



CulinArt basket lunch services

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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

\$19.95

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 Swiss Cheese, Honey Mustard and Baby Greens
- Rare Roast Beef with Tomato, Lettuce and Blue Cheese Spread
- Black Forest Ham and Brie with Mango Chutney
- Balsamic Herb-Roasted Seasonal Vegetables and White Bean Spread

Upscale Sandwich Platter

\$24.95

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 and Sun Dried Tomatoes
- Roast Beef with Caramelized Onions, Jack Cheese and Chipotle Mayo
- 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 Bok Choy-Apple Slaw and Wasabi Cream

The Wraps with a Twist Lunch

\$22.95

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 Chicken with Grilled Onions, Peppers and Smokey Gouda Cheese
- Roasted Vegetables and Baby Spinach with White Bean Spread
- Lemon Hummus, Baba Ghanoush, Tabbouleh, Fresh Mint and Olives

Salad Lunch

\$28.95

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 Served with Apples, Crumbled Blue Cheese and Walnuts
- Grilled Salmon Cobb Salad
- Sesame-Ginger Tuna Medallions Served with Lo Mein Salad
- Shrimp Scampi with Char Broiled Mediterranean Vegetables
- Sliced Beef and With Boursin Cheese, Grilled Red Onions and Tomatoes
- Grilled Chicken Caesar Salad
- Asian Chicken Salad with Snow Peas and Cashews
- Fresh Mozzarella with Tomatoes, Basil and Balsamic Vegetables
- Grilled Tofu, Ginger- Sesame Asian Vegetables and Rice Noodles

Please note:

A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum per waiter.