Department Of Food Services
Catering Menus And Event Planning

Contacts:
James Cohen
Manager
Gregg Goldenberg
Assistant Manager

718-430-2131
James.cohen@einstein.yu.edu
The Einstein Food Services Department is a full service dining facility. We have the ability to accomplish all of your event food needs from a basic continental breakfast to a plated dinner.

There are several sites on campus that are available to you from the Lubin Dining Hall, the Singer Faculty Club, the Founders Hall outside of Robbins Auditorium as well as many conference rooms throughout the campus. With the exception of the Lubin Dining Hall and Singer Faculty Club, room reservations should be made through Dr. Lazar’s office.

Other luncheon options available are to section off a portion of the Dining Hall or to use meal vouchers that allow your guests to choose from the cafeteria serving line.

We will gladly meet with you in person, by e-mail or by phone to discuss any type of function that you are planning. Any specialization needed to create the best atmosphere for the success of your event is our goal.

The Dining and catering facilities are under the strict kosher supervision of OU. Therefore, some food requests may not be possible due to kosher restrictions.

On the following pages will be both menu planning ideas and listings of multiple styles on the same themes of food items.
TABLE OF CONTENTS

Breakfast Menu ................................................................. page 4
Lunch Menu ................................................................. page 5
Light Snacks ................................................................. page 7
Beverages ................................................................. page 8
Sandwiches ................................................................. page 9
Cocktail Receptions ........................................................ page 10
Hot Entrees ................................................................. page 11
Platters ................................................................. page 12
**Breakfast Menus**

Continental  
(options available)

Coffee/Tea Service  
Bagels/Danish/ Muffin  
(Regular or Mini size)  
Topicana Juice OJ, Grapefruit & Orange Pineapple 16oz.  
OJ and Apple 6oz.

Fresh Fruit Salad or Fruit Platter  
Cheese Platter  
Lox Platter

**Hot Breakfast Items**  
(minimum 15 people)

French Toast  
Scrambled Eggs or Mini Omelets  
Hash Browns  
Omelets (no cheese) Spanish, Lox or Vegetable

**Basic Bris Package**

Coffee, Tea, Juice, Bagels, Muffins, Danish, Whole Fruit,  
Tuna Salad, Egg Salad, Lox platter  
Additional items: French Toast, Scrambled Eggs,  
Home Fries and Balloons  
Regular paper goods or fancy plastic available  
Includes: buffet set-up, service and clean-up
Lunch Menu Options

Assorted Sandwiches

Assorted Wrap Sandwiches

Available on wrap, whole wheat, rye, marble rye, Club roll and Panini style

Turkey, Roast Beef,

Corned Beef,

Pastrami, Chicken,

Tuna Salad and Egg Salad

Fancy Sandwiches

Grilled Chicken Baguettes
Marinated Chicken w/roast peppers and basil
Grilled Eggplant Sandwich
Chicken Caesar Wrap
Turkey with Avocado and Russian Dressing
Turkey Cranberry Wrap
Roast Beef Wrap with Sautéed Onions on a toasted sesame wrap
Roast Vegetable Wrap
Falafel Wrap with Humus
Grilled Vegetables with baby greens on a Baguette
Seared Salmon on a Sandwich

3 Foot Heroes (Deli, Tuna or Egg)
6 Foot Heroes (Deli, Tuna or Egg)

Any Sandwich on Baguette serves 6 people

Lunch Continued on next page...
Lunch options cont..

- Potato Salad
- Cole Slaw
- Macaroni Salad
- Home-made Pasta Salad
- Chips/Pretzels

Toss Salad/ Salad Bar Tray
- Mesclun Salad
- Baby Arugula with raisins, apples and balsamic dressing
- Vegetable Crudite

Fresh Fruit Salad and Fruit Platter
(with cantaloupe, honeydew, pineapple and grapes)

Cookies, Rugelach and Brownies
- Mini or Jumbo Black & White Cookies

**Beverages**
- Soda, Coke products (regular and diet), 12oz cans
- Gold Peak Teas (assorted flavors)
- Fuze Drinks (regular and slenderize)
- Water
- Coffee/Tea
Light Snack Menu Options

Cookies
Brownies
Rugulach
Cakes

Vegetable Crudite
Fresh Fruit Salad or Fresh Fruit Platter
(with cantaloupe, honeydew, pineapple and grapes)

Whole Fruit

Pretzels/Chips
Granola Bars
Candy Bars

Beverages
Soda (regular and diet)
Gold Peak Teas (assorted flavors)
Fuze Drinks (regular and slenderize)
Water
Coffee/Tea
Beverages

Canned Sodas:
Coke, Diet Coke, Sprite, Diet Sprite,
Caff. Free Diet Coke, Seltzer, Lipton Tea,
Diet Lipton Tea, Orange

Gold Peak Teas:
Sweetened, Unsweetened, Diet,
Green, and Lemon

Fuze Drinks:
Assorted Flavors of Regular and Slenderize

Coffee:
Fresh Brewed Regular
Sanka Decaffeinated
Starbucks Regular

Teas:
Lipton Regular
Lipton Decaffeinated
Herbal Assorted (Celestial Seasonings)

Juices:
16oz Orange, Grapefruit and Orange/Pineapple
6oz Orange and Apple

Wine and Beer
Sandwiches:
Available on wrap, whole wheat, rye, marble rye, Club roll and Panini style
Turkey, Roast Beef, Corned Beef, Pastrami, Chicken, Tuna and Egg Salad

Fancy Sandwiches:

Grilled Chicken Baguettes
Marinated Chicken w/roast peppers and basil
Grilled Eggplant Sandwich
Chicken Caesar Wrap
Turkey with Avocado and Russian Dressing
Turkey Cranberry Wrap
Roast Beef Wrap with Sautéed onions on toasted sesame wrap
Roast Vegetable Wrap
Falafel Wrap with Humus
Grilled Vegetable with baby greens on Baguette
Seared Salmon Sandwich
3 Foot Heroes (Deli, Tuna or Egg)
6 Foot Heroes (Deli, Tuna or Egg)
Tea Sandwiches (tuna, egg or deli)

*Any Sandwich on Baguette serves 6 people
*some sandwiches have a minimum order requirement
**Cocktail Receptions**

All receptions in the Faculty Club and Dining Room come with clothed buffet tables
And choices of paper, plastic or china to Appropriately accent your function.

<table>
<thead>
<tr>
<th>Cold Platters Available:</th>
<th>Hot Dishes:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Sushi</td>
<td>Sweet and Sour Meatball</td>
</tr>
<tr>
<td>Lox on cocktail bread</td>
<td>Vegan Sweet and Sour Balls</td>
</tr>
<tr>
<td>Blackened Salmon</td>
<td>Chicken Fingers</td>
</tr>
<tr>
<td>Poached Salmon with Dill Sauce</td>
<td>Buffalo/BBQ Chicken Wings</td>
</tr>
<tr>
<td>Whole Salmon Display</td>
<td>Assorted Hot Hors Devours</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Pigs in a Blankets</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>Potato Knish</td>
</tr>
<tr>
<td>Whole or Sliced Fruit</td>
<td>Vegetable Lo-Mein</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>Baby Lamb Chops</td>
</tr>
<tr>
<td>Grilled Vegetable</td>
<td>Chicken Sate</td>
</tr>
<tr>
<td>Humus and Falafel</td>
<td>Mini Egg Rolls</td>
</tr>
<tr>
<td>Quiche</td>
<td></td>
</tr>
<tr>
<td>Couscous</td>
<td></td>
</tr>
<tr>
<td>Eggplant Lavash</td>
<td></td>
</tr>
<tr>
<td>Pasta Salad</td>
<td></td>
</tr>
<tr>
<td>Chick Pea Salad</td>
<td></td>
</tr>
<tr>
<td>Mesculin or Spinach Salad</td>
<td></td>
</tr>
<tr>
<td>Zucchini &amp; Tabouli</td>
<td></td>
</tr>
<tr>
<td>Chicken Sate</td>
<td></td>
</tr>
<tr>
<td>Chicken Kebob</td>
<td></td>
</tr>
<tr>
<td>Turkey Lavash</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Hot Entrees:

#### Chicken:
- Southern Fried
- Herb-Crusted BBQ
- Gingered Roast Champagne
- Piccatta
- Francaise Marsala
- Scampi
- Florentine
- Crispy Mustard

#### Beef:
- Roast Beef Jardinare
- Veal Paillard
- Prime Rib
- Stuffed Cabbage
- Pepper Steak
- Beef Stir Fry
- Beef Lo-Mein
- Chili Con Carne

#### Pasta:
- Bolognese
- Farfalle with Salmon
- Penne w/Sundried Toms
- Rigatoni Con Broccoli
- Penne with Basil Pesto
- Spaghetti & Meatballs
- Vegetable Lasagna

#### Fish:
- Poached Salmon
- Salmon Steak
- Flounder Florentine
- Beer-Battered Flounder
- Baked Red Snapper
- Chilian Sea Bass

#### Vegetarian:
- Sweet-n-Sour Balls
- Vegetable Stir Fry
- Vegetable Cutlet
- Vegetable Chili
Other Platters

Fresh Fruit Platter
Falafel Platter
Vegetable Crudite
Arugula Salad
Mesculin Salad
Tossed Green Salad
Salad Bar (with 4-5 topping from our salad bar)
Cut Fruit Bowl
Whole Fruit Display
Assorted Cookie Tray
Large Cookies (Black & White, Chocolate Chip, Oatmeal Raisin and China)
Sheet Cakes
Viennese Platter (dessert)