



RA
CATERS



ORDERING INFORMATION

For Catering deliveries to your Conference Room, please visit the link below.

[Restaurant Associates @ Canon Melville - Melville, NY \(catertrax.com\)](http://catertrax.com)

Deliveries

Catering deliveries are available from 7:30am – 3:30pm, Monday through Friday. Additional charges apply for earlier or later deliveries when your event begins before 7:30am or ends after 4:00pm. All catering requests are due 48 hours prior to your event. As always, we will make every effort to accommodate your last-minute requests. We cannot guarantee menu availability for same day orders. To place a last-minute order please contact Maria Vasquez at 631-459-0532 and/or Millie Labriola at 516-270-5424 We will do our best to accommodate you.

Dedicated wait staff and Restaurant Associates staffing charges

For dedicated catering services during breakfast, lunch, receptions, dinners, special menus and breaks, additional staffing charges will apply. If you would like a Catering support staff member to service your event for the entire duration, additional staffing charges will apply.

Support Staffing Charges

Staffing charges are incurred for events outside of business hours and special requests for events. Staffing levels are determined by management and are based on the menu and catering services being provided. Staff members have a five-hour minimum. Please consult with catering manager for further information & pricing.

Special Events

Please contact the catering manager for your special event inquiries. Special Event Requests require a minimum of 72 hours notice, but it is highly recommended that you contact us at least 2 weeks in advance to guarantee the availability of menus and staff. Please note, for all special events, additional labor and rental equipment charges apply. Please inquire for pricing.

Cancellations or Changes

Please allow a minimum of 24-hour notice for catering changes and/or cancellations. If changes or cancellations are not received 24 hours prior to the scheduled meeting or event, you will be charged for the order currently listed within the booking.

48 hours advanced notice is required for Kosher and / or Gluten Free Friendly options, as well as all Room Temp, Sushi, Hot Buffets, Pub (Snack Break) and Passed Hors d'oeuvres.

Dietary Restrictions

Please contact the catering manager if you have any special dietary requests, and/or allergies.

Rentals

Upgraded or specially ordered rental equipment (linen and china) is available at an additional cost. Delivery charges and tax apply. 72 hours notice is required.

Need to order a custom celebration cake? Please inquire about cake flavor, size & details.

One week's notice required.

Custom catering event menus are available. Please consult with the catering manager, Maria Vasquez/Millie Labriola



BREAKFAST

BREAKFAST

Continental Breakfast minimum 6 guests \$8.74 per guest
Mini Bagels, Muffins, & Breakfast Pastries
Butter, Cream Cheese, Preserves
Coffee & Tea Service

Conference Breakfast minimum 6 guests \$12.04 per guest
Mini Bagels, Muffins, & Breakfast Pastries
Butter, Cream Cheese, Peanut Butter, Preserves
Fresh Fruit Platter
Coffee & Tea Service and Fresh Orange

Add: Doughnuts \$2.47 per guest

Better For You Breakfast minimum 6 guests \$14.24 per guest
Mini Yogurt Muffins & Tea Bread
Greek Yogurt, Granola, & Berry Parfaits
Seasonal Fresh Fruit Platter
Egg White Vegetable Frittata
Coffee & Tea Service and Fresh Orange Juice

Yogurt Parfait Bar minimum 6 guests \$7.15 per guest
Low fat Vanilla Yogurt
Toppings: Granola, Dried Fruits,
Seasonal Fresh Berries,
Pineapple & Honey
Coffee & Tea Service

Hot Breakfast minimum 10 guests \$16.44 per guest
Cage Free Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Fresh Fruit Salad
Mini Bagels, Mini Croissants,
Preserves, Cream Cheese, Butter.
Coffee & Tea Service

Brioche French Toast, Honey Maple Syrup \$3.50 per guest
Crispy French Toast, Maple Syrup \$3.50 per guest
Buttermilk Pancakes, Maple Syrup \$3.50 per guest

Breakfast Sandwiches minimum 8 guests, choose 2 \$14.24 per guest
Includes Coffee & Tea Service

- Ham, Egg and Swiss Cheese on Croissant
- Egg, Sausage Patty and Cheese on English Muffin
- Scrambled Egg Burrito with Peppers, Onion, Jack Cheese and Salsa
- Mushroom, Spinach, & Egg White Wrap.

Coffee & Tea Service

Required Notice 24 hours for below

Avocado Toast minimum 8 guests \$12.24 per guest
Thick-Cut 7-Grain Bread, Mashed Ripe Avocado (2 pp)
Tomato, Pickled Red Onion, Hard-Boiled Eggs, Baby Arugula
Orange Juice, Coffee & Tea Service, Bottle Water

BREAKFAST

A la Carte minimum 8 guests

Whole Fresh Fruit		\$1.54 each
Hard Boiled Egg	(1 per order)	\$1.65 each
Individual Yogurt Parfaits		\$3.54 each
Individual Fresh Fruit Cups		\$4.95 each
Fresh Fruit and Berries Tray		\$6.95 per guest
Yogurt Loaves		\$3.50 per guest
Warm Cinnamon Buns ordered by the ½ dozen		\$3.95 per guest
Bagel Basket:		\$3.24 per guest
Assorted Bagels, Preserves, Cream Cheese, Butter		
Hot Oatmeal, Brown Sugar, Raisins	Minimum 10 guests	
	\$3.50 per guest	
Smoked Salmon Platter:		\$9.84 per guest
Tomato, Onion, Capers, Hard Boiled Egg, Bagels and Cream Cheese		
Muffins, Danish and Croissants		\$4.67 per guest
Assortment of Granola, Fruit 'n' Nut, Protein Bars		\$3.02 per guest
Assorted Donuts Minimum 12 guest		\$1.75 per guest
Assorted Croissants Minimum 12 guest		\$4.34 per guest

*requires 48 hours advance notice

Beverages

Fresh Squeezed Orange Juice	\$3.50 per guest
Coffee & Tea Service	\$2.86 per guest
Fruit Infused Water, Minimum 8 guests	\$2.00 per guest
Bottled Water	\$1.65 per guest
Smart Water	\$3.10 per guest
Fiji Water	\$2.75 per guest
Assorted Soda	\$1.65 per guest

Hydration station

Fruit Infused Water,
Iced Coffee, Iced Tea,
Lemonade

\$3.00 per guest

For Custom Breakfast Request Please Contact Dining Services For More Information.

A wooden crate filled with a variety of sandwiches and burritos. On the left, there are several round sandwiches on whole-grain bread. In the center, there are several burritos wrapped in flour tortillas, filled with shredded carrots, green beans, onions, and cheese. On the right, there are several long sandwiches on crusty bread, filled with chicken, lettuce, and tomatoes. The word "LUNCH" is written in large, white, bold letters across the center of the image, with a white square frame around it.

LUNCH

LUNCH

Sandwich Luncheons minimum 6 guests

Melville Sandwich \$15.34 per guest
Selection of 4 Featured Sandwiches, One Signature Chopped Salad, Chips and Pretzels, Cookie Tray, Soft Drinks, Bottled Water

Canon Sandwich \$18.64 per guest
Selection of 4 Featured Sandwiches, One Signature Chopped Salad, One Featured Antipasto Salad, Chips and Pretzels, Cookie Tray, Soft Drinks, Bottled Water

Executive Sandwich \$23.04 per guest
Selection of 4 Executive Sandwiches, One Signature Chopped Salad, Two Featured Antipasto Salad, Chips and Pretzels, Dessert Tray, Fresh Fruit Platter,
Soft Drinks, Bottled Water, Coffee & Tea Service.

Bagged Lunch \$16.44 per bag
Chef's Selection of 1 Full Sandwich or Salad
Choice of Chips Or Pretzels
Seasonal Whole Fruit
Fresh Baked Cookie

+Soup +\$5.45 per guest

Add daily soup with accompaniments to any luncheon

+Daily Antipasto Special +\$4.95 per guest

Kosher sandwiches and salads are available upon request with 24-hour notice.

Bistro Salad Bar \$21.79 per guest

(Minimum 12 guest /48 hours notice)

Greens

Romaine, Baby Lettuces

Proteins Choose 2

All-Natural Herb Grilled Chicken

Sustainably Raised Shrimp

Ginger Sesame Grilled Tofu

Composed Salads

Chef's Choice of 3 Seasonal Composed Salads

Dressings

Lemon Shallot Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar

Breads & Rolls

Whole Fruit

Fresh Baked Cookies

Soft Drinks & Bottled Water

Greens & Grains

\$25.19 per guest

Greens & Grains

Arugula, Baby Lettuces, Quinoa

Proteins Choose 2

All-Natural Herb Grilled Chicken

Sustainably Raised Shrimp

Ginger Sesame Grilled Tofu

Toppings

Chef's Choice of 6 Seasonal Vegetables,

Croutons, Parmesan, Olives, Sunflower Seeds, Dried Cranberries.

Dressings

Ranch, Caesar, Lemon Shallot Vinaigrette, Balsamic Vinaigrette.

Breads & Rolls

Whole Fruit

Fresh Baked Cookies

Soft Drinks & Bottled Water

FEATURED SANDWICHES

Turkey, Swiss, Lettuce, Tomato, Pesto Mayo
Roast Beef, Cheddar, Lettuce, Tomato, Horseradish Mayo.
Ham, American, Lettuce, Tomato, Honey Mustard.
Grilled Chicken Caesar Wrap.
Chicken Salad, Lettuce, Tomato.
Crispy Chicken, Provolone, Lettuce, Tomato, Mayo.
Turkey, BLT.
Classic Tuna Salad, Lettuce, Tomato.
Grilled Vegetables, Lettuce, Tomato, Balsamic Dressing, Wrap.
Greek Salad Wrap.
Egg Salad with Baby Spinach and Avocado
Tomato, Mozzarella, Arugula, Pesto.

Executive Sandwiches

Black & Blue: Blackened Chicken, Crumble Blue Cheese, Lettuce, Tomato, Whole Wheat Roll.
Ranch Chicken: Crispy Buttermilk Fried Chicken, Ranch Aioli, Lettuce, Tomato, Soft Brioche Roll.
Rotisserie Turkey: Thin Sliced Roasted Turkey, Apple Chutney, Rosemary Focaccia Bread.
El Paso Wrap: Turkey, Applewood Smoked Bacon, Avocado, Baby Greens, Tomato.
Slow Roasted Beef: Cheddar Cheese, Red Pepper Mayo, Lettuce, Tomato, Pumpnickel Roll.
Italian: Black Forest Ham, Genoa Salami, Pepperoni, Roasted Red Peppers, Banana Peppers, Lettuce, Italian Dressing, Semolina Roll.
Steak Chimichurri: Sliced Steak, Chimichurri Sauce, Roasted Red Peppers, Brie Cheese, Arugula, Baguette.
Grilled Portobello, Romaine, Provolone, Lemon Caper Aioli, Parker House Roll.
Pesto Zucchini, Fresh Mozzarella, Sun Dried Tomato, Red Onion, Arugula, Spinach Wrap.

SIGNATURE CHOPPED SALADS

Kale Caesar: Kale, Shaved Parmesan, Croutons, Caesar Dressing
Baby Greens, Cherry Tomato, Cucumber, Balsamic Vinaigrette
Red Bliss Potato Salad
Coleslaw
Macaroni Salad

ANTIPASTO SALAD

Farmer's Market: Green Beans, Sweet Corn, Radish Roasted Mushrooms, Butter Lettuce, Herb Vinaigrette.
Cobb Salad: Avocado, Cucumbers, Crumbled Blue Cheese, Bacon, Diced Tomatoes, Ranch Dressing.
Tomato, Avocado, Roasted Peppers, Basil
Mediterranean Salad: Chickpeas, Feta, Green Olives, Artichoke, Tomatoes
Caprese Pasta Salad: Pasta, Grape Tomatoes Halved, Balsamic Glaze
Fresh Mozzarella, Tomato, Basil
Grilled Seasonal Vegetable Platter

LUNCH

Room Temperature Lunch Buffets minimum 10 guests, required 48 notice
Includes: Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, and Soft Drinks and Bottled Water.

Mediterranean \$30.74 per guest
Lemon and Herb Roasted All-Natural Chicken Breast, Green Beans, Romesco Sauce, Almonds
Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette
Roasted Plum Tomato, Garlic, Thyme & Parmesan
Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing
Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemons
Watercress, Arugula, Cucumber, Tomato, Mint, Balsamic

Better For You Lunch \$30.74 per guest
Herb Grilled Chicken
Lemon Roasted Salmon, Roast Tomato Broth
Quinoa & Garbanzo Salad, Zucchini, Mint
Grilled Asparagus, Lemon Gremolata, EVOO
Chef's Selection Chopped Salad
Bottled Water and House Made Fruit Infused Water

Americas \$32.94 per guest
Peppercorn Crusted Flank Steak, Chimichurri Sauce
Seared Gulf Shrimp, Jicama & Cucumber Salad, Mango-Red Pepper Salsa
Signature Chopped Salad: Roasted Beets, Avocado, Chickpeas, Roasted Red Peppers, Blue Cheeses, Walnuts, Romaine, Ranch Dressing
Broccoli Slaw, Wheatberry, Dried Cranberries, Sunflower Seeds, Apple Cider Dressing
Gem Lettuce Caesar Salad, Shaved Parmesan

For Life \$32.94 per guest
Grilled Artic Char, Shishito Pepper & Cucumber Salad,
Bibb Lettuce, Gazpacho Vinaigrette
Zaatar Grilled Chicken
Grilled Eggplant Rounds, Tomato, Feta
Buffalo Cauliflower Quinoa Salad, Yogurt Ranch Dressing
Heirloom Tomato and Avocado Salad, Lemon Vinaigrette
Gem Lettuce, Shaved Carrots, Radish, Cucumber, Celery,
Balsamic Vinaigrette

Shiro of Japan
Includes Soft Drinks & Bottled Water

Bento Box \$51.95 per guest

Box 1
Fried Dumpling, Soba Salad, Edamame, Chirashi, Sashimi

Box 2
Shrimp Tempura, Kani Salad, Edamame, Nigiri Roll and Sashimi

Box 3
Pork Dumpling, Seaweed Salad, Edamame, Nigiri Roll,
Black Dragon and Chili Roll

Box 4
Fried Dumpling, Soba Salad, Edamame, Sauteed Shitake Mushrooms,
Poke

Sushi and Salads Available Upon Request with a 24-hour Notice.

LUNCH

Hot Lunch Buffets minimum 10 guests, required 48 hours notice

Includes: Dessert Tray, Fresh Fruit Salad, Bottled Water and Soft Drinks.

Italian \$27.44 per guest

Chicken Milanese, Arugula, Tomato, Lemon, Shaved Parmesan
Eggplant Parmesan, Fresh Ricotta
Penne Pasta Pomodoro, Basil
Balsamic Roasted Mushrooms
Marinated Artichokes, Sweet Onion, Capers
Arugula, Radicchio and Endive Salad.
Rolls and Artisan Breads

Korean \$31.84 per guest

Bulgogi Grilled Beef Tenderloin
Shrimp, Scallion and Kimchi Pancake
Spicy Roast Chicken Sliders, Ssam jang Sauce, Spicy Slaw, Pickle, Potato Roll
Salads:
Jap Chae – Clear Noodles, Mushroom, Carrot, Kale, Sesame Dressing
Marinated Cucumber Salad, Watercress, Red Chilies
Bok Choy, Scallion, Sesame Seeds

Taqueria \$28.54 per guest

Chipotle Chicken
Pork Carnitas
Fajita Vegetables
Frijoles de la Olla
Cilantro Lime Rice

Accompaniments:

Corn Tortillas, Flour Tortillas
Pico de Gallo, Salsa Verde, Guacamole
Tomato, Sour Cream, Shredded Cheddar and Jack Cheese
Shredded Lettuce, Tomato, Green Onion

Southern \$28.54 per guest

Cajun Spice and Buttermilk Crisp Baked Chicken, Grain Mustard Remoulade
Green Chili Mac & Cheese, Toasted Breadcrumbs
Salads:
Grape Tomato Salad, Cucumber, Avocado, Fresh Lime
Sugar Snap Peas, Mushroom & Spring Onion
Chili Roasted Cauliflower, Pecan Gremolata
Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing

Surf & Turf \$32.00 per guest

Grilled Flank Steak, Chimichurri Sauce
Garlic & Rosemary Shrimp
Roasted Fingerling Potatoes & Fennel
Arugula & Baby Kale Salad with White Beans, Sunflower Seeds, Honey Balsamic Vinaigrette
Creamy Red & Green Cabbage Slaw, Carrots
Rolls and Artisan Breads

Kosher (48 hours notice)-Market Price, Check with Catering Manager

LUNCH

Hot Lunch Buffets

Minimum 10 guests, required 48 hours notice

Includes: Dessert Tray, Bottled Water and Soft Drinks.

Tuscan \$21.94 per guest
Choice of Chicken Parmesan, Picatta, or Marsala
Pasta with choice of Sauce: Garlic & Oil, Marinara, or Vodka Sauce

Includes Garlic Bread, Caesar Salad

Pasta Three Ways \$18.64 per guest
Baked Ziti
Pasta Primavera
Penne a la Vodka
Add Chicken or Sausage +2.95 per guest

Includes Garlic Bread, Caesar Salad

Pizza Party \$16.44 per guest
Pizza
Toppings:
Pepperoni Broccoli
Sausage Mushroom
Meatball Peppers
Buffalo Chicken Assorted Veggies
Caesar Salad



**AFTERNOON
SNACKS**

AFTERNOON SNACKS

Snack Breaks minimum 8 guests

Beverage & Snack Afternoon Break \$7.64 per guest

Dessert Tray, Fresh Fruit and Berries
Coffee & Tea Service
Soft Drinks & Bottled Water

Snack

(Individually Packaged, 1 snack per person) \$4.34 per guest
Kettle Potato Chips, White Cheddar Popcorn, Pretzels, Trail Mix

Sweet & Salty \$5.44 per guest

Granola and Fruit & Nut Bars, Miniature Candies, Roasted Peanuts

Vegetable Crudités \$4.34 per guest

Seasonal Crudités Batons and Cherry Tomato Skewers
Basil Dressing, Ranch Dip

Hummus & Baba Ghanouj Pita Chips & Olive \$7.64 per guest

Cheese Board Crackers, Flatbreads & Grapes \$7.64 per guest

Mediterranean Mezze \$12.95 per guest

Fresh Mozzarella, Roasted Tomato, Olive Mix
Grilled Zucchini, Grilled Yellow Squash, Pepperoncini
Hummus, Baba ghanoush, Toasted Pita Chips

Ice Cream Bar

Vanilla & chocolate \$6.54 per guest

With Toppings

A la Carte minimum 8 guests unless otherwise noted

Dessert Tray \$3.30 per guest
Mini Cupcakes, ordered by the dozen \$1.65 per guest
Mini Italian Pastries, ordered by the dozen \$18.95 per dozen
Mixed Nuts \$2.47 per guest
Chocolate Covered Strawberries \$13.20 per dozen
Fresh Fruit Platter \$3.30 per guest

Beverages

Coffee & Tea Service \$2.86 per guest
Iced Coffee 16 oz \$2.86 per guest
Soda Cans 12oz \$1.65 per guest
Energy Drink 12 oz \$3.25 per guest
Bottled Water 16oz \$1.55 per guest
Hal's Seltzer 16 oz \$1.65 per guest
Fiji Water 11oz \$2.75 per guest
Smart Water 20 oz \$2.30 per guest

SPECIALTY CAKES Available Upon Request

Two Business Days' Notice Required

10" Inch Round Serves 10-16 Guests \$75.00
Quarter Sheet Cake Serves 18-22 Guests \$99.00
Half Sheet Cake Serves 35-50 Guests \$170.00
Full Sheet Cake Serves 50-90 Guest \$260.00

*Special Decoration might have an extra Charge.



RECEPTIONS

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PASSED HORS D'OEUVRES

(Minimum 20 guest)

Selection of 6 Passed First Hour \$19.80 per guest

Each Additional Hour \$6.50 per guest

STATIONARY BUFFETS

(Minimum 20 guest)

Finger Foods	\$18.70 per guest
Dim Sum	\$24.20 per guest
Sushi & Maki	\$33.00 per guest
Tapas	\$27.05 per guest
Italian Antipasto	\$24.20 per guest
Artisan Cheese Table	\$16.50 per guest

(Minimum 20 guest)

One Choice: \$8.80/Person Per Hour

Two Choices: \$15.40/Person Per Hour

Herb Marinated Roasted Turkey

Roasted Colorado Leg Of Lamb

Slow-roasted Duroc Pork Loin

Creek Stone Prime Rib

Oven Roasted Skuna Bay Salmon

PLATED

Three Course Plated Dinner \$57.02 per guest
(Minimum 15 Guests)

Additional Entrée Choice: \$8.00 per guest

Restaurant Associates Is A Full-Service Catering Team. We Are Happy to Customize Any Menu for Your Event. For More Information, Please Contact:
mvasquez@restaurantassociates.com/mlabriola@cusa.canon.com

Food Selections Will Be Specified In Menu Proposal. Bars, Rentals, & Staffing Are Customized For Each Event.

RECEPTIONS

Finger Foods select four \$18.70 per guest

Includes crudité and two dipping sauces
Assorted Mini Quiche
Beef Empanadas
Boneless Buffalo Chicken Bites, Bleu Cheese Dip
Cocktail Franks, Deli Mustard
Fried, Breaded Ravioli, Marinara Sauce
Spanakopita, Tzatziki Sauce
Vegetable Samosas
Vegetable Spring Rolls, Sweet Chile Sauce

Dim Sum Table \$24.20 per guest

Vegetable Spring Rolls
Crispy Chicken Wings in Black Bean Sauce
General Tso Chicken in Steamed Bun
Scallion Vegetable & Tofu Lo Mein in Takeout Boxes
Asian Vegetable Crudités, Dipping Sauces

Sushi & Maki Platter \$33.00 per guest

48 Hours' Notice
Assorted Sushi
Maki Rolls
Wasabi, Pickled Ginger, Soy Sauce

Special sushi options available upon request

Tapas \$27.50 per guest

Chicken Pinchos with Rosemary
Garlic Shrimp Tapas on Toasted Bread, Green Sauce
Piquillo Pepper Torta Espanola
Grilled Octopus, Potato & Chickpeas
Meatballs in Spicy Tomato Sauce

Italian Antipasti Table \$24.20 per guest

Prosciutto, Salami, Sopressata
Fresh Mozzarella Roasted Tomato & Basil
Calamari, Fennel & Shrimp Salad, Zucchini, Parsley
Roasted Peppers, Mushrooms, Eggplant Caponata
Sliced Italian Breads, Grilled Herb Focaccia

Artisan Cheese Table \$16.50 per guest

Imported & Domestic Artisan Cheeses
Grapes, Dried Fruits, Nuts, Honey, Jams
Sliced Baguettes, Flatbreads, Lavash

Contact

Maria Vasquez

Director of Food Service

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(c) 631-459-0532

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Cheryl Campagna

Executive Chef

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