



GERLANDA'S

catering

SERVING RUTGERS UNIVERSITY AND THE NEW BRUNSWICK COMMUNITY
FOR OVER 30 YEARS



WELCOME TO GERLANDA'S!

Gerlanda's has been providing affordable quality catering services to the Rutgers University community and the surrounding area of New Brunswick for over 30 years. We also service the professional staff and departments of UMDNJ, RWJMS and St. Peters University Medical Center. Our clientele also includes many of the small and large corporations and professional offices of the downtown New Brunswick area. Additionally we operate several successful quick-service restaurants in the Rutgers Student Center and the Busch Campus Center at Rutgers University. These operations include *Gerlanda's Pizza Café* in the Rutgers Student Center as well as *Gerlanda's Pizza & Deli* and *Gerlanda's Café* in the Busch Campus Center.

For our customers who are in need of catering services, we offer a wide array of breakfast, lunch, dinner and reception packages, as well as our line of signature pizzas.

Our offerings are always prepared fresh, from the finest ingredients. We pride ourselves on presentation, product quality, and dedication to total customer service for our clients. We are always available to consult with you and provide creative input to make your event one to remember. Whenever possible, we would be happy to alter or supplement our menu to meet your needs. Please take a moment to review our catering menu and feel free to call us with any questions.

THANK YOU!



POLICIES & PROCEDURES

Catering Reservations

Although we are known primarily for our catering services within the campus of Rutgers University, we would be happy to cater your event anywhere in the New Brunswick area.

If your event is being held off campus or in a building not affiliated with Rutgers University, please call (732) 846-9375 and ask to speak to the catering manager to initiate the ordering process. Our catering manager will be available to assist you with your order, Monday-Friday from 9AM-5PM.

If you are looking for a facility in which to hold your event, please consider any of the campus centers located on the New Brunswick campuses of Rutgers University. All of these facilities can accommodate events for 10-500. We would be happy to provide catering services in the Busch Campus Center, Rutgers Student Center, Livingston Student Center, Douglass Campus Center, Student Activities Center or Cook Campus Center. We also provide catering services in many of the academic buildings on campus. To learn more about the Rutgers College Campus Centers, visit them on the web at www.getinvolved.rutgers.edu/facilities/index.shtml. If you would like to book a space to hold your event or obtain additional information on facilities and services, call the Rutgers College Campus Centers Reservations office at (732) 932-8821.

Ordering Guidelines

Please allow a minimum of seven business days to guarantee the booking of an event. Whenever possible, we will accept bookings up to two business days prior to an event, but we cannot guarantee the ability to accept an order within those time constraints due to prior commitments. Additionally, if we are able to accept an order on short notice, we may find it necessary to limit or modify some menu items and adjust requested delivery time.

To place your order, please review the menu carefully and then e-mail your order utilizing our web-based order form at www.GERLANDAS.COM. You may also utilize the fax number located on the ordering form and fax your order to the appropriate fax number.

GERLANDA'S RUTGERS STUDENT CENTER PROVIDES CATERING AT THE FOLLOWING FACILITIES:

Rutgers Student Center
Douglass Campus Center
Cook Campus Center
Student Activities Center

If you already have confirmed room reservations for your event in the any of the above listed facilities, please call (732) 846-9375 and ask to speak to the catering manager who can assist you in ordering catering services for those locations, or just review the ordering guidelines listed below.

GERLANDA'S BUSCH CAMPUS CENTER PROVIDES CATERING AT THE FOLLOWING FACILITIES:

Busch Campus Center
Livingston Student Center

If you already have confirmed room reservations for your event in any of the above listed facilities, please call (732) 463-1616 and ask to speak to the catering manager who can assist you in ordering catering services for those locations, or just review the ordering guidelines listed below.

All catering orders must be placed in writing via email or fax in order to confirm an event. Please feel free to call with any questions you might have about any of our catering packages. An estimated number of individuals attending an event is necessary when making a reservation. A final guest count is required three business days prior to the event. This will be the number utilized for billing purposes. In the event that a reduction in numbers is necessary within the final three day period, we reserve the right to bill at the original guaranteed number. Any cancellation with less than three business days notice may result in a minimum of a 25% cancellation fee.

Inclement Weather Policy

In the event of inclement weather, we will maintain communication with the client in order to minimize cancellation issues. At a specific time at least 24 hours prior to an event, the client will be notified as to their final opportunity to move forward or cancel an event. Subsequent to that time, cancellation fees up to and including 100% of the invoice may apply.

Service Fee

All catering events will incur a Service and/or Delivery fee whether the event is held in the Campus Centers or in a building necessitating any type of delivery. This fee covers delivery, as well as event set up, or breakdown if necessary, on any event. The minimum order for off-premise delivery is \$50.00. Delivery requests will be accommodated whenever and wherever possible. There may be instances when delivery service is not available due to time constraints and/or delivery location.

The Service & Delivery fee is structured as follows:

Service & Delivery fees for any catered event valued up to \$100.00, on or off campus, will incur a \$10.00 service fee. Any catered event valued over \$100.00, on or off campus, will incur a service/delivery fee equal to 13% of total invoice.

There may be additional service fees charged based on size and scope of event, event location, and logistical requirements. Clients will be informed in advance of all service fees and charges.

Payment

Payment guidelines are as follows: We accept cash, Visa, Mastercard, American Express, Rutgers University and UMDNJ purchase orders as well as SABO check requests. Established customers may pay with a personal check.

Non-University affiliated clients are required to provide a 50% down payment (based on the estimated # of attendees) when a reservation is booked. The balance is due on the day of the event.

Rutgers University Student Groups: University recognized student groups must submit a signed SABO check request when booking an event, or at the latest, when catering services are provided.

University Departments should utilize the "RIAS" system to generate a

purchase order upon receipt of an invoice. Please e-mail or fax a copy of the purchase order to confirm your event prior to date of event.

Sales Tax: New Jersey sales tax will be charged when appropriate.

Presentation

All events are served buffet style, with larger groups having multiple setups to ensure efficient service times. Our menu is designed so that your attendees will receive the appropriate amount of food based upon your contracted bill. Buffets with more than 50 attending may require an attendant for a minimum of 1 hour. If attendants are necessary, the client will be notified in advance of this charge. The charge for an attendant is \$30 per attendant per hour. In events held at University Campus Centers, buffet setups and dining table logistics are coordinated in advance by the catering manager and the Student Center Professional Staff after consultation with the client. Events held outside the Campus centers will require the client to arrange for the proper amount of buffet tables to be available prior to the event for buffet presentation. We do not provide tables as part of our services. Please allow a minimum of one 6' buffet table for every 20 people attending an event. When ordering coffee service, please allow for access to electrical outlets.

All catering packages which include hot entrées as a part of the menu shall be subject to a 20 person minimum booking. Other package minimums are addressed in specific menu sections.

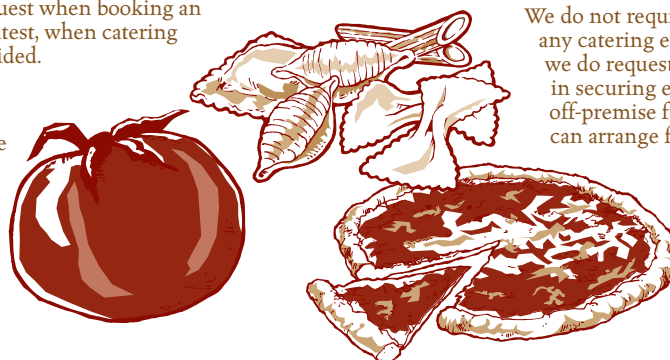
Pitchers of water are available upon request at no additional charge when catering is being provided in that room.

All of our catering packages include complete paper service. Plates, napkins, forks, knives, cups, straws and necessary condiments are included in menu pricing. White disposable tablecloths are provided on buffet tables and included in the price of catering services. Tablecloths are not provided for dining tables unless specifically requested by the client. White disposable tablecloths for dining tables are available at a cost of \$4.50 per cloth. We do not offer linen or china service. Our plates and cutlery are of a high quality disposable plastic. With advance notice, we can provide color-coordinated paper service at an up-charge.

As part of an overall program designed to provide our clients with the safest food service possible, and in accordance with Rutgers University guidelines, we request that clients not remove any food that requires specific temperature control at the end of a catered event.

Special Requests

Please notify us in advance of any special requests, so that we may coordinate plans to ensure the success of your event. We do not require deposits on any catering equipment, but we do request your assistance in securing equipment at off-premise functions until we can arrange for pickup.



Coffee Service

- Freshly brewed, premium quality Kobricks coffee, decaffeinated coffee, Lipton Tea, herbal tea.
- Approximately 2 cups per person served with half-&-half creamers, whole & skim milk

Coffee Service\$2.25 per person

As a supplement to any Breakfast package, you may order Coffee Service replenishment for a scheduled break at a price of \$1.50 per person. This is available as supplement to any previously ordered coffee service or breakfast selection and includes condiments and paper restock. This supplement is not available as a stand-alone order.



Breakfast Selections

BUSINESS BREAKFAST

- Freshly brewed, premium quality Kobricks coffee, decaffeinated coffee, Lipton Tea, herbal tea. Approximately 2 cups per person served with half-&-half creamers, whole & skim milk.
- Bagels with cream cheese, vegetable cream cheese, jelly and butter.
- Freshly baked muffins.
- Freshly baked croissants.
- Turnovers, crumb cake, cinnamon buns, scones.

Business Breakfast\$4.75 per person

GREAT START BREAKFAST

- Orange juice/Apple juice/Bottled water.
- Bagels with cream cheese, vegetable cream cheese, jelly and butter.
- Freshly baked muffins.
- Freshly baked croissants.
- Turnovers, crumb cake, cinnamon buns, scones.

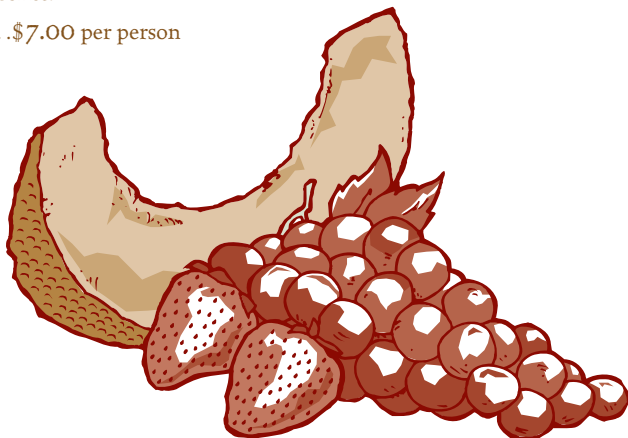
Please Note: The Great Start Breakfast does not include Coffee Service.

Great Start Breakfast\$4.50 per person

CONTINENTAL BREAKFAST

- Freshly brewed, premium quality Kobricks coffee, decaffeinated coffee, Lipton Tea, herbal tea, served with half-&-half creamers, whole & skim milk
- Orange juice/Apple juice/Bottled water.
- Selection of sliced fresh fruit salad.
- Bagels with cream cheese, vegetable cream cheese, jelly and butter.
- Freshly baked muffins.
- Freshly baked croissants.
- Turnovers, crumb cake, cinnamon buns, scones.

Continental Breakfast\$7.00 per person



For 18 years, the Public Education Institute has sponsored monthly meetings on education policy at Rutgers University student centers. During that time, Gerlanda's service has been consistently excellent. Their work is always characterized by tasty food attractively served, a well-trained & courteous staff, and responsive and flexible management.

—HERB GREEN,
DIRECTOR OF PUBLIC
EDUCATION INSTITUTE

HOT BREAKFAST BUFFET

- Freshly brewed, premium quality Kobricks coffee, decaffeinated coffee, Lipton Tea, herbal tea. Approximately 2 cups per person served with half-&-half creamers, whole & skim milk.
- Bagels with cream cheese, vegetable cream cheese, jelly and butter.
- Freshly baked muffins.
- Freshly baked croissants.
- Turnovers, crumb cake, cinnamon buns, scones.

Your choice of any one of the following "Fritattas"-
Gerlanda's version of scrambled eggs

- 1) Egg & Cheese Frittata
- 2) Bacon, Egg & Cheese Frittata
- 3) Frittata Ranchero-Eggs with onions, peppers & tomatoes

Served with Home-Fried Potatoes

Hot Breakfast Buffet.....\$11.00 per person

Please note: The Hot Breakfast Buffet is subject to a
25 person minimum.

A LA CARTE BREAKFAST OPTIONS

- Orange juice/Apple juice\$1.50
- Fresh fruit salad\$2.25 per person
- Bottled water\$1.25
- Yogurt cup with fruit & bananas \$2.50 (7 oz. cup)
- Yogurt cup with bananas, honey & granola .. \$2.50 (7 oz. cup)

All Breakfast Platters are subject to a 10 person minimum. Unless specifically requested, all breakfasts will be comprised of approximately 40% bagels, with the remaining food items divided equally between the other available breakfast foods. On smaller events, food variety may be limited. We would be happy to customize your breakfast selections where possible.

Deli Sandwich Platters

Deli Sandwich Platters are a delicious collection of sandwiches and fresh tortilla wraps made with only the finest ingredients. These sandwiches and wraps are cut, labeled and plattered for a spectacular presentation and convenient serving. To build your own Deli Sandwich Platter, simply start with the standard items listed below and then customize your menu by picking up to any 5 of the sandwiches or wraps from the menu outlined below. When building your sandwiches, we use a variety of fresh kaiser rolls, rye bread, healthy whole wheat, 7 grain bread and Italian bread. Our wraps are built from the following selections: sun dried tomato, spicy chile, spinach, honey wheat, or a classic white tortilla. Any of your selections can be built on bread or a wrap. Please note that the sandwiches and wraps which are vegetarian are denoted with a "V" following the sandwich name.

Deli Sandwich Platters\$10.00 per person
(10 person minimum for all deli sandwich platters)

Deli Sandwich Platter Standards

- Potato salad.
- Potato chips.
- Pasta salad of the day.
- Garden tray of pickles and tomatoes.
- Condiments (salt, pepper, mayo, mustard, hot sauce).
- Dessert. Store baked home style cookies, butter cookies, and brownies.
- Beverages (12 oz. Pepsi Cola products and Aquafina bottled water).

Sandwich Options

Pick any combination up to 5 sandwiches and/or wraps. Events with attendance of 35 or more may pick any combination up to 7 sandwiches and/or wraps. Or if you prefer, let us build your platter choices for you. We would be happy to do so based on our years of experience at customizing platters.

SENSATIONAL SANDWICHES

- Roast turkey.
- Roast beef.
- Ham & swiss.
- Smoked turkey.
- Grilled chicken breast.
- Ham, salami & provolone.
- Tuna salad with mayo & celery (V).
- Chicken salad with mayo, apples
- Roast turkey with raspberry mayo.
- Roast turkey & cheddar cheese.
- Roast beef with horseradish mayo.
- Corned beef & pastrami with mustard.
- Corned beef & pastrami with russian dressing & coleslaw.
- Breaded chicken cutlet with pesto mayo or honey mustard.
- Sgt Pepper. Fresh mozzarella, sun dried tomatoes & roasted red peppers (V).
- Grilled vegetables with basil vinaigrette dressing (V).
- Muenster cheese, guacamole & tomato (V).
- Cheddar cheese, pesto mayo & romaine lettuce (V).
- Veggie Burger. Served on focaccia with spicy ketchup, lettuce & tomatoes (V).
- Caprisi. Fresh mozzarella, fresh basil & slices of tomato on focaccia (V).

OUR SIGNATURE WRAPS

- Cheyenne. Smoked turkey with honey mustard, black beans, salad greens & tomatoes.
- Hummus & Tabouli. A mixture of hummus (garbanzo beans, tahini, lemon and garlic) along with tabouli (mint parsley salad with bulghur wheat), salad greens & tomatoes (V).
- Chicken Fajita. Grilled chicken with field greens, black beans, guacamole and salsa.
- Chicken Caesar. Grilled chicken strips with lettuce, parmigietto cheese & Caesar dressing.
- Great Plain. Salad greens, artichokes & cucumbers (V).
- Rio Grande. Hummus, guacamole, shredded cheddar, salad greens & tomatoes (V).
- Rain forest. Hummus, sun dried tomatoes, artichokes, salad greens & tomatoes (V).
- Casablanca. Herbed cous-cous with vegetables and salad greens (V).
- Mediterranean. Feta cheese, slice olives with field greens & tomatoes (V).

A la Carte Items...

- Garden salad with a sampling of dressings ...\$2.25 per person
- Fresh fruit salad (a seasonal assortment)\$2.25 per person



Boxed Lunch

Perfect for working lunches, field trips, etc.

Our boxed lunches are delicious and ready to eat, right out of the box. These incredible sandwiches come complete with all the fixin's. To build your Boxed Lunch, choose from the choices listed on our Deli Sandwich Platter menu. Or if you prefer, we would be happy to choose for you. We will provide a delicious mix of sandwiches with vegetarian options included. There is a 10 person minimum for all boxed lunch orders.

Boxed Lunch\$9.00 per person

INCLUDED IN A BOX LUNCH ARE:

- Sandwich Selection
- Potato chips
- Packaged cookie.
- Condiments.
- Soda & bottled water.

Substitute Pasta or Potato Salad for Potato Chips.....\$10.00 per person

SANDWICH CHOICES:

Gerlanda's offers a wide assortment of Sensational Sandwiches & Signature Wraps. These mouth watering creations can be found on page 5 and are sure to satisfy your appetite. ENJOY!



Foot-Long Heroes

What Kind Of Hero Do You Want? You Choose! Build your Hero.

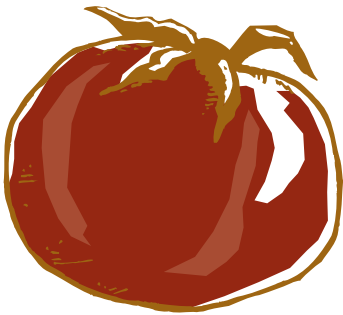
Our delicious foot-long heroes feed approximately 5 people per foot. They begin with freshly baked bread by our own expert baker. Then we tailor your Foot-Long Hero to your specifications with the finest cold cuts and condiments available... unbelievably good. Heroes are available in either 3', 4', 5', or 6' lengths. 3' is our minimum order for Foot-Long Heroes. Sandwiches can be built in 1' increments, using the Deli Sandwich Platter menu as a guideline (previous section).

All Foot-Long Heroes come complete with condiments, lettuce, tomato, pickles and an assortment of potato chips. Beverages can be ordered a la carte.

Foot-Long Heroes\$22.00 per foot

A la Carte Items...

• Beverages (12 oz. Pepsi Cola products)\$1.25 per person



We turn to Gerlanda's for our on-campus career days. They provide superior service and outstanding food. It's one way that we keep our recruiters happy during their busy days. Our recruiters are always telling us, "Rutgers offers the best food!" I'm proud to say that our students are pretty good, too!

—DR. RICHARD WHITE,
DIRECTOR, CAREER SERVICES

PLEASE NOTE: Items marked with a  carrot symbol come standard with all Hot & Cold Buffets. Items marked with a  mushroom symbol come standard with all Hot Buffets only.

Hot-&-Cold Buffet (carrot symbol)

Our Hot & Cold Buffet offers you a combination of Deli Sandwiches or Platters along with a variety of our specialty hot entrées which are all prepared fresh in our kitchen. Hot & Cold Buffet pricing is based on a 20 person minimum.

To create your meal, pick any 5 sandwiches or wraps from our Lunch Menu (see previous section). You will also receive a Garden tray of Pickles and Tomatoes.

Complement your deli selections by choosing one or two of our hot entrées shown.

With 1 Hot Entrée:\$12.75 per person
With 2 Hot Entrées:\$15.25 per person

Please note: We are always experimenting with new entrées. Please check with the catering manager to see if there are any new entrées currently available when making your selections.

Hot Buffet (mushroom symbol)

Our Hot Buffet is a complete meal featuring our entrees and side dishes, all prepared fresh in our kitchen to your specifications. Hot Buffet pricing is based on a 20 person minimum. The Hot Buffet is all-inclusive, featuring your choice of entrées, fresh vegetables, grains and/or starches as well as salad, dinner rolls, dessert and cold beverage service.

To create your meal, choose any two salads, two entrées, one vegetable and one starch.

Your buffet will also include an assortment of fresh dinner rolls, herbed garlic bread and a cold beverage service. To complete your meal please enjoy our samplings of dessert which will consist of Brownies, Butter Cookies, Home style Cookies, Eclairs and Cannolis.

Hot Buffet Pricing\$15.50 per person
To add a third Entrée\$17.50 per person

An assortment of premium sliced cakes can be substituted for the standard dessert. This selection includes cheesecake, carrot cake and chocolate cake for an up-charge of \$2.50 per person.

Coffee Service can be ordered with the Hot Buffet for an additional fee of \$1.50 per person.

BEVERAGES

- Beverages (12 oz. Pepsi Cola products and bottled water).

SALAD

- Garden Salad. Our house salad with Iceberg lettuce, Romaine Lettuce, and Field Greens, garnished with Cucumbers & Tomatoes. Served with a variety of dressings.
- Casablanca Salad. Our herbed Cous Cous salad.
- Caesar Salad. A classic Caesar salad served with Croutons and Caesar Dressing.
- Spinach Salad. Clipped leaves of fresh Spinach garnished with sliced hard-boiled eggs, Red onions & Tomatoes.

DESSERT

A variety of home style cookies, butter cookies and store-baked brownies, Eclairs and Cannolis.

PORK, BEEF, FISH

- Sausage & Peppers. Served with roasted red potatoes & onions.
- Swedish Meatballs.
- Baked ham with a pineapple glaze.
- Flounder Oregonata filet with oregano and lemon flavored bread crumbs.
- Flounder Francaise filet in our lemon garlic sauce.
- Baked Salmon with a Balsamic Glaze



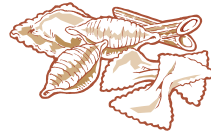
POULTRY

- Chicken Francaisa. Sliced boneless chicken breast sautéed in a lemon garlic sauce.
- Chicken Marsala. Breaded, sliced boneless chicken breast sautéed in marsala wine sauce and garnished with sliced mushrooms.
- Chicken Parmesan. Breaded, sliced boneless chicken breast baked in our marinara sauce, topped with mozzarella cheese.
- Chicken Primavera. Sliced boneless chicken breast with a medley of asparagus, grape tomatoes and seasonally fresh vegetables in lemon sauce.
- Chicken Tuscano. Sliced boneless chicken breast cooked with a sun dried tomato pesto sauce and fresh tomatoes.
- Chicken Saltimbocca. Breaded, sliced boneless chicken breast served on a bed of fresh spinach with a savory wine sauce, topped with mozzarella cheese and pepperoni.
- Chicken Sonoma. Breaded, sliced boneless chicken breast with spicy chipotle salsa and corn.
- Honey Butter Fried Chicken. Served picnic style.

PASTA & LASAGNA, ETC...

PLEASE NOTE: Entrees which are vegetarian are denoted with a (V) following the entree description.

- Penné with Fresh Basil & Plum Tomatoes. (V)
- Penné with Vodka Sauce. *Our Vodka Sauce can be prepared as a vegetarian dish or with your choice of Sausage or Grilled Chicken Strips.*
- Penné Primavera in a Light Cream Sauce. Carrots, Broccoli, Tomatoes, Scallions and Baby Peas. (V)
- Quattro Formaggio. Our store made baked ziti with a medley of ricotta, mozzarella, parmesan and reggiano cheese. (V) (Can also be prepared with meatball and sausage filling)
- Tortellini Pesto. Tricolor cheese tortellini with a pesto cream sauce and fresh chopped tomatoes. (V)
- Pasta Rustica. Pasta with Plum Tomatoes, Ricotta Cheese and reggiano cheese. (V) *This dish can also be served with your choice of sausage or grilled chicken strips.*
- Ravioli. A classic cheese ravioli served in our marinara sauce. (V)
- Penné a la Eileen. Penné with roasted tomatoes, roasted red peppers, mushrooms and reggiano cheese in a creamy sauce. (V)
- Macaroni and Cheese. Our take on a classic dish- A little spicier and cheesier (V)
- Our Signature Lasagna Dishes:
 - Classic Cheese Lasagna. Our hand rolled old style lasagna filled with a blend of ricotta and mozzarella cheese in our marinara sauce. (V)
 - Meat Lasagna. Our hand rolled lasagna filled with a blend of chopped meatball, sausage, ricotta and mozzarella cheese in our marinara sauce.
 - Spinach Lasagna. Our hand rolled lasagna filled with a blend of chopped spinach, fresh garlic, ricotta and mozzarella cheese in our marinara sauce. (V)
- Italian-Style Meatballs. A great side dish to any of our pasta entrees.
- Eggplant Rolitini. Sliced, Grilled Fresh Eggplant filled with a spiced mixture of mozzarella and ricotta cheese served in our marinara sauce. (V)



VEGETABLES/RICE/GRAINS (FOR YOUR HOT BUFFET MENU, CHOOSE ANY TWO ITEMS FROM THE LIST BELOW)

- Vegetable Medley - A seasonal selection of fresh, roasted vegetables bursting with taste and color.
- String beans with parmesan cheese, bread crumbs and onions.
- Sweet corn in herbed butter.
- Rosemary roasted red potatoes.
- Mushrooms & rice pilaf.
- Corn & tomato rice pilaf.
- Asparagus rice pilaf
- Broccoli Au Gratin
- Mediterranean herbed cous-cous with black beans, red peppers, corn and scallions.
- Roasted garlic mashed potatoes.
- Sweet Potatoes



Appetizer Platters

Our appetizer platters are prepared to order, in our kitchen. All of these platters are prepared using the freshest ingredients and are beautifully arranged. When applicable, the platters come with an appropriate dipping sauce on the side. Additionally, paper and condiments are included in the listed price.

Our small appetizer platters will serve approximately 10-12 people, while our large platters will serve approximately 15-20. Multiple factors, including time of function and other served entrees should be taken into account when choosing your size and number of platters.

FRESH FRUIT PLATTER

A platter of freshly sliced seasonal fruit.

Small \$25.00 Large \$50.00

CRUDITÉ PLATTER

A platter of fresh garden vegetables including broccoli, baby carrots, red peppers and cucumbers with a zesty dipping sauce.

Small \$25.00 Large \$50.00

CHEESE PLATTER

Choose any 3 of the following cheeses to complete your platter which will be accompanied by a variety of distinctive crackers and a mustard dip: Swiss, Provolone, Cheddar, Muenster, Smoked Gouda, Mozzarella or Monterey Jack.

Small \$25.00 Large \$50.00

ANTIPASTO PLATTER

A delectable tray of Smoked Ham, Salami, Fresh Mozzarella, Provolone Cheese, Roasted Red Peppers, and Artichoke Hearts drizzled with olive oil, served with sliced Italian bread.

Small \$30.00 Large \$60.00

ENSALATA CAPRESE PLATTER

A platter of sliced fresh mozzarella, combined with large slices of fresh tomatoes topped with olive oil & basil and served with sliced Italian bread.

Small \$30.00 Large \$60.00

FINGER SANDWICHES

Our famous finger sandwiches consist of a sampling of miniaturized morsels from our Deli sandwich Platter which can be eaten in one or two bites. Please allow us to build a variety of sandwiches for you or pick any three per platter. These sandwiches are fully garnished and ready to eat.

Small \$25.00 Large \$50.00

KEVIN'S GOODY PLATTER

If you like sweet desserts, this platter is for you. Start with our store-baked brownies, home style chocolate chip and oatmeal raisin cookies and then add cannolis and eclairs. Finish it off with a colorful assortment of Butter Cookies.

Small \$25.00 Large \$50.00

SOUTHWEST DIPPING PLATTER

Tomato salsa, black bean chili, guacamole, and sour cream on a bed of tortilla chips.

Small \$25.00 Large \$50.00

MEDITERRANEAN DIPPING PLATTER

Hummus, tabouli, baba ganoush and sliced black olives served with toasted flatbreads

Small \$25.00 Large \$50.00

SUN DRIED TOMATO HUMMUS & PITA

An artfully arranged platter of store-made sun-dried tomato hummus and artichoke hearts garnished with sliced banana peppers, served with toasted flatbreads.

Small \$25.00 Large \$50.00

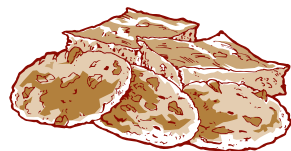
BUTTER COOKIES, HOME STYLE COOKIES & BROWNIES

Small \$25.00 Large \$50.00

ASSORTED COLD BEVERAGES.... \$1.25 per person

For Your Meeting Break or Afternoon Break

Try any of these groupings of dessert items for an afternoon break or meeting.



Cold Beverages & Dessert

An assortment of Pepsi-Cola products, Bottled water and a platter of freshly baked homestyle cookies and brownies

\$3.50 per person

Coffee Service & Dessert

Our signature coffee service featuring Kobricks coffee, tea, herbal tea and decaf coffee as well as a platter of freshly baked homestyle cookies and brownies

\$4.00 per person

Premium Dessert Package

An assortment of soft drinks, Home style and Butter Cookies, with a variety of store baked Loaf Slices and Brownies as well as single-serve bags of chips and pretzels.

\$4.25 per person

Healthy Knosh Package

An assortment of soft drinks, decorative fresh fruit platters, cheese and cracker platters, crudité platters.\$6.50 per person

Gourmet Dessert Package

An assortment of soft drinks together with a variety of mini cannolis, butter cookies, eclairs and a sampling of sliced Cheesecake, Carrot cake & Chocolate cake.\$6.75 per person

Specialty Platter Package

An assortment of soft drinks, our Signature Finger sandwich Platters, Fresh Mozzarella & Tomato Platters and Home style Cookie & Brownie Platters.\$8.00 per person

20 Person Minimum for all Break Packages.

Receptions

Our reception package is designed to satisfy your appetite with a variety of hot and premium hors d'oeuvres, accompanied by a variety of chilled appetizer platters. All platters and hors d'oeuvres are accompanied by dipping sauces where appropriate. Soft drinks, paper service and all condiments are included in the price.

Reception Price\$14.00 per person

CHILLED APPETIZER PLATTERS (PICK 3 OF THE 4 LISTED BELOW.)

FRESH FRUIT PLATTER.

A platter of freshly sliced seasonal fruit.

CRUDITÉ PLATTER

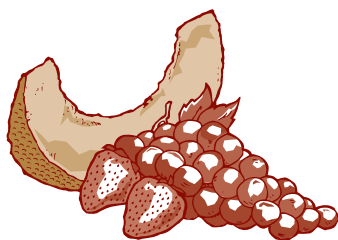
A platter of fresh garden vegetables including broccoli, baby carrots, red peppers and cucumbers with a zesty dipping sauce.

CHEESE PLATTER.

Choose any 3 of the following cheeses to complete your platter which will be accompanied by a variety of distinctive crackers and a mustard dip: Swiss, Provolone, Cheddar, Muenster, Smoked Gouda, Mozzarella or Monterey Jack.

SUN DRIED TOMATO HUMMUS & PITA

An artfully arranged platter of triangular pita wedges surrounding a bowl of store made sun dried tomato hummus and artichoke hearts garnished with sliced banana peppers.



HORS D'OEUVRES SELECTIONS

CHOOSE ANY 4 HORDOEUVRES FROM THE LIST BELOW

- Bruschetta
- Pigs-in-the-Blanket
- Mini Egg Roll
- Chinese Dumpling
- Crab Cakes
- A mixture of the following finger sandwiches:
 - Sun dried Tomato, Fresh Mozzarella & Roasted Red Peppers
 - Rare Roast Beef with Horseradish Mayo & Red Onion
 - Chicken Cutlet with Pesto Mayo
 - Turkey with Raspberry Chipotle
- Boneless Chicken Wings
- Potato Puffs
- Spanokopita
- Mini Quiche
- Chicken Fingers

Soft Drinks

A variety of 12 oz. Pepsi Cola Products.

World Famous Pizza

Pizza is what has made us famous for over 30 years. Our pizzas are prepared fresh daily, starting with our hand rolled dough, continuing with our superlative combination of tomato sauces and spices, then finished off with our fine shred of mozzarella and fresh innovative topping choices. Our pies are always delivered hot and on time and can be ordered a la carte or you can build a meal package by including salad, dessert and beverages as outlined below. Take a moment to read through our extensive list of imaginative pizzas. **For an exciting change, try Wheatzza®, our own innovative brand of whole wheat pizza which offers a fresh, healthy, tasty alternative to our traditional hand tossed dough.** We are confident you will find an array of pizzas to suit your needs. Complimentary paper service is always included with your order.

Cheese Pizza\$11.50

Our famous, thin crust, Neapolitan-style pizza has been a Rutgers tradition for over 30 years. Made with Real Wisconsin mozzarella cheese, and imported Italian tomatoes, this pizza is still made the same way it was 30 years ago, and that's what keeps it tasting great today...

AVAILABLE TOPPINGS ...\$2.00 EACH TOPPING

Pepperoni Sausage Mushroom Peppers/Onions
 Broccoli Spinach Fresh Chopped Tomato
 Fresh Garlic Roasted Garlic Eggplant
 Cheddar Cheese Pesto Sauce
 Meatballs Sun Dried Tomatoes
 Roasted Red Peppers Extra Cheese



Signature Pizzas—Thin Crust

MARGARITA\$13.75

Named for the Queen of Italy. It's Red (Tomato), White (Fresh Mozzarella) and Green (Fresh Basil).

4 SEASONS\$14.50

Chopped Spinach, Cheddar Cheese, Pesto Sauce, Fresh Chopped Tomato and Ricotta Cheese.

SAN ANDREA\$13.75

Sausage, Fresh Chopped Tomato & Mozzarella.

PINK RUSSIAN\$14.50

Pizza with Vodka Sauce, Mozzarella and Plum Tomato.

PIZZA ARRABIATA\$13.75

Literally translated, it means "Angry Pizza"—It's not angry, but it is fiery hot and spicy.

TOMATO BASIL\$14.50

Plum Tomato, Pesto Sauce and Mozzarella Cheese.

CLASSIC WHITE\$13.75

Broccoli Florets, Mushrooms and Chopped Garlic topped with Fresh Chopped Tomato.

BROCCOLI 3 CHEESE ...\$14.50

Broccoli Florets, Cheddar Cheese, Ricotta and Mozzarella.

SPINACH RICOTTA\$13.75

Chopped Spinach with Ricotta, Provolone and Mozzarella Cheese.

MEDITERRANEAN\$14.50

Feta Cheese, Olives, Chopped Spinach, Plum Tomato and Mozzarella.

CHEESELESS VEGETABLE

PIZZA\$13.75

Plum Tomatoes, Mushrooms and Chopped Spinach.

ROASTED GARLIC &

TOMATO\$14.50

Our own Roasted Garlic, Plum Tomato and Mozzarella.

PIZZA BIANCO\$13.75

A 3 cheese white pie with Mozzarella, Ricotta and Parmesan.

TEX-MEX\$14.50

A spicy mix of Corn, Peppers & Onions, Cheddar Cheese and a Fire-Roasted Salsa.

ST. PETER'S PIZZA\$14.50

Fresh Mozzarella, Diced Tomatoes, Fresh Chopped Garlic and Fresh Basil.

EGGPLANT RICOTTA\$14.50

Grilled Eggplant with dollops of Ricotta and Mozzarella.

PIZZA PRIMAVERA\$14.50

Broccoli Florets, Chopped Spinach and Fresh Garlic with Diced Tomatoes.

4 CHEESE\$14.50

A white pie with Ricotta, Cheddar, Mozzarella and Provolone Cheese.

PIZZA TRE COLORE ...\$14.50

Chopped Spinach, Plum Tomato, Sun-Dried Tomato, Red Onion & Feta Cheese.

ROASTED POTATO &

GARLIC\$14.50

Mozzarella, Roasted Red Potato and Roasted Garlic.

MEATBALL PARM PIZZA . \$14.50

Sliced Meatballs, Plum Tomato and Fresh Mozzarella.

HAWAIIAN\$14.50

Ricotta, Mozzarella with Chopped Pineapple and Ham.

CHICKEN PARMESAN ..\$16.50
 Chopped Breaded Chicken with Mozzarella and Sauce topped with Parmesan and spices.

CHICKEN FAJITA\$16.50
 A spicy mix of Diced Chicken, Onions & Peppers, Cheddar Cheese.

RED HOT CHICKEN\$16.50
 Smoky Chicken Cutlet with a Red Hot Sauce, topped with Plum Tomato, Basil and Bacon.

BARBECUE CHICKEN ..\$16.50
 Chicken Cutlet marinated in Barbecue sauce topped with Mozzarella and Cheddar Cheese.

BUFFALO CHICKEN\$16.50
 Spicy Marinated Chicken, Mozzarella, Cheddar and Bleu Cheese.

CHICKEN BROCCOLI ...\$16.50
 Diced Chicken Cutlet, Broccoli Florets, Cheddar, Mozzarella on a Ricotta Cheese base.

CHICKEN PESTO\$16.50
 Grilled Chicken, Mozzarella, Pesto, and Chopped Sun-Dried Tomatoes.

SMOKY MOUNTAIN\$16.50
 Pulled Pork with Barbecue sauce topped with Smoked Mozzarella.

Thick Crust Pizzas

SQUARE SICILIAN\$14.50
 Our traditional square shaped thick crust pie.

SPECIAL SICILIAN\$17.25
 Our round crust Sicilian topped with Sausage, Pepperoni, Peppers & Onions and Mushrooms.

VEGETARIAN SUPREME \$17.25
 Roasted Red Pepper, Portobello Mushroom, Roasted Eggplant, Roasted Red Potato and Fresh Garlic.

STUFFED MEAT PIZZA ..\$17.25
 Sausage, Pepperoni, Meatball and Mozzarella between 2 layers of dough.

CHICAGO-STYLE SPINACH PIZZA\$17.25
 Spinach, Ricotta & Mozzarella Cheese between 2 layers of dough, topped with Sauce.



PIZZA MILANO\$17.25
 Chopped Spinach, Bacon, Red Onion over Mozzarella and Sauce.

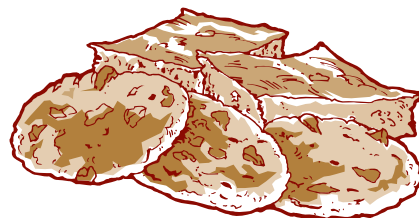
CHICKEN FLORENTINE \$17.25
 Diced Breaded Chicken, Roasted Garlic, Spinach & Plum Tomato over Mozzarella and Sauce.

SAN GENNARO\$17.25
 Peppers, Onions, Roasted Potatoes and Sausage over Mozzarella and Sauce.

PEPPER JACK PIZZA\$17.25
 Strips of Smoky Chicken, Grilled Onion and Pepperjack Cheese over Mozzarella and Sauce.

Assorted 12 oz. soft drinks\$1.25 per person
 Beverages (12 oz. Pepsi Cola products).

Cookies & Brownies (Decoratively Plattered)\$10.00 per lb.



Side Order Salads

(There is a 10 person minimum on salad orders.)

GARDEN SALAD
 Our house salad with iceberg lettuce, romaine lettuce, field greens, garnished with cucumbers and tomatoes. Served with a variety of dressings.\$2.25 per person

CAESAR SALAD
 A classic Caesar salad served with croutons and caesar dressing.\$2.75 per person

SPINACH SALAD
 Clipped leaves of fresh spinach garnished with sliced hard boiled eggs, red onions & tomatoes.\$2.75 per person



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