CulinArt Basket Lunch Services

CulinArt Lunch Services

CulinArt Inc. is our catering partner at the Law School, providing services in Golding Lounge and the Wachtell, Lipton, Rosen & Katz student cafe. In addition, they are the provider of Basket Service Lunches.

All packages are priced per person and all services include condiments and high quality disposable wares. Food and beverage to be set-up buffet/platter style unless specifically requested to be individually packaged, for which there will be an additional charge.

Basket Lunches

Please select up to four options from one individual package. No substitutions please.

Basic Sandwich Platter

$19.50

Each Lunch Includes Sandwich, Chips, Seasonal Whole Fruit, Freshly Baked Cookie, and a Beverage

- Crispy Buffalo Chicken with Blue Cheese, Lettuce and Tomato
- Grilled Chicken with Herb-Mayo, Lettuce and Tomato
- Traditional Tuna Salad
- Smoked Turkey with Cranberry Relish, Cheddar Cheese and Leaf Lettuce
- Herb-Roasted Turkey with Imported Swiss Cheese, Honey Mustard and Baby Greens
- Rare Roast Beef with Tomato, Lettuce and Blue Cheese Spread
- Black Forest Ham and Brie with Apple Butter Spread
- Balsamic Herb-Roasted Seasonal Vegetables and White Bean Spread

Upscale Sandwich Platter

$24.50

Each Lunch includes Sandwich, Side Salad (Choice of Pasta, Grain, Fruit or Garden Salad), Chips, Freshly Baked Cookie, Brownie and a Beverage

- Grilled Eggplant and Tomato with Black Olive-Hummus
- Grilled Chicken and Asiago Cheese with Artichoke – Sun Dried Tomato Spread
- Southwest Roast Beef with Caramelized Onions, Jack Cheese and Chipotle Mayo
- Shaved Prosciutto, Fresh Mozzarella, Baby Spinach and Roasted Red Pepper Aioli
- Cajun Chicken, Crispy Romaine, Tomato, Cheddar Cheese and Guacamole
- Herb-Roasted Turkey with Goat Cheese, Roasted Peppers and Olive Spread
- Tarragon Chicken Salad with Mesclun Greens and Fresh Tomato Slices
- Seared Soy-Ginger Tofu with Crunchy Bok Choy-Apple Slaw and Wasabi Cream

The Wraps with a Twist Lunch

$22.25

Freshly Prepared Wraps Served with Mixed Green Salad, Freshly Baked Cookie, Chips, and a Beverage

- California Turkey Ranch Club
- Curried Chicken Salad with Raisins and Mesclun Greens
- Dill Roasted Salmon and Baby Spinach with Cucumber-Yogurt Dressing
- Grilled Chicken Caesar Salad
- Hoisin Beef with Asian Vegetable Medley
- Barbeque Glazed Chicken with Grilled Onions, Peppers and Smokey Gouda Cheese
- Roasted Vegetables and Baby Spinach with White Bean Spread
- Lemon-Flavored Hummus, Roasted Garlic Baba Ghanoush, Tabbouleh, Fresh Mint and Olives

Salad Lunch

$28.00

Freshly Prepared Entrée Salad on a Bed of Seasonal Greens, Served with a Garlic Bread Stick, Creamy Brie, Fresh Fruit and Berries and a Deep Chocolate Brownie

- Roasted Turkey Breast Served with Apples, Crumbled Blue Cheese Walnuts and Diced Cucumbers
- Grilled Salmon Cobb Salad
- Sesame-Ginger Tuna Medallions Served with Lo Mein Salad
- Shrimp Scampi with Char Broiled Mediterranean Vegetables

- Sliced Beef and With Crumbled Boursin Cheese, Grilled Red Onions and Grape Tomatoes
- Grilled Chicken Caesar Salad
- Asian Chicken Salad with Snow Peas and Cashews
- Fresh Mozzarella with Tomatoes, Basil and Balsamic Vegetables
- Grilled Tofu, Ginger and Sesame-Scented Asian Vegetables and Rice Noodles

Snack Services

All Snack Platters include choice of Iced Tea, Soda or Spring Water

Fruit & Cheese Platter **$16.00**
Wedges of Brie, Cheddar, Port Salut and Gorgonzola Cheeses, Accompanied by Grapes, Dried Fruit, Toasted Walnuts, Strawberries, Crackers and Flatbreads

Southwest Fiesta Platter **$21.00**
Chipotle Chicken Strips, Sweet Corn and Black Bean Salsa, Pico de Gallo, Guacamole, Sour Cream and Tortilla Chips

Antipasto Platter **$23.00**
Sopressata, Prosciutto, Cured Sausage, Provolone, Bocconcini, Marinated Artichokes, Roasted Peppers, Sun-Dried Tomatoes, Olives, Tuscan Toast and Grissini

Pinwheel Platter **$17.50**
Your Choice of Three Kinds of Pinwheel Wraps Served with Wheat Berry, Lentil, Wild Rice or Barley Salad
(Please Select Three Choices)

- Spicy Buffalo Chicken
- Turkey Club
- Classic Tuna Salad with Fresh Dill
- Prosciutto, Genoa Salami, Provolone and Roasted Red Pepper
- Shrimp Salad with Tangy Mayo
- Sesame Ginger Beef with Asian Slaw
- Roast Beef with Muenster Cheese, Mesclun and Horseradish Aioli
- Southwest Chicken with Jack Cheese and Chipotle Spread

Tea Sandwich Service **$20.75**
Bite-size Sandwiches Accompanied by a Freshly Baked Scone, Fruit Preserves, Fresh Fruit Tart, Strawberries and a Sugar Cookie

- Cucumber and Fresh Dill on Pullman.
- Rare Roast Beef and Watercress with Horseradish on Pumpernickel
- Smoked Salmon and Cream Cheese on Black Bread
- Curried Chicken Salad on Whole Wheat
- Honey Ham and Dijon Mustard on Rye

Sweet Surrender Platter **$10.50**
Freshly Baked Cookies, Deep Chocolate Brownies, Blondies and Strawberries

Please note:
A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is $27.00 per hour/per waiter with a 4.5 hour minimum per waiter.