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.