



Culinary Institute
of America

EVENT PACKAGES

HYDE PARK | NEW YORK

Updated March 2026

BREAKFAST PACKAGES

25 Guest Minimum

CONFERENCE BREAKFAST • \$20 per guest

- Assorted breakfast pastries from Apple Pie Bakery Café
- Individual fruit yogurts
- Sliced fruit and berries
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

HOT BREAKFAST • \$32 per guest

- Scrambled eggs, seasonal frittata
- Bacon, sausage, home fries
- French toast, berries, maple syrup
- Sliced fruit
- Freshly squeezed orange juice
- Coffee, decaffeinated coffee, selection of teas, water

À LA CARTE

BOTTLED WATER • \$2

BOTTLED TEAS • \$3

COFFEE SERVICE • \$9

COFFEE REFRESH • \$5

For events over two hours or with breaks

INDIVIDUAL YOGURTS • \$3

WHOLE FRUIT • \$3

CIA CONFERENCE TAKE AWAYS

Priced Per Guest

- Handmade chocolates from the CIA confections kitchen (three-piece box) • \$7
- Macaron box from Apple Pie Bakery Café (two-piece box) • \$6.50
- CIA logo cookie • \$6
- Custom design logo cookie • Starting at \$6

BREAKFAST ADD-ONS

BREAKFAST WRAPS • + \$7 per guest

- Scrambled eggs, bacon, cheddar wrap
- Scrambled eggs, spinach, potatoes, feta
- Tofu scramble, black beans, vegan cheese

TOAST ACTION STATION • + \$8 per guest

- Lightly grilled CIA Bakeshop brioche, sourdough, whole grain bread
- Smashed avocado, fruit compote, Nutella
- Tomatoes, cucumbers, red onion, capers
- Hard-boiled eggs, smoked salmon, chopped bacon
- Arugula, dill, cilantro

SMOOTHIES • + \$5 per guest

- GREEN: spinach, kale, celery, apple, banana, unsweetened almond milk
- BLACK 7 BLUE: blueberries, blackberries, banana, almond butter, unsweetened almond milk
- ORANGE: orange, mango, banana, almond butter, coconut water, unsweetened almond milk
- RED: strawberries, raspberries, açai, banana, coconut water, unsweetened almond milk
- AWAKE: espresso, peanut butter, Greek yogurt, vanilla agave, banana

BREAKFAST TACOS ACTION STATION • + \$6 per guest

- Warm flour or corn tortilla
- Eggs, sweet potatoes, chorizo seitan
- Pico de gallo, avocado, crema

PARFAITS (SELECT TWO) • + \$7 per guest

YOGURT

- CLASSIC: Greek yogurt, fresh berries, house made granola, honey drizzle
- HUDSON VALLEY: Cinnamon spiced yogurt, spiced local apples, walnuts, local maple syrup
- PB&B: dark cocoa Greek yogurt, roasted bananas, cocoa Sunbutter, honey drizzle
- TROPICAL: coconut yogurt (dairy free), mango, pineapple, coconut

OVERNIGHT OATS

Oats and chia seeds, soaked overnight in unsweetened almond milk

- ENERGY: spiced local apples, peanut butter, dark cocoa nibs
- SAVORY: roasted sweet potato and spinach, toasted sunflower seeds, tahini drizzle

Add selection +\$1.25

LUNCH PACKAGES

25 Guest Minimum

SANDWICH BUFFET • \$36 per guest

Served with mixed greens with assorted dressings, house-made chips, house baked cookies and brownies, fresh fruit, assorted soft drinks and water.

Select TWO Sandwiches or Wraps

- Turkey, clothbound cheddar, bacon, lettuce, tomato, cranberry and black pepper compote, multigrain bread
- French country ham, brie, arugula, fig jam, baguette
- Marinated tuna, avocado, cucumber, carrot, mesclun, radish, pickled ginger, togarashi aioli, wrap
- Roasted turkey, grilled broccoli rabe, chili relish, provolone picante, ciabatta
- Fried chicken, vinegar slaw, hot sauce aioli, brioche bun
- Roast beef, shaved pickled carrots, watercress, cheddar, horseradish and parsley aioli, rye bread

Select ONE Vegetarian Option

- Crispy eggplant, mozzarella, roasted peppers, sundried tomato aioli
- Grilled asparagus, goat cheese, piquillo peppers, roasted garlic aioli
- Roasted vegetables, sun-dried tomato tapenade
- Balsamic portobello, goat cheese, arugula, vine-ripened tomatoes
- Grilled tofu, ginger and black bean dressing, Napa slaw, wrap

Select ONE Specialty Salad

- Lentil salad, roasted baby carrots, feta, spinach, red onions
- Honey-roasted carrots, golden raisins, baby greens
- Couscous, chickpeas, cherry tomatoes, arugula, herb dressing
- Fingerling potatoes, red and yellow peppers, black olives, basil dressing
- Green beans, fennel, kalamata olives, roasted tomato vinaigrette
- Three-bean salad, corn, caramelized onions, frisée, mustard vinaigrette
- Cumin-roasted cauliflower, fried capers, currants, basil dressing

MARKET SALAD BAR • \$36 per guest

SERVED WITH

House-made chips, house-baked cookies and brownies, whole seasonal hand fruit, assorted soft drinks and water

Select ONE Salad Profile

- **ITALIAN:** chopped romaine, radicchio, arugula, roasted red peppers, marinated artichokes, grilled chicken, country ham, bocconcini, shaved parmesan, garbanzo beans, focaccia croutons
- **AMERICAN:** seasonal mixed greens, roasted turkey, bacon, cheddar cheese, bleu cheese crumbles, hard cooked egg, green beans, carrots, tomatoes, croutons
- **MEDITERRANEAN:** seasonal mixed greens, grilled chicken, shrimp, olives, feta, hummus, grilled eggplant, bulgur wheat, marinated tomatoes, toasted pita croutons

ADD PETITE SANDWICHES • \$7 per guest

Select THREE Sandwiches or wraps from our Sandwich Menu, served on petite rolls or wraps

ADD SOUP SHOOTERS • \$4 per guest

Add TWO soup shooters from our seasonal menu

BUILD-A-BOX BOX LUNCH

BOXED LUNCH TO-GO • \$28 per guest

Selection of TWO sandwiches from our sandwich menu (one per guest)

SERVED WITH

- Specialty salad (selected from our list)
- Whole seasonal hand fruit
- Gourmet chips
- Bottled water
- Apple Pie Bakery Café's Famous Chocolate Chunk Cookie

LUNCH PACKAGES

25 Guest Minimum

COMFORT CARVERY • \$45 per guest

- Herb roasted turkey, cranberry-orange chutney, pesto aioli
- Fresh baked dinner rolls
- Wild mushroom and cornbread stuffing
- Honey-roasted baby carrots
- Sweet potato and dried cranberry salad
- Mixed greens, baby tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette
- Cookies and brownies from the CIA Bake Shops
- Soft drinks and water

SOUTHEAST ASIA • \$47 per guest

- Char siu chicken, tamarind glazed pork loin
- Jasmine rice, edamame, scallions
- Steamed broccoli salad, sesame, ginger
- Coconut curry vegetables
- Crispy vegetable spring rolls, sweet chili sauce
- Cookies and brownies from the CIA Bake Shops
- Soft drinks and water

MEDITERRANEAN TABLE • \$47 per guest

- Grilled chicken shawarma, smoked salmon falafel
- Hummus, tabbouleh, baba ghanoush, grilled pita
- Roasted cauliflower, lemon, mint
- Chickpeas, black olives, basil
- Romaine hearts, tomatoes, cucumbers, red onions, lemon-dill vinaigrette
- Cookies and brownies from the CIA Bake Shops
- Soft drinks and water

SOUTHWEST TAQUERIA • \$46 per guest

- Tortilla chips, house-made guacamole
- Cilantro-lime roasted chicken, pork carnitas, roasted vegetables
- Soft flour tortillas
- Black bean sofrito
- Roasted vegetables, cilantro and cumin
- Herbed rice
- Lime crema, pickled red onions
- Cookies and brownies from the CIA Bake Shops
- Soft drinks and water

THREE-COURSE PLATED LUNCH • \$62 per guest

12 GUEST MINIMUM

CREATE A CUSTOMIZED, SEASONAL MENU FOR YOUR GUESTS

Work with our culinary team to create an inspired menu that your guests won't soon forget

CUSTOM LUNCH BUFFET • \$52 per guest

SERVED WITH

Assorted rolls and butter, house-baked cookies and brownies, freshly sliced fruit and berries, soft drinks and water

CHOICE OF:

- Classic Caesar salad or
- Mesclun greens, tomatoes, onions, carrots, assorted vinaigrettes

Choose TWO Main Courses:

- Roasted pork loin, chimichurri, black beans
- Grilled chicken, roasted baby tomatoes, pesto
- Steamed salmon, pickled cucumbers, lemon, capers
- Pepper crusted sirloin, grilled mushrooms, horseradish (+\$4)
- Braised chicken, tomato, lemon, basil
- Grilled salmon, charred lemon, capers, parsley
- Maple brined turkey breast, cranberry-orange compote, sweet potatoes
- Sesame crusted rare seared tuna, shaved daikon, sweet soy (+\$3)
- Ten herb-stuffed roast chicken, mushroom jus

Choose TWO Sides:

- Lentil salad, roasted baby carrots, feta, spinach, red onions
- Honey roasted carrots, golden raisins, baby greens
- Grilled vegetables, pesto, arugula
- Couscous, chickpeas, cherry tomatoes, arugula, herb dressing
- Fingerling potatoes, red and yellow peppers, black olives, basil dressing
- Green beans, fennel, kalamata olives, roasted tomato vinaigrette
- Three bean salad, corn, caramelized onions, frisée
- Cumin roasted cauliflower, fried capers, currants, basil dressing

AFTERNOON BREAKS

SWEET • \$12 per guest

- Freshly baked cookies and chocolates from the CIA Bake Shops
- Coffee, decaffeinated coffee, selection of teas
- Infused water

SALTY • \$12 per guest

- Spiced nuts, crunchy chickpeas
- Assorted soft drinks and Bubly waters
- Seasonal aqua fresca

BREAK ADD-ONS

GRAZING GARDEN • \$6 per guest

- Edible “garden” of fresh, seasonal cruditéés
- Green herb and red pepper romesco dipping sauces
- Grissini breadsticks

BOARD • \$8 per guest

- Local, imported and domestic cheeses
- Artisan bread, crackers, flatbreads
- IPA mustard, quince paste
- Fresh fruit

FLATBREADS AND BRUSCHETTA • \$5 per guest

- Assorted flatbread crisps, toasted bruschetta
- Feta cheese and piquillo pepper spread
- Marinated tomatoes, basil
- Sun-dried tomato and olive tapenade

POPPED • \$5 per guest

A trio of flavored popcorns from the following selection:

- Maple bacon
- Truffle parmesan
- Pastrami spiced (vegetarian)
- Vegan cheese
- Brown butter and sage
- Key lime
- Chili lime

SPRITZ, SPRINKLE, AND SHAKE • \$6 per guest

Potato, sweet potato and yucca chips

SPRITZ

- Malt vinegar
- Balsamic vinegar
- Spiced apple cider

SPRINKLE

- Crunchy garlic
- Bacon dust
- Parmesan cheese

SHAKE

- Sea salt
- Truffle salt
- Togarashi
- Tajin

FRUIT AND NUT BAZAAR • \$8 per guest

- Dried apricot, pineapple, mango
- Chocolate- and yogurt-covered peanuts
- Honey-roasted nuts
- Nut and seed brittle
- Sesame sticks
- Toasted pumpkin seeds

RECEPTIONS

25 GUEST MINIMUM

1-HOUR RECEPTION • \$25 per guest

- Includes choice of SIX passed hors d'oeuvre

Premium stations available as enhancements.

2-HOUR RECEPTION • \$39 per guest

- Includes choice of SIX passed hors d'oeuvre

Premium stations available as enhancements.

PLATED DINNERS

25 GUEST MINIMUM

Our culinary team will work with you to create a custom menu for your event.

Menu samples furnished at request.

THREE-COURSE PLATED DINNER

STARTING AT \$90 per guest

ONE-HOUR RECEPTION WITH PASSED HORS D'OEUVRE, AND THREE-COURSE

PLATED DINNER • STARTING AT \$115 per guest

DESSERTS BY APPLE PIE BAKERY CAFÉ

CIA Catering is proud to partner with Apple Pie Bakery Café to provide beautiful, unique desserts for your event, whether you are making selections from their seasonal menu, or working with their team to create one-of-a-kind delights!

BAR PACKAGES

BEER AND WINE

A selection of two beers from CIA's brewery, our award-winning brewery on campus. Wines from Greystone Cellars, a partnership with the Culinary Institute of America at Greystone, in California. Includes still and sparkling waters, and a selection of soft beverages.

Wine upgrades available.

ONE HOUR • \$15 per guest

TWO HOURS • \$21 per guest

ADDITIONAL HOURS • \$10 per guest

FULL, PREMIUM BAR

A selection of premium liquors and spirits, as well as beer and wine. Includes still and sparkling waters, and a selection of mixers and soft beverages.

ONE HOUR • \$21 per guest

TWO HOURS • \$29 per guest

ADDITIONAL HOURS • \$12 per guest

DINNER WINES AND BARS

WINE PAIRING (Dinner Only) • \$20 per guest

**BEER AND WINE (Throughout Reception and Dinner)
\$35 per guest**

**FULL BAR (Throughout Reception and Dinner)
\$48 per guest**

FOOD AND BEVERAGE MINIMUMS

Special event packages will have food and beverage minimums to meet, as follows:

MONDAY-THURSDAY • \$6,000

FRIDAY-SUNDAY • \$8,000

PASSED HORS D'OEUVRE SELECTIONS

VEGETARIAN

- Smoked corn and goat cheese fritter, tomato jam
- Tomato bruschetta, fresh ricotta, basil purée
- Eggplant caponata, goat cheese crisp
- Roasted artichoke, Parmesan, red pepper frittata
- Pickled baby beets, roasted walnut, farmer cheese spread, crostini
- Wild mushroom, onion jam, fontina, flat bread
- Roasted pear, Ewe's Blue cheese, spiced pecans
- Black trumpet mushroom risotto arancini, saffron aioli

SEAFOOD AND FISH

- Lobster and roasted corn polenta, tomato-fennel jam
- Jumbo lump crab cakes, lemon remoulade
- Seared tuna, avocado, pickled daikon, sesame rice crisp
- Seared tuna, crispy wonton, sriracha, pickled radish
- House-cured salmon, shaved fennel, cucumbers
- Shrimp cocktail, chili-lime cocktail sauce (+3 per guest)
- Smoked salmon bruschetta, capers, chives, horseradish

POULTRY, BEEF, PORK, AND LAMB

- Soy-ginger hanger steak, pickled carrots, wonton chip
- Prosciutto wrapped asparagus, lemon aioli
- Flat iron steak, chimichurri sauce, crispy smashed plantain
- Chorizo, piquillo pepper and Manchego frittata
- Crisp Korean BBQ beef and scallion wonton, sriracha aioli
- Lamb meatball, goat cheese, tomato jam, crostini
- Pepper beef tenderloin, crostini, tomato horseradish marmalade
- Five spice roasted duck, scallion, wonton crisp
- Chicken tandoori, cucumber raita
- Chicken curry, mango chutney, scallions, papadum
- Miniature country ham and cheddar biscuits
- Pulled chicken, avocado, tortilla, tomatillo sauce, sour cream
- Tarragon chicken salad, walnut bread, fig purée
- Crispy chicken sliders, spicy maple glaze, B&B pickles
- Roasted sirloin skewers, hoisin dipping sauce

RECEPTION STATIONS

AVAILABLE AS ADD-ONS

LOCAL CHEESE TABLE • \$14 per guest

- Hand-crafted cheese from a 35-mile radius
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

VEGETABLE CRUDITÉ STATION • \$10 per guest

- Raw, steamed, pickled and grilled vegetables
- Parmesan-basil pesto, vegan green goddess dip, toasted almonds, romesco sauce Rosemary garlic oil, aged balsamic, chili oil, sea salt

HUDSON VALLEY HARVEST TABLE • \$18 per guest

- A selection of local, hand-crafted cheeses
- Sliced, cured Italian meats
- Seasonal selection of raw, steamed, pickled and grilled vegetables
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh and dried fruits

OCEAN DISPLAY • \$34 per guest

- Citrus-poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters and clams on the half shell, roasted shallot mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Market/seasonal marinated fish ceviche or salad
- Sushi, wakame salad, wasabi, soy

DIM SUM • \$15 per guest

- Steamed seafood gyoza, crispy fried vegetable spring rolls, chicken and cilantro wontons
- Steamed vegetable buns and barbecue pork buns
- Chili-Garlic soy and sweet chili dipping sauces
- Stir fried Chinese long beans, toasted sesame
- Kimchi vegetables

STUDENT-DESIGNED RECEPTION STATIONS

CIA is proud to offer Reception Station Enhancements designed by our very own culinary students.

SHÚK STATION • \$15 per guest

- Chicken shawarma, homemade falafel, spiced beet shawarma
- Hummus, tabbouleh, pickled vegetables
- Tahini sauce, harissa, tzatziki sauce, “Shúk” green herb sauce
- Tomato, cucumber, lettuce, red onion, pickled hot peppers, marinated olives

PINCHO STATION • \$14 per guest

Globally inspired, grilled tapas and accompaniments.

- Carne asada—chimichurri, grilled scallion
- Soy glazed king oyster mushroom and scallion skewers—hoisin sauce, crispy shallots, pickled Fresno chilis
- Chicken souvlaki—tzatziki, tahini sauce, sumac onions

RA.ME STATION • \$15 per guest

- Crispy pork belly, sesame-glazed tofu, ramen noodles
- Miso and tonkotsu broths
- Red pepper paste, crispy garlic, roasted corn, pickled shiitake
- Chili oil, togarashi

LEYENDA STATION • \$12 per guest

- Cilantro chicken tacos
- Roasted corn and black bean tacos
- Avocado salsa verde, pickled vegetables, mango salsa

SWEET STATIONS

MINIATURE DESSERTS • \$9 per guest

A selection of THREE miniature desserts from Apple Pie Bakery Café’s seasonal dessert menu.

PÂTE À CHOUX • \$13 per guest

3" round profiterole topped with chocolate plaque, filled à la minute with:

- Vanilla pastry cream
- Seasonal fruit compote
- Chocolate Chantilly

VERRINES • \$9 per guest

Decadently layered desserts, served in a petite glass. Select THREE

- Vanilla
- Chocolate
- Bananas Foster
- Butterscotch
- Seasonal

COOKIE BAR • \$8 per guest

Apple Pie Bakery Café’s famous cookies. Select THREE:

- Chocolate chunk
- Snickerdoodle
- Lemon coconut crinkle
- Ginger spice
- Peanut butter caramel chip

ADD IN a seasonal selection of Apple Pie Bakery Café’s famous macarons • \$3 PER FLAVOR

BRIOCHE SICILIENNES À LA GLACE • \$15 per guest

Brioche ice cream sandwiches.

- Brioche buns
- two flavors of ice cream, gelato or sorbet (+\$2 for additional flavors)
- Sprinkles, crushed walnuts, fudge and caramel sauces, whipped cream

Make it a build your own ice cream sandwich station +\$4