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*All prices are per person unless otherwise noted*
Policies

Advance Notice
Catering for large, complex, or multi-day events should be ordered at least one month ahead of the event date. For smaller events, we normally require a minimum of seven business days to process a catering request. Pick-ups, Bagged/Boxed/Basket Lunches, and Specialty Cakes may be ordered with less advance notice, but please call our sales office first (585-475-2346) to check for availability.

Service Charge
A 15% service charge is added to most functions, with the exception of Pick Ups/Drop Offs, Bagged/Boxed Lunches, Sandwich Trays, and Table Draping, which are not assessed a service charge.

Guarantee
For all events, a final guarantee of attendance is required three full working days prior to your event. This number will be considered a guarantee and is not subject to reduction. Increases to your guarantee are subject to approval and may be assessed additional charges.

Cancellations
Events or items cancelled or changed after the original placing of your order will be subject to all charges directly incurred in the preparation of your event.

On Campus Delivery
The event location must be unlocked and available at least 30 minutes – 2 hours prior to the event start time (depending on the scope of the event) as shown on the event order. The group is responsible for the safe keeping of all Brick City Catering equipment dropped off at the site. Any equipment lost or damaged will be charged at replacement value on your bill.

Off Campus Events
Off campus locations necessitate a $45.00 delivery charge. Events off campus typically are with plastic ware only. If china service is desired, a surcharge will be applied.

Minimums
Events with fewer guests than the minimum will require an additional charge. For groups with 10 to 19 guests, the additional charge is $3.00 per person for meals, or $1.50 per person for breaks. For groups with fewer than 10 guests, the additional charge is $6.00 per person for meals, or $3.00 per person for breaks.

Bars
A temporary New York State Liquor License is required for most events involving alcohol, taking place anywhere other than the RITZ Sports Zone. We are required to apply for one license per bar setup at the event. Each license costs $48.00, and is charged to the sponsoring organization. All bars must be ordered 25 business days prior to event. Please contact our office (585-475-2346) to determine whether a liquor license is needed for your event.

Billing
For internal groups, all charges are billed directly through the accounting department to the specified RIT account number. For external groups, payment is accepted in the form of cash or check, and is due in full within 30 days after you receive your final bill. A copy of your bill will be sent electronically to the contact person.

Please Note
All food, beverages, and centerpieces are property of Brick City Catering. No food can be removed from the catering event unless prior arrangements have been made. For pick up/drop off services, and in instances when prior arrangements have been made for the customer to remove food from the catering event: it is the customer’s responsibility to observe safe food handling procedures and to ensure that food and beverage is maintained at the appropriate temperature. Food that has been left out at room temperature for more than two hours should be disposed of promptly.

Thank you for your cooperation.

All prices are per person unless otherwise noted
Pick-up and Drop-off Services

**Pick-up Service**
Items can be picked up from the Brick City Catering sales office, SAU A350, from 7 a.m. – 5 p.m. (Monday – Friday).

**Drop-off service**
Brick City Catering can deliver your order to your office or on-campus meeting location. Please refer to our ‘Specialty Cakes’ section for additional selections.

It is the group’s responsibility to observe safe food handling procedures, and to ensure that food and beverage is maintained at the appropriate temperature. Food that has been left out at room temperature for more than two hours should be disposed of promptly.

Prices below include appropriate paper products and serving utensils.

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**Tray of Cookies**
A delicious assortment of home-style cookies (1.5 oz.).

- **Small (25 Cookies)**
  Serves 10 – 15 people.
  $18.95

- **Medium (35 Cookies)**
  Serves 15 – 20 people.
  $26.45

- **Large (45 Cookies)**
  Serves 20 – 25 people.
  $34.10

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**Tray of Desserts**
An assortment of home-style cookies, mini brownies, and mini dessert bars.

- **Small (25 Pieces)**
  Serves 10 – 15 people.
  $20.60

- **Medium (35 Pieces)**
  Serves 15 – 20 people.
  $28.85

- **Large (45 Pieces)**
  Serves 20 – 25 people.
  $37.10

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**Tray of Pastries**
An assortment of pastries including mini Danish, mini cinnamon rolls, filled croissants, and muffins.

- **Small (25 Pastries)**
  Serves 10 – 15 people.
  $20.60

- **Medium (35 Pastries)**
  Serves 15 – 20 people.
  $28.85

- **Large (45 Pastries)**
  Serves 20 – 25 people.
  $37.10

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**Bagels by the Dozen or Half-Dozen**
Assorted bagels with butter, cream cheese, and preserves.

- **One Dozen**
  $16.00

- **Half Dozen**
  $8.00

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All prices are per person unless otherwise noted
Cupcakes
Specialty cupcakes are available upon request; please contact our office (585-475-2346) for details.

- Mini cupcakes
  White cake, yellow cake, or chocolate cake, with chocolate or vanilla butter cream frosting.
  $3.10 per half dozen

- Cupcakes
  White cake, yellow cake, or chocolate cake, with chocolate or vanilla butter cream frosting.
  $7.10 per half dozen

- Filled Cupcakes
  Our regular cupcake selection with your choice of filling: lemon curd, lime curd, butter cream chocolate or vanilla, custard, or strawberry preserves.
  $10.20 per half dozen

Cheese & Cracker Tray
Assorted cubed cheeses (including cheddar, Swiss, and pepper jack) with moody bleu, smoked Gouda, and garlic herb cheese spread. Comes with a selection of crackers.

- Small
  Serves 10 – 15 people.
  $28.10

- Medium
  Serves 20 – 25 people.
  $38.90

- Large
  Serves 30 – 35 people.
  $49.75

Pizza and Wings
Each sheet pizza serves 10–15, available toppings: pepperoni, Italian sausage, mushrooms, bacon, grilled chicken, ham, onions, olives, broccoli, and sweet peppers. Please contact our office for additional toppings. Wings are sold by the dozen and are available with Buffalo sauce, BBQ, or sweet and sour.

- Cheese Sheet Pizza
  $20.50

- Each Additional Topping
  $3.00

- One Dozen Wings
  $9.00

Pizza Party
One sheet of pizza with choice of one topping, and two dozen buffalo chicken wings with celery and bleu cheese.

- Express delivery
  $35.00

Vegetable Platter with Dip
Fresh vegetables (typically including red, yellow, and green peppers, celery, baby carrots, mushrooms, broccoli, radishes and cauliflower) with dill dip.

- Small
  Serves 10 – 15 people.
  $21.65

- Medium
  Serves 20 – 25 people.
  $32.45

- Large
  Serves 30 – 35 people.
  $43.25

Fresh Fruit Platter with Dip
Fresh fruit (watermelon, cantaloupe, honey dew and pineapple) garnished and served with yogurt fruit dip.

- Small
  Serves 10 – 15 people.
  $21.65

- Medium
  Serves 20 – 25 people.
  $32.45

- Large
  Serves 30 – 35 people.
  $43.25

Antipasto Platter
Artichoke hearts, mozzarella cheese, provolone cheese, ham, salami, pepperoncini, olives, mushrooms, and roasted red peppers.

- Small
  Serves 8 – 12 people.
  $32.30

- Medium
  Serves 13 – 17 people.
  $43.05

- Large
  Serves 18 – 22 people.
  $53.80

All prices are per person unless otherwise noted
Breakfasts

All prices are listed per person, per hour, unless noted otherwise. We request a minimum of 20 guests for catered breakfasts. A 15% service charge applies to all breakfasts.

Full service prices include on-campus delivery, setup and clean up, your choice of plastic ware or china service and silverware (where appropriate), service attendants, a centerpiece and full draping of food and beverage tables.

Express delivery prices include on-campus delivery, setup and clean up, paper products and plastic utensils, and a top piece of linen for the food and beverage tables.

Served breakfast price includes on-campus delivery, setup and clean up, appropriate condiments, linen with china and silverware place settings for guest tables, water service, and service attendants. Price is based on a service period up to one and one-half hours. Longer events may necessitate an additional labor charge.

### Coffee and Pastries
Regular and decaffeinated coffee and tea, and your choice of up to three pastries.

- **Full service**
  - $4.90
- **Express delivery**
  - $4.70

### Breakfast Sheet Pizza
Two types of breakfast pizzas are available: Meat Lover’s (eggs, bacon, sausage, ham, green onions, and cheddar) or Vegetarian (eggs, tomatoes, caramelized onions, roasted red peppers, spinach, mushrooms, feta, and mozzarella). Each pizza has 32 slices, and we recommend 2-3 slices per person. Available as a drop-off service or as an addition to another breakfast menu. Price includes plastic plates and paper napkins.

- **Meat Lover’s Sheet Pizza**
  - $25.80 each
- **1/2 Meat Lover’s Sheet Pizza**
  - $12.90 each
- **Vegetarian Sheet Pizza**
  - $25.80 each
- **1/2 Vegetarian Sheet Pizza**
  - $12.90 each
- **Add chilled bottled orange juice and cranberry juice**
  - $2.05
- **Add regular and decaffeinated coffee and tea**
  - $2.30
- **Add fresh fruit medley**
  - $2.00

### Fast Starter
Regular and decaffeinated coffee and tea, bottles of orange juice and cranberry juice, and your choice of up to three pastries.

- **Full service**
  - $5.75
- **Express delivery**
  - $5.35

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All prices are per person unless otherwise noted.
The Continental
Our “Fast Starter” breakfast with the addition of fresh fruit medley.

- Full service $7.75
- Express delivery $7.35

The Deluxe Continental
Our “Fast Starter” breakfast with the addition of fresh fruit tray with dip and assorted yogurts.

- Full service $8.90
- Express delivery $8.20

Light Fare Continental Breakfast
Light hospitality perfect for an early morning meeting – regular and decaffeinated coffee and tea, bottled orange juice (for half the guest count), cans of V8 (for one quarter of the guest count), and granola bars (for three quarters of the guest count).

- Full service $4.50
- Express delivery $4.30

- Small fruit platter $24.20 each
  Serves 10 – 15 people.

- Medium fruit platter $37.10 each
  Serves 20 – 25 people.

- Large fruit platter $49.95 each
  Serves 30 – 35 people.

Steel-Cut Oatmeal Buffet Breakfast
Steel cut oatmeal with brown sugar, raisins, milk, bunches of bananas, seasonal berries, and nuts. Includes coffee and tea.

- Full service $4.40

Morning Scrambler Buffet
Regular and decaffeinated coffee and tea, bottles of orange juice and cranberry juice, fresh fruit medley, scrambled eggs, bacon and sausage, home-fried potatoes, bagels with cream cheese, butter and preserves.

- Basic service $9.25
  Self serve, top piece of linen for food tables, plasticware on the buffet line.

- Standard service $10.25
  Self serve, full skirting, draping, and centerpieces for food tables, china on the buffet line, linen on guest tables.

- Premium service $11.25
  Served beverages, full skirting and draping, and centerpieces for food tables, linen centerpieces, and china/silverware place settings at guest tables.

- Add waffles $1.50

Refresh of Coffee and Tea
We suggest adding a beverage refill if your event lasts more than two hours.

- Add Refill $1.65

Rise & Shine
Served breakfast, includes regular and decaffeinated coffee and tea, chilled fruit juice, two-egg omelet with choice of three fillings (green peppers, onions, tomatoes, broccoli, mushrooms, cheese, bacon, sausage, or ham), home fries, fresh fruit garnish, and English muffins with butter and jellies.

- Full service $8.75

All prices are per person unless otherwise noted
Lunches

Bagged, Boxed, and Basket Lunches
Prices include: delivery to your office or on-campus meeting location, appropriate condiments, paper napkins, and plastic utensils, and a trash bag for clean up. All clean up is the group’s responsibility. Brick City Catering can provide clean up for $15 per 50 guests.

Our box lunch selections are also available as basket lunches; a little more upscale, these come in a linen-lined wicker basket and can come with your choice of plasticware or china service.

There is no minimum number of guests required and no service charge for our boxed lunches. There is no minimum number of guests required for our basket lunches, however a 15% service charge is applied (no clean up fee).

Box Lunch Special
Your choice of turkey, ham, or vegetarian sandwich with American cheese and lettuce on a Kaiser roll. Includes a 1 oz. packet of regular potato chips, cookie, and 12 oz. bottle of soda.

$7.00 per person

Boxed and Basket Lunch Sandwich Selections
All sandwich selections include the following:

Your choice of one side
Kettle cooked chips, pasta salad, macaroni salad, or potato salad.

Your choice of one type of fruit
Fresh fruit medley, apple, or orange.

Your choice of one dessert
Chocolate chip cookie, oatmeal raisin cookie, or brownie.

- Turkey on Ciabatta $9.25
  Served with lettuce and provolone.

- Ham on Ciabatta $9.25
  Served with lettuce and provolone.

- Roast Beef on Ciabatta $9.25
  Served with lettuce and provolone.

- Chicken Salad on a Croissant $9.25
  Served with lettuce and provolone.

- Tuna Salad on a Croissant $9.25
  Served with lettuce and provolone.

- Shrimp Salad on a Croissant $9.25
  Served with lettuce and provolone.

- Roast Vegetables with Hummus on a Croissant $9.25
  Served with lettuce and provolone.

- BTT on a Baguette $12.00
  Turkey, apple-smoked bacon, and sun-dried tomato spread, with Provolone cheese and lettuce.

- Spicy Thai Veggie Wrap $12.00
  Shredded cabbage, green beans, red onions, and edamame, with spicy lemon grass vinaigrette in a red pepper wrap.

- Grilled Chicken on Focaccia $12.00
  Grilled chicken with baby spinach, roasted red peppers, Provolone, and a creamy pesto spread, on focaccia bread.

Boxed and Basket Lunch Salad Selections
Price includes a petite baguette, fresh fruit medley, and a cookie.

- Cobb Salad $10.95
  Mixed greens, cucumber, hardboiled egg, diced tomatoes, diced chicken, bacon, avocado, and bleu cheese crumbles. Served with balsamic vinaigrette.

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All prices are per person unless otherwise noted
Caesar Salad
Romaine lettuce topped with seasoned croutons, Asiago cheese, and red onions. Served with classic Caesar dressing on the side.

+ Add Chicken $2.05
+ Add Shrimp $3.20

Greek Pasta Salad with Chicken
Bow-tie pasta tossed in a light Greek dressing topped with fresh basil, feta cheese, and olives and served with grilled chicken breast, sun-dried tomatoes, and baby spinach. Also available as a vegetarian salad with Portobello mushroom instead of chicken.

Chilled Grilled Lemon Chicken with Greens
Boneless chicken breast grilled in our own special lemon marinade, served on mixed greens. Also available as a vegetarian salad with Portobello mushroom instead of chicken.

Chilled Marinated Flank Steak with Greens
Flank steak grilled to perfection, sliced thin, and served on fresh greens, with asparagus, carrots, and tomatoes. Comes with Italian balsamic dressing and pita bread triangles. Also available as a vegetarian salad with Portobello mushroom instead of flank steak ($8.00).

Sandwich Trays
Prices include appropriate condiments, paper napkins, and plastic utensils. Sandwich trays are available as a drop off service – just the delivery with no set up (no service charge), or with delivery, set up, and clean up for a 15% service charge.

Sandwich Tray Selections
All deli trays are served with your choice of potato, macaroni, pasta salad, or kettle cooked chips and fresh fruit salad or whole fruit.

+ Brick City Sandwich Tray $7.35
  A variety of sandwiches (deli meats and hummus and cheese) on country sourdough and country wheat breads.

  Assorted Salad Croissant Sandwich Tray $8.10
  Croissant sandwiches may include an assortment from the following: tuna salad, chicken salad, shrimp salad, and roasted vegetable salad.

  Caesar Wrap Assortment Tray $8.70
  An assortment of wraps including chicken Caesar salad, plain Caesar salad, and shrimp Caesar salad.

  Deli Wrap Assortment Tray $8.35
  An assortment of wraps including turkey, ham, beef, and roasted vegetable.

  Submarine Sandwich Tray $8.85
  Assorted sub sandwiches served on fresh-baked 7” sub rolls and cut in half.

Extras

+ Soup of the Day $2.10
+ Tossed Salad $1.60
+ Chips (bulk) $0.55
+ Chips (individual bags) $1.00 each
+ Cookies $1.65
+ Brownies $1.85

All prices are per person unless otherwise noted
Served Meals

Served luncheons and dinners are available as two course meals or three course meals. Two course meals include your choice of standard appetizer or dessert from our available selection, fresh baked bread, water service, and coffee and tea service (coffee service may be substituted for soda service at no charge). Three course meals include your choice of standard appetizer and dessert, as well as fresh baked bread, water service, and coffee service. House wine service is available for $5.65 extra per person.

All served meal prices include on-campus delivery, setup and clean up, linen, centerpieces, and china & silverware place settings for the guest tables, service attendants, and appropriate condiments.

All prices are listed per person, based on a service period of up to one and one-half hours. Events that are longer in duration may necessitate an additional labor charge. We request a minimum of 20 guests, and a 15% service charge applies to all served meals.

For two course meals, please select one of the following in addition to your entrée. For three course meals, please select two of the following ($3.25 extra per person).

Dessert selections
- Chocolate cake
- NY style cheesecake with cherry topping
- Carrot cake
- Chocolate mousse
- Apple pie with whipped cream
- Mixed berry pie with whipped cream

Premium dessert selections ($1.60 extra per person)
- Crème brûlée
- White chocolate key lime cheesecake
- Chocolate toffee mousse cake with Kahlua
- Tiramisu
- Cheesecake with seasonal fresh berries and balsamic syrup
- Italian lemon cream cake

Entrée Selections
Please contact our office (585-475-2346) for details of dual entrée options.

Chicken
All chicken dishes include seasonal vegetables, unless otherwise noted.

- Chicken Marsala
  Pan-seared chicken breast glazed with Marsala wine, served with mushrooms, and accompanied by Parmesan herb orzo.
  $12.30

- Chicken French
  One of our favorites; egg-battered chicken breast in a lemon butter sauce, served with garden rice.
  $12.35

- Chicken Parmesan
  Lightly breaded chicken breast, fried, served with marinara sauce and penne. Also available baked.
  $12.60

Appetizer selections
- Soup of the day
- Baby spinach and strawberry salad with poppy seed dressing
- Mixed green salad with house dressing
- Caesar salad

Premium appetizer selections ($1.60 extra per person)
- Shrimp bisque
- Louisiana sunburst salad
- Roasted beet salad with feta cheese and arugula

All prices are per person unless otherwise noted
### Beef
All beef dishes include seasonal vegetables, unless otherwise noted.

- **Steakhouse Braised Tenderloin Tips**
  $14.00
  Accompanied with onions, peppers, tomatoes, and mushrooms, and served over a bed of rice.

- **Soy Sesame Marinated Flat Iron Steak**
  $18.70
  A 6 oz. steak served with brown rice.

- **NY Strip Steak**
  $21.35
  An 8 oz. NY strip steak accompanied with roasted red skin potatoes.

- **Roast Prime of Rib with Au Jus**
  $22.20
  Slow roasted rib roast sliced in 10 oz. portions, served with our delicious au jus and baked potato with sour cream and butter.

- **Grilled Filet Mignon**
  $24.50
  A 7 oz. filet with garlic smashed potatoes.

### Pasta

- **Spaghetti with Meatballs or Italian Sausage**
  $9.50
  Classic spaghetti with marinara sauce and your choice of 2 meatballs or mild Italian sausage. Served with chef’s choice of seasonal vegetable.

- **Chicken Florentine Alfredo**
  $11.60
  Cod crusted with roasted red tomatoes and panko bread crumbs, served with seasonal vegetables and mixed grains.

  - **Vegetarian Option**
    $11.60
    Substitute chicken with Portobello mushroom.

- **Penne Arrabiata with Chicken**
  $13.50
  Barilla Plus penne pasta with chicken breast, wild mushrooms, diced tomatoes, and basil, in a spicy tomato sauce (available with traditional penne upon request).

  + **Add Shrimp (5)**
    $3.25

### Seafood
All seafood dishes include seasonal vegetables, unless otherwise noted.

- **Cod Al Forno with Roasted Tomatoes**
  $14.95
  Cod crusted with roasted red tomatoes and panko bread crumbs, served with seasonal vegetables and mixed grains.

- **Salmon with Mango Salsa**
  $15.90
  Seared salmon with mango salsa and garden rice.

- **Maryland Crab Cakes**
  $18.20
  Accompanied by boiled potatoes, green bean Almandine, and a spicy Aioli sauce.

- **Sea Bass**
  $20.05
  Delicate sea bass steak, pan seared, topped with sesame honey crust and served with a star anise cream sauce and wild rice.

### Vegetarian

- **Eggplant Roulette over Farfalle Pasta**
  $11.00
  Served with a rosé sauce and chef’s choice of seasonal vegetable.

- **Stuffed Shells, Manicotti, or Ravioli**
  $11.50
  Your choice of pasta with marinara or alfredo sauce, served with Chef’s choice of vegetable.

- **Penne Arrabiata**
  $11.50
  Barilla Plus penne pasta with wild mushrooms, diced tomatoes, and basil, in a spicy tomato sauce (available with traditional penne upon request).

- **Grilled Vegetable Napoleon**
  $13.90
  Portobello stacked with marinated grilled vegetables and topped with melted mozzarella cheese. Served with brown rice.

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All prices are per person unless otherwise noted.
Salad Entrées

- **Asian Chicken**
  Chilled grilled chicken breast with romaine lettuce, mandarin oranges, edamame, red peppers, and baby corn. Served with a delicious sesame dressing and topped with crispy noodles. $12.25

- **Backyard BBQ Chicken**
  Chilled grilled chicken breast with romaine lettuce, bacon, black beans, cheddar cheese, and tortilla strips. Served with BBQ ranch dressing. $12.25

- **Caesar Salad**
  Romaine lettuce topped with seasoned croutons, Asiago cheese, and red onions. Served with classic Caesar dressing on the side. $11.25

  + Add Chicken $2.05
  + Add Shrimp (5) $3.25

- **Chilled Grilled Lemon Chicken**
  Boneless chicken breast grilled in our own special lemon marinade. Chilled and served on mixed greens with house dressing. $12.00

  ⇨ Vegetarian Option
  Substitute chicken with Portobello mushroom. $12.00

- **Cobb Salad**
  Mixed greens, cucumber, hardboiled egg, diced tomatoes, diced chicken, bacon, avocado, and bleu cheese crumbles. Served with balsamic vinaigrette. $13.10

- **Chilled Marinated Flank Steak with Greens**
  Flank steak grilled to perfection, sliced thin, and served on fresh greens, with asparagus, carrots, and tomatoes. Served with Italian balsamic dressing and pita bread triangles. $13.60

  ⇨ Vegetarian Option
  Substitute steak with Portobello mushroom. $11.25

- **Greek Pasta Salad with Chicken**
  Bow-tie pasta tossed in a light Greek dressing topped with fresh basil, feta cheese, and olives and served with grilled chicken breast, sun-dried tomatoes, and baby spinach. $13.35

  ⇨ Vegetarian Option
  Substitute chicken with Portobello mushroom. $13.35

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All prices are per person unless otherwise noted.
Buffets

Our buffet menus are available as lunches or dinners, and there are three different levels of service available:

**Standard Service**
Our standard service includes on campus delivery, setup and clean up, attendants, full skirting, draping and centerpiece for the buffet tables, linen for the guest tables, china and rolled silverware on the buffet line, and everything set up self serve (including salad where applicable, bread rolls, beverages, and dessert). Prices include hot or cold beverages. We can provide both for $1.50 extra per person.

**Premium Service** (add $2.00 per person)
Our premium service includes on campus delivery, setup and clean up, attendants, full skirting, draping and centerpiece for the buffet tables, linen and centerpieces for the guest tables, china and silverware place settings at the guest tables, served salad (where applicable), fresh baked bread with butter served at the guest tables, served beverages, and served dessert. Prices include water service, and your choice of coffee or soda service. We can provide both for $1.50 extra per person.

**Basic Service** (save $1.00 per person)
Our basic service includes on campus delivery, setup and clean up, attendants, linen for the buffet tables, plastic ware on the buffet line, and everything set up self serve (including salad where applicable, bread rolls, beverages, and dessert). Prices include hot or cold beverages. We can provide both for $1.50 extra per person.

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**Buffet Selections**

- **Make-Your-Own-Sandwich Buffet** $11.80
  Variety of deli meats, assorted cheeses, hummus spread, sliced country sourdough and wheat breads, Kaiser rolls, relish tray, choice of salad (macaroni, potato or pasta), potato chips, fruit salad, home-style cookies, and beverages. Also available as a pre-made sandwich buffet upon request.
  
  + Add soup: Italian wedding, tomato basil, or french onion $2.10
  
  + Add green salad $1.60

- **The Picnic** $12.15
  Tossed salad, Zweigle’s hot dogs, certified angus beef 1/4 lb. hamburgers, BBQ beans, zesty hot sauce, macaroni or potato salad, potato chips, watermelon wedges, dessert bars, and beverages.

  + Add Cornell chicken (bone-in) $1.80
  
  + Add Cornell chicken boneless breast $2.80
  
  + Add sausage, peppers, and onions $1.85

- **Bel Grande Buffet** $13.40
  Soft and hard taco shells with all the fixings, spicy certified angus ground beef, grilled chicken strips with peppers and onions, black bean and roasted corn salad, yellow rice, refried beans, cookies, brownies, and beverages.

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All prices are per person unless otherwise noted
Pasta Extravaganza
Tossed salad with house dressing, whole wheat penne and farfalle (bow-tie) pasta, choice of two sauces (pesto, meat, marinara, or alfredo), seasonal vegetable, breadsticks, Italian cookies, and beverages.

+ Add chicken Parmesan $2.80
+ Add meatballs $1.25
+ Add sausage, peppers & onions $1.85

Little Italy Buffet
Caesar salad, antipasto platter, garlic bread, chicken picatta, your choice of tortellini with marinara or Alfredo sauce, roasted vegetables, Tiramisu (contains alcohol), and beverages.

$15.70

All American Buffet
Field green salad with balsamic vinaigrette, bread rolls, sliced strip loin with au jus, roasted salmon with lemon tarragon buerre blanc, smashed red skin potatoes, green bean almandine, your choice of chocolate cake or carrot cake, and beverages.

$18.75

Memphis BBQ
Roasted potato salad with bleu cheese dressing and bacon, BBQ pulled pork with slider buns, citrus chipotle BBQ chicken quarters, macaroni and cheese, roast vegetables, watermelon wedges, Kentucky bourbon pie, and beverages.

$18.10

Brick City BBQ
Grilled Cornell bone-in chicken, BBQ baby back ribs, corn on the cob, salt potatoes, macaroni or pasta salad, cucumber and tomato salad, corn bread, watermelon wedges, angel food cake with strawberries, and beverages.

⇌ Substitute with boneless chicken breast $1.50
+ Add green salad $1.60

Hand Carved Buffet
Tossed salad with house dressing, fresh bread rolls with butter, your choice of hand-carved meat (roast turkey, baked ham, or top round of roast beef), spinach lasagna with meat sauce and marinara sauce on the side, seasonal vegetables, roasted rosemary potatoes, fresh fruit salad, crème brûlée, and beverages.

$22.75

Brick City 'Plate' Buffet
Certified Angus beef ¼ pound burgers, Zweigle’s hot dogs, baked beans, home fries, zesty meat sauce, macaroni salad, dinner rolls, condiments, fresh fruit medley, and beverages

+ Add homestyle cookies $1.70

$11.50

Pub Fair Buffet
Chicken wings or chicken fingers, with Buffalo sauce, tiger sauce, and citrus chipotle BBQ sauce, mozzarella sticks with marinara sauce, mixed battered vegetables, tossed salad with house dressing, carrot sticks and celery sticks, gherkins, bleu cheese and ranch dressings, and beverages

+ Add homestyle cookies $1.70

$11.50

Make Your Own Salad Buffet
• Rolls and croissants with butter
• Romaine lettuce
• Spring mix lettuce
• Croutons
• Sliced hard boiled eggs
• Grilled chicken strips
• Julienne ham
• Tomatoes
• Cucumbers
• Onions
• Shredded asiago
• Grated carrots
• Caesar dressing
• Balsamic vinaigrette dressing
• Fresh fruit medley
• Carrot cake
• Beverages

$14.85

All prices are per person unless otherwise noted.
Breaks

Full service prices include on-campus delivery, setup and clean up, your choice of plasticware or china service and silverware (where appropriate), service attendants, a centerpiece, and full draping of food and beverage tables. A 15% service charge applies to all full service catering.

Express delivery prices include on-campus delivery, setup and clean up, paper products and plastic utensils, and a top piece of linen for the food and beverage tables. A 15% service charge applies to all express delivery catering.

Please visit rit.catertrax.com for details of our a la carte pricing.

Hot Beverage Station
Regular and decaffeinated coffee and tea.

- Full service $2.30
- Express delivery $2.20

Just Beverages
Regular and decaffeinated coffee and tea, with an assortment of bottled sodas and juices. Includes iced water.

- Full service $3.70
- Express delivery $3.45

Light & Easy
Assorted 12 oz. bottled sodas and iced water, with home-style cookies and/or brownies.

- Full service $3.00
- Express delivery $2.75

Cupcake Break
Assorted cupcakes with regular and decaffeinated coffee and tea.

- Full Service $3.75
- Express Delivery $3.50

The Traditional
Regular and decaffeinated coffee and tea, with home-style cookies and/or brownies.

- Full service $3.70
- Express delivery $3.40

Punch and Desserts
Served punch with an assortment of cookies, brownies and dessert bars.

- Full service $3.85

Autumn Delight
Hot mulled cider or chilled apple cider with donut holes.

- Full service $3.35
- Express delivery $3.00

The Refresher
Bottled iced tea and lemonade with assorted dessert bars and party cookies.

- Full service $4.25
- Express delivery $3.80

All prices are per person unless otherwise noted
Crowd Pleaser
Regular and decaffeinated coffee and tea, assorted 12 oz. bottled sodas and iced water, home-style cookies and brownies, and individual bags of snacks (chips, pretzels, nuts, etc.).

- Full service $5.10
- Express delivery $4.60

Light Fare Afternoon Break
Light hospitality perfect for a mid-afternoon pick me up – Bottled iced tea and lemonade, bowl of whole fruit (for half the guest count), individual bags of snacks – chips, pretzels, nuts, etc. (for half the guest count).

- Full service $3.60
- Express delivery $3.40
- Small vegetable platter Serves 10 – 15 people. $24.20 each
- Medium vegetable platter Serves 20 – 25 people. $37.10 each
- Large vegetable platter Serves 30 – 35 people. $49.95 each

Ice Cream Social
Vanilla, chocolate, and strawberry ice cream with fudge sauce, caramel sauce, cherries, sprinkles, nuts, and whipped cream.

- Full service $5.10
  Includes a complimentary water station.

Ice Cream Novelties
We provide the ice cream cart and the novelties. Please visit https://rit.catertrax.com or call our office (585-475-2346) for ordering instructions. Please select from one of these options:

- Standard Novelty Selection An assortment including: nutty sundae cones, Fudgesicles, blue raspberry and cherry slush pops, and vanilla ice cream sandwiches. $1.00 each novelty
- Premium Novelty Selection An assortment including: Nestle Strawberry Shortcake Bars, Nestle Crunch Loaded Bars, variety of Drumsticks, and Nestle frozen strawberry lemonade cup. $2.00 each novelty

All prices are per person unless otherwise noted
Receptions & Hors d’Oeuvres

Brick City Catering recommends 6–8 pieces per person for a one hour reception when no other food is served, and 3–4 pieces per person for a cocktail hour reception before dinner. We suggest a minimum of 12–14 pieces per person for receptions lasting two or more hours, or for receptions scheduled over the dinner hour. Please limit your selection to a maximum of 3 hot choices and 3 cold choices.

Prices include full draping of the food tables, centerpiece, service attendants, and your choice of plastic ware or china service. Linens can be provided on guest tables for $5.00 per linen.

Hot Hors d’Oeuvres
Priced per 25 pieces

- Swedish or Sweet & Sour Meatballs $19.00
- Vegetable Spring Rolls $23.00
- Smoked Chicken Quesadilla $32.00
- Vegetable Quesadilla $32.00
- Assorted Deep Dish Mini Pizzas $33.00
- Assorted Petite Quiche $33.00
- Asparagus with Asiago and Phyllo $35.00
- Fig and Goat Cheese Flatbread $40.00
- Tuscan White Bean Crisp $40.00
- Roasted Eggplant and Tomato Crisp $42.00
- Hibachi Beef Skewer $43.00
- Mini Chicken Wellington $49.00
- Scallops Wrapped in Bacon $50.00
- Mini Crab Cakes $54.00
- Raspberry in Phyllo $55.00
- Mini Beef Wellington $60.00

Cold Hors d’Oeuvres
Priced per 25 pieces

- Greek Mini Phyllo Cups $20.00
- Melon Wrapped in Prosciutto $23.00
- Deluxe Bruschetta with Assorted Toppings $27.00
- Autumn Chicken Mini Phyllo Cups $28.00
- Shrimp Mini Phyllo Cups $30.00
- Fruit and Cheese Kebabs $37.00
- Cocktail Shrimp MP

Dessert Hors d’Oeuvres
Priced per 25 pieces

- Biscotti $22.00
- Cream Puffs $23.00
- Éclairs $34.00
- Chocolate Covered Strawberries $35.00
- Assorted Mini Petit Fours $36.00
- Assorted Mini Chocolate Mousse Cups $37.50
- Miniature Cheesecakes $38.00

All prices are per person unless otherwise noted.
**Finger Lakes Reception**
Your choice of two from the following:
Domestic cheese & cracker tray, fresh fruit tray with dip, fresh vegetable tray with dip (groups with more than 50 guests may select all three).

- Basic Finger Lakes Reception  $2.70

**Dessert & Coffee Station**
An artistically arranged dessert and coffee display including: regular and decaffeinated coffees, assorted teas, whipped cream, chocolate shavings, cinnamon sticks, and flavored syrups with assorted biscotti, Italian cookies and miniature pastries.

- Dessert & Coffee Station  $7.80

**Action Stations**
Please contact our office to add action stations to your reception. Here are a few of the options we offer:

- Carving station
- Pasta station
- Hand-tossed salad station
- Flambée station

**Specialty Cakes**
Specialty cakes also available for pick-up and drop-off, please call our office (585-475-2346).

**Triple Layer Cake**
Triple layer cakes are available in chocolate, orange Creamsicle, lemon swirl, and strawberry. Each cake serves 48 guests.

- Undecorated Triple Layer Cake  $67.00 each
- Decorated Triple Layer Cake  $80.00 each

**Sheet Cakes**
Sheet cakes are available in chocolate, white, marble, or half white and half chocolate cake. A half-sheet cake serves 30 – 35 guests. A full sheet cake serves 60 – 70 guests.

- Half Sheet Cake  $40.00 each
- Full Sheet Cake  $70.00 each

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*All prices are per person unless otherwise noted*
Bars & Beverages

All prices are listed per person, per hour, unless noted otherwise. We request a minimum of 20 guests for these services. A 15% service charge applies to all bars and beverages, with the exception of cash bars.

A NYS temporary liquor license is required for all events involving alcohol, and costs an additional $48 per license required. This must be ordered through the Brick City Catering at least 25 business days prior to the event.

Bars & Beverages

- **Hot Beverage Set-up**
  Regular and decaffeinated coffee and tea. Hot chocolate available on request.
  $2.30

- **Deluxe Coffee Display**
  Regular and decaffeinated coffee and tea with flavored syrups, whipped cream, cinnamon sticks, white and dark chocolate shavings.
  $3.30

- **Punch Service**
  Your choice of fruit, citrus, or sherbet punch.
  - One hour $2.00
  - Two hours $3.60
  - Three hours $4.80

- **Wine Punch Service**
  Choice of white or blush wine punch.
  - One hour $2.25
  - Two hours $4.05
  - Three hours $5.40

- **Open Juice & Soda Bar**
  - One hour $2.25
  - Two hours $4.05
  - Three hours $5.40

- **Open Wine/Beer/Juice/Soda Bar**
  - One hour $6.95
  - Two hours $12.50
  - Three hours $17.40

- **Full Open Bar**
  Includes Grey Goose, Bombay Sapphire, Bacardi, Dewars Scotch, Canadian Club, Jack Daniels, Amaretto Di Saronno, Peachtree Schnapps, Southern Comfort, premium beer, wine, juices, soda and mixers.
  - One hour $9.60
  - Two hours $17.30
  - Three hours $24.00

**Cash Bars**

Non-alcoholic bars offer a variety of sodas, juices and bottled water. Requires a minimum sales guarantee of $75 per hour. Bars with alcohol are available as a full liquor bar, or beer, wine and soda/juice bar. Either option necessitates a minimum sales guarantee of $125 per hour.

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All prices are per person unless otherwise noted.
Conference Packages

Please contact our office directly to set up conference catering. For groups choosing a breakfast, morning break, luncheon, and afternoon break, we are happy to be able to offer an 8% discount on the individual service prices. We can mix and match menus to best meet your needs. We have a few options to use as a starting point on our CaterTrax site: https://rit.catertrax.com.

Additional Services

Linen Rental
Linen can be rented at a cost of $5.00 per tablecloth. Subject to availability.

Table Draping
Tables may be draped for registration, panel discussions, and exhibits for a cost of $15.00 per table.

Water Set-Ups
Water setups for speaker panels, meetings, etc.
If we are providing catered services for your event:

- **Podium**
  *Pitcher of iced water, glasses and doily.*
  $5.50 each

- **Panel**
  *Includes skirting and draping of one table (for up to 4 people).*
  $18.50 each

If we are only providing the water setup, and no catered services for your event:

- **Podium**
  $15.50 each

- **Panel**
  *Includes skirting and draping of one table (for up to 4 people).*
  $28.50 each

Conference Room Set-Ups

- **Water with glasses** $1.70
- **Water and mints or snack mix** $2.50
- **Water, mints, and snack mix** $3.50

*All prices are per person unless otherwise noted*