All-Day Delicious  $40 per person

Relax. We’ll keep the food coming! These 5 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments

Simple Continental
- Assorted Donuts  190-490 Cal each
- Assorted Bagels  170-360 Cal each
- Orange Juice  120 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving
- Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

AM Perk Up
- Granola Bars  190 Cal each
- Assorted Individual Yogurt Cups  50-150 Cal each
- Iced Tea  5 Cal/8 oz. serving
- Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Morning Mini
- Miniature Muffins  80-120 Cal each
- Miniature Danish  140-170 Cal each
- Miniature Scones  110-120 Cal each
- Yogurt Parfait Cups  370-400 Cal each
- Iced Water  0 Cal/8 oz. serving
- Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Mid-Day Munchies
- Tortilla Chips  90 Cal/1 oz. serving
- Salsa Roja  20 Cal/1 oz. serving
- Salsa Verde  20 Cal/1 oz. serving
- Pico De Gallo  10 Cal/1 oz. serving
- Assorted Fruit  50-110 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Bottled Water  0 Cal each
- Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

PM Pick Me Up
- Chilled Spinach Dip with Tortilla Chips  230 Cal/2.25 oz. serving
- Grilled Vegetable Tray  70 Cal/3 oz. serving
- Freshly Baked Brownies  250 Cal/2.25 oz. serving
- Bottled Water  0 Cal each
- Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Breaks

All prices are per person and available for 12 guests or more

Energy Break  $4 per person
Raise the bar!
- Granola Bars  190 Cal each
- Fruit Filled Bars  160 Cal each
- Breakfast Bars  250 Cal each

The Healthy Alternative  $9 per person
- Apples  60 Cal each
- Oranges  50 Cal each
- Bananas  110 Cal each
- Pears  100 Cal each
- Individual Yogurt Cups  50-150 Cal each
- Trail Mix  290 Cal each
- Granola Bars  190 Cal each

Snack Attack  $7 per person
The perfect blend of sweet and salty to get you through your day!
- Individual Bags of Chips  100-160 Cal each
- Roasted Peanuts  190 Cal/1 oz. serving
- Trail Mix  290 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Bakery-fresh Brownies  250 Cal/2.25 oz. serving

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### Breakfast Collections

*All prices are per person and available for 12 guests or more. Includes appropriate condiments.*

**New Yorker** $15 per person
- Bagels 170-360 Cal each
- Smoked Salmon Platter with Hard-boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Bottled Water 0 Cal each
- Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**The Green Street Breakfast** $12 per person
- Petite Muffin 80-120 Cal each
- Petite Danish 140-170 Cal each
- Petite Croissants 180 Cal each
- New York Bagels 110-160 Cal each
- Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**A Good Morning Start** $13 per person
- Petite Muffin 80-120 Cal each
- All-Natural Granola bars 280 Cal each
- Seasonal Berries 130 Cal/2.5 oz. serving
- Yogurt Parfaits 110 Cal/3 oz. serving
- Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**The Torch Club Hot Breakfast** $20 per person
- Cage Free Scrambled Eggs 180 Cal/3 oz. serving
- Cage Free Scrambled Egg Whites with Vegetables 200 Cal/3 oz. serving
- Hickory Smoked Bacon or Turkey Sausage 50-60 Cal each
- Home Fried Potatoes 150 Cal/3 oz. serving
- Torch Club Signature Brioche French Toast 140 Cal each
- Assortment of Petite croissants and New York Bagels 150-300 Cal each
- Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

### Traditional Breakfast Sandwiches

- Egg & Cheese English Muffin 270 Cal each
- Sausage, Egg & Cheese Biscuit 520 Cal each
- Bacon, Egg & Cheese Bagel 370 Cal each
- Bacon, Egg & Cheese Wrap 270 Cal each
- Ham, Egg & Cheese on Croissant 250 Cal each

### A La Carte Breakfast

*Includes appropriate condiments.*

- Assorted Bagels (170-360 Cal each) $3 per person
- Assorted Muffins (400-510 Cal each) $2 per person
- Assorted Danish (200-430 Cal each) $2.50 per person
- Assorted Scones (430-470 Cal each) $2.50 per person
- Fresh Seasonal Sliced Fruit (40 Cal/2.5 oz. serving) $5 per person
- Seasonal Berries & Yogurt Parfaits (280 Cal/3 oz. serving) $4 per person
- Petite Quiches (150 Cal each) $4 per person
- Cage Free Hard Boiled Eggs (110 Cal each) $1 per person

Artisanal International Cheeses and Meats (280 Cal/2 oz. serving) $9 per person

Smoked Salmon Platter; Diced cage free hard boiled eggs, vine ripened tomatoes, red onion and capers (120 Cal/2 oz. serving) $9 per person
## Breakfast

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

### University Place Brunch

- Petite Breakfast Frittata: 260 Cal/3 oz. serving
- Classic Cage Free Eggs Benedict: 640 Cal/3 oz. serving
- Home Fried Potatoes: 140 Cal/3 oz. serving
- Smoked Salmon Platter: 120 Cal/2 oz. serving
- New York Bagels, Petite Croissants and Scones: 160 Cal each
- Seasonal Fresh Fruit Platter: 35 Cal/2.5 oz. serving
- Assorted Juice: 110-170 Cal each
- Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

### East Village Brunch

- Torch Club Signature Brioche French Toast: 140 Cal each
- Yogurt Parfait Station with Granola, Seasonal Berries, Wheat Germ, Shredded Coconut, Diced Nuts and Agave Honey: 280 Cal/3 oz. serving
- Petite Quiche with Cage Free Eggs, Asparagus and Goat Cheese: 380 Cal/3 oz. serving
- Petite Muffins, Croissants and Scones: 90-100 Cal each
- Assorted Juice: 110-170 Cal each
- Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

### Washington Square Park Brunch

- Croque-Monsieur with Black Forest Ham and Swiss Cheese: 450 Cal/3 oz. serving
- Roasted Bell Pepper and Potato Frittata: 270 Cal/3 oz. serving
- Lump Crab Hash with Diced Fingerling Potatoes, Sweet Onions and Dill: 700 Cal/3 oz. serving
- Seasonal Fresh Fruit Platter: 35 Cal/2.5 oz. serving
- Petite Muffins, Croissants and Scones: 90-100 Cal each
- Assorted Juice: 110-170 Cal each
- Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

### Broadway Brunch

- Torch Club Signature Brioche French Toast: 140 Cal each
- Herbed Pork Sausage and Bell Pepper Hash: 130 Cal/3 oz. serving
- Ham, Pepper, Onion and Cage Free Egg Quesadillas: 600 Cal/3 oz. serving
- New York Bagels, Petite Croissants and Scones: 160 Cal each
- Seasonal Fresh Fruit Platter: 35 Cal/2.5 oz. serving

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SANDWICHES

Classic Collection

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Torch Club Sandwich Buffet  $18 per person

Your choice of three sandwiches is accompanied by garden, pasta or potato salad and is served with chips, pickles, homemade cookies and brownies, ice tea and lemonade

Sandwiches
- Garden Salad  160-720 Cal each
- Pasta Salad  60 Cal/2 oz. serving
- Potato Salad  330 Cal/3 oz. serving
- Homemade Potato Chips  370 Cal/3 oz. serving
- Pickles  330 Cal/4 oz. serving
- Cookies and Brownies  10 Cal each
- Iced Tea  200 Cal/2 oz. serving
- Lemonade  5 Cal/8 oz. serving

Sandwich Options

Hand Carved Roasted Turkey and Smoked Cheddar Cheese with Sweet Onion Aioli  560 Cal each

Oven Roasted Turkey Breast with Swiss and Honey Mustard on Croissant  370 Cal each

Roast Beef with Smoked Gouda, Herb Aioli  640 Cal each

Cajun Roast Beef with Pepperjack Cheese, Avocado Mayo  660 Cal each

Italian Combo with Prosciutto, Salami, Pepperoni, Provolone, Red Wine Dressing  640 Cal each

Herb Grilled Chicken with Dill Havarti Cheese and Artichoke Mayonnaise  610 Cal each

Grilled Chicken, Roasted Red Pepper, Fresh Mozzarella, Pesto Spread  600 Cal each

Lemon Poppy Tuna Salad, Baby Arugula, Sliced Tomato  680 Cal each

California Wrap with Shredded Napa, Baby Arugula, Ripe Avocado, Pickled Cucumber and Dijon Aioli  590 Cal each

Grilled Vegetables and Fresh Mozzarella, Balsamic Dressing  720 Cal each

Marinated Grilled Eggplant, Roasted peppers, Feta Crumbles, Hummus Spread  370 Cal each

Mediterranean Wrap with Leafy Spinach, Ripe Tomato, Feta Cheese, Cucumber and Tart Vinaigrette Dressing  540 Cal each

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Buffet
12 Person Minimum. Includes appropriate condiments and choice of beverages.

### The Little Italy  $21 lunch/$31 dinner
- Caesar salad  400 Cal/2 oz. serving
- Lemon Chicken with Artichokes  210 Cal/4 oz. serving
- Salmon Picatta  280 Cal/3 oz. serving
- Whole Grain Farfalle with Grilled Vegetables  120 Cal/3 oz. serving
- Toasted Farro Pilaf with Spinach Walnut Pesto  140 Cal/3 oz. serving
- Oven Roasted Root Vegetables  40 Cal/2 oz. serving
- Garlic Bread  200 Cal/1 oz. serving
- Miniature Italian Cookies  140-220 Cal each
- Iced Tea  5 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving

### The Waverly Buffet  $25 lunch/$35 dinner
- Baby burrata, Cherry Tomato and Basil Salad  160 Cal/3 oz. serving
- Honey BBQ Grilled Salmon with Cucumber and Herb Salad  210 Cal/3 oz. serving
- Chili Cilantro Lime Chicken  130 Cal/4 oz. serving
- French Beans and Roasted Tomato  90 Cal/3 oz. serving
- Quinoa Salad  120 Cal/3 oz. serving
- Grilled Pita  75 Cal each
- Seasonal Fresh Fruit Platter  35 Cal/2.5 oz. serving
- Homemade cookies and brownies  300 Cal/2 each
- Iced Tea  5 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving

### Touch of the South  $21 lunch/$31 dinner
- Lemon Thyme Roasted Bone In Chicken with Natural Jus  310 Cal/4 oz. serving
- Roasted Honey Mustard Glazed Pork Loin with Grilled Peaches  380 Cal/3 oz. serving
- Charred Summer Vegetables  90 Cal/3 oz. serving
- Roasted Potatoes with Shallots and Herbs  130 Cal/3 oz. serving
- Baby Arugula Salad  200 Cal/4 oz. serving
- Homemade Brownies  300 Cal/2 each
- Petite Brioche Rolls  50 Cal/2 oz. serving
- Iced Tea  5 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving

### Vive La France  $24 lunch/$33 dinner
- Mixed Field Greens and Spiced Walnut Salad  71 Cal/2 oz. serving
- Fresh Grilled Tuna Nicoises  290 Cal/3 oz. serving
- Chicken Cassoulet  390 Cal/3 oz. serving
- Potato Lyonnaise  260 Cal/2 oz. serving
- Sautéed Haricot Verts with Shallots  90 Cal/4 oz. serving
- Petite Brioche Rolls  40 Cal/2 oz. serving
- Homemade cookies and brownies  150-240 Cal each
- Miniature Italian Cookies and Pastries  5 Cal/8 oz. serving
- Iced Tea  0 Cal/8 oz. serving

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**BUFFETS**

Looking to create your own themed buffet or unique custom buffet?  
Contact us at torch.club@nyu.edu or 212.992.9158 to explore more options and personalize your buffet to fit your event.
The Caribbean  $25 lunch/$34 dinner
Island Chicken with Mango Pico de Gallo  260 Cal/3 oz. serving
Kahlua Pork with Charred Pineapple  190 Cal/3 oz. serving
Roasted Yams with Toasted Coconut  170 Cal/3 oz. serving
Sautéed Three Bean Medley  120 Cal/3 oz. serving
Crispy Plantain Ribbons  160 Cal/4 oz. serving
Field Green Salad with Assorted Dressings  200 Cal/4 oz. serving
Chocolate Bread Pudding  390 Cal/3 oz. serving
Iced Tea  5 Cal/8 oz. serving
Iced Water  0 Cal/8 oz. serving

The Hudson  $24 lunch/$33 dinner
Mixed Field Green Salad  70 Cal/2 oz. serving
Rosemary Crusted Pork Loin with Peppercorn Aioli  490 Cal/3 oz. serving
Garlic and Herb Grilled Chicken  230 Cal/3 oz. serving
European Cucumber Salad with Dill Vinaigrette  45 Cal/2 oz. serving
Sweet Potato Salad with Cranberries and Caramelized Onions  130 Cal/2 oz. serving
Maple Corn Bread  240 Cal/2 oz. serving
Homemade Cookies and Brownies  300 Cal/2 each
Iced Tea  5 Cal/8 oz. serving
Iced Water  0 Cal/8 oz. serving

Taste of the Far East  $24 lunch/$33 dinner
Korean Style Barbeque Salmon  190 Cal/3 oz. serving
Plum Ginger Glazed Chicken Breast  290 Cal/3 oz. serving
Steamed Rice Noodles with Crispy Tofu and Asian Style Vegetables  70 Cal/2 oz. serving
Pan Seared Vegetable Dumplings  55 Cal/2 oz. serving
Sautéed Green Beans with Almonds, Honey and Soy  110 Cal/3 oz. serving
Tropical Fruit Salad with Star fruit, Kiwi, Mango and Toasted Coconut  60 Cal/2 oz. serving
Almond Cookies  210 Cal each
Iced Tea  5 Cal/8 oz. serving
Iced Water  0 Cal/8 oz. serving

The Mulberry Street  $24 lunch/$33 dinner
Boston Bibb and Radicchio Salad with Garden Vegetables  90 Cal/3 oz. serving
Oven Roasted Atlantic Salmon with Sautéed Field Mushrooms  180 Cal/4 oz. serving
Char-grilled Boneless Chicken with Herb Mustard Butter  280 Cal/4 oz. serving
Lemon Quinoa and Chick Pea Salad  120 Cal/3 oz. serving
Roasted Broccoli with Lemon Garlic Sauce  210 Cal/2 oz. serving
Mediterranean Cucumber Salad  25 Cal/2 oz. serving
Rosemary Baked Flatbread  90 Cal/1 oz. serving
Assorted Mini Pastries  60-80 Cal each
Iced Tea  5 Cal/8 oz. serving
Iced Water  0 Cal/8 oz. serving
Plated Meals
All prices are per person and available for 12 guests or more
Prefer something unique for your special occasion? The Torch Club
and its talented culinary team are happy to craft an exceptional,
plated meal to suit your guests’ discerning tastes. All options
include three courses. Please feel free to make arrangements with
our able Catering team to discuss what options and inspirations
are available to you.

THREE COURSE LUNCH
Your choice of one starter, two entrées and one dessert
$30.00

Your choice of two starters, two entrées and two desserts
$40.00

Your choice of two starters, three entrées and two desserts
$50.00

THREE COURSE DINNER
Your choice of one starter, two entrées and one dessert
$50.00

Your choice of two starters, two entrées and two desserts
$60.00

Your choice of two starters, three entrées and two desserts $70.00

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**Hors d’oeuvres**

_Hors d’oeuvres are priced per dozen. Includes appropriate condiments._

**Reception Hors d’oeuvres (Hot)**

- Flank Steak with Boursin Cheese (170 Cal each) $40
- Plantain Crusted Shrimp with Mint Mango Glaze (170 Cal each) $41
- Poached Maine Lobster Tartlet, Herb Crème Fraîche, Crispy Carrot (190 Cal each) $42
- Lacy Potato Latkes, Dill Cream, Homemade Apple Sauce (190 Cal each) $38
- Smoky Mushroom Tartlet with Smoked Gouda, Roasted Field Mushrooms, Buttery Panko Crust (390 Cal each) $43
- Mini Mozzarella Stuffed Beef Meatballs with Spicy Marinara (340 Cal each) $42
- Prosciutto and Feta Cheese Croquettes (280 Cal each) $40
- Maryland Style Lump Crab Cake with Adobo Aioli (180 Cal each) $42
- Smoked Duck Honey Corn Bread Crisp with Black Currant Jam (205 Cal each) $41
- Beef Pigs in a Blanket (390 Cal each) $27

**Reception Hors d’oeuvres (Cold)**

- Cucumber Canape (130 Cal each) $35
- Jumbo Lump Crab on Endive with Citrus Crema Drizzle and Frizzled Yucca (190 Cal each) $41
- Tofu Yakitori (120 Cal each) $37
- Tomato and Mozzarella Bruschetta (160 Cal each) $37
- Mississippi Corn Cakes with Jalapeño Jam (140 Cal each) $37
- Miniature Vegetable Pot Pies (250 Cal each) $40
- Steamed Vegetable Dumplings with Sweet Chili Sauce (80 Cal each) $40
- Three Cheese Arancini (320 Cal each) $36
- Seared Tuna on Crispy Rice Cracker (160 Cal each) $45

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**UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?**

Contact your catering events specialist to discuss the proper amounts needed for a reception.

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## RECEPTIONS

### Reception Platters and Dips

**Housemade Spinach Dip** $5 per person
- Housemade Spinach Dip served with Fresh Pita Chips (230 Cal/2.25 oz. serving)

**Flatbread Crisps served with Spreads** $6 per person
- Flatbread Crisps served with Hummus, Harissa and Tzatziki (420 Cal/6.18 oz. serving)

**Mediterranean** $12 per person
- Marinated Olives 150 Cal/2.75 oz. serving
- Hummus and Pita Chips 220 Cal/4.5 oz. serving
- Greek Salad 120 Cal/3.25 oz. serving
- Seasonal Roasted Vegetable Tray 120 Cal/3.25 oz. serving
- Tabbouleh Salad 110 Cal/3.25 oz. serving

**Artisan Cheese Display** $10 per person
- Domestic and Imported Cheeses 290 Cal/2 oz. serving
- Dried Fruits and Fresh Berries 90-120 Cal/2 oz. serving
- Artisan Bread 90-140 Cal/2 oz. serving

**Tuscan** $15 per person
- Prosciutto di Parma, Sopressata, Italian Salami and Capicola, Ciliegine Mozzarella, Pepperoncini and Fire Roasted Peppers 400 Cal/3 oz. serving
- Grilled Seasonal Vegetables 120 Cal/2 oz. serving
- Choice of Tri-Color Pesto Pasta or Grain Salad 340 Cal/2 oz. serving
- Black Olive and Tomato Focaccia 200 Cal/2 oz. serving

**Sushi Platter** $15 per person
- Assorted Sushi, Nigiri and hand Rolls 170-305 Cal each
- Pickled ginger, wasabi and soy sauce 10-300 Cal/2 oz. serving

**Fresh Garden Crudités with Ranch Dill Dip** $6 per person 120 Cal/5 oz. serving
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Action Stations

Action stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Grown Up Mac and Cheese  $11 per person
- Our gourmet Mac & Cheese topped your way
- Chipotle Macaroni and Cheese 460 Cal/8 oz. serving
- Grilled Chicken Breast 160 Cal/3 oz. serving
- Roasted Mushrooms 90 Cal/3.5 oz. serving
- Sautéed Shrimp 130 Cal/4 oz. serving

Carved Herb Roasted Turkey  $12 per person
- Herb Roasted Turkey Breast 160 Cal/3 oz. serving
- Sage Dijon Gravy 35 Cal/1 oz. serving
- Cranberry Orange Preserve 50 Cal/1 oz. serving

Oven Roasted Boneless Pork  $13 per person
- Oven Roasted Boneless Pork Loin 290 Cal/4 oz. serving
- Autumn Apple Rosemary Compote 180 Cal/1 oz. serving

Oven Roasted Atlantic Salmon  $11 per person
- Oven Roasted Atlantic salmon 170 Cal/3 oz. serving
- Herb Scented Sautéed Field Mushrooms 35 Cal/1 oz. serving
- Natural Jus 20 Cal/1 oz. serving

Slider Bar  $14 per person
- Beef Sliders 230 Cal/2 oz. serving
- Vegetarian Sliders 160 Cal/2 oz. serving
- Assorted vegetable toppings 70-120 Cal/2 oz. serving
- Assorted condiments 90-210 Cal/1 oz. serving

Carved Mustard Crusted Beef Tenderloin  $15 per person
- Whole Roasted Mustard Crusted Beef Tenderloin 180 Cal/3 oz. serving
- Cabernet Reduction 90 Cal/4 oz. serving
- Horseradish Sauce 30 Cal/1 oz. serving

Pasta Station  $12 per person
- Penne and Farfalle 80 Cal/3 oz. serving
- Diced Chicken and Italian Sausage 100-150 Cal/2 oz. serving
- Seasonal Vegetables 80-100 Cal/2 oz. serving
- Marinara Sauce 180 Cal/1 oz. serving
- Pesto Sauce 140 Cal/1 oz. serving
- Caesar Salad 200 Cal/2 oz. serving

Desserts

Available for 12 guests or more
- Assorted Craveworthy Cookies (250-310 Cal each) $2.50 Per Person
- Bakery-fresh Brownies (250 Cal/2.25 oz. serving) $17.50 Per Dozen
- Custom Artisan Cupcakes (380 Cal each) $27 Per Dozen
- Chocolate Covered Strawberries (40 Cal each) $18 Per Dozen

Make your event memorable by adding an action station to your dinner or reception. Allow our charismatic Chefs to serve, entertain and delight your guests.
**BEVERAGES**

**Beverages**

*Includes appropriate condiments*

- Sun Roasters Coffee and Teatulia Organic Tea Service (0 Cal/8 oz. serving) **$6 Per Person**
- Bottled Water (0 Cal each) **$2 Each**
- Assorted Sodas (Can) (0-150 Cal each) **$2 per person**
- Iced Tea (5 Cal/8 oz. serving) **$2 per person**
- Lemonade (90 Cal/8 oz. serving) **$2 per person**

**Soft Drink Bar** **$10 per person**

Assorted Soft Drinks, Juices, Mineral Water, Sun Roasters Coffee, Teatulia Organic Tea Service (0-180 Cal/8 oz. serving)

**Select Wine, Beer & Soda Bar** **$25 per person**

2 hour package - $6 per guest for each additional hour

Select Cabernet Sauvignon, Chardonnay, Prosecco, Domestic and Import Beers, Assorted Soft Drinks (0-180 Cal/8 oz. serving)

**Premium Wine, Beer & Soda Bar** **$28 per person**

2 hour package - $8 per guest for each additional hour

Premium Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco, Domestic and Import Beers, Assorted Soft Drinks (0-180 Cal/8 oz. serving)

**Select Liquor, Wine, Beer & Soda Bar** **$30 per person**

2 hour package - $10 per guest for each additional hour

Select Wines, Ketel One Vodka, Tanqueray Gin, Dewars White Label, Johnnie Walker Red, Jack Daniels, Crown Royal Whiskey, Bullet Bourbon, Bacardi White Rum, Captain Morgan Spiced Rum, Martini and Rossi Vermouth, Domestic and Import Beers, Assorted Soft Drinks (0-180 Cal/8 oz. serving)

**Premium Liquor, Wine, Beer & Soda Bar** **$35 per person**

2 hour package - $10 per guest for each additional hour

Premium Wines, Ketel One Vodka, Tanqueray Gin, Dewars White Label, Johnnie Walker Red, Jack Daniels, Crown Royal Whiskey, Bullet Bourbon, Bacardi White Rum, Captain Morgan Spiced Rum, Martini and Rossi Vermouth, Domestic and Import Beers, Assorted Soft Drinks

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**ORDERING INFORMATION**

**Lead Time**

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

**Extras**

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

**CONTACT US TODAY**

212.992.9158  
torch.club@nyu.edu  
nyu.edu/torch.club

Prices effective until 08/01/2019  
Prices may be subject to change

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