



CulinArt Basket Lunch Services

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CulinArt Inc. is the Law School's catering partner who provides services in Golding Lounge and the Wachtell, Lipton, Rosen & Katz student café. CulinArt is also the provider of our Basket Services Lunches.

All packages are priced per person and all services include condiments and high-quality disposable cutlery. Unless otherwise specified, all CulinArt food and beverage service requests will be set up buffet style. Individually packaged menu item will incur additional charges.

BASKET LUNCHES

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

Basic Sandwich Platter

Select up to four sandwiches

Buffalo chicken with bleu cheese dressing, lettuce and tomato
Grilled chicken, roasted peppers, leaf lettuce and dill Havarti cheese
Herb roasted seasonal vegetables, white bean spread
Mesquite smoked turkey, fresh spinach and goat cheese
Peppered turkey with creamy avocado and Vermont cheddar
Roast beef, red onion marmalade, arugula and provolone
Traditional tuna salad, lettuce and tomato
Virginia ham, Swiss cheese, sliced tomato and field greens

All Selections Include Chips, Seasonal Whole Fruit, Freshly Baked Cookie and a Beverage

\$20.50

Upscale Sandwich Platter

Select up to four sandwiches

Grilled chicken, Asiago cheese, sundried tomato and artichoke spread
Grilled chicken, chipotle gouda cheese, cilantro mayo
Grilled Portobello mushrooms with roasted peppers, leaf lettuce, and goat cheese
Mediterranean vegetable wrap with eggplant, zucchini, roasted red pepper, tomato, and mozzarella with pesto spread
Prosciutto and fontina cheese with red onions, baby spinach, and a balsamic glaze
Roast beef, tomato and goat cheese with honey mustard
Seared teriyaki tofu with bok choy, apple slaw, and wasabi cream
Virginia ham with field greens, tomato and Vermont cheddar cheese

Includes Side Salad (Choice of Pasta, Grain, Fruit or Garden Salad), Chips, Freshly Baked Cookie and a Beverage

\$25.50

Slider Sandwich Platter

Maximum of 75 Guests

Includes Two Petite Sandwiches per Person

Select up to 3 Sandwiches

Buffalo chicken with tomato and bleu cheese

Roast Turkey and Vermont cheddar cheese

Roasted zucchini with tomato and hummus

Tuna salad with lettuce and tomato

Virginia ham and low fat Swiss Dijon mustard

Served with Pickles, Cole Slaw or Pasta Salad, Chips, Freshly Baked Cookie, Bottled Water and Soda

\$17.50

THE “WRAPS WITH A TWIST” LUNCH

Select up to four wraps

BBQ chicken and grilled onions, peppers, and smoked gouda cheese

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 crispy Asian vegetable medley

Lemon hummus with roasted eggplant and tabbouleh

Roasted vegetables and baby spinach with white bean spread

Served with Mesclun Greens, Chips, Freshly Baked Cookie and a Beverage

\$23.50

SALAD BUFFET LUNCH

A selection of entrée salads presented on a bed of seasonal greens, served with herb focaccia, creamy brie, fresh fruit, and a chocolate brownie or lemon bar

Asian chicken salad with snow peas, shredded carrots, and broccoli

Fresh mozzarella with tomatoes, roasted red pepper, basil, and balsamic vegetables

Grilled chicken Caesar salad

Grilled salmon cobb salad

Grilled tofu, ginger sesame vegetables, and lo mein noodles

Roast turkey breast with apples, crumbled bleu cheese, and dried cherries

Sesame-ginger tuna medallions served with vegetable fried rice.

Sliced steak with bleu cheese, grilled red onions, and tomatoes

\$29.50

****Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum booking block.***