



BREAKS

TOP PICK

THE HEALTHY ALTERNATIVE

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars
\$9.00 per person

CHOCAHOLIC

Become addicted with an Assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries
\$9.00 per person

COFFEE BREAK

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macarons, Lemon Bars, Brownie Bars, and Raspberry Bars
\$7.00 per person

ASSORTED COOKIES AND BROWNIES

\$1.50 per person

ASSORTED DESSERT BARS

\$2.50 per person

ASSORTED ENERGY BARS

Raise the Bar with an Assortment of Granola, Fruit and Breakfast Bars
\$2.50 per person

SNACK ATTACK

Enjoy Assorted Chips, Honey Peanuts, Trail Mix, Specialty Cookies and Brownies
\$5.00 per person



FRESH FOOD

Rutgers Newark Catering

ON THE GO



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE *\$2.00*

ASSORTED HOT TEA *\$1.50*

BOTTLED JUICE (OJ, CRANBERRY, GRAPEFRUIT) *\$2.00*

BOTTLED WATER *\$1.50*

ASSORTED SODAS *\$1.50*

CONTACT US TODAY

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Prices effective until 08/01/2010



SUNRISE STARTERS

All starters include Gourmet Coffee, Decaf and Hot Tea

TOP PICK

HEALTHY CHOICE BREAKFAST

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups
\$8.00 Per Person

MINI CONTINENTAL

Includes Miniature Muffins, Pastries, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices
\$10.50 Per Person

QUICK START

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices
\$9.50 Per Person

A LA CARTE

Assorted Pastries
\$14.00 by the dozen

Assorted Muffins
\$10.00 by the dozen

Croissants
\$11.00 by the dozen

Assorted Bagels (with two cream cheeses)
\$20.00 by the dozen

Seasonal Fresh Fruit
\$6.00

Assorted Yogurt Cups
\$2.50

MEETING ALL DAY



Full Day Classic

Start out with the **Quick Start Breakfast**, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.

For Lunch, enjoy either the **Main Event Sandwich Buffet** or the **Salad Affair Gourmet salad buffet** served with accompaniments and dessert.

Quick Start Breakfast

Sandwiches \$17.50

Salads \$19.00

FAVORITE LUNCH PACKAGES

TOP PICK

The Main Event

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts
Assorted Beverages for \$1.50.

\$10.50

A Salad Affair

Your choice of three (3) selections from our assortment of Premium Entrée Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts

Assorted Beverages for \$1.50.

\$14.50

Deli Express

Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; served with Swiss, American and Munster Cheeses, as well as Leaf Lettuce, Sliced Tomatoes, Pickles, Assorted Baked Breads and Rolls

Assorted Beverages for \$1.50.

\$12.00

The Mediterranean

Mediterranean Roast Beef served with Tabbouleh Salad, Greek Dill Cucumbers, and Lemon Rice Pudding

Assorted Beverages for \$1.50.

\$15.00

The Vegetarian

Garden Vegetable and Boursin Sandwich served with Grilled Vegetables, Apricot Almond Cous Cous and a Brownie

Assorted Beverages for \$1.50.

\$11.00

SIDE SALADS

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers, and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

Chick Pea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Red Skin Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

PREMIUM SANDWICHES

Chunky Dijon Chicken Salad on 12 Grain Bread

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Honey Mustard Ham and Swiss on a Pretzel Roll

Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Ciabatta Bread

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes and Grilled Onions on a Baguette

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Ham with Black Bean Spread, Roasted Corn Salad and BBQ Chipotle Dressing on Ciabatta

SALADS

Traditional Garden Chicken Salad with Fresh Iceberg and Romaine Lettuce, Grilled Chicken, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons

Chicken Chef Salad with Sharp Cheddar Cheese and Ranch Dressing

Montreal Mesquite Chicken Cobb Salad with Italian Herb Dressing

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing

