

Simons Center for Geometry and Physics Catering Menu

Welcome to Philip Stone Caterers at Simons Center. It is our privilege to serve you. This catering guide outlines our most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of our full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. Prices per person for basic catering services are inclusive of high quality disposable ware and paper products. Biodegradable and/or compostable wares are available upon request at an additional charge of \$1.50 per person. As your selected caterer, we can provide your event with linens for banquet tables and meeting tables. Our standard black floor length linen can be provided for \$2.00 2 per 6-foot banquet table. Top cloths for seated tables can be rented for \$10.00. Certain events (such as china service, tended bars, chef stations) may require additional charges.

To Order catering services please contact us 631-632-2803 or email us at simonscentercafe@stonybrook.edu. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us. When emailing your order, remember to include all pertinent information, including function day and date; start-time; desired set-up and pick-up times; delivery location (building, floor, room); contact information for the individual placing the order (phone and email); contact information for the individual responsible for the order billing (phone and email).

48 Hours Advance Notice is typically required for us to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours are 8:30 AM - 5:30 PM Monday thru Friday. Orders deliverable during regular hours will receive no service charge. Catered orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Orders Cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. We will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at our replacement cost.

Special Function Labor may be required for your event. We will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$150.00 per server and bartender with a guaranteed five-hour minimum.

Event Locations Event locations must be reserved prior to the event by the client. Please have your tables ordered. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. To ensure all details are met for your event, a two hour set up and strike time may be required.

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BREAKFAST

CAFÉ MENU:

\$14.95

Enjoy our breakfast menu in the café or board room for your smaller or large group. All-inclusive price includes choice of one breakfast entrée and two sides, served buffet style or plated.

BREAKFAST ENTREES:

- Grain of the Day: With fresh fruit Selection (subject to seasonality) strawberries, raspberries, black berries, blueberries, bananas, peaches, caramelized apples, nuts and seeds selection: Walnuts, pecans, hazelnuts, pistachios, pumpkin seeds, sunflower seeds, chia seeds, hemp seeds (*due to allergens, the nut selection will be set aside in a separate area*) savories selection: crumbled bacon, chorizo, grated reggiano parmesan, grated manchego chees, sweet selections: local maple syrup, brown sugar, toasted coconut, crystalized ginger
- eggs en cocotte eggs baked with butter, sprinkled with sea salt and grated manchego cheese.
- caramelized apple french toast
- thai coconut crepe with fried egg
- breakfast strata with chorizo, onions, peppers, layered brioche, grated cheese and baked with and egg custard
- chicken fried waffles with creamed corn, served with maple butter and syrup

SIDES:

- bacon
- sausage
- hash browns
- tomato provençal

THE CONTINENTAL:

\$10.95

muffins, danish, bagels, fresh fruit, butter, cream cheese, preserves, orange juice, coffee, tea.

A LA CARTE ITEMS:

- bread basket: toasted brioche, focaccia, biscuits, whole grain bread, bagels, local butter, jams and jellies \$3.95
- specialty bread basket: croissant, pain au chocolate, danish, muffins and scones \$4.95

BEVERAGES:

- coffee, tea, orange juice, grapefruit juice, tangerine juice (Boa) \$5.95
- vegetable extractions: choose from the doctor, sunburst, green machine, memory booster, the weekender or design your own from your favorite vegetables and fruits. \$6.95 each
- Ronny Brook yogurt drinks \$4.95

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LUNCH

HOT LUNCH:

\$24.95

Our hot lunch selection includes salad or soup, entrée and dessert. Choose from our menu or design your own with the chef. Chef can create a vegetarian dish for you from the daily menu.

STARTER (sample selections):

- butternut squash soup with spiced seeds, fried goat cheese soup
- farro salad with kalamata olives, tomato, capers, feta cheese, eggplant salad with fennel, artichokes and tahini vinaigrette
- artichoke salad with pickled red onions, roasted peppers
- watermelon pomegranate salad with arugula, reggiano, pomegranate vinaigrette
- french navy bean salad with lemon vinaigrette
- mixed green salad with dijon vinaigrette

ENTRÉE (sample selections):

- long island chicken with smoked potato puree, peas and asparagus
- olive oil poached tuna with ratatouille, wilted greens, tomato butter

DESSERT (sample selections):

- strawberry rhubarb shortcakes locally produced crème fraiche

SANDWICH AND SALAD:

\$18.95

Our sandwich and salad selection includes three sandwich choices, two salads and one dessert. Choose from our signature sandwiches or design your own with the chef.

SIGNATURE SANDWICHES (sample selections):

- olive roasted top round of lamb on focaccia with aged provolone, wilted arugula, pickled red onion and basil mayonnaise. Also available as a vegetarian option.
- roasted pork panini with broccoli rabe, aged prosciutto and tomato confit on ciabatta
- pan bagnat, oil poached tuna, and Mediterranean veg on a round roll with mustard vinaigrette. Also available as a vegetarian option.
- strip loin of beef and havarti on panini with cucumbers and dill mayonnaise
- jerk chicken with pineapple salsa, avocado, jack cheese and jerk mayonnaise
- portabello Cuban sandwich: smoked portabello mushroom, pressed with manchego cheese, sliced pickle and whole grain mustard

SALADS (sample selections):

- wheat berry salad with roasted pumpkin, spiced pumpkin and sunflower seeds, pickled raisins
- toy box tomato salad with chick pea puree, artichoke hearts, croutons, fried capers, mozzarella foam
- kale salad with confit root vegetables, fennel, blue cheese
- golden rod squash with pickled red onions, orange blossom cardamom vinaigrette
- caesar salad with baby romaine, parmesan tuille
- farro salad with kalamata olives, tomato, capers, feta cheese
- watermelon pomegranate salad with arugula, reggiano, pomegranate vinaigrette
- chicken salad with asparagus and peas, lemon vinaigrette
- roasted beet salad with kalamata olives, pickled red onion and shaved reggiano

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- endive salad with apricot mustard vinaigrette
- baby kale with mushrooms, pickled fennel roasted cauliflower and apple salad
- spinach salad with blue cheese, pickled pearl onions, spiced nuts

BEVERAGES: \$3.00

- coffee, tea, specialty soda, iced teas

AFTERNOON TEAS:

CASUAL TEA: \$6.95

a selection of Harney and sons teas, coffee, iced tea, and cookies

ENGLISH TEA: \$10.95

a selection of Harney and sons teas, coffee, iced tea, scones, cookies, clotted cream, lemon curd, jams, jellies and butter and tea sandwiches

WINE AND CHEESE: priced accordingly

domestic: a selection of domestic cheeses, artisanal crackers and flat breads, fruit pastes fresh fruits, nuts and dried fruits

imported: a selection of domestic cheeses, artisanal crackers and flat breads, fruit pastes, fresh fruits, nuts and dried fruits

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SPECIAL EVENT MENU: priced accordingly

HORS D OEUVRES

Please select a total of 8 from our hot and cold hors d oeuvres. The following list represents some of our numerous selections. Feel free to schedule a chef consultation to tailor your event to suit your needs.

COLD HORS D OEUVRES:

Thai-style Yellowfin Tuna 'Ceviche' Cones marinated ahi tuna, shallots, water chestnuts, basil, wasabi caviar tobika, micro basil, savory mini cones

Five-spiced Tuna Skewer mango salsa

Smoked Salmon "Reuben" black pepper smoked salmon, cream cheese, marble rye

Smoked Salmon Tartare on pumpernickel toast

Chilled Smoked Norwegian Salmon lemon juice, sea salt and pepper

Classic Shrimp Cocktail gulf shrimp, horseradish dipping sauce

Toasted Coconut Shrimp Skewer caribbean marinade, mango chutney, toasted coconut

Pan Seared Day Boat Sea Scallops on a coconut wonton lime aioli, lemon zest

Miniature New England Lobster Roll citrus aioli

Lime Rock Lobster Medallion sweet tender lobster tail, crispy wonton, mango salsa

Beef Wellington tenderloin of beef, foie gras, croustade, micro arugula pepper-cruste steak brioche toast point

Peppercorn Mélange-cruste Beef Tenderloin shallot confit

Duck Confit Papadum tender duck, rhubarb ginger marmalade, papadum crisp

Roasted Duck Crostini caramelized pear, herb crostini, sweet potato frizzles

Chinese Chicken Salad in a crisp wonton cup garden vegetables, mandarin orange dressing

Mini 'BLT' miniature tomato, bacon jam, lettuce, pretzel bun

Goat Cheese and Red Onion Marmalade Tart creamy herb goat cheese, savory red onion marmalade

Wild Mushroom Bruschetta herb goat cheese, croustade, micro arugula

Fresh Tomato and Mozzarella Bruschetta tomato, mozzarella, petite basil, flavored herb croustade

Chilled Asparagus Soup with Crème Fraiche Swirl served in a demitasse cup

Andalusian Gazpacho fresh vegetables, extra virgin olive oil, lemon juice, served chilled in a demitasse cup

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HOT HORS D'OEUVRES:

Lobster and Asparagus Quesadilla maine lobster, crisp asparagus, cilantro sour cream

Mini Fish Taco lime-cilantro poached white fish, shredded lettuce, cilantro crema, tomato, confetti peppers, micro cilantro

Maryland Crab Balls sweet jumbo lump crab meat, old bay seasoning, pickled ginger tartar dipping sauce

Grilled Cilantro-Lime Jumbo Shrimp lime juice, cilantro, sweet chili dip or citrus-herb relish

Smoked Salmon Potato Pancake horseradish apple sauce

New England Cod Cakes parsley aioli

Chimichurri Beef on Plantain Chip basil and parsley marinade, crisp plantain chip

Vegetable & Beef Samosa east indian spices, flaky pastry, cucumber raita

Skewered Thai-style Steak sirloin of beef, lime, mint, jalapeño marinade

Beef Short Rib Slider dijon horseradish cream

Duck Flat Bread Pizza duck confit, sweet chipotle pomodoro, asiago cheese, micro basil

Peking Duck Rolls scallion slivers, hoisin sauce, mandarin pancakes

Tandoori Chicken with Cucumber Raita fresh herb dipping sauce

Saffron Chicken Skewer saffron-marinated chicken breast, sweet tomato jam

Mojito Lime Chicken Skewer tequila-lime marinade

Pastrami Croquettes pickled shallots

Andouille Sausage en Croute cajun-spiced pork sausage, golden brown pastry

Asiago Cheese-infused Polenta wild mushroom sauté

Risotto Cake with Prosciutto and Asiago arborio rice, aged asiago cheese, fresh herbs

Vegetable Spring Rolls curry-scented vegetables, ginger dipping sauce

Miniature Potato Pancakes apple chutney

Fresh Garden Vegetable Quesadilla Triangles pepper jack cheese

Wild Mushroom Risotto Cake arborio rice, wild mushrooms, parmesan cheese, fresh herbs

Butternut Squash Shooter served warm in a demitasse cup

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SALADS

Burrata Cheese Salad imported burrata cheese, heirloom tomatoes, micro basil extra virgin olive oil, white balsamic vinegar splash, fig balsamic drops, dressed with flowering herbs

Watermelon and Feta Salad fresh watermelon, feta mousse, kalamata olives, heirloom tomatoes, mixed greens, vanilla balsamic vinaigrette

Summer Sweet Corn Salad red farm bulgur wheat, live greens, roasted shallot vinaigrette, crispy pancetta

Jansal Farm Salad fresh chevre, summer berries, petite beets, flowering mint, extra virgin olive oil, baby frisee, red oak, rocket, lava salt, cracked black pepper

Jewel Salad assorted petite greens, blood orange, pink grapefruit, pickle cipollini onions, pomegranate seeds, blood orange and kumquat vinaigrette, candied beet sticks

Gotham Salad frisee and red oak with sun-dried tomatoes, hearts of palm, toasted pine nuts and sliced portobello mushrooms, honey balsamic vinaigrette dressing, garnished with mache

Reconstructed Caesar Salad crisp green hearts of romaine, parmesan panna cotta, parmesan crisp, red onion jam, caesar dressing

Traditional Caesar Salad garlic crisp, freshly grated parmesan

Roasted Beet Salad dark red roasted beets, goat cheese, seasonal lettuce, sherry shallot vinaigrette, tangle of baby greens

Gorgonzola Salad mixed greens, gorgonzola cheese, candied walnuts, shaved pears, sherry vinaigrette

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MEATS AND POULTRY

Individual Filet Mignon served with a rutabaga puree, summer corn and fava bean succotash, merlot reduction

Strip Loin of Beef cabernet reduction, parsnip puree, charred brussels sprouts

Short Ribs of Beef celeriac mash, roasted tri-color beets, carrot medley

Herb Crusted New Zealand Rack of Lamb port wine demi glace, wild mushroom risotto, green and wax bean bundle, balsamic shallot confit garnish additional | market price

Tenderloin of Veal with artichokes barigoule, sunchoke puree, apricot gel, pickled mustard seeds

Duo of Chicken, roast breast with crisp skin and confit leg with smoked potato puree, peas, asparagus, tri-color cauliflower, green peppercorn sauce

French Cut Oven Roasted Chicken Breast sun-dried cherries and cabernet wine sauce, basil infused yukon gold potato puree, roasted tri-color cauliflower florets

Crispy Duck Confit celery root puree, wild mushrooms caramel vinegar sauce

FISH

Pomegranate Lacquered Salmon passion fruit chutney, caribbean rice pilaf, green bean sauté

Pan Seared Sesame Crusted Salmon wasabi mash, baby bok choy, teriyaki glaze

Olive Oil Poached Corvina chorizo studded polenta, piquillo pepper jam, summer squash, vidalia onions, poblano peppers

Herbed Crusted Pan Seared Wild Striped Bass fresh lemon chardonnay sauce, vegetable risotto, roasted asparagus

Grilled Bronzini balsamic port wine, fresh lemon, vegetable studded israeli couscous, roasted tomatoes, braised olives, red peppers, artichoke

Pan Seared Yellow Tail Red Snapper mint infused spring pea puree, sunburst squash, wild mushroom risotto, pea tendrils

Pan Roasted Sea Bass pommes puree, melted leeks, roasted cauliflower, beurre rouge

Crispy Skin Sea Bass served with roasted sunburst squash, heirloom carrots, tomato farrotto, sweet pea puree and pea tendril garnish

Sauteed Black Bass served with a corn puree, watermelon salsa verde, lemon oil drizzle, finished with micro celery garnish

Oven Roasted Halibut saffron infused tri-color fingerling potatoes, sunburst and patty pan squash, meyer lemon beurre blanc, fresh thyme

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VEGETARIAN

Grilled Vegetable Napoleon assorted herb infused grilled vegetables, creamy basil infused risotto, charred tomato garnish

Wild Mushroom Ravioli garden vegetable broth, micro basil garnish

Summer Squash Angolotti sage cream sauce, caramelized apple, pearl onion

Asparagus and Sun-dried Tomato Risotto shaved pecorino romano, roasted asparagus

DESSERTS

Chocolate Trilogy layers of chocolate génoise, dark chocolate mousse and white chocolate mousse, fresh berry compote, chocolate shavings

Retro New York Trio mini chocolate milk shake, old-fashioned donut and turtle brownie, sprinkling of powdered sugar

New Style Cheesecake vanilla scented mascarpone cheese with graham cracker crust, strawberry sauce, whipped cream, fresh mint

Sorbet Trio passion fruit, raspberry and green apple sorbet with almond tuile, fresh berry compote, chocolate sauce

Chocolate Pyramid Truffle Cake, coffee zabaione, chocolate truffle filling

Lemon Bar lemon bar with coconut mocha, poached lemon peel, meyer lemon ice cream

Apple Galette with cinnamon ice cream, caramel sauce