Welcome to Syracuse University Catering Services

Policies, Procedures and Menu

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. Whether your event is large or small, Catering is here to help you make the most of your budget and provide a memorable event for your guests.

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**

*University Policy located at:* [*http://supolicies.syr.edu/studs/events\_univ.htm*](http://supolicies.syr.edu/studs/events_univ.htm) *and*

[*http://supolicies.syr.edu/admin/events\_univ.htm*](http://supolicies.syr.edu/admin/events_univ.htm)

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 443-3102

Faculty Center

**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.

**Catering Exceptions/Use of Off-Campus Caterers**

[*http://supolicies.syr.edu/admin/catering.htm*](http://supolicies.syr.edu/admin/catering.htm)

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 at the link above.

Catering Services requests 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**

*University Policy located at:* [*http://supolicies.syr.edu/fac\_teach/alcohol.htm*](http://supolicies.syr.edu/fac_teach/alcohol.htm)

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 – $87.00

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 $2.95 per bottle of wine and $7.95 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 $12.50 per hour, for a minimum of four hours.

**Event Space Access and Arrangements**

*University Policy located at:* [*http://supolicies.syr.edu/studs/events\_univ.htm*](http://supolicies.syr.edu/studs/events_univ.htm) *and*

[*http://supolicies.syr.edu/admin/events\_univ.htm*](http://supolicies.syr.edu/admin/events_univ.htm)

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 – Chinet Enviro paper products at no additional cost

Classicware Service – Clear plastic serviceware products - $1.59 per person

Linen and China - White china, silverware and linens - $2.25 per person

Table Linens – draped table $11.75 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

$36.00 delivery/pick-up fee charged by the rental company will apply to all orders.

**Self Catering/Pick up Service**

[*http://foodservices.syr.edu*](http://foodservices.syr.edu)

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 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**

<http://foodservices.syr.edu/sustainability.cfm>

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

Assorted Yogurts

Blended $1.75 each

Greek $2.30 each

Sliced Fruit Trays

cantaloupe, honey dew, pineapple, grapes, strawberries

large $72.00

(serves 50-55)

small $36.00

(serves 25–30)

Seasonal Whole Fruit

$1.05 each

Individual Cold Cereal Cups

General Mills and Kelloggs

Served with 2% milk

$4.45 per person

Nutrigrain and Granola Bars

$1.25 each

Parfaits

pre-made premium vanilla yogurt with berries and granola

strawberry, blueberry, raspberry

$2.90 each

Build – Your –Own – Yogurt Parfaits

premium vanilla yogurt, mixed berries, granola (served separately)

$3.60 per person

Breakfast Pizza

scrambled eggs, cheddar cheese

(8 slices)

$14.90

additional toppings: sausage, bacon, tomato, mushroom

$1.55 per topping

Quiche

three cheese, lorraine, garden vegetable

$4.90 per person

lobster

$6.95 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

$7.75 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

$8.50 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

$19.25 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)

$ 30.65

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)

$ 38.00

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

siced 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

$6.50 per person

Deli Wrap Platter

sliced turkey, roast beef, veggie steaks, tuna

served with greens on a flour tortilla

mustard, mayonnaise

potato chips

$6.50 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

$6.50 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

$6.50 per person

**Signature**

**Gluten Free and Vegan option available**

Deluxe Signature Package

$14.10 per person

choice of three signature wraps or sandwiches

choice of two salads

potato chips

Syracuse University Bakeshop bar cookies

Standard Signature Package

$11.65 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

$1.75 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

$3.00 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 Fagiole

**Signature**

served with crackers

$4.50 per person

Corn and Crab Chowder

Chicken Tortilla

Loaded Baked Potato

Beer and Cheese

Tomato Bisque

**Premium**

served with crackers

$6.25 per person

Lobster Bisque

**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

$8.50 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

$11.55 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 - $9.90 per person

salmon, shrimp or flat iron steak - $13.00 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

$10.10 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

$10.10 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

$10.10 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

$11.05 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 - $11.05 per person

flat iron steak - $13.10

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

$11.05 per person

Seasonal Salad

Summer

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

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

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

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 - $11.25 per person

flat iron streak - $13.30 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

$3.35 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

$14.90 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

$14.90 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

$16.00 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

$12.80 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

$12.25 per person

(20 person minimum)

add chicken breast - $3.35 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

$16.70 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)

$16.70 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)

$22.55 per person

Pasta New Name?

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)

$16.40 per person

Undergrad

buffalo or bbq chicken wings, celery, blue cheese

DiLauro’s sheet pizza to include:

cheese, sausage, pepperoni, veggie

assorted cookies

$15.00 per person

Grad

party subs

(one sub serves 10 ppl)

italian, roast beef, turkey, veggie

tomato, shredded lettuce, condiments

chips with onion dip

$6.70 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)

$16.70 per person

Taco Bar 2 Price Tiers

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)

$11.95 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)

$9.90 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)

$6.95 per person

**Let’s take a Break….**

**Snacks**

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

$24.40

3.5# bag

$41.05

French Onion Dip

$5.25 per pint

Salsa

$5.25 per pint

assortment of packaged nuts,

chips, cookies, candy, trail mix,

rice krispie treat, nutrigrain bars, granola bars

$2.70 per

Chex Snack Mix w/ chips

$12.30 per bag

Assorted Whole Fruit

$1.00 each

Rice Krispie Treats

$1.25 each

Nutrigrain Bars, Granola Bars

$1.25 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

(20 person minimum)

$5.40 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

$1.05 each

Signature Ice Novelties

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

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

$2.95 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 $12.85

9” premium round, serves 10 $16.59

¼ standard sheet, serves 20 $12.70

¼ premium sheet, serves 20 $19.00

½ standard sheet, serves 40 $24.65

½ premium sheet, serves 40 $31.30

Full standard sheet, serves 80 $39.55

Full premium sheet, serves 80 $47.80

Pies

Citrus, Cream, Fruit

Local Café Biscotti pies

Chocolate cream, coconut cream,

key lime, lemon meringue

assorted fruit

$3.55 per person

Cheesecake

Syracuse University Bakeshop’s Cheesecakes

plain, oreo, apple cinnamon, death by chocolate

$3.85 per person

Cupcakes

made daily at Syracuse University Bakeshop

Gourmet

chocolate peanut butter, chocolate raspberry,

vanilla lemon raspberry, vanilla strawberry

$18.60 per dozen

Fancy

death by chocolate, red velvet, carrot, citrus

$10.55 per dozen

Basic

chocolate,vanilla

$7.20 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

$10.75

Mini Cookies

chocolate chip, reverse chocolate chip, oatmeal

$5.60

Half-Moon Cookies

traditional vanilla/chocolate or orange/blue

$10.75

Mini Moons

chocolate or orange

(half-moon mini moon not available)

$7.35

Chocolate Chip Cookie Cake

9” round $9.55

16” round $14.40

Locally Baked Italian Cookies

$24.65 per pound

Bar cookies

6 layer cookie dough, s’mores,

chocolate chip, raspberry cream cheese,

dream, lemon

$15.35

Brownies

classic or frosted

$10.75

Pastries and Other Treats

Italian mini pastries

$27.75

Macaroons

Vanilla, chocolate, chocolate dipped

$10.25

Chocolate Pizza Co. Treats

$28.75 per pound

Chocolate covered strawberries

$3.60 each

**Orange in the Evening…..**

**Hors D’Ouvres**

(25 pieces per order)

**Cold**

Deviled Eggs

$22.60

Caprese Skewers

$38.00

Assorted Crostini

kale and white bean, whipped feta and tomato,

goat cheese and roasted peppers

$38.00

Dome Roll Sandwich

turkey, roast beef, veggie on mini

freshly baked dome rolls, with lettuce,

condiments

$40.05

California Rolls

$46.25

**Hot**

(25 pieces per order)

Mini Meatballs

vodka, swedish, sweet and sour

$26.45

Chicken Quesadilla Cornucopia

$38.55

Spanakopita

$38.55

Mini Spinach Quiche

$38.55

Asparagus Wrapped in Phyllo

$38.55

Parmesan Artichoke Hearts

$38.55

Veggie Spring Rolls

served with sweet and sour dipping sauce

$40.35

Arepas

$40.35

Veggie Empanadas

$40.35

Scallops and Bacon

$42.40

Macaroni and Cheese Bites

$43.15

Chicken Fingers

served with assorted dipping sauces

$47.00

Sesame Chicken

served with assorted dipping sauces

$47.00

Pad Thai Spring Rolls

served with ginger soy dipping sauce

$49.30

Beef Empanadas

$54.20

Panko Crusted Chicken Skewers

served with apricot mustard dipping sauce

$55.50

Mini Crab Cakes

served with remoulade dipping sauce

$55.50

Brie and Raspberries in Phyllo

$55.50

Beef Wellingtons

$66.60

Beef and Bleu Cheese Wrapped in Bacon

$66.60

Beef Sate

served with chimichurri sauce

$66.60

Lobster Macaroni and Cheese Bites

$64.75

**Platters and Dips**

**Platters**

Fresh Fruit Platter

(small serves 25-30)

$36.00

(large serves 50-55)

$72.00

Cheese Platter

with crackers

(small serves 25-30)

$36.00

(large serves 50-55)

$72.00

Vegetable Platter

with an assortment of dips

(small serves 25-30)

$36.00

(large serves 50-55)

$72.00

Shrimp Platter

served with cocktail sauce, lemons wedges

(small serves 25-30)

$63.70

(large serves 50-55)

$127.40

Carved Tenderloin Platter

served with DiLauro’s butter rolls, condiments

(serves 25)

$195.25

Roast Turkey Breast

served with Dilauro’s butter rolls,

condiments

(serves 30)

$163.40

Top Round of Beef

served with DiLauro’s butter rolls,

condiments

(serves 60)

$215.75

Seasoned Grilled Vegetable Steaks

served with DiLauro’s butter rolls

(Serves 30)

$66.75 per platter

**Dips**

three pound order

(serves 30)

Hot Artichoke Dip

served with tortilla chips

$55.50

Hot Chicken Wing Dip

served with tortilla chips

$55.50

Hot Spinach Dip

served with tortilla chips

$55.50

Hot Caprese Dip

served with French bread toasts

$55.50

Hot Beer and Cheese Dip

served with soft pretzel bites

$55.50

Trio of Hummus

served with pita chips

$46.25

Southwest Dip

served with tortilla chips

$55.50

**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

$1.95 per person

Cheese Display

sliced colby, smoked cheddar, cheddar, pepper jack

artfully displayed, garnished with grapes, strawberries

served with crackers

$2.25 per person

Baked Brie Display

baked brie en croute stuffed with raspberry preserves

garnished with grapes, strawberries served with

crackers, French bread toasts

$2.25 per person

Garden Veggie Display

colorful seasonal vegetables attractively displayed, garnished

with whole vegetables, served with

ranch, blue cheese, creamy cucumber dressings

$2.25 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

$7.15 per person

Antipasto Display

cured Italian meats, cheeses, creamy burratta cheese,

marinated olives, mushrooms, roasted red peppers, artichokes,

giardiniera mix, stuffed peppers

served with thin bread sticks, french bread toasts, crackers

$7.05 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

$6.85 per person

Jumbo Shrimp Display

jumbo shrimp attractively displayed with

cocktail sauce, lemon wedges

$8.75 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

$7.15 per person

Action Station

**Minimum of 30 people**

**Chef attended**

Carving Station

served with DiLauro’s rolls, assorted condiments

grilled vegetable steaks

Beef Tenderloin

$9.25 per person

Roast Breast of Turkey

$7.20 per person

Glazed Pit Ham

$6.15 per person

Side of Salmon

$8.25 per person

Prime Rib of Beef

$8.25 per person

Choice of Two Carved Meats

$11.05 per person

Pasta Station

short cut pasta, cheese ravioli,

marinara, vodka, sage butter sauces,

grated parmesan, crushed red pepper flakes

$6.40 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

$10.25 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

$9.00 per person

Flaming Dessert Station

cherries jubilee, bananas foster, apples normandy

sautéed, served over crepes

vanilla ice cream, fresh whipped cream

$7.55 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

$ 19.40

Lemonade, Iced Tea, Half and Half

$ 17.25

Infused Water

**Attendant required**

Mint, Cucumber, Raspberry, Lemon-Lime

$ 11.30

Soft Drinks, Juice, and Water

Assorted Juices, 16 ounce bottle

$ 3.05

Assorted Sodas, case (24)

$ 30.70

Assorted Sodas, 12 ounce can

$ 2.00

Sparkling Water, 12 ounce bottle

$ 2.30

Bottled Water, 16 ounce bottle

$ 2.30

Bottled Water, case (24)

$ 38.00

Iced Tea, 16 ounce bottle

$ 2.50

**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 $3.15 per bottle of wine and $7.55 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- $108.00

Beer and Wine - $ 87.00

**Consumption Bar**

spirits, beer, wine, soda, water

charged on consumption

mixed drinks $ 6.00

domestic and imported beer $ 5.00

house wine $ 23.00

soda, pellegrino, water $ 2.00

**Wine Service with Dinner**

charged by the bottle

House

cabernet or chardonnay

$ 23.65

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