

# 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](http://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](http://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