

Welcome to Syracuse University Catering Services

Our Catering Department offers a full service custom catering, delivery and pick-up service. We service a wide variety of events across and off-campus, at the Carrier Dome, Schine and Goldstein Student Centers, the Inn Complete and the Goldstein Alumni and Faculty Center.

Our staff works diligently to keep current on what's new and trending in order to deliver a beautifully presented selection of food and beverages to you. Our experienced and talented Catering staff is available to help guide you through the planning of your event.

This past year the Catering Staff across campus has worked to revise and develop the new Catering Menu. We have chosen to keep some of our classics while creating and developing some new and exciting choices. Our goal with the new menu is to keep current on food trends, stay considerate of food allergies and dietary preferences as well as continuing our support of sustainability concerns/issues.

We hope that you enjoy our new menu and look forward to serving you.

Catering Services Policies

Syracuse University Catering Services has developed the following policies to help ensure your event is successful and memorable.

Planning Your Event: Booking, Contract and Guarantee

In order to accurately prepare for your event, we ask that you book your event at least five business days in advance, including menu and number of guests. A contract will be generated and will serve as confirmation of the event. A final guarantee must be given three business days before the event. You will be billed for the final guarantee or actual number of guests, whichever is greater. If we do not receive a guarantee by the deadline, the most current count will become the guarantee. The guarantee may not be decreased on the day of the event. Requests received with less than three business days' notice may be subject to additional labor charges or limited availability of menu items.

Thirty business days' notice is required for all events at which alcohol will be served.

Catering and event arrangements can be made through the following Catering Offices.

Campus Catering	443-3605
Schine Catering	443-1632
Carrier Dome Catering	443-4244
Goldstein Alumni and Faculty Center	443-3102

Billing

An **Interdepartmental Order (I.D.)** is required in advance of your event. We do not accept credit cards.

Cancellations

An event may be cancelled with no charge up to three business days prior to the event. Cancellations made with less than three business days' notice may be subjected to charges based on costs incurred.

Liability and Safety

In accordance with NY State and Onondaga County Health Departments, all leftover food remains the property of Syracuse University Food Services and may not be removed from an event.

Non-University Catering Exceptions

All food and beverage services on campus must be provided by Syracuse University Catering Services in compliance with Syracuse University Policy on Food Service, Catering: supolicies.syr.edu/admin/catering.htm

Syracuse University Catering Services may grant exceptions to the above policy in the following instances...

- Religious events as recognized by the Dean's Office at Hendrick's Chapel
- Events where food is ethnically or otherwise unique and cannot be prepared by Catering Services

Requests for outside catering must be presented to the Assistant Director of Food Services, Catering and the Department of Environmental Health and Safety Services (EHSS) at least three weeks prior to the date of the event. If approved by both departments, a current Onondaga County Health Department permit and Certificate of Insurance must be provided to EHSS from the licensed food establishment.

Catering Services requests, when possible, that all outside vendors deliver to the following locations on campus:

Campus Catering events and Inn Complete events: Food Service Commissary, 201 Ainsley Drive.

Schine Catering events: Schine Student Center, Waverly side

Goldstein Alumni and Faculty Center events: 401 University Place

Dome Catering events: 900 Irving Avenue, Stadium Control

Catering Services will then ensure the food delivered meets OCHD guidelines and Syracuse University's sanitation and food safety policies.

Additional costs will be incurred for the rental of hot boxes, chafers and serviceware.

Alcohol Policy

Syracuse University Catering Services has primary responsibility for selling and serving alcohol at events. The NY State Liquor Authority requires a Caterer's (temporary alcohol) permit for all non-licensed facilities for every event on campus in which alcohol is being served. Without this permit alcohol cannot be served. The only licensed facilities on campus are: the Schine Student Center, the Goldstein Alumni and Faculty Center, the Inn Complete and the Carrier Dome.

A bar service fee is assessed to cover the cost of the NYSLA Caterer's permit, bartender, and set-up.

Catering Services requires thirty business days notice for all events in which a Caterer's permit is required.

Full Bar - \$105.00

Beer and Wine – \$85.00

Alcohol is served for no more than four hours per event. Service must be discontinued one hour prior to the end of the event.

Student organizations requesting that alcohol be served at their event must provide a letter from the organization's advisor confirming that seventy five percent or more of the attendees are twenty one years of age or older.

Catering Services requires proof of age from any persons appearing under the age of thirty five.

Donated beer or wine is permitted with the approval of the Assistant Director of Food Service, Catering. A receipt from the Vineyard or Wholesaler verifying donation must be provided. A corkage fee of \$3.05 per bottle of wine and \$7.35 per case of beer applies. A NYSLA Caterer's permit is also required for the service of donated product.

Event Staffing

Service staff needs for your event will be determined by Catering Services based on menu, service style, group size, and venue. Our service staff rate is \$12.00 per hour, for a minimum of four hours.

Event Space Access and Arrangements

It is the responsibility of the customer to ensure the main doors and loading dock are unlocked to allow timely access to the event space. The removal or arrangement of furniture in an event space should be scheduled by the customer with Physical Plant. Custodial arrangements should also be made by the customer with Physical Plant.

Delivery

Campus Catering will assess a \$15.25 delivery fee for deliveries occurring between 7:00 am – 5:00 pm, Monday through Friday. A delivery fee of \$ 32.00 will be assessed for deliveries after hours and on weekends. Additional delivery fees may be incurred for off-campus events requiring extended travel. Delivery fees will be waived for events over \$1,000.00.

Serviceware

Catering Services offers three types of serviceware:

- Standard service – Chinnet Enviro paper products at no additional cost

- Classicware Service – Clear plastic serviceware products - \$1.60 per person

- Linen and China - White china, silverware and linens - \$ 2.35 per person

Table Linens – draped table \$11.45 per table/tablecloth \$ 2.95 each

Goldstein Alumni and Faculty Center uses only china. There will not be a serviceware fee charge unless the facility is closed.

Specialty linen and china are available upon request for an additional charge

Table, Chair, and Tent Rentals

Catering Services utilizes an outside company for table, chair and tent rental. The charges incurred for rental delivery will be added to your event invoice. A \$ 35.00 delivery/pick-up fee charged by the rental company will apply to all orders.

Self Catering/Pick up Service

Catering Services offers a self catering alternative to our full service catering with our self catering menu. The self catering menu is located on the Syracuse University Food Services website: foodservices.syr.edu, and features pastries, sandwiches pizza, and reception platters. Self-Catering is available for pick up at Schine Dining.

Student Groups

Syracuse University registered student groups will receive a twenty five percent discount on catered events that are not staffed. The discount only applies to food and beverages and not other costs associated with the event.

Composting and Sustainability

Catering Services continues to make every effort to use sustainable practices throughout their departments whenever possible. When in season, locally grown fruits and vegetables are used in food preparation. Local bakeries provide a variety of sweets and breads. Compostable or recyclable paper products are used in our deliveries. We compost all food scraps both post and pre-consumer, and we donate leftover foods that meet the Onondaga Health Department criteria to local food banks.

Good Morning Syracuse....

Breakfast a' la Carte (served room temperature) priced by one-half dozen unless otherwise noted and made daily at the Syracuse University Bakeshop.

Gluten Free and Vegan options available

Danish

cherry, lemon, cheese, blueberry

large \$8.20

mini \$4.50

Muffins

corn, honey-bran, chocolate chip, blueberry

large \$8.20

blueberry, cranberry, chocolate chip

mini \$4.50

Handmade Bagels

plain, wheat, everything, cinnamon raisin

served with cream cheese, butter, jelly

large \$10.00

mini (plain only) \$6.65

Donuts and Donut Holes

fancy donuts \$5.60

donut holes \$4.10

Croissants

freshly baked flaky croissants

large plain \$7.85

mini

raspberry-cream cheese, chocolate, apple

\$7.85

Mini Scones
blueberry, brown cinnamon, chocolate chip
\$6.70

Biscotti
cranberry-orange, poppy seed, almond, chocolate
\$3.75

Fruit Breads
large loaf (serves 16)
\$18.75 each
zucchini, banana, applesauce, cranberry

Classic Coffee Cake
(serves 12-14)
\$32.25 each

Assorted Yogurts
Blended \$1.75 each
Greek \$2.30 each

Sliced Fruit Trays
cantaloupe, honey dew, pineapple, grapes, strawberries
large \$70.00
(serves 50-55)
small \$35.00
(serves 25-30)

Seasonal Whole Fruit
\$1.05 each

Individual Cold Cereal Cups
General Mills and Kelloggs
Served with 2% milk
\$4.35 per person

Nutrigrain and Granola Bars
\$1.20 each

Parfaits

pre-made premium vanilla yogurt with berries and granola
strawberry, blueberry, raspberry
\$2.85 each

Build – Your –Own – Yogurt Parfaits

premium vanilla yogurt, mixed berries, granola (served separately)
\$3.50 per person

Breakfast Pizza

scrambled eggs, cheddar cheese
(8 slices)
\$14.50

additional toppings: sausage, bacon, tomato, mushroom
\$1.50 per topping

Quiche

three cheese, lorraine, garden vegetable
\$4.95 per person
lobster
\$6.75 per person

Cold Breakfast Buffet

Classic Continental
assorted bagels, muffins, danish
served with cream cheese, butter, jelly
coffee, decaf, hot water for tea
chilled juice
\$6.15 per person

Deluxe Continental
assorted bagels, muffins, danish
served with cream cheese, butter, jelly
seasonal fresh fruit platter
coffee, decaf, hot water for tea
chilled juice
\$7.55 per person

Signature Continental
assorted bagels, mini almond horns,
mini scones and mini stuffed croissants
served with cream cheese, butter, jelly
build – your –own yogurt parfaits
coffee, decaf, hot water for tea
chilled juice
\$8.25 per person

Hot Breakfast Buffet

Classic Buffet
minimum 20 people
scrambled eggs, vegetable frittata, quiche or breakfast pizza
crispy bacon, sausage links or turkey sausage
seasoned breakfast potatoes
assorted pastries
seasonal fresh fruit platter
coffee, decaf, hot water for tea
chilled juice
\$12.25 per person

Deluxe Buffet

minimum 20 people

creamy scrambled eggs, vegetable frittata, egg strata,
quiche or breakfast pizza
french toast or stuffed french toast with warm maple syrup
crispy bacon, sausage links or turkey sausage
seasoned breakfast potatoes or potato pancakes
fruit breads with cream cheese, butter
seasonal fresh fruit platter
coffee, decaf, hot water for tea
chilled juice
\$14.50 per person

Signature Buffet

Attendant Required

minimum 30 people

fresh seasonal fruit display
assorted gourmet breakfast pastries
omelet station
stuffed french toast with warm maple syrup, warm cherry sauce
or
waffle station with warm maple syrup, strawberries, warm chocolate sauce,
whipped cream
crispy bacon and sausage links or turkey sausage
breakfast potatoes or potato onion crepes with béchamel sauce
coffee, decaf, hot water for tea
chilled juice
\$18.75 per person

Coffee and Beverages

Prices are per gallon unless otherwise noted

We suggest ordering one gallon of beverages for every twelve guests

Coffee, Regular and Decaf
\$ 17.25

Hot Water for Tea
\$17.25

Hot Chocolate
\$ 17.25

Orange, Apple, Cranberry Juice
\$ 19.00

Assorted Juices, 16 ounce bottle
\$ 2.95

Assorted Sodas, case (24)
\$ 29.85

Assorted Sodas, 12 ounce can
\$ 1.95

Sparkling Water, 12 ounce bottle
\$ 2.25

Bottled Water, 16 ounce bottle
\$ 2.25

Bottled Water, case (24)
\$37.00

Iced Tea, 16 ounce bottle
\$ 2.45

Time for Lunch Syracuse Orange.....

Cold Lunch Buffets

Classic

Gluten Free and Vegan options available

All American Deli Platter

sliced turkey, roast beef, tuna salad, egg salad, grilled veggie steaks
american, swiss, provolone cheeses
assorted breads rolls
sliced tomato, leaf lettuce
mustard, mayonnaise
potato chips
\$6.35 per person

Deli Wrap Platter

sliced turkey, roast beef, veggie steaks, tuna
served with greens on a flour tortilla
mustard, mayonnaise
potato chips
\$6.35 per person

Deli Sandwich Platter

shaved turkey, roast beef, tuna, veggie steaks
served on NY Bakery frame bread with tomato, leaf lettuce
mustard, mayonnaise
potato chips
\$6.35 per person

Deli Sub Platter

shaved turkey, roast beef, tuna, veggie steaks
served on DiLauro's sub rolls with tomato, shredded lettuce
mustard, mayonnaise
potato chips
\$6.35 per person

Signature

Gluten Free and Vegan option available

Deluxe Signature Package

\$13.75 per person

choice of three signature wraps or sandwiches

choice of two salads

potato chips

Syracuse University Bakeshop bar cookies

Standard Signature Package

\$11.35 per person

choice of two signature wraps or sandwiches

choice of one salad

potato chips

Syracuse University Bakeshop bar cookies

Signature Wraps

Grilled Chicken Caesar

grilled chicken breast, fresh romaine, shredded parmesan,
creamy caesar dressing
served in a flour tortilla

Fiesta Chicken

grilled chili lime marinated chicken breast, shredded cheddar,
diced tomatoes, leaf lettuce, avocado, chipotle mayonnaise
served in a red pepper tortilla

Turkey Club

sliced turkey breast, bacon, smoked gouda,
leaf lettuce, mayonnaise
served in a multi grain tortilla

Southwestern Steak

chili rubbed flat iron steak, homemade pico de gallo,
pepper jack cheese, leaf lettuce, lime aioli
served in a flour tortilla

Srira - Cha - Cha Shrimp

lightly floured deep fried shrimp, greens,
sriracha aioli
served in a multi grain tortilla

Bella Donna

albacore tuna mixed with basil mayonnaise,
sliced tomatoes, swiss cheese, leaf lettuce
served in a pesto tortilla

Asian Quinoa

quinoa, red cabbage, bok choy, edamame,
red bell pepper, cucumbers, cucumber wasabi dressing
served in a red pepper tortilla

Greens and Beans

cannellini beans mixed with sundried tomatoes,
olives, diced red onions, fresh mozzarella,
spinach, classic Italian dressing
served in a pesto tortilla

Greek

baby spinach, english cucumbers, kalamata olives,
tomatoes, red onion, feta cheese,
and greek vinaigrette
served in spinach tortilla

Signature Sandwiches

Caprese

sliced tomatoes, leaf lettuce, fresh mozzarella,
basil pesto aioli
served on DiLauro's ciabatta

Chicken Chipotle

grilled chicken breast, gouda cheese, caramelized onions,
leaf lettuce, chipotle mayonnaise
served on DiLauro's french bread

Classic Steak

grilled sliced tenderloin with bacon, leaf lettuce,
caramelized onions, smoky BBQ aioli
served on DiLauro's everything french bread

Falafel

homemade falafel, tomatoes, arugula
tahini sauce
served in a grilled flatbread

Thanksgiving Leftovers

sliced turkey cutlet, stuffing, cranberry sauce,
leaf lettuce, mayonnaise
served on DiLauro's french

Chicken Waldorf

chicken waldorf salad with leaf lettuce
served on Syracuse University Bakeshop's
homemade croissant

Halloumi

marinated grilled halloumi cheese with
roasted red peppers, grilled eggplant, leaf lettuce,
garlic aioli
served on DiLauro's focaccia

Smoked Salmon
smoked salmon, thinly sliced English cucumbers,
red onions, capers, chive cream cheese
served on dark pumpernickel bread

Egg Salad with a Twist
classic egg and olive salad with bacon, arugula
served on DiLauro's sliced Italian

Joey Bagel
cappicola, salami, mortadella, provolone,
roasted red peppers, leaf lettuce,
creamy Italian spread
served on
Syracuse University Bakeshop's Italian bagel

Red Pepper Squared
smoked turkey, roasted red peppers, chive cream cheese
served on Syracuse University Bakeshop's
asiago red pepper bagel

Side Salads

available a la carte
\$1.55 per person

Veggie Salads

Almond Broccoli
Spicy Black Bean and Corn
Tomato Cucumber
Mixed Green Salad with Tomatoes and Cucumbers
Caesar
Coleslaw
Fruit
Crunchy Fruit Slaw
Garbanzo and Mint
Tuscan Bean

Grains/Potato/Pasta Salads

Marinated Mozzarella Mini Penne
Asparagus and Potato
Couscous, Baby Spinach and Feta
Herbed Penne and Cucumber
Greek Orzo
Macaroni and Tuna Salad
Roasted Sweet Potato
Five Grain
Loaded Potato
Balsamic Potato
Cancun Barley *

Soups

Gluten Free and Vegan option available

Classic

served with crackers
\$2.55 per person

Chunky Country Vegetable
Cream of Spinach
Cream of Broccoli
Lentil
Tomato Basil
Black Bean
Hearty Chicken Noodle
Hearty Vegetable Beef
Italian Wedding Soup
New England Clam Chowder
Pasta Fagirole

Signature

served with crackers

\$4.25 per person

Corn and Crab Chowder

Chicken Tortilla

Loaded Baked Potato

BLT

Beer and Cheese

Tomato Bisque

Mulligatawny

Fire Roasted Tomato Ancho

Box Lunches

Gluten Free and Vegan options available

Classic

your choice of deli wrap, deli sandwich or deli sub

(only one choice per order)

sliced turkey, roast beef, tuna, veggie

chips, whole fresh fruit, packaged mini cookies

bottled water or soda

\$8.25 per person

Signature Box Lunch

your choice of two signature sandwiches or signature wraps

one choice of salad

whole fresh fruit, gourmet cookie

bottled water or soda

\$11.25 per person

Entrée Salads

Gluten Free and Vegan options available

Classic

served with Syracuse University Bakeshop rolls and butter
all salad components served separately

Caesar

choice of chicken, shrimp, flat iron steak or salmon,
fresh crisp romaine lettuce, grilled, sliced portobello mushroom steaks,
shredded parmesan cheese, lemon wedges,
homemade croutons and creamy Caesar dressing
chicken - \$9.65 per person
salmon, shrimp or flat iron steak - \$12.65 per person

Antipasto

baby romaine mixed greens, sliced cappicola,
salami, turkey, provolone, tomatoes, artichoke hearts,
pepperoncini, olives, roasted red peppers, flaked tuna,
homemade italian vinaigrette
\$9.85 per person

Cobb

crisp fresh romaine lettuce mixed with red and green leaf lettuce,
grilled chicken breast, avocado, tomatoes, chopped egg, olives,
bacon crumbles, crumbly bleu cheese, red wine vinaigrette
\$9.85 per person

Chef

julienne sliced turkey, ham, american cheese, swiss cheese
hard boiled eggs, grape tomatoes, match stick carrots,
cucumbers, bacon crumbles,
mixed romaine, iceberg lettuce
served with classic ranch, creamy bleu cheese, shallot vinaigrette
\$9.85 per person

Signature

served with Syracuse University Bakeshop rolls and butter
all salad components are served separately

Salmon Nicoise

crisp fresh romaine mixed with boston bibb lettuce,
haricot verts, hard boiled eggs, new potatoes,
grape tomatoes, kalamata olives, baked salmon filets
served with dijon vinaigrette

\$10.75 per person

Tex Mex

chili lime marinated grilled chicken or flat iron steak,
mixed greens, tomatoes, black beans, cheddar cheese,
corn, crispy tortilla strips
served with chipotle ranch, lime vinaigrette

chicken - \$10.75 per person

flat iron steak - \$12.75

Asian Chicken

chopped red cabbage, bok choy, nappa cabbage,
hoisin-grilled chicken breast, chopped scallions,
mandarin oranges, water chestnuts,
edamame, match stick carrots, sliced almonds
served with mandarin orange sesame seed ginger vinaigrette,
cucumber wasabi dressing

\$10.75 per person

Seasonal Salad

Summer

June 15 – September 15

grilled chicken breast or grilled flat iron steak,
summer greens, mixed berries, goat cheese crumbles, sliced almonds,
heirloom tomatoes, red, yellow, orange julienne sliced peppers
served with raspberry vinaigrette

Fall

September 15 – December 15
grilled chicken breast or gilled flat iron steak,
baby field greens, sliced apples,
pears, craisins, golden raisins, spiced pecans
shredded manchego cheese
served with apple cider vinaigrette

Winter

December 15 – March 15
grilled chicken breast or grilled flat iron steak,
mixed winter greens, pomegranate seeds, dried fruits,
mandarin oranges, sliced almonds, feta crumbles
served with pomegranate vinaigrette

Spring

March 15 – June 15
grilled chicken breast or grilled flat iron steak,
Boston bibb and crisp romaine lettuces, strawberries, mangoes,
green grapes, asparagus tips, gorgonzola, walnuts
served with champagne vinaigrette
chicken - \$10.95 per person
flat iron streak - \$ 12.95 per person

Hot Lunch Buffets

All hot lunch buffets include the following:

- choice of entrée
- choice one salad
- choice one side selection
- choice one vegetable
- choice rolls and butter

A second entrée' may be added for
\$3.25 per person, plus the price of the higher priced entrée

Gluten Free and Vegan options available

Salad Choices

Mixed Greens
with tomatoes and cucumbers
Classic Caesar
Coleslaw
Classic Spinach
Greek Salad
Tomato Cucumber

Entrée Choices

Poultry

\$14.50 per person

Baked Chicken
chicken quarters seasoned with fresh herbs and baked

Grilled Lemon Thyme Chicken
chicken breast marinated in fresh squeezed lemon
juice and thyme

Mojito Chicken Breast
marinated in mojito seasoning and lime juice
then grilled

Chicken Marsala
chicken paillards, lightly floured and sautéed
served with mushrooms in marsala wine sauce

Blood Orange Balsamic Glazed Chicken
grilled chicken breast finished
with blood orange balsamic glaze

Chicken and Biscuits
homemade chicken stew with Syracuse University Bakeshop
freshly made biscuits

Pecan Crusted Chicken
with Béchamel Sauce
panko and pecan dusted chicken breast
pan seared then baked and topped with béchamel cream sauce

Classic Chicken Parmesan
breaded chicken breast topped with marinara
sauce and mozzarella cheese

Mediterranean Chicken
sautéed chicken breast served
with tomato, caper, olive and artichoke sauce

Carved Turkey Platter
carolina frenched turkey breast
seasoned and carved

Beef

\$14.50 per person

Meatloaf
old fashioned homemade with lean
ground beef, onions, breadcrumbs

Tuscan Beef
sliced sirloin, topped with crushed tomatoes,
red and green bell peppers, onions,
fresh herbs, garlic

Sliced Flat Iron Steak with Herbed Butter
seasoned flat iron steak, grilled, served
with herbed butter

Pot Roast
slow cooked with root vegetables, potatoes, onions
served with pan juices

Beef Brisket
braised with shiitake mushrooms
served with red wine sauce

Seafood
\$15.55 per person

Haddock Oreganato
lightly breaded with herbed parmesan cheese
then baked

Fried Haddock
deep fried panko crusted haddock
served with remoulade sauce

Salmon Piccata
pan seared, baked
then finished with a
lemon butter and caper sauce

Tilapia
broiled, served with
warm citrus and basil sauce

Linguine with Clam Sauce
a classic favorite

Vegetarian/Pasta
\$12.45 per person

Stuffed Rigatoni
rigatoni stuffed with ricotta,
mozzarella cheese
served with marinara sauce

Pasta Bake

penne pasta mixed with marinara
sauce, mozzarella, parmesan cheese

Homemade Ratatouille

fresh vegetables diced, sautéed and
stewed to make a vegetable ragout

Four Cheese Mac and Cheese

cheddar, colby, monterrey jack, parmesan cheeses
mixed with shells and baked

Eggplant Parmesan

sliced eggplant, breaded and layered with marinara sauce
melted mozzarella, parmesan cheese,

Spaghetti Squash

steamed and seasoned
served with marinara
parmesan on the side

Quinoa and Black Bean Pilaf with Hominy

quinoa mixed with black beans, hominy
sautéed in vegetable broth, olive oil, garlic

Farfalle Pasta with Roasted Seasonal Vegetables

and Champagne Cream Sauce
our twist on pasta primavera

Vegetable Lasagna

layers of fresh vegetables, ricotta, parmesan cheese,
white sauce, lasagna noodles

Spanish Rice

yellow and green bell peppers, onions
diced tomatoes, spices mixed with rice

Vegetable Choices

Sautéed Zucchini and Yellow Squash
Roasted Asparagus
Roasted Seasonal Vegetables
Steamed Broccoli with Garlic
Corn Casserole
Green Beans with Shallot Butter Sauce
Roasted Sliced Carrots
Sautéed Spinach with Garlic

Side Choices

Herbed Orzo
Garlic Mashed Potato
Mashed Potatoes and Gravy
Herbed Quinoa
Polenta Crisps
Herbed Israeli Couscous
Long Grain and Wild Rice
Grilled Sweet Potato Steaks

It's Game Day Orange Nation.....

BBQs/Picnics/Tailgates/Bars

Gluten Free and Vegan options available

All American Picnic
hamburgers, Hofmann hot dogs, veggie burgers
NY Bakery rolls, cheese/relish tray, assorted condiments
macaroni salad or potato salad, watermelon slices
chips, cookies, brownies
\$11.95 per person
(20 person minimum)
add chicken breast - \$3.25 per person

Western BBQ

Syracuse University Bakeshop homemade mini corn muffins with butter
coleslaw, BBQ pulled pork with NY Bakery Rolls
BBQ chicken quarters or BBQ chicken breast
vegan black bean burgers, Dino BBQ beans
Hinderwadel's salt potatoes with drawn butter on side
pecan bars, key lime bars
\$16.25 per person
(20 person minimum)

Central NY Tailgate

(attendant required)

tomato cucumber salad
Gianelli sausage, peppers, onions on
DiLauro's sub rolls
Hofmann hot dogs with rolls
Condiments, sauerkraut
homemade chili, Syracuse University Bakeshop mini corn muffins
fritos, Grandma Brown's baked beans with bacon and brown sugar
vegan burgers with vegan rolls
Beak and Skiff warm apple crisp
whipped cream
(30 person minimum)
\$16.25 per person

Pre-game

(attendant required)

chef salad with assorted dressings

assorted sliders to include:

hamburgers and cheeseburgers with pickles, condiments,

pulled pork with coleslaw, eggplant with marinara, fresh mozzarella

gourmet mac and cheese

assorted gourmet sheet pizzas on DiLauro's pizza crust to include:

sliced tomato, herbs, and fresh mozzarella

Buffalo chicken

meatball

soft pretzels with warm cheese sauce

assorted gourmet sports themed cookies

(50 person minimum)

\$21.95 per person

The Italian American

antipasto salad with creamy italian , gorgonzola vinaigrette

roasted chicken quarters, sausage, peppers and onions

baked ziti with meatballs in sauce

Utica greens, roasted potatoes

assorted mini cannolis, italian pastries

(20 person minimum)

\$ 15.95 per person

Undergrad

buffalo or bbq chicken wings, celery, blue cheese

DiLauro's sheet pizza to include:

cheese, sausage, pepperoni, veggie

assorted cookies

\$11.00 per person

Grad
party subs
(one sub serves 10 ppl)
italian, roast beef, turkey, veggie
tomato, shredded lettuce, condiments
chips with onion dip
\$6.50 per person

Down South Picnic
buttermilk biscuits with butter
broccoli slaw, loaded potato salad
fried chicken, BBQ beef brisket with NY Bakery rolls
four cheese mac and cheese
corn casserole
seasonal fruit cobbler
(20 person minimum)
\$16.25 per person

Taco Bar
soft flour and corn tortillas
fajita chicken, taco meat
shredded cheddar, diced tomatoes, shredded lettuce
sour cream, guacamole, salsa
spanish rice, refried beans
chips and queso
churros
(20 person minimum)
\$8.95 per person

Burger Bar

Angus beef hamburgers, hand pressed turkey burgers
vegan burgers on NY Bakery assorted rolls
swiss, american, provolone, blue cheese
bacon, sautéed mushrooms, caramelized onions
leaf lettuce, sliced tomato, sliced red onion, pickle chips
ketchup, mustard, mayonnaise, chipotle mayonnaise
potato chips
(20 person minimum)
\$9.65 per person

Potato Bar

baked or mashed
sweet and white
whipped butter, sour cream, chives, crumbled bacon
cheddar cheese, cheese sauce, sautéed mushrooms
brown sugar, maple syrup, candied pecans, mini marshmallows
(20 person minimum)
\$6.75 per person

Let's take a Break....

Snacks and Breaks

Popcorn
\$ 7.50 per bag

Potato Chips
\$8.20 per bag

Pretzels
\$18.90 per bag

Tortilla Chips
\$8.75 per bag

Mixed Nuts

2# bag

\$23.75

3.5# bag

\$39.95

French Onion Dip

\$5.10 per pint

Salsa

\$5.10 per pint

Individual Grab and Go Snacks

assortment of packaged nuts,

chips, cookies, candy, trail mix,

rice krispie treat, nutrigrain bars, granola bars

\$2.65 per person

Snack Mix

\$8.50 per bag

Chex Snack Mix

\$12.00 per bag

Assorted Whole Fruit

\$1.05 each

Rice Krispie Treats

\$1.20 each

Nutrigrain Bars, Granola Bars

\$1.20 each

Ice Cream Breaks

Ice Cream Sundae Bar

(attendant required)

vanilla and chocolate ice cream

fruit sorbet

hot fudge, caramel sauce, strawberries, sprinkles

assorted candy toppings, whipped cream

cherries

\$5.25 per person

Basic Ice Cream Novelties

twin pops, sherbet cups, orange cream bars, fudge bars,

ice cream bars, ice cream sandwich, 4oz sundae cups,

orange/lime ice cream buddies

\$1.00 each

Signature Ice Novelties

king cone, strawberry /chocolate éclairs, twix bars, snickers bars

klondike bars, choco taco, cookiewich, 6oz sundae cups

\$2.85 each

Sweet Orange.....

Sweets

Cakes

Syracuse University Bakeshop Assorted Decorated Cakes

Standard:

chocolate, white, marble, yellow

Premium:

carrot, death by chocolate, red velvet, filled

Frosting:

chocolate, vanilla, whipped vanilla, cream cheese

Filling:

strawberry, custard, chocolate, lemon

9" standard round, serves 10 \$12.50

9" premium round, serves 10 \$16.49

¼ standard sheet, serves 20 \$15.29

¼ premium sheet, serves 20 \$18.50

½ standard sheet, serves 40 \$23.99

½ premium sheet, serves 40 \$30.50

Full standard sheet, serves 80 \$38.50

Full premium sheet, serves 80 \$46.50

Pies

Citrus, Cream, Fruit

Local Café Biscotti pies

Chocolate cream, coconut cream,

key lime, lemon meringue

assorted fruit

\$ 3.45 per person

Cheesecake

Syracuse University Bakeshop's Cheesecakes
plain, oreo, apple cinnamon, death by chocolate
\$ 3.75 per person

Cupcakes

made daily at Syracuse University Bakeshop

Gourmet

chocolate peanut butter, chocolate raspberry,
vanilla lemon raspberry, vanilla strawberry
\$13.25 per dozen

Fancy

death by chocolate, red velvet, carrot, citrus
\$10.25 per dozen

Basic

chocolate, vanilla
\$7.00 per dozen

Cookies/Bar Cookies/Brownies

priced by one dozen unless otherwise noted
made daily at the Syracuse University Bakeshop

Gluten free and vegan options available

Cookies

chocolate chip, oatmeal, snickerdoodles, reverse chocolate chip
\$10.50

Mini Cookies

chocolate chip, reverse chocolate chip, oatmeal
\$5.45

Half-Moon Cookies
traditional vanilla/chocolate or orange/blue
\$10.50

Mini Moons
chocolate or orange
(half-moon mini moon not available)
\$7.15

Chocolate Chip Cookie Cake
9" round \$9.29
16" round \$13.99

Locally Baked Italian Cookies
\$24.00 per pound

Bar cookies
6 layer cookie dough, s'mores, triple berry blondies,
chocolate chip, raspberry cream cheese,
dream, lemon
\$14.95

Brownies
classic or frosted
\$9.25

Pastries and Other Treats

Italian mini pastries
\$27.00

Cream puffs and Éclairs
\$9.95

Macaroons

Vanilla, chocolate, chocolate dipped

\$9.95

Chocolate Pizza Co. Treats

\$28.00 per pound

Chocolate covered strawberries

\$3.50 each

Orange in the Evening.....

Hors D'Oeuvres

(25 pieces per order)

Cold

Deviled Eggs

\$22.00

Caprese Skewers

\$37.00

Assorted Hi-Roller Pinwheel

turkey, roast beef, ham, veggie

\$37.00

Assorted Crostini

kale and white bean, whipped feta and tomato,
goat cheese and roasted peppers

\$37.00

Dome Roll Sandwich

turkey, roast beef, veggie on mini
freshly baked dome rolls, with lettuce,
condiments

\$39.00

California Rolls

\$45.00

Hot

(25 pieces per order)

Mini Meatballs

vodka, swedish, sweet and sour

\$25.75

Chicken Quesadilla Cornucopia
\$37.50

Spanakopita
\$37.50

Mini Spinach Quiche
\$37.50

Asparagus Wrapped in Phyllo
\$37.50

Parmesan Artichoke Hearts
\$37.50

Veggie Spring Rolls
served with sweet and sour dipping sauce
\$39.25

Arepas
\$39.25

Mushroom Empanadas
\$39.25

Scallops and Bacon
\$41.25

Chicken Pot Pies
\$ 42.00

Macaroni and Cheese Bites
\$42.00

Chicken Fingers
served with assorted dipping sauces
\$45.75

Sesame Chicken
served with assorted dipping sauces
\$45.75

Shrimp Spring Rolls
served with ginger soy dipping sauce
\$48.00

Ratatouille in Phyllo
\$49.50

Beef Empanadas
\$52.75

Panko Crusted Chicken Skewers
served with apricot mustard dipping sauce
\$54.00

Mini Crab Cakes
served with remoulade dipping sauce
\$54.00

Brie and Raspberries in Phyllo
\$54.00

Beef Wellingtons
\$59.00

Beef and Bleu Cheese Wrapped in Bacon
\$59.00

Beef Sate
served with chimichurri sauce
\$59.00

Lobster Macaroni and Cheese Bites
\$63.00

Platters and Dips

Platters

Fresh Fruit Platter
(small serves 25-30)

\$35.00

(large serves 50-55)

\$70.00

Cheese Platter
with crackers
(small serves 25-30)

\$35.00

(large serves 50-55)

\$70.00

Vegetable Platter
with an assortment of dips
(small serves 25-30)

\$35.00

(large serves 50-55)

\$70.00

Shrimp Platter
served with cocktail sauce, lemons wedges
(small serves 25-30)

\$62.00

(large serves 50-55)

\$124.00

Carved Tenderloin Platter
served with DiLauro's butter rolls, condiments
(serves 25)

\$190.00

Roast Turkey Breast
served with DiLauro's butter rolls,
condiments
(serves 30)
\$159.00

Top Round of Beef
served with DiLauro's butter rolls,
condiments
(serves 60)
\$210.00

Seasoned Grilled Vegetable Steaks
served with DiLauro's butter rolls
(Serves 30)
\$65.00 per platter

Dips

three pound order
(serves 30)

Hot Artichoke Dip
served with tortilla chips
\$54.00

Hot Chicken Wing Dip
served with tortilla chips
\$54.00

Hot Spinach Dip
served with tortilla chips
\$54.00

Hot Caprese Dip
served with French bread toasts
\$54.00

Hot Beer and Cheese Dip
served with soft pretzel bites
\$54.00

Trio of Hummus
served with pita chips
\$45.00

Southwest Dip
served with tortilla chips
\$54.00

Specialty Displays and Action Stations

Specialty Displays
30 person minimum
Attendant required

Seasonal Fruit Display
cantaloupe, honey dew, golden pineapple, grapes
strawberries attractively displayed, garnished with berries
\$1.75 per person

Cheese Display
sliced colby, smoked cheddar, cheddar, pepper jack
artfully displayed, garnished with grapes, strawberries
served with crackers
\$1.75 per person

Baked Brie Display
baked brie en croute stuffed with raspberry preserves
garnished with grapes, strawberries served with
crackers, French bread toasts
\$1.75 per person

Garden Veggie Display

colorful seasonal vegetables attractively displayed, garnished
with whole vegetables, served with
ranch, blue cheese, creamy cucumber dressings
\$1.75 per person

Charcuterie and Gourmet Cheese Display

wedges of gourmet cheeses, sliced salami, sopressata, prosciutto,
thin bread sticks, marinated olives,
dried fruit, almonds, cornichons, sundried tomato tapenade
served with french bread toasts
\$6.95 per person

Antipasto Display

cured Italian meats, cheeses, creamy burrata cheese,
marinated olives, mushrooms, roasted red peppers, artichokes,
giardiniera mix, stuffed peppers
served with thin bread sticks, french bread toasts, crackers
\$6.85 per person

Mediterranean Display

trio of hummus, pita chips, tabbouleh,
lemon and toasted fennel feta, greek olives,
stuffed grape leaves, couscous salad
served with pita bread
\$6.65 per person

Jumbo Shrimp Display

jumbo shrimp attractively displayed with
cocktail sauce, lemon wedges
\$8.50 per person

Dessert Display

assortment of gourmet tarts, gourmet cookies,
mini pastries, Chocolate Pizza Co. chocolate pizza and wings,
fresh berries in Grand Marnier, fresh whipped cream
\$6.95 per person

Action Station
Minimum of 30 people
Chef attended

Carving Station
served with DiLauro's rolls, assorted condiments
grilled vegetable steaks

Beef Tenderloin
\$9.00 per person

Roast Breast of Turkey
\$7.00 per person

Glazed Pit Ham
\$6.00 per person

Side of Salmon
\$8.00 per person

Prime Rib of Beef
\$8.00 per person

Choice of Two Carved Meats
\$10.75 per person

Pasta Station
short cut pasta, cheese ravioli,
marinara, vodka, sage butter sauces,
grated parmesan, crushed red pepper flakes
\$6.25 per person

Deluxe Pasta Station

short cut pasta, lobster ravioli,
marinara, vodka, champagne cream sauces,
sliced chicken, shrimp, italian sausage, peas, mushrooms,
cannellini beans, pancetta, sautéed vegetables
grated parmesan, crushed red pepper flakes
\$9.95 per person

Stir Fry

stir fry red, green and yellow peppers, baby corn,
mushrooms, snow peas, scallions, bamboo shoots, bok choy,
shrimp, chicken, beef,
lo mein noodles, jasmine rice,
teriyaki, soy, general tso sauces
\$8.75 per person

Flaming Dessert Station

cherries jubilee, bananas foster, apples normandy
sautéed, served over crepes
vanilla ice cream, fresh whipped cream
\$7.35 per person

Dinner Selections

Catering Services provides quarterly specialty/seasonal plated dinner menus

Menus can be found on our website at

<http://foodservices.syr.edu/pdf/SpecialtyFoods.pdf>

Beverages

Punches/Infused Water

We suggest ordering one gallon of beverage for every twelve guests,
all beverages priced per gallon

Punches

Raspberry Lemonade, Syracuse Sunset Punch
Sparkling Honey-Green Tea, Sparkling White Cranberry Peach
\$18.85

Lemonade, Iced Tea, Half and Half
\$16.80

Infused Water

Attendant required

Mint, Cucumber, Raspberry, Lemon-Lime
\$11.00

Soft Drinks, Juice, and Water

Assorted Juices, 16 ounce bottle
\$ 2.95

Assorted Sodas, case (24)
\$ 29.85

Assorted Sodas, 12 ounce can
\$ 1.95

Sparkling Water, 12 ounce bottle
\$ 2.25

Bottled Water, 16 ounce bottle
\$ 2.25

Bottled Water, case (24)
\$37.00

Iced Tea, 16 ounce bottle
\$ 2.45

Bar Service

Thirty business days' notice is required for all events at which alcohol will be served.

Alcohol is served for no more than four hours per event. Service must be discontinued one hour prior to the end of the event.

Student organizations requesting that alcohol be served at their event must provide a letter from the organization's advisor confirming that seventy five percent or more of the attendees are twenty one years of age or older. Catering Service requires proof of age from any persons appearing under the age of thirty five.

Donated beer or wine is permitted with the approval of the Assistant Director of Food Service, Catering. A receipt from the Vineyard or Wholesaler verifying donation must be provided. A corkage fee of \$3.05 per bottle of wine and \$7.35 per case of beer applies. A NYSLA Caterer's permit is also required for the service of donated product.

Bar Set Up Fees
Full Bar- \$105.00
Beer and Wine - \$85.00

Consumption Bar

spirits, beer, wine, soda, water
charged on consumption

mixed drinks \$ 6.00
doubles and cordials \$ 7.00
domestic and imported beer \$5.00
house wine \$ 23.00
soda, juice, water \$2.00

Wine Service with Dinner

charged by the bottle

House

cabernet or chardonnay

\$23.00

Premium

Catering Services offers a wide variety of premium wines
please contact the Catering office for our
extensive wine list and pricing

Close to Home

Catering Services offers local NY State Wines and Craft Beers

White Birch – Skaneateles

Owera – Cazenovia

Empire - Syracuse

Middle Ages - Syracuse

Saranac – Utica

please contact the Catering Office for selections and pricing