing
- Green beans, fennel, kalamata olives, roasted tomato vinaigrette
- Three-bean salad, corn, caramelized onions, frisée, mustard vinaigrette
- Cumin-roasted cauliflower, fried capers, currants, basil dressing

### BOXED LUNCH

#### \$21 PER GUEST

##### SERVED WITH

Bag of gourmet chips, pasta salad or green salad, house-baked cookies, whole seasonal hand fruit, bottled water or choice of soda

##### Chef's Sandwich Selection (One Per Guest)

### TARTINES

#### \$34 PER GUEST

##### SERVED WITH

Premium chips, pasta salad or green salad, house-baked cookie, whole seasonal hand fruit, assorted soft drinks and water

Select THREE tartines

- Smoked salmon with lemon-dill crème fraîche, microgreens
- Spicy coppa and Tallegio, roasted cipollini onions, IPA mustard
- Smoked carrots and Roquefort, balsamic reduction, walnuts
- Shaved asparagus and avocado, Parmesan, chopped cage-free organic egg, lemon zest
- Roasted wild mushrooms, herbed whipped mascarpone, arugula, chives
- Poached shrimp, Napa cabbage slaw, cilantro, shaved jalapeño, lime

### SALAD BOWL LUNCH

##### SERVED WITH

Premium chips, house-baked cookie, whole seasonal hand fruit, assorted soft drinks and water

Choice of the following, all served deconstructed:

##### Grilled Chicken Caesar | \$19 Per Guest

Grilled chicken, chopped romaine, roasted vegetables, creamy Parmesan vinaigrette, herb croutons, aged Parmesan cheese

##### Chef's Salad | \$19 Per Guest

Turkey, ham, cheddar, hard-cooked eggs, tomatoes, cucumbers, mixed greens, balsamic vinaigrette

##### Cobb Salad | \$21 Per Guest

Turkey, smoked bacon, hard-cooked eggs, avocado, tomatoes, mixed greens, blue cheese, herb vinaigrette

##### Soy Glazed Salmon | \$22 Per Guest

Soba noodles, Asian greens, edamame, broccoli, shishito peppers, sesame vinaigrette

##### Grilled Chicken Caesar | \$19 Per Guest

Grilled chicken, chopped romaine, roasted vegetables, creamy Parmesan vinaigrette, herb croutons, aged Parmesan cheese

##### Southwestern Grilled Flank Steak | \$22 Per Guest

Mixed greens, black beans, roasted tomatoes, avocado, crispy tortilla strips, cilantro-lime vinaigrette

### Market Salad Bar | \$24 Per Guest

Grilled chicken, grilled tofu, herbed seasonal grains, hard-cooked eggs, smoked bacon, smoked carrot lardons, raw and roasted seasonal vegetables, sunflower seeds, seasoned walnuts, herb vinaigrette, creamy bleu cheese dressing, olive oil and balsamic vinegar

### COMFORT CARVERY

#### \$32 PER GUEST

- Herb-roasted turkey, cranberry-orange chutney, pesto aioli
- Fresh baked dinner rolls
- Wild mushroom and cornbread stuffing
- Honey-roasted baby carrots
- Sweet potato and dried cranberry salad
- Mixed greens, baby tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette
- Berry cobbler, cookies, brownies
- Cranberry-lime agua fresca
- Soft drinks and water

### MEDITERRANEAN TABLE

#### \$35 PER GUEST

- Grilled chicken shawarma, smoked salmon falafel
- Hummus, tabbouleh, baba ghanoush, grilled pita
- Roasted cauliflower, lemon, mint
- Chickpeas, black olives, basil
- Romaine hearts, tomatoes, cucumbers, red onions, lemon-dill vinaigrette
- Baklava, cookies, brownies
- Cucumber-mint agua fresca
- Soft drinks and water

### SOUTHEAST ASIA

#### \$35 PER GUEST

- Char siu chicken, tamarind-glazed pork loin
- Jasmine rice, edamame, scallions
- Steamed broccoli salad, sesame, ginger
- Coconut curry vegetables
- Crispy vegetable spring rolls, sweet chili sauce
- Sweet sticky mango rice
- Thai basil agua fresca
- Soft drinks and water

### SOUTHWEST TAQUERIA

#### \$34 PER GUEST

- Tortilla chips, house-made guacamole
- Charcoal-roasted tomato salsa

- Cilantro-lime roasted chicken and pork carnitas
- Soft flour tortillas
- Black bean sofrito
- Roasted vegetables, cilantro and cumin
- Herbed Mexican-style rice
- Lime crema, pickled red onions
- Coconut-mango rice pudding, cookies and brownies
- Pineapple-lime agua fresca
- Soft drinks and water

## BUILD YOUR OWN LUNCH BUFFET

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### CUSTOM LUNCH BUFFET

#### \$42 PER GUEST

##### SERVED WITH

- Assorted rolls and butter
- House-baked cookies and brownies
- Freshly sliced fruit and berries
- Soft drinks and water

##### Choice of

- Classic Caesar salad or
- Mesclun greens, tomatoes, onions, carrots, assorted vinaigrettes

##### Choose TWO Main Courses

- Roasted pork loin, chimichurri, black beans
- Grilled chicken, roasted baby tomatoes, pesto
- Steamed salmon, pickled cucumbers, lemon, capers
- Pepper-crusted sirloin, grilled mushrooms, horseradish (+\$4)
- Braised chicken, tomato, lemon, basil
- Grilled salmon, charred lemon, capers, parsley
- Maple-brined turkey breast, cranberry-orange compote, sweet potatoes
- Sesame-crusted rare seared tuna, shaved daikon, sweet soy (+\$3)
- Ten-herb-stuffed roast chicken, mushroom jus

##### Choose THREE Sides

- Lentil salad, roasted baby carrots, feta, spinach, red onions
- Honey-roasted carrots, golden raisins, baby greens
- Grilled vegetables, pesto, arugula
- Couscous, chickpeas, cherry tomatoes, arugula, herb dressing
- Fingerling potatoes, red and yellow peppers, black olives, basil dressing
- Green beans, fennel, kalamata olives, roasted tomato vinaigrette
- Three-bean salad, corn, caramelized onions, frisée
- Cumin-roasted cauliflower, fried capers, currants, basil dressing

## THREE-COURSE PLATED LUNCH

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OUR CHEF WILL CREATE A CUSTOMIZED,  
SEASONAL MENU FOR YOUR GUESTS

\$42 PER GUEST

12-GUEST MINIMUM

Work with a professionally trained chef to create an unforgettable meal.

## AFTERNOON BREAKS

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12-GUEST MINIMUM

### SWEETS

\$12 PER GUEST

- Freshly baked cookies, chocolates
- Coffee, decaffeinated coffee, selection of teas
- Infused water

### FRUIT AND NUT BAZAAR

\$12 PER GUEST

- Dried apricot, pineapple, mango
- Chocolate- and yogurt-covered peanuts
- Honey-roasted nuts
- Nut and seed brittle
- Sesame sticks
- Toasted pumpkin seeds
- Herb- and fruit-infused water

### FLATBREADS AND BRUSCHETTA

\$16 PER GUEST

- Assorted flatbread crisps, toasted bruschetta
- Feta cheese and piquillo pepper spread
- Marinated tomatoes, basil
- Sun-dried tomato and olive tapenade
- Fruit- and herb-infused waters
- San Pellegrino sparkling fruit drinks

### SNACKS

\$12 PER GUEST

- Yogurt-covered pretzels
- Trio of spiced popcorn
- Dark chocolate granola clusters
- Fruit- and herb-infused water
- San Pellegrino sparkling fruit drinks

## RECEPTIONS

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25-GUEST MINIMUM

Premium stations available as enhancements

1-HOUR RECEPTION

\$22 PER GUEST

- Includes choice of SIX passed hors d'oeuvre

2-HOUR RECEPTION

\$34 PER GUEST

- Includes choice of SIX passed hors d'oeuvre

## PLATED DINNERS

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25-GUEST MINIMUM

THREE-COURSE, PLATED DINNER

STARTING AT \$60 PER GUEST

ONE-HOUR RECEPTION, PASSED HORS D'OEUVRE, AND  
THREE-COURSE PLATED DINNER

STARTING AT \$82 PER GUEST

## BAR PACKAGES

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### BEER AND WINE

One Hour | \$11 Per Guest

Two Hours | \$18 Per Guest

Additional Hours | \$8 Per Guest

### FULL, PREMIUM BAR

One Hour | \$18 Per Guest

Two Hours | \$26 Per Guest

Additional Hours | \$10 Per Guest

### DINNER WINES AND BARS

Wine Pairing (Dinner Only) | \$20 Per Guest

Beer and Wine (Throughout Reception and Dinner) | \$31 Per Guest

Full Bar (Throughout Reception and Dinner) | \$48 Per Guest

## HORS D'OEUVRE SELECTIONS

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### VEGETARIAN

- Smoked corn and goat cheese fritter, tomato jam
- Tomato bruschetta, fresh ricotta, basil purée
- Eggplant caponata, goat cheese crisp
- Roasted artichoke, Parmesan, red pepper frittata
- Pickled baby beets, roasted walnut, farmer cheese spread, crostini
- Wild mushroom, onion jam, fontina, flatbread
- Roasted pear, Ewe's Blue cheese, spiced pecans
- Black trumpet mushroom risotto arancini, saffron aioli

### SEAFOOD AND FISH

- Lobster and roasted corn polenta, tomato-fennel jam
- Jumbo lump crab cakes, lemon remoulade
- Seared tuna, avocado, pickled daikon, sesame rice crisp
- Seared tuna, crispy wonton, sriracha, pickled radish
- House-cured salmon, shaved fennel, cucumbers
- Shrimp cocktail, chili-lime cocktail sauce (+3 per guest)
- Smoked salmon bruschetta, capers, chives, horseradish

### POULTRY, BEEF, PORK, AND LAMB

- Soy-ginger hanger steak, pickled carrots, wonton chip
- Prosciutto-wrapped asparagus, lemon aioli
- Flat iron steak, chimichurri sauce, crispy smashed plantain
- Chorizo, piquillo pepper and manchego frittata
- Crisp Korean BBQ beef and scallion wonton, sriracha aioli
- Lamb meatball, goat cheese, tomato jam, crostini
- Pepper beef tenderloin, crostini, tomato horseradish marmalade
- Five-spice roasted duck, scallion, wonton crisp
- Chicken tandoori, cucumber raita
- Chicken curry, mango chutney, scallions, papadum
- Miniature country ham and cheddar biscuits
- Pulled chicken, avocado crêpe, tomatillo sauce, sour cream
- Tarragon chicken salad, walnut bread, fig purée
- Crispy chicken sliders, spicy maple glaze, B and B pickles
- Roasted sirloin skewers, hoisin dipping sauce

## STUDENT-DESIGNED RECEPTION STATIONS

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The CIA is proud to offer Reception Station Enhancements designed by our very own culinary students.

### SHÚK STATION

\$15 PER GUEST

- Chicken shawarma, homemade falafel, spiced beet shawarma
- Hummus, tabbouleh, fattoush, pickled vegetables
- Tahini sauce, harissa, tzatziki sauce, "Shúk" green herb sauce
- Tomato, cucumber, lettuce, red onion, pickled hot peppers, marinated olives

### PINCHO STATION

\$14 PER GUEST

- Grilled chicken, beef, vegetable satay
- Sweet chili sauce, hoisin glaze, crispy ginger and shallots, toasted sesame seeds
- Harissa, lemon scented tahini, spicy feta dip, za'atar
- Vindaloo, saag paneer, green chile raita, mango chutney

### RA.ME STATION

\$15 PER GUEST

- Crispy pork belly, sesame-glazed tofu, ramen noodles
- Miso and tonkotsu broths
- Red pepper paste, crispy garlic, roasted corn, pickled shiitake
- Chili oil, togarashi

### LEYENDA STATION

\$12 PER GUEST

- Cilantro chicken tacos
- Charcoal-roasted corn and black bean tacos
- Avocado salsa verde, pickled vegetables, mango salsa

# PREMIUM RECEPTION STATION ENHANCEMENTS

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## IMPORTED AND DOMESTIC CHEESE STATION

\$10 PER GUEST

- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

## LOCAL HUDSON VALLEY CHEESE TABLE

\$12 PER GUEST

- Hand-crafted cheese from a 35-mile radius
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

## VEGETABLE CRUDITÉ STATION

\$10 PER GUEST

- Raw, steamed, pickled and grilled vegetables
- Parmesan-basil pesto, vegan green goddess dip, toasted almonds, romesco sauce
- Rosemary garlic oil, aged balsamic, chili oil, sea salt

## SALUMERIA

\$13 PER GUEST

- Sliced cured Italian meats
- Aged Parmesan, burrata, black pepper and herb infused ricotta
- Grilled asparagus, summer squash, cipolini, portobello mushrooms
- Marinated tomatoes, mixed olives
- Focaccia, grissini, flatbread

## OCEAN DISPLAY

\$22 PER GUEST

- Citrus poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters and clams on the half shell, roasted shallot mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Sushi, wakame salad, wasabi, soy

## PO' BOY STATION

\$16 PER GUEST

- Crispy fried oyster
- Spicy Cajun shrimp
- Blackened salmon
- Remoulade sauce
- Cajun sauce

## MEDITERRANEAN STATION

\$15 PER GUEST

- Traditional falafel
- Chicken souvlaki
- Miniature pita pocket, tahini sauce, pickled vegetables, cucumber and tomato relish
- Hummus, baba ghanoush, tzatziki sauce
- Pita chips, vegetable crudité

## STEAM BUN BAR

\$14 PER GUEST

- Chicken teriyaki
- Char siu pork
- Shiitake mushrooms, soy, scallions
- Pickled shredded carrots
- Marinated hot house cucumbers
- Kimchee hot Chinese oil
- Sesame seeds