



STUDENT CATERING GUIDE
2025-2026

**HOFSTRA UNIVERSITY
STUDENT CENTER
ROOM 128
516.463.5395**

CampusDining
by Compass Group

PARTY PLATTERS

Sandwich Platter **235 – 840 cal.** **10.71/guest**

- Assortment of Sandwiches
- Choice of:
Pasta Salad **135 cal.**, Potato Salad **160 cal.**,
Cole Slaw **75 cal.**
- **Beverage Service- Not included**

Hofstra Pride Package **695 – 135 cal.** **220.90**

Feeds 10 – 12 Guests

- 1 tray of Each:
Chicken Fingers, Mozzarella
Sticks, Franks-in-a-Blanket
- 12 assorted cans of soda

Pizza Party **275 – 770 cal.** **159.02**

Feeds 20 – 24 Guests

- 6 – 16" Pies with 1 Topping Each, choice of:
Pepperoni, Sausage, Mushrooms
- 6 Assorted 1 Liter Soda Bottles

Wings 'n' Things **520 cal.** **159.77**

Feeds 10

- 1 Tray of Each:
Buffalo Wings, Popcorn Chicken,
Mozzarella Sticks
- 10 assorted cans of soda

HUNGRY HEROES

*Includes chips, and choice of one side salad:
potato **135 cal.**, pasta **160 cal.**, garden **75 cal.**,
coleslaw **20 cal.***

3 Foot Hero **550 cal.** **59.26**

6 Foot Hero **685 cal.** **118.51**

American Hero **550 cal.**

Virginia Ham, Fresh Roast Beef, Oven – Roasted
Turkey Breast, American Cheese,
Shredded Lettuce, Sliced Tomatoes

Italian Feast **685 cal.**

Genoa Salami, Smoked Ham, Pepperoni,
Provolone Cheese, Shredded Lettuce,
Sliced Tomatoes, Herbed Olive Oil,
Red Wine Vinegar

- **Beverage Service- Not included**

SMORGASBORD BUFFETS

15 guest minimum

Asian Buffet **230 – 645 cal.** **14.89/person**

Choose 1 Entrée: Szechuan Chicken, Szechuan
Beef, Pepper Steak, Chicken & Broccoli,
Sweet 'n' Sour Chicken

Choose 2 Sides: Steamed Rice, Asian Vegetables,
Vegetables Dumplings, Egg Rolls,
Broccoli in Ginger Sauce, Fried Rice

Mexican Buffet **615 – 920 cal.** **14.89/person**

Choose 1 Entrée: Chicken or Beef Tacos,
Enchiladas, Fajitas, Tequila Lime Chicken

Choose 2 Sides: Tortilla Chips and Salsa,
Mexican Fiesta Rice, Refried Beans, Yellow Rice

Southern Buffet **300 – 740 cal.** **15.24/person**

Choose 1 Entrée: Fried Chicken, BBQ Chicken,
Baked Ham, Country Fried Steak, Ribs

Choose 2 Sides: Mac 'n'; Cheese, Rice Pilaf
Whipped Sweet Potatoes, Dirty Rice,
Collard Greens, Potato Salad, Coleslaw

Italian Buffet **450 – 1815 cal.** **14.89/person**

Choose 1 Entrée: Eggplant Parmigiana, Chicken
Marsala, Sausage & Peppers, Meatball Hero,
Chicken Parmesan Hero

Choose 2 Sides: Garlic Broccoli, Linguini with Oil &
Garlic, Penne or Ziti a la Vodka,
Roasted Vegetables

Caribbean Buffet **415 – 665 cal.** **16.35/person**

Choose 1 Entrée: Arroz con Pollo,
Cuban Steak, Grilled Pork

Choose 2 Sides: Yellow Rice, Spanish Rice,
Platanos, Sautéed Vegetables, Black Beans,
Mini Empanadas.

BREAKFAST BUFFETS

Continental **295 – 455 cal.** **7.52/person**

Mini Muffins, Mini Danishes, Bagels with Spreads
(Choice of: Cream Cheese, Butter, Jelly),
Coffee (Decaf and Regular), Tea, Orange Juice

Netherlands **485 – 505 cal.** **11.33/person**

Bagels with Spreads (Choice of Cream Cheese,
Butter, Jelly), Scrambled Eggs,
Home Fried Potatoes, Bacon **160 cal./3 slices** or
Sausage **195 cal. each**, Coffee (Decaf and Regular),
Tea, Juices

Add French Toast **210 cal. each**, Pancakes **165 cal. each**,
or Waffles **180 cal. each (3.98 extra/person)**



BOARDS

Small Boards Serve 20 – 25 Guests
 Large Boards Serve 25 – 35 Guests

| | |
|---------------------------------------|---------------------|
| Cheese Board 3200 – 4000 cal. | 88.37/116.84 |
| Fruit Board 1200 – 1500 cal. | 64.61/75.58 |
| Brownie Board 3500 – 4375 cal. | 58.10/72.68 |
| Cookie Board 2600 – 3250 cal. | 44.25/61.32 |
| Crudité Board 2200 – 2750 cal. | 61.99/79.39 |

CELEBRATION CAKES

Perfect for any occasion!

| | |
|---|---------------|
| 10” Serves 22 – 25 Guests | 55.07 |
| 12” Serves 26– 30 Guests | 59.89 |
| 14” Serves 33 – 36 Guests | 66.37 |
| ½ Sheet Cake Serves 38 – 50 | 102.90 |
| ¾ Sheet Cake Serves 50 – 60 Guests | 128.44 |

Full Sheet Cake Serves 70 – 100 **189.85**

Cake Types:

Yellow Cake – Chocolate Cake – Marble Cake

Available Fillings:

- **Chocolate Pudding** 25 cal.
- **Vanilla Pudding** 40 cal.
- **Chocolate Fudge** 135 cal.
- **Custard and Strawberry** 30 cal.
- **Lemon** 50 cal.
- **Strawberry** 10 cal.
- **Cannoli Cream** 120 cal.
- **Raspberry** 10 cal.
- **Chocolate Butter Cream** 115 cal.
- **White Butter Cream** 145 cal.
- **Chocolate Mousse** 30 cal.
- **Pineapple** 20 cal.

Toppings:

- Whipped Cream** 10 cal.
- Butter Cream** 100 cal.
- Chocolate Fudge** 135 cal.

SWEETS

| | |
|---|--------------------|
| Assorted Cookies 130 cal. | 9.32/dozen |
| Brownies & Blondies 175 – 295 cal. | 12.19/dozen |

ADDITIONAL OFFERINGS

Consider one of the following to spice up your next event!

| | |
|-----------------------------------|---------------------|
| Attendant | 280 |
| Events longer than 5 hours | + 44.48/hour |
| Table Cloths | 7.20/each |



MAC AND CHEESE

Choice of :

Classic creamy mac and cheese (Cals:400-800)

| | |
|-----------------|---------------|
| Half Pan | 58.34 |
| Full Pan | 108.35 |

Kickin’ Buffalo chicken mac and cheese

| | |
|-----------------|---------------|
| Half Pan | 70.54 |
| Full Pan | 127.65 |

DRINKS

Individual a la carte beverages **1.70**

Soda (12 oz) 0 – 240 cal. **1.70**

Water (16.9 oz) 0 cal.

Build Your Own Bubble Tea Station 10.71/per person. *This comes with a choice of 2 teas and 2 toppings.*

Fruit Tea

- **Passionfruit**
- **Peach**
- **Pineapple**
- **Strawberry**

Toppings

- **Lychee Jelly**
- **Rainbow Jelly**
- **Tapioca Pearls**

Classic Milk Tea

- **Milk Tea**
- **Taro Tea**
- **Thai Tea**

SPECIALTIES

For all your dietary needs

Kosher, Gluten Free, Halal, Vegan, Vegetarian...

Specialty Hot Meal **23.52**

Specialty Cold Meal **17.74**

Specialty Desserts *Minimum 10 per type*

Mini Tres Leche 220 cal.

Mini Arroz con Leche 115 cal.

Mini Flan 165 cal.

Mini Bread Pudding 150 cal. **2.85**



FREQUENTLY ASKED QUESTIONS

Who is my advisor?

Advisor lists can be accessed through OSLE (Student Center Room 244) or through the Catering Office while placing orders (Student Center Room 128).

Can I use my dining plan points to order catered food?

Yes, you can place orders and pay for them in full with your Hofstra Card.

(If you're in an SGA or OSLE funded organization, you can even use them to make up for any amounts that are not covered under your pre-approved budgets!)

If I need to cancel an order, what do I do?

STUDENT CATERING POLICIES: All orders must be canceled 48 hours in advance. Please contact the Catering Department directly.

If it is after hours...

Please call the office number (516.463.5395) and leave a voicemail. Last minute cancellations are subject to fees up to 75% of the original order.

Approval Times and Processes

Orders must be placed at least **7 BUSINESS DAYS** prior to an event date. Orders must be approved by an advisor and returned to the catering office **3 BUSINESS DAYS** prior to the event. Any changes made to orders must be placed 48 hours before your event, as they must be re-approved by your advisor. Orders can be placed as early from your event as possible, and the earlier the better!

Prior to Ordering Food:

You need to have room confirmation before coming to the Catering Office to place your order. Please plan accordingly. All food order locations need to be approved by Events Management (Student Center Room 112) before your catering orders. You do need to order tables for the food to be set up on, no exceptions. If you're not sure, speak to an Events Management staff member before coming to the Catering Office. Orders in Breslin Hall and CV Starr Hall with no tables may be subject to fines through Events Management.

Can I get Customized Themed Menus?

Give us a call!

Are there delivery fees?

Specialty delivery fees can be found in the adjacent table!

| Delivery Times | Delivery Fees |
|--------------------|---------------|
| 7:00 pm – 8:29 pm | \$40.00 |
| 8:30 pm – 9:29 pm | \$65.00 |
| 9:30 pm – 10:59 pm | \$85.00 |
| 11 pm or later | \$115.00 |

**CATERING OFFICE HOURS:
MONDAY – FRIDAY
9AM – 5PM
516.463.5395**

Compostable disposable service is included with all orders. Need something special, have dietary restrictions? We will be happy to develop a customized menu to suit your event, contact your catering coordinator for more information.

Student Organization Catering Order Form

| ORGANIZATION | EVENT DATE | PICK-UP or DELIVERY? |
|--------------|------------|----------------------|
| | | |

| EVENT NAME | EVENT START TIME | EVENT END TIME |
|------------|------------------|----------------|
| | | |

| CONTACT PERSON | GUEST COUNT | BUILDING | ROOM # |
|----------------|-------------|----------|--------|
| | | | |

| E-MAIL | PHONE | ADVISOR NAME |
|--------|-------|--------------|
| | | |

MENU

| SPECIAL REQUESTS |
|------------------|
| |

| | | | | |
|--------------------------------|------------------------|---------|-------------------------|----------|
| Delivery/Clean-Up Fees: | 7:00PM - 8:30PM | 30.00 | 9:30PM - 11:00PM | \$80.00 |
| | 8:30PM - 9:30PM | \$55.00 | After 11:00PM | \$110.00 |

Please Note: Orders must be placed at least 7 BUSINESS DAYS prior to event date
Orders must be approved by Advisor and returned to the catering office 3 BUSINESS DAYS prior to event Any changes made after the first approval must be reapproved by Advisor.

Submit completed form to Paola.Diaz@compass-usa.com & Iliana.Ayala@compass-usa.com