Hand passed Arancini with Marinara Sauce.
Welcome

RIT Catering is RIT’s self-owned and operated catering department, offering full service catering for groups of 20 to over 1,000 people. Our menu options cover continental breakfasts, hot buffet breakfasts, meeting breaks, boxed lunches, sandwich platters, buffet lunches and dinners, served lunches and dinners, hors d’oeuvres receptions, bar services and more. Our focus is on supporting institute events but we are also able to provide service for off campus functions.

This brochure contains our standard ‘tried and true’ menus, and includes something for every style of event. We are also happy to meet one on one to develop a unique custom menu that best fits your needs. Please feel free to contact us at catering@rit.edu or call us at (585) 475 2346 to begin planning your event.
**A La Carte**

- $50.00 minimum order is required for drop offs Monday thru Friday, 8 am to 5 pm.  
  $100.00 minimum order for deliveries outside those hours. Pricing includes delivery, paper products, plastic ware, and disposable serving utensils (unless otherwise noted).

**Assorted Bagels**

$12.60/half dozen

Includes butter and cream cheese

**Assorted Pastry Tray**

Mini Danish, mini cinnamon rolls, mini filled croissants, and fresh baked muffins

- Small (serves 15-20) $36.00
- Large (serves 30-35) $72.00

**Assorted Donuts**

$16.00/dozen

Minimum order of 3 dozen

**Assorted Donut Holes**

$4.20/dozen

Minimum order of 10 dozen

**Cookie Tray**

- Small (serves 15-20) $33.25
- Large (serves 30-35) $61.75

**Assorted Dessert Tray**

Assorted home-style cookies, mini brownies, and assorted dessert bars

- Small (serves 15-20) $38.50
- Large (serves 30-35) $71.50

**Fruit Tray with Dip**

Fresh fruit (watermelon, cantaloupe, honey dew, and pineapple) garnished and served with house-made yogurt fruit dip.

- Small (serves 15-20) $29.00
- Large (serves 30-35) $50.00

**Vegetable Tray with Dip**

Fresh vegetables (including red, yellow and green peppers, celery, baby carrots, mushrooms, broccoli, radishes, and cauliflower) with house-made dill dip

- Small (serves 15-20) $26.00
- Large (serves 30-35) $45.00
**Cheese and Cracker Tray**
*An assortment of domestic and imported cheeses with a selection of crackers*

Small (serves 15-20) ................................. $44.00  
Large (serves 30-35) ................................ $78.00  

**Antipasto Tray**
*Grilled zucchini and yellow squash, asparagus, mozzarella cheese, ham, salami, and olives.*  
Small (serves 15-20) ................................ $44.00  
Large (serves 30-35) ................................ $78.00  

**A LA CARTE ADD ONS**

**Home-style Cookies** ........................................ $1.90/person  
**Mini Brownies** .................................................. $2.20/person  
**Dessert Bars** ................................................... $2.50/person  
**Whole Fruit** ..................................................... $0.90 each  
**Packets of Chips (1 oz.)** .................................... $1.05 each  
**Packets of Pretzels (1 oz.)** ................................ $0.75 each  
**Individual Yogurts (4 oz.)** ................................. $1.25 each  

**Granola Bars**
- Quaker bars ................................................. $1.30 each  
- Nutrigrain bars .............................................. $1.55 each  
- KIND bars ..................................................... $2.00 each  

**Gluten Free Options**
- Muffin ......................................................... $4.25 each  
- Cookie .......................................................... $2.85 each  
- Brownie ........................................................ $2.85 each
Boxed Lunch Salads

- All boxed salads include: brioche roll, packet of chips, and cookies.
- Prices include: Delivery to your office or on-campus meeting location, appropriate condiments, paper napkins, and plastic utensils.
- Boxed salads are available as a drop off service only. Please note you are responsible for removing all leftovers/empty boxes from the event location.
- Selections must be limited to two types of salad for groups with fewer than 10 guests (three types for groups with more than 10 guests).
- $50.00 minimum order is required for sandwich deliveries Monday thru Friday, 8 am to 5 pm. $100.00 minimum order for deliveries outside those hours.

Caesar Salad ..................................................... $7.40
Romaine lettuce, asiago, red onions, hard-boiled egg, prosciutto, croutons, and classic Caesar dressing on the side.
Topped with Chicken Breast .................................. $11.40

Garden Salad
Mixed greens with asparagus, cucumber, carrots, and tomatoes, served with balsamic vinaigrette on the side.
Topped with Portobello or Chicken Breast .................. $11.40
Topped with Marinated Flank Steak or Seared Salmon $14.20

Greek Pasta Salad
Bow tie pasta with sun-dried tomatoes, spinach, feta cheese, red onion, Kalamata olives, tossed in Greek dressing.
Topped with Portobello or chicken breast .................... $11.40
Topped with flank steak or shrimp ............................. $14.20

Cobb Salad ................................................................ $13.10
Romaine lettuce, grilled chicken breast, avocado, bacon, tomatoes, onion, and hard boiled egg, with buttermilk ranch dressing on the side.

Steak, Bacon, and Bleu Cheese Salad .................................... $14.65
A mixture of romaine and spring mix, topped with marinated grilled flank steak, bacon, craisins, pecans, tomatoes, and crumbly bleu cheese. Served with poppy seed dressing.
**Sandwiches**

- Prices are listed per person and include: Delivery to your office or on-campus meeting location, appropriate condiments, paper napkins, and plastic utensils.
- Sandwich platters and boxed lunches are available as a drop off service only. Please note you are responsible for removing all leftovers/boxes from the event location.
- Selections must be limited to two types of sandwiches for groups with fewer than 10 guests (three types for groups with more than 10 guests).
- $50.00 minimum order is required for boxed salad deliveries Monday thru Friday, 8 am to 5 pm. $100.00 minimum order for deliveries outside those hours.

**Boxed Lunch Special** ............................................. $8.00
Your choice of turkey, ham, or hummus sandwich on a Kaiser roll with American cheese and lettuce. Includes a cookie and whole fruit.

**CLASSIC SANDWICHES**

Platter .......................................................... $11.00
Individually Boxed ............................................... $11.50

- Your choice of up to three sandwich types from the following including a side, fruit, and dessert choice:
  - Turkey Wrap
  - Ham Wrap
  - Roast Beef Wrap
  - Roast Vegetables with Hummus in a Wrap (V)
  - Turkey on Brioche
  - Ham on Brioche
  - Roast Beef on Brioche
  - Autumn Chicken Salad on a Croissant
  - Tuna Salad on a Croissant
  - Egg and Green Olive Salad on a Croissant (V)

Includes a side, fruit, and dessert choice from the following:

- Sides
  - Potato Salad
  - Macaroni Salad
  - Pasta Salad
  - Three Sisters Salad (Corn, Bell Peppers, Onion, Tomato, Black Beans, Zucchini & Yellow Squash, Garlic, and Cilantro, with Olive Oil & Apple Cider Vinegar)
- Fruit
  - Fresh Fruit Salad
  - Apple
  - Orange
- Dessert
  - Chocolate Chip Cookies
  - Harvest Cookies
  - Mini Frosted Brownies
SIGNATURE SANDWICHES

Platter .......................................................... $13.50
Individually Boxed ............................................... $14.00

• Your choice of up to three sandwich types from the following including a side, fruit, and dessert choice:

Banh Mi
Shaved pork tenderloin with julienned pickled carrots, daikon, English cucumbers, fresh cilantro, and thinly sliced jalapeños. Served on a baguette.

Italian Caprese Sandwich (V)
Fresh mozzarella and beefsteak tomatoes with basil, balsamic vinegar reduction, and salt & pepper on a baguette. Served with pesto mayonnaise on the side

Roast Beef on Rye
Roast beef with caramelized onions, Swiss cheese, and whole grain mustard. Served on rye.

Tigers Triple-Decker
Fresh sliced deli turkey with beefsteak tomatoes, lettuce, onion, crisp apple-wood smoked bacon, and American cheese. Served on Italian white bread, with Dijon cajun aioli on the side

Vegetarian Banh Mi (V)
Roasted shaved beets, with julienned pickled carrots, daikon, & English cucumbers, fresh cilantro, and thinly sliced jalapeños. Served on a baguette.

Includes a side, fruit, and dessert choice from the following:

<table>
<thead>
<tr>
<th>Sides</th>
<th>Fruit</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber &amp; Tomato Salad</td>
<td>Mojito Melon Salad</td>
<td>Chocolate Chip Cookies</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>Fresh Fruit Salad</td>
<td>Harvest Cookies</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>Apple</td>
<td>Mini Frosted Brownies</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>Orange</td>
<td>Italian Rainbow Cookies</td>
</tr>
<tr>
<td>Three Sisters Salad (Corn, Bell Peppers, Onion, Tomato, Black Beans, Zucchini &amp; Yellow Squash, Garlic, and Cilantro, with Olive Oil &amp; Apple Cider Vinegar)</td>
<td></td>
<td>Mini Cherry Pie</td>
</tr>
</tbody>
</table>

DROP OFF SERVICE

Includes a side, fruit, and dessert choice from the following:

Sides
- Cucumber & Tomato Salad
- Potato Salad
- Macaroni Salad
- Pasta Salad
- Three Sisters Salad (Corn, Bell Peppers, Onion, Tomato, Black Beans, Zucchini & Yellow Squash, Garlic, and Cilantro, with Olive Oil & Apple Cider Vinegar)

Fruit
- Mojito Melon Salad
- Fresh Fruit Salad
- Apple
- Orange

Dessert
- Chocolate Chip Cookies
- Harvest Cookies
- Mini Frosted Brownies
- Italian Rainbow Cookies
- Mini Cherry Pie
Pizza & Wings

- $50.00 minimum order is required for pizza and wing deliveries Monday thru Friday, 8 am to 5 pm. $100.00 minimum order for deliveries outside those hours.
- A full sheet pizza has 32 slices, and a half sheet pizza has 16 slices. We recommend ~2 slices per person.

Meat Lover’s Breakfast Pizza
*Eggs, bacon, sausage, ham, green onions, and cheddar*

- Full Sheet ....................................................... $33.00
- Half Sheet ...................................................... $16.50

Vegetarian Breakfast Pizza
*Eggs, caramelized onions, roasted red peppers, spinach, mushrooms, feta, and mozzarella*

- Full Sheet ....................................................... $33.00
- Half Sheet ...................................................... $16.50

Cheese Pizza
*Additional toppings: Pepperoni, Italian Sausage, Bacon, Ham, Grilled Chicken, Mushrooms, Sweet Peppers, Onions, Olives, Broccoli, Extra Cheese*

- Full Sheet ....................................................... $25.50
- Half Sheet ....................................................... $12.75
- Per topping ...................................................... $3.20

Jumbo Fresh Wings
*Wings are sold by the ten pieces, and are available in Buffalo, BBQ, or Spicy Plum sauce. Served with celery and bleu cheese*

- 10 Wings ....................................................... $12.30
**Beverages**

‘Coffee to Go’ (96 oz.) .................................................. $14.00 each  
(Serves 12 8oz cups) Available in regular or decaffeinated.

‘Tea to Go’ (96 oz.) .................................................. $14.00 each  
(Serves 12 8oz cups) Hot water with regular, decaffeinated, green tea bags, and lemon.

**One Gallon Disposable Water Caddy**  
(Yields 15 cups) .................................................. $4.00 each

**Bottled Soda (12 oz.)** .................................................. $1.35 each  
_Coke, Diet Coke, Sprite_

**Bottled Juice (10 oz.)** .................................................. $2.10 each  
_Orange, Apple_

**Bottled Huberts Lemonade (16 oz.)** ................................ $3.00 each  
_Original, Berry_

**Bottled Honest Tea (16.9 oz.)** ........................................ $2.40 each
Breakfast

• All prices are listed per person unless noted otherwise. We request a minimum of 20 guests for catered breakfasts unless noted otherwise. A 15% service charge applies to all breakfasts.
• Pricing includes on campus delivery, setup, cleanup, linen and props for catering tables, paper products, plastic ware, and attendants where appropriate.
• China & silverware may be provided for $1.50 extra per person. Linen for guest tables may be provided for $6.50 per table (Morning Scrambler comes with guest table linens included).

Hot Beverage Setup .................................................. $2.50
Regular and decaffeinated coffee and tea, and water station

Coffee and Bagels ....................................................... $4.60
Assorted bagels with butter and cream cheese, coffee and tea, and water station

Continental Breakfast .................................................. $6.40
Assorted bagels with butter and cream cheese, assorted pastries (muffins, mini Danish, mini cinnamon rolls, and assorted mini filled croissants), coffee and tea, bottled juices, and water station.

The Premium Continental ............................................. $10.40
Assorted bagels with butter and cream cheese, assorted pastries (muffins, mini Danish, mini cinnamon rolls, and assorted mini filled croissants), sliced fresh fruit tray with dip, mini fruit and yogurt parfait shooters, coffee and tea, bottled juices, and water station.

Bagel Bar ................................................................. $7.25
Assorted bagels with smoked salmon, sliced tomato and red onion, Philadelphia cream cheese, house-made honey pecan cream cheese, house made chive cream cheese, peanut butter, strawberry preserves, butter, coffee and tea, and water station.

Steel Cut Oatmeal Bar .................................................. $5.25
Our signature steel cut oatmeal with all of the fixings – brown sugar, raisins, milk, seasonal berries, pecans, dried banana chips, Wohlschlegel’s local maple syrup, coffee and tea, and water station.
Oatmeal available in your choice of: original steel cut, cinnamon, maple pecan, or brown sugar

Add bagels with butter and cream cheese ....................... $2.10/person

Make Your Own Breakfast Burrito ................................. $9.75
Flour tortillas, scrambled eggs, crumbled bacon, diced turkey sausage, sour cream, salsa, shredded cheddar Jack cheese, fresh fruit salad, coffee and tea, bottled juices, and water station.

Add guacamole ......................................................... $1.00/person

Morning Scrambler Buffet (25 person minimum) ............. $12.20
Scrambled eggs, bacon, sausage, home-fries, assorted bagels with butter and cream cheese, fresh fruit salad, coffee and tea, bottled juices, and water station
ENHANCE YOUR BREAKFAST BY ADDING ONE OR MORE OF THE FOLLOWING:

Fresh Fruit Salad ........................................ $2.90/person
Breakfast Breads ......................................... $2.65/person
French Toast Casserole ................................ $4.00/person

Meat Lover’s Breakfast Sheet Pizza
Full sheet ...................................................... $33.00
Half sheet ..................................................... $16.50

Vegetarian Breakfast Sheet Pizza
Full sheet ...................................................... $33.00
Half sheet ..................................................... $16.50

Beverage Refill (recommended if your breakfast lasts longer than 2 hours)
Refresh of coffee, tea, and water ......................... $1.75/person

Add a fresh fruit salad to any breakfast for only $2.90 per person
Break Menu

- All prices are listed per person, and we request a minimum of 20 persons for these services, unless noted otherwise. A 15% service charge is applied to all breaks.
- Prices include on-campus delivery, set-up and clean-up, plastic ware, service attendants, draping and prop for food and beverage tables. China service may be substituted for plastic ware, depending on your event location, for $1.50 extra per person.

**Hot Beverage Setup** .................................................. $2.50
Regular and decaffeinated coffee and tea, and water station

**Just Beverages** ........................................................... $3.95
Coffee and tea, assorted 12oz bottles of soda, assorted 10oz bottles of juice, and water station

**Finger Lakes** .............................................................. $3.00
Choice of two from the following: fresh fruit tray with dip, fresh vegetable tray with dip, cheese and cracker tray (groups with more than 50 guests may select all three)

**Light and Easy** ........................................................... $3.45
Assorted home-style cookies and mini brownies, with bottled soda and water station.

**The Traditional** .......................................................... $4.60
Assorted home-style cookies and mini brownies, with coffee and tea, and water station.
Dessert & Coffee Station ................. $8.10
Assorted cream puffs, Italian cookies, and miniature cakes, with coffee and tea, whipped cream, chocolate shavings, flavored syrups, and water station.

Punch & Desserts ......................... $4.20
Assorted home-style cookies, mini brownies, and miniature dessert bars, with one hour of punch service (your choice of citrus, fruit, or sherbet), and water station.

Autumn Delight .......... Minimum of 40 guests | $3.55
Assorted donut holes, your choice of either hot mulled cider or chilled apple cider, and water station.

The Refresher ....................... $5.70
Assorted mini dessert bars and Italian cookies, with bottles of lemonade and iced tea, and water station.

Crowd Pleaser ......................... $6.40
Assorted individual bags of snacks (chips, pretzels, nuts, etc.), assorted home-style cookies and mini brownies, coffee and tea, assorted 12oz bottles of soda, and water station.

Milk & Cookies ......................... $2.60
Assorted home-style cookies served warm, with sample size portions of sample size portions of chocolate milk & 2% milk. Includes a water station.

Make Your Own Trail Mix .............. $5.50
Everything you need to make your own trail mix - cashews, almonds, raisins, craisins, pretzels, Chex, banana chips, m&ms, Reeses Pieces, mini chocolate chips, Golden Grahams, and mini marshmallows (treat bags included). Comes with a water station.

Ice Cream Sundae Bar .................. $5.45
Our attendants serve the ice cream, and you add your own toppings. Includes vanilla, chocolate, and strawberry ice cream, with chocolate sauce, caramel sauce, cherries, sprinkles, Spanish peanuts, whipped cream, and a water station.
A-La-Carte Break

- Mix and match from the items below to customize your own break (20 person minimum, 15% service charge applies).
- Prices include on-campus delivery, set-up and clean-up, plastic ware, service attendants, draping and prop for food and beverage tables. China service may be substituted for plastic ware, depending on your event location, for $1.50 extra per person.

**Regular and Decaf Coffee, and Tea** .................. $2.50 per person

**Assorted Bottled Soda (12 oz.)** ............................ $1.35 each

**Bottled Lemonade (16 oz.)** ................................. $3.00 each

**Bottled Iced Tea (16.9 oz.)** ................................. $2.40 each

**Bottled Juice (10 oz.)** ........................................... $2.10 each

**Chilled Apple Cider** .......................................... $2.50/person

**Hot Apple Cider** .................................................. $2.50/person

**Fresh Whole Fruit** .............................................. $0.90 each

**Fresh Fruit Salad** ............................................... $2.90/person

**Donuts by the Dozen** min. 3 dozen ........................... $16.00

**Donut Holes by the Dozen** min. 10 dozen ...................... $4.20

**Home-style Cookies** 2 per order .............................. $1.90

**Mini Brownies** 2 per order ..................................... $2.20

**Assorted Dessert Bars** 2 per order ............................ $2.50

**Packet of Chips (1 oz.)** ....................................... $1.05 each

**Packet of Pretzels (1 oz.)** ................................... $0.75 each

**Individual Yogurt** ............................................... $1.25 each

**Granola Bars**
- Quaker bars ......................................................... $1.30 each
- Nutrigrain bars .................................................... $1.55 each
- KIND bars .......................................................... $2.00 each
FULL SERVICE
Hors D’oeuvres Reception

• Customize your own reception by selecting from our list of hot and cold hors d’oeuvres (25 person minimum, 15% service charge applies).

• We recommend 6 to 8 pieces per person for a one hour reception where no other food is served, and 3 to 4 pieces per person for a cocktail hour reception before dinner. We suggest a minimum of 10 to 12 pieces per person for receptions lasting two or more hours, or for receptions that are scheduled over the dinner hour. If you would like the items hand passed, a $1.00 per person fee will be assessed.

• Pricing includes on-campus delivery, set-up and clean-up, linen and props for catering tables, paper products, plastic ware, and attendants where appropriate.

• China service is available for an additional $1.50 per person (dependent upon event location).

• Linen for guest tables may be provided for $6.50 per table.

• Please contact us at 475-2346 for help in putting together your perfect reception.

HOT ITEMS All items priced per 25 pieces unless otherwise noted

Swedish Meatballs ................................................ $21.00
Spicy Plum Meatballs ............................................. $21.00
Chicken and Pesto in Phyllo ....................................... $27.50
Spinach and Cheese Purse ........................................ $27.50
Steak Fajitas in Phyllo ............................................ $27.50
Vegetable Spring Rolls ........................................... $29.00
Assorted Mini Quiches .......................................... $44.50
Vegetable Quesadillas ........................................... $45.00
Smoked Chicken Quesadillas .................................... $46.50
Asparagus with Asiago and Phyllo ............................... $46.50
Avocado Spring Rolls with Sweet Thai Chili ................. $46.50
Lemongrass Chicken Satay Skewers ............................ $46.50
Hibachi Beef Skewers ............................................. $51.50
Scallops Wrapped in Bacon ..................................... $51.50
Arancini with Marinara Sauce .................................. $51.50
Mini Chicken Wellentons ....................................... $51.50
Fig and Goat Cheese Flatbread .................................. $56.50
Mini Crab Cakes .................................................. $59.00
Artichoke Beignets with Pesto Aioli ........................... $59.00
**COLD ITEMS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Greek Salad Phyllo Cups</td>
<td>$24.75</td>
</tr>
<tr>
<td>Melon Wrapped in Prosciutto</td>
<td>$28.00</td>
</tr>
<tr>
<td>Deluxe Bruschetta with Assorted Toppings</td>
<td>$32.00</td>
</tr>
<tr>
<td>Mini Autumn Chicken Salad Phyllo Cups</td>
<td>$33.00</td>
</tr>
<tr>
<td>Cocktail Shrimp</td>
<td>$41.25</td>
</tr>
<tr>
<td>Fruit and Cheese Kabobs</td>
<td>$42.50</td>
</tr>
<tr>
<td>Fruit Tray (per person)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Vegetable Tray (per person)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cheese and Cracker Tray (per person)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Antipasto Tray (per person)</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

**DESSERT ITEMS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscotti</td>
<td>$27.50</td>
</tr>
<tr>
<td>Cream Puffs</td>
<td>$25.00</td>
</tr>
<tr>
<td>Eclairs</td>
<td>$37.50</td>
</tr>
<tr>
<td>Chocolate Covered Strawberries</td>
<td>$41.25</td>
</tr>
<tr>
<td>Mini Chocolate Mousse Cups</td>
<td>$42.50</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>$42.50</td>
</tr>
<tr>
<td>Mini Cakes</td>
<td>$56.25</td>
</tr>
<tr>
<td>Dessert Tray (per person)</td>
<td>$2.20</td>
</tr>
</tbody>
</table>

*Home-style Cookies, Mini Brownies, and Mini Dessert Bars*
Buffets

- Our buffet menus (with the exception of the brunch buffet) are available as lunches or dinners.
- Prices include on campus delivery, set-up and clean up, attendants, draping and prop for the buffet tables, linen for the guest tables, everything set up self-serve (including salad where applicable, bread rolls, beverages, and dessert), and plastic ware on the buffet line. Prices include hot or cold beverages. We can provide both for $1.50 extra per person. (Brunch buffet price includes coffee, tea, bottled juice, and water).
- China and silverware service can be substituted for an additional $3.50 per guest. There are a variety of setup options available, please contact the catering sales office for further information.
- All prices are listed per person, based on a service period of up to two hours. Events that are longer in duration may necessitate an additional labor charge. We request a minimum of 25 guests, and a 15% service charge applies to all buffets.
**Brunch Buffet** ................................................................. $18.00
Garden salad with house dressing, chicken French, vegetable frittata (with spinach, sun dried tomatoes, mushrooms, and feta), roasted red rosemary potatoes, bacon and pork breakfast sausage links, trifle-style yogurt parfait (low fat vanilla yogurt layered with seasonal berries, served with granola topping on the side), assorted pastries, coffee and tea, bottled juices, and a water station.

**Add a carving station to your brunch buffet**

Hand carved roast turkey ................................. $4.65/person
Hand carved baked ham ................................. $4.40/person
Hand carved beef strip loin ...................... $6.30/person

**Sandwich Buffet** ............................................................. $13.00
An assortment of deli meat sandwiches and vegetarian sandwiches on country white and country wheat bread, with pasta salad, potato chips, fruit salad, home-style cookies, and beverages

**Deluxe Sandwich Buffet** ................................ $15.75
Deli turkey, Autumn chicken salad, tuna salad, and chilled roasted vegetable sandwiches on brioche rolls and wraps with brown rice and apple salad, baby spinach and strawberry salad with poppy seed dressing, fresh fruit salad, home-style cookies, and beverages.

**Make Your Own Salad Buffet** ................................ $15.95
Rolls with butter, romaine and spring mix lettuce, croutons, hard boiled eggs, grilled chicken strips, julienne ham and turkey, tomatoes, cucumbers, onions, grated carrots, shredded Asiago cheese, ranch dressing, balsamic vinaigrette dressing, fresh fruit salad, carrot cake, and beverages.

**Picnic Buffet** ............................................................. $15.30
Tossed salad, Zweigle's hot dogs, certified Angus beef quarter pound hamburgers, BBQ beans, zesty hot sauce, pasta salad, potato chips, watermelon wedges, cookies, brownies, and beverages

Add Cornell Chicken .................................. $2.25 extra/person

**Taco Buffet** .............................................................. $15.40
Soft and hard shells, your choice of two meats: ground beef, diced chicken with peppers and onions, or shredded carnitas, yellow rice, black bean and roasted corn salad, stewed black beans, lettuce, cheddar Jack cheese, pico de gallo, house-made salsa verde, sour cream, churros, and beverages.

Add guacamole ........... $1.00 extra/person
Add chips and queso...... $2.50 extra/person

**Pasta Buffet** ............................................................. $13.75
Tossed salad with house dressing, penne pasta and bow tie pasta, your choice of two sauces (meat, marinara, or Alfredo), seasonal vegetable, breadsticks, Italian cookies, and beverages.

Add chicken Parmesan ................. $4.00 extra/person
Add braised meatballs & Italian sausage ................. $3.00 extra/person
**Taste of Italy Buffet** ........................................ $15.70  
Caesar salad, Texas toast, antipasto platter, penne tossed with sauce Bolognese, tortellini Florentine, seasonal vegetable, chocolate cream puffs & cannolis, and beverages.  
Add chicken picatta ........................................... $4.00 extra/person  
Add braised meatballs & Italian sausage ................. $3.00 extra/person  

**Bistro Buffet** ........................................... $19.00  
Bistro chopped salad with house made roasted garlic buttermilk dressing (served with bacon on the side), bread rolls with butter, seared chicken breast topped with goat cheese, bacon, and a balsamic reduction, zucchini cakes with marinara sauce, pea risotto, roasted cauliflower, frosted mini brownies, and beverages.

**Stuffed Pork Loin Buffet** .................................. $22.50  
Roasted beet and kale salad with goat cheese, bread rolls with butter, pork loin stuffed with spinach, sun-dried tomato and Asiago cheese, and topped with a brandy Dijon cream sauce, Portobello stuffed with spinach, zucchini, yellow squash, sun-dried tomato, garlic smashed potatoes, seasonal vegetables, baker’s dessert of the day, and beverages.

**All American Buffet** ........................................ $22.75  
Field green salad with balsamic vinaigrette, bread rolls, with your choice of two meats (sliced strip loin with au jus, roasted salmon with lemon tarragon buerre blanc sauce, or chicken French), smashed red skin potatoes, green bean almondine, your choice of dessert (chocolate cake or carrot cake), and beverages.

**Memphis BBQ Buffet** ............................................ $21.85  
Roasted potato salad with bleu cheese dressing and bacon, house-smoked pulled pork and pulled chicken with slider rolls, macaroni and cheese, fried green tomatoes with spicy ranch, roast vegetables, honey glazed corn bread, watermelon wedges, pecan pie, and beverages.

**Backyard BBQ** ................................................. $22.75  
Grilled Cornell bone-in chicken, house smoked BBQ ribs, honey glazed corn bread, corn on the cob, salt potatoes, macaroni or pasta salad, cucumber and tomato salad, watermelon wedges, pound cake with strawberries, and beverages.

**Hand Carved Buffet** ......................................... $25.35  
Tossed salad with house dressing, fresh bread rolls with butter, your choice of hand-carved meat (roast turkey, baked ham, or beef strip loin), spinach lasagna with meat sauce and marinara sauce on the side, seasonal vegetables, roasted red rosemary potatoes, fresh fruit salad, assorted bite-sized desserts (mini cakes, mini cheesecakes and eclairs), and beverages. * $50.00 Chef fee to have a Chef carve on site at the event (one Chef needed per 100 guests)

**ENHANCE YOUR BUFFET BY ADDING ONE OR MORE OF THE FOLLOWING:**  
Green Salad.. ................................. $1.85/person  
Soup du Jour................................. $3.20/person
Served Meals

- Add wine service to your meal - $9.00 per person (may necessitate a temporary liquor license, please contact the catering sales office for assistance).

- Served meals are available as luncheons or dinners. Pricing includes the entree course, fresh baked bread, water service, and beverage service (coffee & tea service or soda service, or both for $1.50 extra per person).

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

- All prices are listed per person, based on service period of up to two hours. Events that are longer in duration may necessitate an additional labor charge. We request a minimum of 25 guests, and a 15% service charge applies to all served meals.

HOT MEALS

Chicken Marsala ................................................................. $14.40
Pan seared chicken breast topped with a marsala wine and mushroom sauce, served with Parmesan herb orzo and seasonal vegetable.

Chicken Picatta ................................................................. $14.40
Seared chicken breast topped with capers, artichoke hearts, mushrooms, and tomatoes, in a lemon butter sauce. Served with rice pilaf and seasonal vegetable.

Chicken French ................................................................. $14.40
Egg-battered chicken breast in a lemon butter sauce, served with rice pilaf and seasonal vegetable.

Chicken Parmesan ............................................................ $14.40
Lightly breaded chicken breast, fried, served with marinara sauce and penne pasta. Accompanied with seasonal vegetables.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Steakhouse Braised Tenderloin Tips</strong></td>
<td>$16.25</td>
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<tr>
<td>Steakhouse braised tenderloin tips</td>
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<tr>
<td>accompanied with onions, peppers,</td>
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<tr>
<td>tomatoes, and mushrooms.</td>
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<tr>
<td>Served over Parmesan risotto.</td>
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<tr>
<td><strong>Chicken Bruschetta</strong></td>
<td>$14.40</td>
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<tr>
<td>Marinated grilled chicken breast</td>
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<tr>
<td>topped with fresh bruschetta, and</td>
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<tr>
<td>finished with a balsamic reduction.</td>
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<tr>
<td>Served with vegetable couscous and</td>
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<tr>
<td>seasonal vegetable.</td>
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<tr>
<td><strong>Salmon with Pineapple Salsa</strong></td>
<td>$17.50</td>
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<tr>
<td>Seared salmon with pineapple salsa,</td>
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<tr>
<td>served with rice pilaf, with seasonal</td>
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<tr>
<td>vegetables.</td>
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<tr>
<td><strong>Maryland Crab Cake</strong></td>
<td>$20.00</td>
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<tr>
<td>Maryland crab cake</td>
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<tr>
<td>with a spicy aioli sauce,</td>
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<tr>
<td>served with roasted potatoes and</td>
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<tr>
<td>green beans almonds.</td>
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<tr>
<td><strong>Ziti with Meatballs or Italian Sausage</strong></td>
<td>$12.75</td>
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<tr>
<td>Ziti with marinara sauce and your choice</td>
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<tr>
<td>of either meatballs or Italian sausage,</td>
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<tr>
<td>served with seasonal vegetables.</td>
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<tr>
<td><strong>Stuffed Shells (Vegetarian)</strong></td>
<td>$12.50</td>
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<tr>
<td>Stuffed shells with your choice of either</td>
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<tr>
<td>marinara or Florentine sauce, with</td>
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<tr>
<td>seasonal vegetables.</td>
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<tr>
<td>**Eggplant Roulette over Bow Tie Pasta</td>
<td>$12.75</td>
</tr>
<tr>
<td>(Vegetarian)**</td>
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</tr>
<tr>
<td>Eggplant roulette over bow tie pasta,</td>
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<tr>
<td>in a rosé sauce, served with seasonal</td>
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</tr>
<tr>
<td>vegetables.</td>
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<tr>
<td><strong>Mushroom Bolognese (Vegetarian)</strong></td>
<td>$12.75</td>
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<tr>
<td>Mushroom Bolognese sauce over rigatoni,</td>
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<tr>
<td>topped with shaved Parmesan.</td>
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<tr>
<td><strong>Grilled Vegetable Napoleon (Vegetarian)</strong></td>
<td>$13.75</td>
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<tr>
<td>Portobello mushroom stacked with marinated</td>
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<tr>
<td>grilled vegetables and topped with</td>
<td></td>
</tr>
<tr>
<td>melted mozzarella cheese, served with</td>
<td></td>
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<tr>
<td>brown rice</td>
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</tbody>
</table>
SALAD ENTRÉES

Cobb Salad .................................................... $15.40
Mixed greens, grilled chicken breast, cucumber, hardboiled egg, diced tomatoes, bacon, avocado, and bleu cheese crumbles, served with balsamic vinaigrette.

Chilled Grilled Lemon Chicken with Tossed Greens ................... $13.90
Boneless chicken breast grilled in our own special lemon marinade and chilled, served with mixed greens and house dressing.

Chilled Marinated Flank Steak with Tossed Greens .................... $16.90
Flank steak grilled to perfection and sliced thin, served on fresh greens with Italian balsamic dressing.

Chilled Grilled Portobello with Tossed Greens (Vegetarian) ...... $13.90
Chilled grilled sliced Portobello mushroom, served on fresh greens with Italian balsamic dressing and pita bread triangles.

Greek Pasta Salad with Chicken ........................................ $13.90
Bow tie pasta tossed in a light Greek dressing, topped with fresh basil, feta cheese, and olives. Served with grilled chicken breast, sun-dried tomatoes and baby spinach.

Greek Pasta Salad with Portobello Mushroom (Vegetarian) ..... $13.90
Bow tie pasta tossed in a light Greek dressing, topped with fresh basil, feta cheese, and olives. Served with grilled Portobello mushrooms, sun-dried tomatoes and baby spinach.
ADD A SALAD COURSE TO YOUR SERVED MEAL

**Mixed Green Salad** ........................................... $1.85/person
*Served with House Dressing*

**Caesar Salad** ............................................... $1.85/person

**Baby Spinach and Strawberry Salad** ................ $1.85/person
*Served with poppy seed dressing*

**Kale and Roasted Beet Salad** .......................... $1.85/person
*Served with goat cheese and balsamic dressing*

**Corn, Black Beans, Tomato, and Chopped Romaine Salad** ........................ $1.85/person
*Served with chipotle ranch dressing*

ADD A DESSERT COURSE TO YOUR SERVED MEAL

**Carrot Cake** .................................................... $4.75/person

**Cheesecake with Seasonal Topping** .................. $4.75/person

**Chocolate Cake** ............................................. $4.75/person

**Chocolate Mousse in a Chocolate Cup** ............ $4.75/person

**Italian Lemon Cream Cake** ............................... $4.75/person

**Nutella Torta** ................................................ $4.75/person

**Peanut Butter Thunder Cake** ............................ $4.75/person

**Salted Caramel Crunch Cake** ............................. $4.75/person

**Snickers Blitz Pie** .......................................... $4.75/person

**Tiramisu** ...................................................... $4.75/person

**Vanilla Bean Cheesecake** ............................... $4.75/person
Bars & Beverages

- Bar and beverage prices include on-campus delivery, set-up and clean-up, plastic ware, service attendants, draping for the beverage/bar tables.
- China/glassware may be substituted for plastic ware for $2.00 extra per person, ($3.00 extra per person for a full liquor bar), depending on the location of your event.
- We require a minimum of 25 guests for bars with alcohol, and 20 guests for beverage setups without alcohol.

**Hot Beverage Setup** .............................................................. $2.50
Regular and decaffeinated coffee and tea, and water station

**Just Beverages** ................................................................. $3.95
Coffee and tea, assorted 12oz bottles of soda, assorted 10oz bottles of juice, and water station

**Deluxe Coffee Display** ....................................................... $3.40
Regular and decaffeinated coffee and tea, hot chocolate, whipped cream, chocolate shavings, flavored syrups, and water station

**Fruit Infused Water** ........................................................... $38.00/3-gallons
Served by the 3-gallon container (each yields ~ 40 cups). Available in the following flavors: Strawberry mint, cucumber mint, strawberry basil, watermelon rosemary, mixed melon, citrus bliss, cucumber orange and thyme.

**Punch Service**
Your choice of served punch (citrus, fruit, or sherbet), and water station priced by the hour.
One hour .............................................................. $2.00
Two hours ................................................................. $3.60
Three hours ............................................................. $4.80

**Open Soda and Juice Bar**
Soda, juice, and water service priced by the hour.
One hour .............................................................. $2.25
Two hours ................................................................. $4.05
Three hours ............................................................. $5.40

**Open Beer, Wine, Soda, and Juice Bar**
Beer, wine, soda, juice, and water service priced by the hour.
One hour .............................................................. $10.95
Two hours ................................................................. $12.95
Three hours ............................................................. $14.95
Four hours .............................................................. $16.95
Full Open Liquor Bar

*Premium liquors, beer, wine, soda, juice, and water service priced by the hour.*

- One hour ................................................................. $15.95
- Two hours ............................................................... $18.95
- Three hours ............................................................ $21.95
- Four hours ............................................................. $24.95

Cash Bar

- This service is available as a full liquor bar, or beer, wine, soda and juice bar, and requires temporary liquor license(s). There is a $27.00 per hour charge per bartender for the duration of the event, plus 3 hours to allow for set up and clean up.
- We recommend one bartender per 75 guests.

**Temporary liquor license** ........................................ $55.00/license

**Bartender** ................................................................ $27.00/hour
Additional Services

Tablecloths ...................................................... $6.50 each
Guest table linen for breakfasts, breaks, and receptions

Table Draping .................................................. $18.00 each
Draping for registration tables, gift tables, etc.

Water Set-up
Water at your podium or panel setup for speakers, meetings, etc. Panel set up is for up to four people and includes one table draping.

With catering service ...................................... $5.50/podium set up
Without catering service ................................... $15.50/podium set up
With catering service ...................................... $21.50/panel set up
Without catering service ................................... $31.50/panel set up

Terms and Conditions

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.

Service Levels/Service Charge
We offer full service catering, and drop off service. A 15% service charge is assessed with our full service catering. Drop offs are not subject to a service charge. We are not able to mix and match full service and drop off within the same event (for example, we cannot provide beverage full service and drop off platters of food). Full service pricing is based on events lasting up to two hours. Longer events may necessitate an additional labor charge.

Guarantee
For institute-level events, all final details (guarantee of attendance, details of any special dietary requirements, event timing, etc.) are due two weeks prior to the event date. For all other events, final details are due one week before your event. The guarantee of attendance is not subject to reduction. Increases to your guarantee are subject to approval and may be assessed additional charges.

Cancellations
Events or items canceled or changed after the original placing of your order will be subject to all charges directly incurred in the preparation of your event. Catering canceled less than one week prior to your event will be subject to a fee.
On Campus Delivery
The event location must be unlocked and available at least 1 - 2 hours prior to the event start time (depending on the scope of the event) as shown on the event order. A member of the catering sales office will let you know what tables are needed for food and beverage. It is the customer’s responsibility to order these tables, along with room set up and reset, from Facilities Management Services.

Off Campus Events
Off campus locations within a 15 mile radius of campus necessitate a $55.00 delivery charge. For delivery locations further afield, please contact our sales office. Events off campus typically are with plastic ware only. If china service is desired, a surcharge will apply.

Minimums
Our served meals, buffets, and hors d’oeuvres receptions have a minimum required guest count of 25 persons. All other full service catered events have a minimum required guest count of 20 persons. In a case when we provide service for a smaller group, a $50.00 flat fee will be added. Drop offs between 8 am and 5 pm Monday through Friday require a $50.00 minimum purchase. Drop offs outside those hours and on Saturdays require a $100.00 minimum purchase. Any catering (drop off or full service) on Sundays requires a $500.00 minimum purchase.

Exclusive Catering Rights/Right of First Refusal
RIT Catering and RIT Dining have exclusivity at the Gene Polisseni Center. Additionally, RIT Catering has right of first refusal for events at the Joseph M. Lobozzo Alumni House and University Gallery.

Bars
A temporary New York State Liquor License is required for most events involving alcohol, taking place anywhere other than the RITZ Sports Zone or GPC Club Lounge/Alumni Terrace. 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 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 check, Visa, MasterCard, or Discover Card, 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 props are the property of RIT Catering. No food can be removed from the catering event unless prior arrangements have been made. For 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.

Current pricing posted on our website is good through August 23rd, 2020, however, pricing is subject to change without notice.