

# *Panda House*

**at  
Kingsborough  
Community College**

## Campus Catering Menu

To place an order, or for more information,  
please call the Campus Catering Office at x 5959,  
or Email: [Francesqiu\\_2004@yahoo.com](mailto:Francesqiu_2004@yahoo.com)

Thank you.

**W**e are delighted to present our new catering menu. Our chefs and staff at Medgar Evers can prepare an outstanding array of catering events to meet the varied needs of the College community. We welcome the opportunity to provide a full range of service – breakfasts, luncheons, light refreshments, and elegantly-served receptions and dinners.

Our most popular menus are shown in this brochure. We can, however, put together any special menu to help make your own event a success. We use the freshest and tastiest ingredients in our kitchens, feature creative presentations at your event, and provide friendly and helpful service. We stand ready to assist you with gracious hospitality.

Sincerely,

David Shi,  
Frances Qiu,  
and the Panda House Catering Staff

## Planning a Successful Event

- Please keep in mind that larger, more involved events require a lot of planning and coordination on your part as well as the caterer's. We ask that all special dinners and receptions be scheduled at least one week prior to the event to enable us to do the best job for you.
- For simpler events, kindly provide us with three business days advance notice. (Menu items and service needs may be limited in the event of a last minute order.)
- Two working days prior to your event, please call us with a final count for the number of guests expected.
- We ask that all cancellations be made within a reasonable time, and no later than two working days prior to the event. A service charge may be assessed if the event is cancelled.
- Service charges may be added for catering with fewer guests than suggested minimums or if a catering event is scheduled at a time not within our usual hours of operation. These charges, if applicable, will be discussed when catering reservations are made.

The prices for events listed in this catering menu include a supply of plastic plates, cups, utensils, and paper napkins to accommodate your guests, china, glassware, metal flatware, and linen napkins and tablecloths are available at an additional charge.

Charges for waiter, waitress, and/or bartender service are billed a minimum charge of \$150 per server for a 3 hour minimum. Events that require longer staffing will be billed an additional \$25 per hour, per server. (Events held in the late evening or on weekends may be billed at a slightly higher rate.)

## BREAKFAST

(minimum 15 guests)

Coffee, Decaf,  
and Assorted Tea **1.45** per person

Bagels, Butter, Cream Cheese, and Jelly;  
Coffee, Decaf, Tea **3.45** per person

Muffins, Danish, Croissants, or Scones;  
Coffee, Decaf, Tea **3.95** per person

### Continental Breakfast

Bagels, Butter, Cream Cheese, and Jelly  
Assorted Breakfast Pastries  
Coffee, Decaf, Tea **4.95** per person

With Tropicana Juice **5.95** per person

### Add-on Option/All Breakfasts -

Substitute Mini-Breakfast Pastries in place  
of Full-Size Pastries . . . . . add **1.95**

## BREAKFAST BUFFET

(minimum 25 guests)

Scrambled Eggs, Bacon or Breakfast Sausage,  
Home Fries

Bagels or Rolls with Butter, Cream Cheese, and Jelly

Assorted Breakfast Pastries and Breads

Coffee, Decaf, Tea  
**10.95** per person

### Add-on Options -

with Omelets . . . . . add **2.50**

with French Toast or Pancakes . . . . . add **2.25**

with Sliced Fresh Fruit Salad . . . . . add **2.25**

with Juice . . . . . add **1.25**

# Breakfast

## Deluxe Continental Breakfast

(minimum 35 guests)

Assorted Bagels, Croissants

Danish, Muffins, Scones

Upscale Flavored Cream Cheese Platter

Butter, and Imported Jellies and Jams

Nova Scotia Lox Platter with Sweet Onions, Capers  
and Sliced Tomatoes

Sliced Fresh Fruit Salad

Assorted Granola Bars and Low Fat Yogurt

Assorted Tropicana Juices

Coffee, Decaf, Tea

**13.95** per person

## Executive Buffet Breakfast

(minimum 20 guests)

Smoked Nova Scotia Salmon sliced and garnished  
With Tomato, Onions, and Lemon

Assorted Bagels with Cream Cheese, Butter,  
and Imported Preserves

Muffins, Scones, Danish, Croissants,

Chef's Special Quiche  
(Ham & Swiss or Mixed Vegetables & Swiss)

Sliced Fresh Fruit Salad

Assorted Granola Bars and Low Fat Yogurt

Assorted Tropicana Juices

Coffee, Decaf, Tea

**15.95** per person

# Lunch Buffets

## Sandwich Buffet Lunch a la carte (minimum 10 guests)

Deli Style Assorted Sandwich Platters with Boar's Head Meats and Cheeses, Tuna, Chicken, or Egg Salad, served on an assortment of rolls, wraps, and breads  
Soda and Bottled Water

**7.95** per person

### Add-on Options -

Prepared on Specialty Rolls from Eli's Bakery or Tribeca Oven . . . . . add **0.75**  
With assorted bags of chips . . . . . add **1.00**  
With home-made potato or macaroni salad . . . . . add **1.95**  
With Garden, Tossed, Caesar, or Pasta Primavera Salad . . . . . add **3.00**  
With Fresh-baked David's cookies (2 per person) add **1.75**

## Sandwich Buffet Lunch Special (minimum 10 guests)

Deli Style Assorted Sandwich Platters with Boar's Head Meats and Cheeses, Tuna, Chicken, or Egg Salad, served on an assortment of rolls, wraps, and breads

Choice of Salad: Garden, Tossed, Caesar, Pasta Primavera Salad, Homemade Cole Slaw, Potato Salad, or Macaroni Salad

Platter of fresh-baked David's cookies (2 per person)

Soda and Bottled Water

**11.95** per person

### Add-on Options -

Prepared on Specialty Rolls from Eli's Bakery or Tribeca Oven . . . . . add **0.75**  
With Coffee, Decaf, and Tea (per person). . . . . add **1.60**

## The Faculty Club Buffet (minimum 12 guests)

Grilled Chicken over Caesar Salad, with Dressing on the Side; Dinner Rolls and Butter **9.25** per person

Grilled Salmon over Caesar Salad, with Dressing on the Side; Dinner Rolls and Butter **12.25** per person

### Add-on Options -

With Bottles of Spring Water and/or Assorted 2-Liter Sodas. . . . . add **1.25**  
With Coffee, Decaf, Tea and Assorted Sodas and Spring Water . . . . . add **2.50**

## The Salad Buffet (minimum 15 guests)

Choice of Decorated Platters of Tuna, Chicken, and Egg Salad

With Garden Salad, Pasta Primavera Salad, Potato or Macaroni Salad, or Cole Slaw, Dinner Rolls and Butter

**10.50** per person

### Add-on Options -

With David's fresh-baked cookies . . . . . add **1.75**  
With Bottles of Spring Water and/or Assorted 2-Liter Sodas. . . . . add **1.25**  
With Coffee, Decaf, Tea and Assorted Sodas and Spring Water . . . . . add **2.50**

## The California Buffet (minimum 15 guests)

Chicken Waldorf Platter with Raisins & Walnuts  
Pasta Primavera

Mixed Greens Salad w/ Fresh Veggies

Sliced Fresh Fruit Salad

Deluxe Whole Grain Dinner Rolls and Butter

Brownies, Blondies, Yogurt Loaf Cakes

Assorted Sodas and Water

Coffee, Decaf, Tea

**17.95** per person

## The Light Lunch Buffet

(minimum 15 guests)

Assorted Finger Sandwiches on Eli's Whole Wheat and Rye, Including Turkey & Swiss, Roast Beef, Chicken Pesto, Hummus, and Grilled Vegetables

Crudites Platter with Yogurt Dill Dressing Sliced Fresh Fruit Platter

Fresh-Baked David's Chocolate Chip and Oatmeal Cookies

Assorted Sodas and Sparkling Water

Coffee, Decaf, Tea

**15.95** per person

## Boxed Lunch \$7.95-12.95

per person depending upon selections

### Your Choice of:

Fancy Bread or Roll	Artisan Mini Rolls (2 Per box)
Hand Roll	Rye Bread
Kaiser Roll	Whole White Bread
White Bread	Spinach Wrap
Plain Wrap	Whole Grain Bread
Sundried Tomato Wrap	

Grilled Chicken Breast	California Chicken Salad
Grilled Vegetable	White Tuna
B.B.Q. Chicken	Honey Ham on Turkey
Ovengold Turkey w. Cheese	Homemade Pepper + Salt
Boar's Head Ham + Cheese	Shrimp Salad

### Additions available for your boxed selections:

Fresh Fruit Salad	Potato Salad
Whole Fruit	Cole Slaw
Homemade Cookie	Choice of Beverage
Potato Chips	

## The Classic Lunch Buffet

(minimum 20 guests)

### Choice of 2 Entrees:

Boneless Breast of Chicken  
(Francaise, with Broccoli and Garlic, or Parmesan)

Salmon with Asian Glaze, Salmon Mediterranean, or with Herbed Japanese Breadcrumb Crust (add \$3 for Salmon)

Roast Turkey

Tilapia Florentine

Roast Loin of Pork

Barbecued Chicken

Baked Ziti

Lasagna (Vegetable, Meat, or Cheese)

Pasta with Chicken, Broccoli, and Sun-dried Tomatoes

*Pasta Selection: Marinara, Primavera, a la Vodka, Bolognese, or Alfredo Sauce*

### Choice of 2 Sides:

Fresh Vegetable Medley

Glazed Carrots

Green Beans Almondine

Roasted New Potatoes

Mashed Potatoes (Classic or Garlic)

White Rice, Brown Rice, Rice Pilaf, or Wild Rice

### Choice of Salad:

Garden, Mesclun, Pasta Primavera, Caesar, Homemade Cole Slaw or Potato Salad, Cucumber Salad

### Dessert Choice of:

Fresh Baked David's Cookies, Brownies, Blondies, and/ or Yogurt Loaf Cake

**19.95** per person

# The Chinese Buffet

(minimum 20 guests)

Includes appetizers and main courses -

**10.95** per person

(The number of choices depends upon the number of guests. For example, for 20 guests, choose 1 appetizer and 2 main courses.)

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## Appetizers:

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Egg Rolls  
Spring Rolls

Vegetable Dumplings  
Meat Dumplings  
Boneless Spare Ribs

Chicken on a Stick  
Chicken Wings  
Chicken Nuggets

Chicken Fingers  
Fried Wontons

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## Main Courses:

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### Chicken Dishes:

Chicken w. Asparagus  
Chicken w. Garlic Sauce  
Chicken w. Broccoli  
Hot Spicy Chicken  
Chicken w. Cashew Nuts  
Curry Chicken  
Sweet and Sour Chicken  
Chicken w. Mixed Vegetables  
Black Pepper Chicken  
Chicken w. Black Bean Sauce

### Vegetarian Dishes:

House Special Bean Curd  
Vegetable Delight  
Bean Curd w. Garlic Sauce  
and Sauteed String Bean  
Eggplant w. Garlic Sauce  
Broccoli w. Garlic Sauce

### Seafood Dishes:

Shrimp w. Broccoli  
Sweet and Sour Shrimp  
Kung Po Shrimp  
Shrimp w. Garlic Sauce  
Shrimp w. Lobster Sauce

### Meat Dishes:

Beef w. Broccoli  
Beef w. Mushrooms  
Pepper Steak  
Double Sauteed Beef  
Beef w. Scallions  
Beef w. Snow Peas  
Beef w. Oyster Sauce  
Beef, Pepper, and Tomato  
Hunan Beef

### Noodle Dishes:

Chow Fun  
Mei Fun

### Chef's Specialties:

Triple Delight  
Shrimp w. Chicken Combination  
Double Seafood Delight  
Orange Chicken  
Pineapple Chicken  
Sesame Chicken  
White Meat Chicken with  
Fresh Garlic Sauce  
General Tso's Chicken

All main dishes come with Lo Mein, White or Brown Rice.

Fried Rice (shrimp, chicken, or beef) **\$1.95** additional per person

## The Chinese Grand Buffet

Chinese Buffet (Appetizers, Main Courses, etc.)

Chinese Dessert Pastries

Fresh Sliced Fruit

Cold Sodas, Hot Tea and Coffee

**19.50** per person

# Receptions

## Receptions, Afternoon Break

	per person
Assorted Mini Sandwiches . . . . .	<b>4.25</b>
Gourmet Cheese & Cracker display with fresh red grapes . . . . .	<b>4.95</b>
Cumin Toasted Pita Chips with Hummus, Spinach Artichoke Dip & Tomato Basil Bruschetta . . . . .	<b>3.95</b>
Assorted Mini Cocktail Wraps . . . . .	<b>4.25</b>
Crudit'es with Ranch Dip . . . . .	<b>3.25</b>
Homemade Cookies & Brownies . . . . .	<b>3.25</b>
Assorted Mini Italian Pastries & Cheesecake . . . . .	<b>4.95</b>
Whole Fruit . . . . .	<b>1.00</b>
Fresh Fruit Salad . . . . .	<b>2.95</b>
Fresh Fruit & Berry Display . . . . .	<b>3.50</b>
Assorted Yogurts . . . . .	<b>3.50</b>
Assorted Granola Bars . . . . .	<b>1.25</b>

## Beach Barbecue

(minimum 50 guests)

Flame-Grilled Hamburgers, Cheeseburgers, Turkey Burgers, Veggie Burgers, BBQ Chicken and Hot Dogs

### Choice of Salad:

Garden Salad, Potato Salad, Cole Slaw, and Pasta Primavera Salad

Corn-on-the-Cob

Macaroni and Cheese

Platters of Sliced Tomatoes, Onions, Pickles, Lettuce

Mustard, Ketchup, Relish

Chilled Sliced Watermelon

Condiments Table

Assorted Sodas, Ice Tea, Water, and Lemonade

**15.95** per person

## Upscale Hors D'Oeuvres Buffet

(minimum 25 guests)

Crudites with Hummus, Baba Ghanouj, and Mini-Pita Bread

Sliced Fresh Fruit Platters

International Cheese Board with Imported Crackers, Garnished with Seasonal Fresh Fruit

Nova Scotia Salmon with Chives and Cream Cheese

Open-Faced Panini with Garden Vegetables

Bruschetta

Teriyaki Chicken Satay

Thai Spring Rolls with Dipping Sauce

Assorted Sodas and Imported Waters

Upscale Munchies on Bar including Mixed Nuts, Pretzels, Japanese Rice Snacks, and Terra Chips

Mini-Italian Pastries and Cookies

Coffee, Decaf, Tea, Assorted Sodas, Perrier, Pellegrino, and Fiji Waters

**29.95** per person

Also available at an additional charge: Sea Scallops Wrapped in Bacon, Coconut Shrimp, Fresh-Carved Turkey on Mini-Baguette with Honey-Mustard Sauce, Sliced Steak on Mini-Garlic Bread with Dijon Mustard Dressing

## Make Your Own Sundae Bar

(minimum 50 guests)

Unlimited Edy's Grand Ice Cream (or equivalent) and array of toppings

**4.95** per person

(Charge for servers is additional, 2 hour minimum)

# Hors D'Oeuvres Buffet

(minimum 25 guests)

Sesame Chicken or Chicken Finger  
Chicken Roll or Thai Spring Rolls with Dipping Sauce  
Honey Chicken Wings with Dipping Sauce  
Franks in Blankets  
Potato Knishes or Mini-Quiche  
Meatballs or Vegetable Dumpling  
Sliced Fruit Platters  
Vegetable Crudites & Dip  
Fresh-Baked David's Cookie Trays  
Coffee, Decaf, Tea, Assorted Sodas And Water

**16.95** per person

## Light Refreshments

### Pizza

Gourmet Cheese Pizza **14.50** per pie

Additional Toppings **4.00** per topping

Peppers, Onions, Mushrooms, Broccoli, Sausage, Meatballs, Pepperoni

### Coffee, Decaf, Tea

(minimum 15 guests) – 1.45 per person

Air pots of Coffee, Decaf, and Hot Water for Tea

8.95 (each air pot serves approx. 7-8)

### Soda in Cans

Assorted Pepsi or Coke Products – 1.25 each

### Soda in Bottles

Assorted Pepsi or Coke 20 oz. Bottles – 1.75 each

Assorted Iced Tea Lemonade Fruit Punch- 1.50 per person

### Tropicana Juices

Assorted 16 oz. containers 1.75 each

Assorted Doughnuts 1.25 per person

Fresh-Baked David's Cookies 1.95 (for 2 cookies)

Bags of Wise or Lay's Potato Chips, Famous Amos  
Cookies, Or Pepperidge Farm Cookies 1.00 each

Bakery Cookies, Brownies, Blondies,  
Assorted Pound Cakes, Yogurt Loaf Cakes,  
Pies, Layer Cakes 3.50 per person

Deluxe Italian Mini-Pastries 4.95 per person

## Fancy Sandwich Package

(minimum 50 guests)

A complete lunch, and easy-without the annoyance of picking the individual menu items. With this package, you receive an assortment of fancy sandwiches, assorted beverages, fresh fruit, salad, pasta salad, garden salad, and freshly baked cookies.

**16.95** per person

## Panini Sandwich Package

(minimum 50 guests)

Overstuffed assorted gourmet hot and crisp Panini sandwich arranged in a basket (includes choice of cold salad, and assorted beverages)

**10.95** per person



# Caribbean Cuisine Menu

Escovitch Fish (talipia)	49.95	99.95	Curry Goat Roti	79.95	139.95
Curry Chicken	49.95	99.95	Cajun Stewed Chicken	59.95	109.95
BBQ Chicken	49.95	99.95	Mixed Vegetable Rice	29.95	49.95
Fish Cake	69.95	119.95	Rice & Peas	29.95	49.95
Curried Goat	79.95	139.95	Savoury Rice	29.95	49.95
Macaroni Pie	49.95	99.95	Basmati Rice	29.95	49.95
Jerk Salmon	79.95	139.95	Egyptain Rice	29.95	49.95
Rasta Pasta	49.95	99.95	Boiled Yam	39.95	59.95
OXTail	89.95	149.95	Fried Plantain	39.95	59.95
Curry Chicken Roti	59.95	109.95	Collard Green	49.95	99.95
Fried Fish	59.95	109.95	Cabbage in Wine Sauce	29.95	49.95

## Giant Party Heros

Serves 4 to 5 people per foot (3-4-5-6 feet)

### American Style **17.95** (per foot)

Lean Roast Beef, Turkey, Boiled Ham, American and Swiss Cheese  
Piled High and Topped with Crisp Lettuce and Ripe Tomato.

### Italian Style **17.95** (per foot)

Genoa Salami, Cappicola, Pepperoni, Mortadella, Provolone Cheese,  
Onions Covered With Crisp Lettuce and Ripe Tomato.

### B.L.T.A. **15.95** (per foot)

Bacon, Lettuce, Tomato & avocado

### Our House Specialty **18.95** (per foot)

Crispy Chicken, Mozzarella Cheese. Tomato and Russian Dressing

## Deli Party Package

3 Feet Hero (Serves 12-14 Guests)	<b>95.95</b>
4 Feet Hero (Serves 15-18 Guests)	<b>125.95</b>
5 Feet Hero (Serves 19-22 Guests)	<b>135.95</b>
6 Feet Hero (Serves 24-28 Guests)	<b>155.95</b>

### Also Includes:

Potato Salad, Macaroni Salad, Cole Slaw,  
Sweet Red Peppers, Green & Black Olives, Pickles

# Entrees A La Carte

## Poultry

Chicken Parmesan  
Chicken Francaise  
Chicken Marsala  
Chicken Cordon Bleu  
Chicken Arrabiata  
Chicken Picatta  
Chicken w. Broccoli & Sundried Tomatoes  
B.B.Q Chicken  
Souther Fried Chicken  
Cajun Chicken  
Hawaiian Chicken  
Buffalo Chicken Wings  
Chicken Fingers  
Chicken Teriyaki  
Oven Roasted Turkey Breast w. Homemade Sauce  
Oven Roasted Pork Lion w. Fresh Vegetable

**\$59.95** Half Tray (Serves 7-8)

**\$99.95** Full Tray (Serves 13-15)

## Beef

Beef Stroganoff  
Sliced London Broil with Mushroom Gravy  
Steak and Pepper  
Classic Beef Stew  
Beef Teriyaki  
Beef Broccoli  
Old World Italian Meatballs

**\$65.95** Half Tray (Serves 7-8)

**\$109.95** Full Tray (Serves 13-15)

## Pork

Italian Sweet Sausage & Pepper  
Pork Tenderlion Alba  
Pork Chops  
Roast Pork Lion with Homemade Sauce  
B.B.Q Ribs

**\$59.95** Half Tray (Serves 7-8)

**\$99.95** Full Tray (Serves 13-15)

## Pasta and More

Penne Ala Vodka  
 Baked Ziti  
 Pasta Primavera  
 Macaroni and Cheese  
 Torteline Alfredo  
 Bow Tie Pasta  
 Linguine Garlic & Oil  
 Penne with Broccoli, Garlic & Oil

**\$49.95** Half Tray (serves 7-8)

**\$79.95** Full Tray (serves 13-15)

Baked Lasagna (meat or vegetable)  
 Stuffed Shells  
 Eggplant Rollatini  
 Linguini with White or Red Clam Sauce  
 Meatball With Spaghetti  
 Shrimp Marinara Over Linguini

**\$49.95** Half Tray (serves 7-8)

**\$89.95** Half Tray (serves 13-15)

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All prices listed in this catering menu include your choice of upscale plastic plates, servingware, and napkins in Navy Blue, Tuscan Red, Clear, or White. China and linen service are available at an additional charge.

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## Salad

	Small Serves 6-8	Medium Serves 12-15	Large Serves 25-30
House Salad	12.95	19.95	39.95
Asian Mixed Green Salad	17.95	24.95	45.95
Famous Salad	17.95	24.95	45.95
Israeli Chopped Salad	19.95	28.95	49.95
Spinach Salad	19.95	28.95	49.95
Classic Caesar Salad	12.95	19.95	39.95
California Chopped Salad	19.95	28.95	49.95
Arugula Salad	19.95	28.95	49.95

### Salad Accompaniments

*Beautifully gamished additions for turning your salad into an entree*

Grilled Chicken Breast	2.50
White Tuna	3.00
Grilled White Meat Turkey Patty	3.00
Ovenjad Turkey Bread	3.00
Grilled Shrimp	4.00
Grilled Fresh Salmon	6.00
Grilled Flank Steak	6.00

## Garden Fresh Vegetable and Rice

	Half Tray (Serves 7-8)	Full Tray (Serves 13-15)
Stir Fried Mixed Vegetable	<b>35.95</b>	<b>59.95</b>
String Beans Almandine	<b>35.95</b>	<b>59.95</b>
Sweet Corn In Butter	<b>25.95</b>	<b>49.95</b>
Cream Spinach	<b>35.95</b>	<b>59.95</b>
Vegetable Medley	<b>35.95</b>	<b>59.95</b>
Zucchini w. Tomato and Fresh Basil	<b>29.95</b>	<b>55.95</b>
Grilled Asparagus	<b>35.95</b>	<b>59.95</b>
Grilled Vegetable	<b>35.95</b>	<b>59.95</b>
Roast Potato	<b>25.95</b>	<b>49.95</b>
Mashed Potato	<b>29.95</b>	<b>55.95</b>
Rice Pilat	<b>25.95</b>	<b>49.95</b>
Rice with Mixed Vegetable	<b>25.95</b>	<b>49.95</b>
Rice with Pea	<b>25.95</b>	<b>49.95</b>
Spanich Rice	<b>25.95</b>	<b>49.95</b>