

QCC Catering Guide

Receptions & Special Events



COLD SELECTIONS (Select 4)

- Cold Heirloom Tomato & Crab Salad
- Curried Chicken with Sun-Dried Tomatoes
- Dried Cherries on Parmesan Crisps
- Shrimp and Avocado toast
- International Selection of Cheeses with Fancy Breads and Crackers
- Veggie Crudités Shooters with Homemade Specialty dips
- Portobello Pinwheels with Arugula and Boursin Cheese
- Jumbo Shrimp Shooters, served with Horseradish Cocktail Sauce
- Fancy Assorted Tea sandwiches
- Wild Mushroom Bruschetta on Crostini with Micro Arugula

HOT SELECTIONS (Select 4)

- Vegetable Samosas
- Tempura Shrimp with Asian Dipping Sauce
- Pineapple and Mango Thai Chicken Satay
- Stuffed Mushrooms Filled with Roasted Shallots & Fresh Herbs
- Beef Satay with Thai peanut Sauce
- Vegetable Spring Rolls
- Pulled Pork Sliders on Corn Bread
- Beef Mini Franks in flaky Pastry Blanket
- Display of Chicken Tenders with Buffalo, Ranch or Honey Mustard Dipping Sauce
- Stuffed Zucchini
- Sushi Sampler

Above selections include infused water. Linen and Chinaware will be charged separately.

Wait Staff \$195.00 each | Chefs \$250.00 each

Additional charges for add-ons can be discussed with the Catering Manager.

Select 4 of Each Category (Hot and Cold)

Minimum order 50 guest. Price \$49.50 per guest

To Book an Event Please Contact:

Oseas Peralta, Director of Food Services, Queensborough Community College

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