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. Pricing includes delivery, paper products, plastic ware, and disposable serving utensils (unless otherwise noted).

Assorted Bagels .......................................................... $12.00/half dozen
Includes butter and cream cheese

Assorted Pastry Tray
Minister Danish, mini cinnamon rolls, mini filled croissants, and fresh baked muffins
Small (serves 15-20) ...................................................... $35.50
Large (serves 30-35) ..................................................... $71.00

Assorted Donuts ............................................................ $12.60/dozen
Minimum order of 3 dozen

Assorted Donut Holes ..................................................... $4.20/dozen
Minimum order of 10 dozen

Cookie Tray
Small (serves 15-20) ...................................................... $32.50
Large (serves 30-35) ..................................................... $60.00

Assorted Dessert Tray
Assorted home-style cookies, mini brownies, and assorted dessert bars
Small (serves 15-20) ...................................................... $38.15
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) ...................................................... $28.00
Large (serves 30-35) ..................................................... $49.00

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) ...................................................... $25.00
Large (serves 30-35) ..................................................... $44.00

Cheese and Cracker Tray
An assortment of domestic and imported cheeses with a selection of crackers
Small (serves 15-20) ...................................................... $40.00
Large (serves 30-35) ..................................................... $72.00

Antipasto Tray
Grilled zucchini and yellow squash, asparagus, mozzarella cheese, ham, salami, and olives.
Small (serves 15-20) ...................................................... $40.00
Large (serves 30-35) ..................................................... $72.00

Sheet Cake
Available in chocolate, yellow cake, half chocolate & half yellow, or marble.
Half sheet (serves 30-35) ............................................... $44.00
Full sheet (serves 60-70) ............................................... $76.00
*Plates, napkins, and forks charged separately ................................ $0.20/person

A LA CARTE ADD ONS

Home-style Cookies ....................................................... $1.85/person
Mini Brownies ............................................................. $2.10/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 ........................................................... $1.50 each
KIND bars ................................................................. $2.00 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).
- We require a $50.00 minimum order for boxed salads deliveries.

**Caesar Salad** ..................................................... $7.20
Romaine lettuce, asiago, red onions, hard-boiled egg, prosciutto, croutons, and classic Caesar dressing on the side.
Topped with Chicken Breast .................................... $11.30

**Garden Salad**
Mixed greens with asparagus, cucumber, carrots, and tomatoes, served with balsamic vinaigrette on the side.
Topped with Portobello or Chicken Breast ...................... $11.30
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 ...................... $11.30
Topped with flank steak or shrimp ..................... $14.20

**Cobb Salad** ...................................................... $12.75
Romaine lettuce, grilled chicken breast, avocado, bacon, tomatoes, onion, and hard boiled egg, with buttermilk ranch dressing on the side.

**Soba Noodle Salad**
Soba noodles, red peppers, Napa cabbage, carrots, daikon, and scallions, tossed in a yuzu chili dressing.
Topped with a medley of shiitake, Portobello, and oyster mushrooms .................. $14.20
Topped with marinated flank steak or seared salmon .................. $14.65

**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).
- We require a $50.00 minimum order for sandwiches

**Boxed Lunch Special** ............................................. $7.75
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** .......................................................... $10.00
- **Individually Boxed** ............................................... $10.25
- 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**
  - **Turkey on Brioche**
  - **Ham on Brioche**
  - **Roast Beef on Brioche**
  - **Autumn Chicken Salad on a Croissant**
  - **Tuna Salad on a Croissant**

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

<table>
<thead>
<tr>
<th>Sides</th>
<th>Fruit</th>
<th>Dessert</th>
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</thead>
<tbody>
<tr>
<td>Potato Salad</td>
<td>Fresh Fruit Salad</td>
<td>Chocolate Chip Cookies</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>Apple</td>
<td>Harvest Cookies</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>Orange</td>
<td>Mini Frosted Brownies</td>
</tr>
<tr>
<td>Kettle Cooked Chips</td>
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</tbody>
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SIGNATURE SANDWICHES

Platter .......................................................... $12.35
Individually Boxed ........................................... $12.60

• 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 jalapenos. 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

Pastrami Sandwich
Pastrami 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 applewood smoked bacon, and American cheese. Served on Italian white bread, with Dijon cajun aioli on the side

Vegetarian Banh Mi (V)
Roasted crushed beet puree, with julienned pickled carrots, daikon, & English cucumbers, fresh cilantro, and thinly sliced jalapenos. Served on a baguette.

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

Sides
- Farro Salad
- Cucumber & Tomato Salad
- Potato Salad
- Macaroni Salad
- Pasta Salad
- Kettle Cooked Chips

Fruit
- Mojito Fresh Fruit Salad
- Strawberry Orange Salad
- Acai Bowl with Seasonal Berries
- Fresh Fruit Salad
- Apple
- Orange

Dessert
- Mini Cake Truffles
- Chocolate Chip Cookies
- Harvest Cookies
- Mini Frosted Brownies
- Mini Salted Caramel Pretzel Crusted Brownies

Pizza & Wings

• $50.00 minimum order is required. Pricing includes on campus delivery, paper products, plastic ware, and disposable serving utensils.
• 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 ....................................................... $32.00
- Half Sheet ...................................................... $16.00

Vegetarian Breakfast Pizza
Eggs, tomatoes, caramelized onions, roasted red peppers, spinach, mushrooms, feta, and mozzarella
- Full Sheet ....................................................... $32.00
- Half Sheet ...................................................... $16.00

Cheese Pizza
Additional toppings: Pepperoni, Italian Sausage, Bacon, Ham, Grilled Chicken, Mushrooms, Sweet Peppers, Onions, Olives, Broccoli, Extra Cheese
- Full Sheet ....................................................... $24.50
- Half Sheet ...................................................... $12.25
- Per topping ................................................... $3.20

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 ..................................................... $11.95
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 ........................................ $4.00 each
(Yields 15 cups)

Bottled Soda (12 oz.) ............................................... $1.30 each
Coke, Diet Coke, Sprite

Bottled Juice (10 oz.) ............................................... $2.05 each
Orange, Mixed Berry, Apple

Bottled Huberts Lemonade (16 oz.) ................................ $3.00 each
Original, Raspberry

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. 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 $6.00 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 .............................................. $4.50
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 ...................... $2.00/person

Make Your Own Breakfast Burrito .......................... $9.20
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 .................................. $11.20
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 ............................................. $2.80/person
- Breakfast Breads ............................................. $2.65/person
- French Toast Casserole .................................... $3.75/person

Meat Lover’s Breakfast Sheet Pizza
Full sheet ......................................................... $32.00
Half sheet ......................................................... $16.00

Vegetarian Breakfast Sheet Pizza
Full sheet ......................................................... $32.00
Half sheet ......................................................... $16.00

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 $2.80 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 .......................................................... $3.90
Coffee and tea, assorted 12oz bottles of soda, assorted 10oz bottles of juice, and water station

Finger Lakes .......................................................... $2.90
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 .......................................................... $3.30
Assorted home-style cookies and mini brownies, with bottled soda and water station.

The Traditional ........................................................ $4.50
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 | $3.45
Assorted donut holes, your choice of either hot mulled cider or chilled apple cider, and water station.

The Refresher ................................................. $5.65
Assorted mini dessert bars and Italian cookies, with bottles of lemonade and iced tea, and water station.

Crowd Pleaser .............................................. $6.25
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 chocolate milk, 2% milk, and skim milk. Includes a water station

Make Your Own Trail Mix .................. $5.50
Everything you need to make your own trail mix - cashews, almonds, raisins, cranberries, chocolate chips, marshmallows, M&Ms, golden grahams, and pretzels. 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, and 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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Regular and Decaf Coffee, and Tea</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Assorted Bottled Soda (12 oz.)</td>
<td>$1.30 each</td>
</tr>
<tr>
<td>Bottled Lemonade (16 oz.)</td>
<td>$3.00/each</td>
</tr>
<tr>
<td>Bottled Iced Tea (16.9 oz.)</td>
<td>$2.40/each</td>
</tr>
<tr>
<td>Bottled Juice (10 oz.)</td>
<td>$2.05/each</td>
</tr>
<tr>
<td>Chilled Apple Cider</td>
<td>$2.40/person</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$2.40/person</td>
</tr>
<tr>
<td>Fresh Whole Fruit</td>
<td>$0.90/each</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$2.80/person</td>
</tr>
<tr>
<td>Donuts by the Dozen min. 3 dozen</td>
<td>$12.60</td>
</tr>
<tr>
<td>Donut Holes by the Dozen min. 10 dozen</td>
<td>$4.20</td>
</tr>
<tr>
<td>Home-style Cookies 2 per order</td>
<td>$1.85</td>
</tr>
<tr>
<td>Mini Brownies 2 per order</td>
<td>$2.10</td>
</tr>
<tr>
<td>Assorted Dessert Bars 2 per order</td>
<td>$2.50</td>
</tr>
<tr>
<td>Packet of Chips (1 oz.)</td>
<td>$1.05 each</td>
</tr>
<tr>
<td>Packet of Pretzels (1 oz.)</td>
<td>$0.75 each</td>
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<tr>
<td>Individual Yogurt</td>
<td>$1.25 each</td>
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<tr>
<td>Granola Bars</td>
<td></td>
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<tr>
<td>Quaker bars</td>
<td>$1.30 each</td>
</tr>
<tr>
<td>Nutrigrain bars</td>
<td>$1.50 each</td>
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**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** .................. $4.00 each  
(Yields 15 cups)

**Bottled Soda (12 oz.)** .................. $1.30 each  
Coke, Diet Coke, Sprite

**Bottled Juice (10 oz.)** .................. $2.05 each  
Orange, Mixed Berry, Apple

**Bottled Huberts Lemonade (16 oz.)** .................. $3.00 each  
Original, Raspberry

**Bottled Honest Tea (16.9 oz.)** .................. $2.40 each
Hors D’oeuvres Reception

• Customize your own reception by selecting from our list of hot and cold hors d’oeuvres.

• 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 $6.00 per table.

• Please feel free to 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 ................................................ $20.00
Spicy Plum Meatballs ............................................. $20.00
Chicken and Pesto in Phyllo ....................................... $26.25
Spinach and Cheese Purse ......................................... $26.25
Steak Fajitas in Phyllo ............................................ $26.25
Vegetable Spring Rolls ...........................................  $29.00
Assorted Mini Quiches ..........................................  $43.50
Vegetable Quesadillas ...........................................  $43.75
Smoked Chicken Quesadillas .................................... $45.00
Asparagus with Asiago and Phyllo ................................. $45.00
Avocado Spring Rolls with Sweet Thai Chili ......................... $45.00
Hibachi Beef Skewers ............................................. $50.00
Scallops Wrapped in Bacon ...................................... $50.00
Arancini with Marinara Sauce ..................................... $50.00
Fig and Goat Cheese Flatbread .................................. $55.00
Mini Crab Cakes ................................................. $57.50
Artichoke Beignets with Pesto Aioli .............................. $58.75
COLD ITEMS

- Mini Greek Salad Phyllo Cups ........................................ $24.00
- Melon Wrapped in Prosciutto ........................................... $27.50
- Deluxe Bruschetta with Assorted Toppings .......................... $31.00
- Mini Autumn Chicken Salad Phyllo Cups .............................. $32.00
- Cocktail Shrimp ................................................................ $40.00
- Fruit and Cheese Kabobs .................................................. $41.25
- Fruit Tray (per person) ..................................................... $2.90
- Vegetable Tray (per person) ................................................ $2.90
- Cheese and Cracker Tray (per person) ............................... $2.90
- Antipasto Tray (per person) .............................................. $3.90

DESSERT ITEMS

- Biscotti .............................................................................. $25.00
- Cream Puffs ........................................................................ $25.00
- Eclairs ................................................................................ $37.50
- Mini Cake Truffles .......................................................... $37.50
- Chocolate Covered Strawberries ....................................... $40.00
- Mini Chocolate Mousse Cups ........................................... $41.25
- Mini Cheesecakes ............................................................ $41.25
- Mini Cakes ......................................................................... $55.00
- Dessert Tray (per person) ................................................ $2.20

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 $2.50 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 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 buffets.
Brunch Buffet ................................. $17.50
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 patties, truffle-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 ............................... $12.80
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 ........................ $15.45
Deli turkey, Autumn chicken salad, tuna salad, and chilled roasted vegetable sandwiches on brioche rolls and croissants, 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, croatons, sliced 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 ................................. $13.90
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 ......................... $2.20 extra/person

Taco Buffet ................................ $14.95
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 ................................ $13.35
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 ....................... $3.90 extra/person
Add braised meatballs & Italian sausage .......... $2.90 extra/person

Taste of Italy Buffet ......................... $15.25
Caesar salad, Texas toast, antipasto platter, penne tossed with sauce Bolognese, tortellini Florentine, seasonal vegetable, chocolate cream puffs & cannolis, and beverages.
Add chicken picatta ......................... $3.90 extra/person
Add braised meatballs & Italian sausage .......... $2.90 extra/person

Bistro Buffet ................................ $18.50
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, pea risotto, roasted cauliflower, frosted mini brownies, and beverages.

Stuffed Pork Loin Buffet ...................... $22.50
Roasted beef 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, and Asiago cheese, garlic smashed potatoes, seasonal vegetables, mini salted caramel pretzel crusted brownies, and beverages.

All American Buffet ......................... $22.15
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 ......................... $21.20
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, corn bread, watermelon wedges, pecan pie, and beverages.

Backyard BBQ .............................. $22.15
Grilled Cornell bone-in chicken, BBQ baby back ribs, 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 (cake truffles, mini cheesecakes and eclairs), and beverages.

ENHANCE YOUR BUFFET BY ADDING ONE OR MORE OF THE FOLLOWING:
Green Salad.. ..................... $1.85/person
Soup du Jour .................. $3.10/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 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.

HOT MEALS

Chicken Marsala ................................................... $12.00
Pan seared chicken breast topped with a marsala wine and mushroom sauce, served with parmesan herb orzo and seasonal vegetable.

Chicken Piccata ................................................... $12.00
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 ................................................... $12.00
Egg-battered chicken breast in a lemon butter sauce, served with garden rice and seasonal vegetable.

Chicken Parmesan ................................................... $12.00
Lightly breaded chicken breast, fried, served with marinara sauce and penne pasta. Accompanied with seasonal vegetables.

Chicken Florentine Alfredo ................................................... $11.00
Chicken breast served over bow tie pasta with roasted red peppers, spinach, and Alfredo sauce.

Steakhouse Braised Tenderloin Tips ................................................... $13.90
Steakhouse braised tenderloin tips accompanied with onions, peppers, tomatoes, and mushrooms. Served over rice pilaf.

NY Strip Steak ................................................... $25.25
8oz NY strip steak with roasted redskin potatoes and seasonal vegetables.

Filet Mignon ................................................... $25.25
6oz tender filet served with garlic smashed potatoes and seasonal vegetables.

Salmon with Mango Salsa ................................................... $15.00
Seared salmon with mango salsa, served over rice pilaf, with seasonal vegetables.

Maryland Crab Cakes ................................................... $17.50
Maryland crab cakes with a spicy aioli sauce, served with roasted potatoes and green beans almandine.

Stuffed Shells (Vegetarian) ................................................... $10.50
Stuffed shells with your choice of marinara or Alfredo sauce, with seasonal vegetables.

Stuffed Shells over Bow Tie Pasta (Vegetarian) ................................................... $10.75
Eggplant roulette over bow tie pasta, in a rosé sauce, served with seasonal vegetables.

Portobello Florentine Alfredo (Vegetarian) ................................................... $11.00
Portobello mushroom served over bow tie pasta with roasted red peppers, spinach, and Alfredo sauce.

Ziti with Meatballs or Italian Sausage ................................................... $10.00
Ziti with marinara sauce and your choice of either meatballs or Italian sausage, served with seasonal vegetables.

Rigatoni Bolognese ................................................... $10.00
Bolognese sauce (beef tenderloin, pork loin, ground sausage, and soffritto) over rigatoni, topped with shaved parmesan cheese.

Linguine with Clam Sauce ................................................... $11.50
Clams in a white wine butter sauce served over linguine, topped with shaved parmesan cheese, served with seasonal vegetables.

Grilled Vegetable Napoleon (vegetarian) ................................................... $11.75
Portobello mushroom stacked with marinated grilled vegetables and topped with melted mozzarella cheese, served with brown rice.
**SALAD ENTREÉS**

**Cobb Salad** ................................................................. $13.00
Mixed greens, grilled chicken breast, cucumber, hard-boiled egg, diced tomatoes, bacon, avocado, and bleu cheese crumbles, served with balsamic vinaigrette.

**Chilled Grilled Lemon Chicken with Tossed Greens** .................. $11.55
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** ............... $14.45
Flank steak grilled to perfection and sliced thin, served on fresh greens with Italian balsamic dressing and pita bread triangles.

**Chilled Grilled Portobello with Tossed Greens (Vegetarian)** ..... $11.55
Chilled grilled sliced Portobello mushroom, served on fresh greens with Italian balsamic dressing and pita bread triangles.

**Greek Pasta Salad with Chicken** .................................. $11.55
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)** .... $11.55
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.

**Chicken and Kale Grain Bowl** ....................................... $12.35
Kale, goat cheese, and beets, tossed with quinoa pilaf and cranraisins, oranges, and pecans. Topped with chilled grilled chicken breast.

**Vegetarian Grain Bowl (Vegetarian)** ................................. $11.85
Kale, goat cheese, and beets, tossed with quinoa pilaf and cranraisins, oranges, pecans, black beans, and chick peas.

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**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.

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**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 $1.50 extra per person, ($2.00 extra per person for a full liquor bar), depending on the location of your event.

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

Just Beverages .......................................................... $3.90
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 ................................................................. $13.95
Two hours ................................................................. $16.95
Three hours .............................................................. $19.95
Four hours ................................................................. $22.95

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 $25.00 per hour charge per bartender for the duration of the event, plus 3 hours to allow for set up and clean up.
- Minimum of four hours (recommend one bartender per 75 guests)

Temporary liquor license .............................................. $55.00/license
Bartender ................................................................. $25.00/hour
Additional Services

Tablecloths ................................................. $6.00 each
Guest table linen for breakfasts, breaks, and receptions

Table Draping .............................................. $15.00 each
Draping for registration tables, gift tables, etc.

Water Set-up
Water at your podium or panel setup for speakers, meetings, etc. Panel setup 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

Conference Room Setups
A glass at each place around your meeting table, with a pitcher of iced water at every other place.

Iced water only ............................................. $1.70/person
Iced water with bowls of snack mix at every other place around the meeting table ..................... $2.50/person
Iced water with bowls of mints at every other place around the meeting table ......................... $2.50/person
Iced water with bowls of snack mix and bowls of mints at every other place around the meeting table ............. $3.50/person