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All prices are per person unless otherwise noted. All prices are subject to change without notice. Please check our online booking site at http://rit.catertrax.com for the most current pricing information.
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, 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, Boxed Lunches, and Table Draping, which are not assessed a service charge.

Guarantee
We require your final guaranteed guest count one week before 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 of $25.00.

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 $55.00, and is charged to the sponsoring organization. All bars must be ordered at least 5 weeks prior to your 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.
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.

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.

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

- **Small (25 Cookies)**
  Serves 10 – 15 people.
  $21.90

- **Medium (35 Cookies)**
  Serves 15 – 20 people.
  $30.60

- **Large (45 Cookies)**
  Serves 20 – 25 people.
  $39.40

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

- **Small (25 Pieces)**
  Serves 10 – 15 people.
  $25.00

- **Medium (35 Pieces)**
  Serves 15 – 20 people.
  $35.00

- **Large (45 Pieces)**
  Serves 20 – 25 people.
  $45.00

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

- **Small (25 Pastries)**
  Serves 10 – 15 people.
  $26.00

- **Medium (35 Pastries)**
  Serves 15 – 20 people.
  $35.00

- **Large (45 Pastries)**
  Serves 20 – 25 people.
  $44.00

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

- **One Dozen**
  $21.00

- **Half Dozen**
  $10.50

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Cheese & Cracker Tray
An assortment of domestic and imported cheeses. 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

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.
  - $44.75

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.
  - $44.75

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

- **Small**
  - Serves 8 – 12 people.
  - $34.30

- **Medium**
  - Serves 13 – 17 people.
  - $45.65

- **Large**
  - Serves 18 – 22 people.
  - $57.10

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**
  - $22.50

  + **Each Additional Topping**
    - $3.00

- **One Dozen Wings**
  - $10.75

Pizza Party
- **One sheet of pizza with choice of one topping, and two dozen buffalo chicken wings with celery and bleu cheese**
  - $44.00

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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, plastic ware, service attendants, a centerpiece and full draping of food and beverage tables. China service may be provided for $1.00 extra per person.

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 $5.40
- Express delivery $5.15

The Continental
Regular and decaffeinated coffee and tea, bottles of orange juice and mixed berry juice, and your choice of up to three types of pastries (bagels with butter, cream cheese, preserves, assorted fresh baked muffins, mini cinnamon rolls, assorted mini Danish, mini scones, assorted mini filled croissants).

- Full service $6.25
- Express delivery $5.95
- Add Fresh Fruit Medley $2.40
- Add Assorted Individual Yogurts on Ice $1.25

Premium Continental Breakfast
Regular and decaffeinated coffee and tea, water, and your choice of up to three types of pastries (bagels with butter, cream cheese, preserves, assorted fresh baked muffins, mini cinnamon rolls, assorted mini Danish, mini scones, assorted mini filled croissants) plus a fresh sliced fruit tray and a make your own parfait bar with low fat vanilla yogurt, strawberries, blueberries and granola topping.

- Full service $10.40
- Express delivery $10.10
- Add chilled bottled orange juice and mixed berry juice $2.05
- Add fresh fruit medley $2.40

Hot Beverage Station
Regular and decaffeinated coffee and tea.

- Full service $2.50
- Express delivery $2.40

Coffee and Bagels
Regular and decaffeinated coffee and tea with assorted bagels. Includes butter, cream cheese, and preserves.

- Full service $4.45
- Express delivery $4.25
- Add chilled bottled orange juice and mixed berry juice $2.05
- Add fresh fruit medley $2.40

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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 $30.00 each
- 1/2 Meat Lover’s Sheet Pizza $15.00 each
- Vegetarian Sheet Pizza $28.00 each
- 1/2 Vegetarian Sheet Pizza $14.00 each

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

- Add Refill $1.75

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 $5.00

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

- Basic service $9.75
  Self serve, top piece of linen for food tables, plastic ware on the buffet line.

- Standard service with plastic ware $10.75
  Self serve, full skirting, draping, and centerpieces for food tables, plastic ware/paper products, linen on guest tables.

- Standard service with china $11.75
  Self serve, full skirting, draping, and centerpieces for food tables, china and rolled silverware on the buffet, linen on guest tables.

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 $11.45

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Lunches

Boxed Lunches
Prices include: Delivery to your office or on-campus meeting location, appropriate condiments, paper napkins, and plastic utensils.

For drop off services, the customer is responsible for removing all leftovers/empty boxes from the event location (the Catering Department will provide trash bags). Alternatively, the Catering Department can provide clean up for a charge of $25.00 per 50 guests.

There is no minimum number of guests required and no service charge for our box lunches (your invoice will be adjusted accordingly).

Please limit selections to three options. We recommend two meat options and one vegetarian option.

Box Lunch Special
Your choice of turkey, ham, or vegetarian sandwich with American cheese and lettuce on a Kaiser roll, a cookie, and whole fruit.

- $7.50 per person

Boxed Lunch 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 Brioche $9.80
  Served with lettuce and provolone.
- Ham on Brioche $9.80
  Served with lettuce and provolone.
- Roast Beef on Brioche $9.80
  Served with lettuce and provolone.
- Chicken Salad on a Croissant $9.80
  Served with lettuce and provolone.
- Tuna Salad on a Croissant $9.80
  Served with lettuce and provolone.
- Shrimp Salad on a Croissant $9.80
  Served with lettuce and provolone.
- Roast Vegetables with Hummus on a Croissant $9.80
  Served with lettuce and provolone.
- BTT on a Baguette $12.30
  Turkey, apple-smoked bacon, and sun-dried tomato spread, with Provolone cheese and lettuce.
- Spicy Thai Veggie Wrap $12.30
  Shredded cabbage, green beans, red onions, and edamame, with spicy lemon grass vinaigrette in a red pepper wrap.
- Grilled Chicken on Focaccia $12.30
  Grilled chicken with baby spinach, roasted red peppers, Provolone, and a creamy pesto spread, on focaccia bread.

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

- **Cobb Salad**
  Mixed greens, cucumber, hardboiled egg, diced tomatoes, diced chicken, bacon, avocado, and bleu cheese crumbles. Served with balsamic vinaigrette. $11.95

- **Caesar Salad**
  Romaine lettuce topped with seasoned croutons, Asiago cheese, and red onions. Served with classic Caesar dressing on the side. $8.70

  + Add Chicken $2.50
  + Add Shrimp $3.50

- **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. $10.95

- **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. $10.95

- **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 ($8.75). $11.70

**Beverages**
Add beverages to your boxed lunches or sandwich trays.

- **Soda**
  12 oz. bottle. $1.30

- **Juice**
  10 oz. bottle. $2.05

- **‘To-go’ Box of Regular or Decaffeinated Coffee**
  96 oz. box. $12.75

**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 medley or whole fruit.

- **Brick City Sandwich Tray**
  A variety of sandwiches (deli meats and hummus and cheese) on country sourdough and country wheat breads. $7.85

- **Assorted Salad Croissant Sandwich Tray**
  Croissant sandwiches may include an assortment from the following: tuna salad, chicken salad, shrimp salad, and roasted vegetable salad. $8.55

- **Caesar Wrap Assortment Tray**
  An assortment of wraps including chicken Caesar salad, plain Caesar salad, and shrimp Caesar salad. $8.95

- **Deli Wrap Assortment Tray**
  An assortment of wraps including turkey, ham, beef, and roasted vegetable. $8.55

- **Submarine Sandwich Tray**
  Assorted sub sandwiches served on fresh-baked 7” sub rolls and cut in half. $9.45
Extras

- Soup of the Day $2.55
- Chips (individual bags) $1.30 each
- Chips (bulk) $0.80

+ Tossed Salad $1.70
+ Cookies $1.75

Served Meals

Served luncheons and dinners are available as two course meals or three course meals. Two course meals include your choice of a 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 $7.00 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 ($3.35 extra per person).

### Appetizer selections

- Soup of the day
- Baby spinach and strawberry salad with poppy seed dressing
- Mixed green salad with house dressing
- Caesar Salad
- Shrimp bisque
- Louisiana sunburst salad
- Roasted beet salad with feta cheese and arugula

### 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 appetizer selections ($1.70 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

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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.*  
  $14.50

- **Chicken French**  
  *One of our favorites; egg-battered chicken breast in a lemon butter sauce, served with garden rice.*  
  $14.50

- **Chicken Parmesan**  
  *Lightly breaded chicken breast, fried, served with marinara sauce and penne. Also available baked.*  
  $14.50

Beef
All beef dishes include seasonal vegetables, unless otherwise noted.

- **Steakhouse Braised Tenderloin Tips**  
  *Accompanied with onions, peppers, tomatoes, and mushrooms, and served over a bed of rice.*  
  $15.45

- **Soy Sesame Marinated Flat Iron Steak**  
  *A 6 oz. steak served with brown rice.*  
  $20.55

- **NY Strip Steak**  
  *An 8 oz. NY strip steak accompanied with roasted red skin potatoes.*  
  $23.45

- **Roast Prime of Rib with Au Jus**  
  *Slow roasted rib roast sliced in 10 oz. portions, served with our delicious au jus and baked potato with sour cream and butter.*  
  $24.20

- **Grilled Filet Mignon**  
  *A 7 oz. filet with garlic smashed potatoes.*  
  $26.75

Pasta

- **Penne with Meatballs or Italian Sausage**  
  *Penne with marinara sauce and your choice of 2 meatballs or mild Italian sausage. Served with chef’s choice of seasonal vegetable.*  
  $11.25

- **Chicken Florentine Alfredo**  
  *Chicken breast served over bowtie pasta with roasted red peppers, spinach, and alfredo sauce.*  
  $13.55

  - **Vegetarian Option**  
    *Substitute chicken with Portobello mushroom.*  
    $12.55

- **Penne Arrabiata with Chicken**  
  *Penne pasta with chicken breast, wild mushrooms, diced tomatoes, and basil, in a spicy tomato sauce.*  
  $14.50

  + **Add Shrimp (5)**  
    $3.50

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

- **Salmon with Mango Salsa**  
  *Seared salmon with mango salsa and garden rice.*  
  $17.40

- **Maryland Crab Cakes**  
  *Accompanied by boiled potatoes, green bean Almandine, and a spicy Aioli sauce.*  
  $20.00

- **Sea Bass**  
  *Delicate sea bass steak, pan seared, topped with sesame honey crust and served with a star anise cream sauce and wild rice.*  
  $21.80

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Vegetarian

- **Eggplant Roulette over Farfalle Pasta**
  Served with a rosé sauce and chef’s choice of seasonal vegetable.
  $12.55

- **Stuffed Shells, Manicotti, or Ravioli**
  Your choice of pasta with marinara or alfredo sauce, served with Chef’s choice of vegetable.
  $12.55

- **Penne Arrabbiata**
  Penne pasta with wild mushrooms, diced tomatoes, and basil, in a spicy tomato sauce.
  $12.55

- **Grilled Vegetable Napoleon**
  Portobello stacked with marinated grilled vegetables and topped with melted mozzarella cheese. Served with brown rice.
  $14.35

  ☸ Vegetarian Option
  Substitute chicken with Portobello mushroom.

Salad Entrées

- **Backyard BBQ Chicken**
  Chilled grilled chicken breast with romaine lettuce, bacon, black beans, cheddar cheese, and tortilla strips. Served with BBQ ranch dressing.
  $14.40

  ☸ Vegetarian Option
  Substitute steak with Portobello mushroom.

- **Caesar Salad**
  Romaine lettuce topped with seasoned croutons, Asiago cheese, and red onions. Served with classic Caesar dressing on the side.
  $12.25

  ☸ Vegetarian Option
  Substitute chicken with Portobello mushroom.

- **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.
  $14.40

  ☸ Vegetarian Option
  Substitute chicken with Portobello mushroom.

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Buffets

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 buffet meals.

Our buffet menus are available as lunches or dinners, and there are three different levels of service available, depending on your menu selection:

**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, plastic ware/paper products on the buffet line, and everything set up self serve. Prices include hot or cold beverages. We can provide both hot AND cold beverages for $1.50 extra per person. China/silverware service is available for $1.00 extra per guest.

**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/paper products on the buffet line, and everything set up self serve. Prices include hot or cold beverages. We can provide both hot AND cold beverages for $1.50 extra per person.

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**Buffet Selections**

- **Sandwich Buffet**
  Variety of deli meat sandwiches and vegetarian sandwiches on country sourdough, wheat bread and kaiser rolls with relish tray, choice of salad (macaroni, potato or pasta), potato chips, fruit salad, home-style cookies, and beverages.

  - **Add soup:** Italian wedding, tomato basil, or french onion

  - **Add green salad**

- **Deluxe Sandwich Buffet**
  Deli turkey, Autumn chicken salad, tuna salad, and chilled roasted vegetable sandwiches on rolls and croissants, with vegetable relish tray, brown rice and apple salad, baby spinach and strawberry salad with poppyseed dressing, fresh fruit medley, home-style cookies, and beverages.

- **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, and Beverages.

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The Picnic
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) $2.10
+ Add Cornell chicken boneless breast $3.65
+ Add sausage, peppers, and onions $2.05

Bel Grande Buffet
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.

+ Add chicken Parmesan $3.65
+ Add meatballs $1.55
+ Add sausage, peppers & onions $2.05

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.

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.

+ Substitute with boneless chicken breast $1.55
+ Add green salad $1.70

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.

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.
**Customized Buffet**
Our Customize Your Own Buffet comes with fresh baked bread with butter, iced water, and regular & decaffeinated coffee and tea.

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<th>Salads</th>
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</thead>
<tbody>
<tr>
<td>Tossed Salad with House Dressing</td>
<td>$1.70</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$1.70</td>
</tr>
<tr>
<td>Spring Mix with Balsamic Vinaigrette</td>
<td>$1.70</td>
</tr>
<tr>
<td>Baby Spinach &amp; Strawberry Salad</td>
<td>$1.70</td>
</tr>
<tr>
<td>Fresh Fruit Medley</td>
<td>$2.40</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
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</thead>
<tbody>
<tr>
<td>Roasted Salmon</td>
<td>$9.25</td>
</tr>
<tr>
<td>Baked Catfish</td>
<td>$7.20</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$10.65</td>
</tr>
<tr>
<td>Chicken French</td>
<td>$10.65</td>
</tr>
<tr>
<td>Chicken Vineyard</td>
<td>$10.65</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>$10.65</td>
</tr>
<tr>
<td>Baked Airline Chicken Breast</td>
<td>$10.65</td>
</tr>
<tr>
<td>Lemon and Thyme Baked Chicken Quarters</td>
<td>$10.65</td>
</tr>
<tr>
<td>Sliced Strip Loin Steakhouse Style</td>
<td>$10.75</td>
</tr>
<tr>
<td>Grilled 4 oz Flat Iron Steaks</td>
<td>$12.40</td>
</tr>
<tr>
<td>Sliced Garlic and Rosemary Pork Loin</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sides</th>
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</thead>
<tbody>
<tr>
<td>Roasted Garlic Mashed Potatoes</td>
<td>$2.30</td>
</tr>
<tr>
<td>Roasted Red Rosemary Potatoes</td>
<td>$2.30</td>
</tr>
<tr>
<td>Sweet Potato Crunch</td>
<td>$2.30</td>
</tr>
<tr>
<td>Herbed Couscous</td>
<td>$2.30</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>$2.30</td>
</tr>
<tr>
<td>Roasted Brussels Sprouts</td>
<td>$2.30</td>
</tr>
<tr>
<td>Roasted Cauliflower</td>
<td>$2.30</td>
</tr>
<tr>
<td>Green Beans</td>
<td>$1.55</td>
</tr>
<tr>
<td>Steamed Broccoli</td>
<td>$1.55</td>
</tr>
<tr>
<td>Glazed Baby Carrots</td>
<td>$1.55</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Home-style Cookies</td>
<td>$1.85</td>
</tr>
<tr>
<td>Cakes</td>
<td>$3.10</td>
</tr>
</tbody>
</table>

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Breaks

Full service prices include on-campus delivery, setup and clean up, plastic ware/paper products, service attendants, a centerpiece, and full draping of food and beverage tables. China/silverware service may be provided for $1.00 extra per guest. A 15% service charge applies to all full service catering.

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

Hot Beverage Station
Regular and decaffeinated coffee and tea.
- Full service $2.50
- Express delivery $2.40

Just Beverages
Regular and decaffeinated coffee and tea, with an assortment of bottled sodas and juices. Includes iced water.
- Full service $3.90
- Express delivery $3.70

Light & Easy
Assorted 12 oz. bottled sodas and iced water, with home-style cookies and/or brownies.
- Full service $3.20
- Express delivery $3.15

Cupcake Break
Assorted cupcakes with regular and decaffeinated coffee and tea.
- Full Service $4.10
- Express Delivery $4.00

The Traditional
Regular and decaffeinated coffee and tea, with home-style cookies and/or brownies.
- Full service $4.00
- Express delivery $3.85

Punch and Desserts
Served punch with an assortment of cookies, brownies and dessert bars.
- Full service $4.20

Autumn Delight
Hot mulled cider or chilled apple cider with donut holes. Minimum 40 persons.
- Full service $3.45
- Express delivery $3.10

The Refresher
Bottled iced tea and lemonade with assorted dessert bars and Italian cookies.
- Full service $4.95
- Express delivery $4.60

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 $5.60
- Express delivery $5.10

Light Fare Afternoon Break
Light hospitality perfect for a mid-afternoon pick me up. Includes 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 $3.95
- Express delivery $3.85

Ice Cream Social
Perry’s vanilla, chocolate, and strawberry ice cream with chocolate sauce, caramel sauce, cherries, sprinkles, spanish peanuts, and whipped cream.
- Full service $5.45

Includes a complimentary water station.
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 plastic ware/paper products. China/silverware can be provided for $1.00 extra per guest. Linens can be provided on guest tables for $5.00 per linen.

## Hot Hors d’Oeuvres

Priced per 25 pieces

- **Swedish or Spicy Plum Meatballs** $19.75
- **Chicken and Pesto in Phyllo Dough** $25.75
- **Spinach and Cheese Purse** $25.75
- **Steak Fajitas in Phyllo Dough** $25.75
- **Vegetable Spring Rolls** $26.75
- **Assorted Petite Quiche** $37.00
- **Vegetable Quesadilla** $39.25
- **Smoked Chicken Quesadilla** $39.25
- **Asparagus with Asiago and Phyllo** $40.25
- **Avocado Spring Rolls** $44.25
- **Roasted Eggplant and Tomato Crisp** $45.50
- **Hibachi Beef Skewer** $46.25
- **Scallops Wrapped in Bacon** $46.25
- **Arinchinis with Marinara** $50.00
- **Fig and Goat Cheese Flatbread** $51.50
- **Artichoke Beignets** $55.75
- **Mini Crab Cakes** $55.75

## Cold Hors d’Oeuvres

Priced per 25 pieces

- **Greek Mini Phyllo Cups** $22.75
- **Melon Wrapped in Prosciutto** $25.75
- **Deluxe Bruschetta with Assorted Toppings** $30.00
- **Autumn Chicken Mini Phyllo Cups** $31.00
- **Shrimp Mini Phyllo Cups** $33.00
- **Cocktail Shrimp** $38.25
- **Fruit and Cheese Kebobs** $40.25

## Dessert Hors d’Oeuvres

Priced per 25 pieces

- **Biscotti** $23.75
- **Cream Puffs** $24.75
- **Chocolate Covered Strawberries** $37.00
- **Éclairs** $37.00
- **Assorted Mini Petit Fours** $37.00
- **Assorted Mini Chocolate Mousse Cups** $40.25
- **Miniature Cheesecakes** $40.25
- **Assorted Mini Tarts** $42.00

## 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).

- **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, and flavored syrups, with assorted biscotti, Italian cookies and miniature pastries.

- **Dessert & Coffee Station** $7.95

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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 $55 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.
  $2.50

- **Deluxe Coffee Display**
  Regular and decaffeinated coffee and tea with flavored syrups, whipped cream, and chocolate shavings.
  $3.40

- **Fruit Infused Waters**
  - Citrus (Lemon/Lime)
  - Cucumber Mint
  - Strawberry
  $1.75

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

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

- **Open Wine/Beer/Juice/Soda Bar**
  - One hour
  - Two hours
  - Three hours
  $9.75, $12.75, $15.75

- **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
  - Two hours
  - Three hours
  $11.75, $15.75, $19.75

- **Cash Bars**
  Non-alcoholic bars offer a variety of sodas, juices and 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.

  - One hour
  - Two hours
  - Three hours
  $2.25, $4.05, $5.40

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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 a 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.

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 $73.80 each
- Decorated Triple Layer Cake $87.15 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 $43.50 each
- Full Sheet Cake $75.00 each

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 $5.50 each
  *Pitcher of iced water, glasses and doily.*
- Panel $18.50 each
  *Includes skirting and draping of one table (for up to 4 people).*

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

- Podium $15.50 each
- Panel $28.50 each
  *Includes skirting and draping of one table (for up to 4 people).*

Conference Room Set-Ups

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

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