



Catering Menu



SUNY CORTLAND
CATERING SERVICES



Ordering Guidelines

We promise to make every effort to accommodate all of your catering requests.

Please provide us with a minimum of 30 business days' notice when you place a catering order. Catering orders requesting alcohol must be submitted with a 60-day notice in order to obtain a license from the NY State Liquor Authority.

Business days are considered to be Monday through Friday, non-holiday. We recommend placing your order as early as possible so we can at least get your event on record. While every effort is made to accommodate all catering requests, we cannot guarantee service with notice of less than 30 business days, 60 if requiring alcohol.

To meet your catering needs, we require the following information 15 business days prior to the event:

- Final menu selection
- Final attendance guarantees

NOTE: Campus Catering cannot co-mingle events with other catering/restaurant services nor can outside food be combined for in-person catered events.

Our business workdays are Monday through Friday from 8 a.m. to 4:30 p.m.; all arrangements must be made within these hours. A 15 percent late fee will be applied for events booked or modified outside of our guidelines.

Cancellation or Change Events

If you plan on canceling or changing your event, please notify our office via phone or e-mail by noon, 15 business days prior to your event. Should you need to cancel your event in less than 15 business days, we will charge 50 percent of the cost of the event. In the event of a late cancellation due to severe weather, every attempt will be made to keep the costs billed to the customers at a minimum on a case-by-case basis.



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Breakfast & Brunch

Our breakfast buffet and brunch setups are attractively displayed with necessary service ware and condiments.
Minimum 20 guests. Two hours of service.

Continental Breakfast

\$8.60 per person

Regular and decaf coffee, hot tea, orange juice, iced water, single baked good and cut fresh fruit

Breakfast Buffet

\$13.50 per person

Single baked good, scrambled eggs, choice of bacon or sausage links, choice of hash browns or home fries, cut fruit, regular and decaf coffee, hot tea, and orange juice

Add a second entrée - \$2.90 per person:

French toast, pancakes, breakfast sandwich, quiche Lorraine or vegetable quiche

Deluxe Brunch

\$18.30 per person

Single baked good, scrambled eggs, bacon or sausage links, hash browns or home fries, cut fruit, bowtie pasta with roasted vegetables in a wine cream sauce, and sautéed chicken breast with chicken jus, regular and decaf coffee, hot tea and orange juice

Hot Oatmeal Bar

\$7.10 per person

Hot oatmeal, brown sugar, dried cranberries, golden raisins, diced apples, toasted almonds, syrup, honey and cream

Additions & Enhancements

Add a bakery option for an additional \$2.50 per person

Bagels, mini Danish, muffins, an assortment of filled croissants, scones, and small cookies

Add any of the following (price per person)

Nutrigrain/granola bars \$3.00 | cut fruit \$3.00 | yogurt \$3.00 | assorted hand fruit \$2.00

Beverage Break

Coffee Break

\$3.10 per person

Coffee, decaf, hot tea, iced water, cream, sugar and sugar substitutes

Mid-Day Break

\$5.30 per person

Coffee, decaf, hot tea, iced water, cream, sugar, sugar substitutes and choice of single baked good

Hot Chocolate With Mini Marshmallows

\$3.10 per person

Water Service 5 gallons (serves 80) per location

\$35.00



Breakfast & Brunch

Taste to Go Platters

Pre-packaged orders made for you, ready to pick up.

Small (serves 10), Medium (serves 15), Large (serves 25)

Mixed Cut Fruit Bowl **S: \$26.90 | M: \$40.25 | L: \$54.25**

Freshly cut pineapple, honeydew, cantaloupe, watermelon, grapes.

Assorted Danish & Muffins **S: \$18.80 | M: \$27.80 | L: \$45.85**

Assorted Scones **S: \$23.65 | M: \$41.30 | L: \$52.75**



Lunch

We offer a variety of choices for your catered lunch.

Lunch Platters & Buffets

Wrap Sandwich Platter

\$14.10 per person

Choice of any two sandwiches plus a vegetarian sandwich. Maximum of two selections. Minimum 20 guests.

Includes pickle spears, potato chips, cookies, brownies and cold beverages. Cold beverages include selected Pepsi products and bottled water

Taste to Go

Boxed Wraps & Sandwiches

\$12.85 per person

Minimum order of five. Maximum of three selections. All selections come with potato chips, whole fruit, large cookie, condiments and bottled water.

Taste to Go Platters

Wrap Sandwich Platter

Small (serves 12) \$50.75 | Large (serves 24) \$88.80

Choose up to three different wraps. Each portion is half a wrap.

Boxed Sandwich Selections

Turkey, Ham and Cheese

Hummus on Kaiser Roll with Lettuce and Tomato



Lunch

Wrap Selections

Grilled Chicken Caesar:

Romaine, chicken, tomato, cucumber, croutons, asiago cheese and Caesar dressing in a spinach tortilla

Turkey Club:

Turkey breast, bacon, lettuce, tomato and mayo in a flour tortilla

Vegetarian:

Hummus, avocado, lettuce, tomato and roasted veggies in a spinach tortilla

Chicken Salad:

Chicken salad, tomato and leaf lettuce in a honey wheat tortilla

Tuna Salad:

Tuna salad, sliced tomato and lettuce in a honey wheat tortilla

Buffalo Chicken:

Buffalo chicken, cheddar cheese, tomato, lettuce and ranch dressing in a flour tortilla

The Angus McGee Wrap:

Roast beef with sliced red onions, lettuce, cheddar cheese and horseradish sauce on a wheat wrap

Van Hoesen's (vegetarian):

Hummus, roasted red peppers, tomato, lettuce, on a wheat tortilla



Lunch

We offer a variety of choices for your catered lunch.

Minimum 20 guests

Gourmet Salad Buffet \$14.00 per person

Choice of up to two salads. Includes croissants, potato chips, cookies, brownies and cold beverages. Beverages include selected Pepsi products and bottled water.

Boxed Salads \$13.50 per person

Minimum order of five, choice of two salads. All selections come with potato chips, whole fruit, large cookie and bottled water.

Dressings: raspberry, Italian, balsamic vinaigrette, ranch, Caesar, blue cheese

Salad Selections

Caesar:

Romaine, tomato, red onions, parmesan cheese, croutons with Caesar dressing

Spinach:

Spinach, eggs, mushrooms, crumbled bacon, served with a honey vinaigrette

Chef:

Romaine, Swiss, turkey, ham, tomato, cucumber, eggs with Italian dressing

Tossed Salad:

Romaine, tomatoes, cucumbers, carrots, onions, mixed with dressing of choice

Add Grilled Shrimp: \$3.85 per person

Add Grilled Chicken: \$3.60 per person

Add a Bowl of Soup:

Soup du jour \$4.00 per person

Specialty soup: \$6.00 per person



Lunch

Minimum 20 guests

Choice of two side salad selections:

Cut fruit, dill potato salad, macaroni salad, pasta primavera salad, coleslaw, spinach salad, mixed green salad, Caesar salad

Sandwich Buffet

Cold beverages include Pepsi products and bottled water

Cold Luncheon Buffet

\$19.75 per person

Deli platter of roast turkey, sliced ham and choice of chicken salad or tuna salad. Includes American and Swiss cheese, lettuce and tomato platter, potato chips, pickle spears, two side salads, kaiser rolls, wheat and sourdough bread, cookies, brownies and cold beverages.

Worker's Lunch

\$12.00 per person

Deli platter of tuna salad, roast turkey, hummus, and ham and cheese with lettuce and tomato, kaiser roll. Includes pickle spears, potato chips, cookies, brownies and cold beverages.

Additions and Enhancements

Add any of the following to any sandwich, wrap or salad buffet

Fruit or salad

\$3.00 per person

Cut fruit, dill potato salad, macaroni salad, pasta primavera salad, coleslaw, spinach salad, mixed green salad, Caesar salad

Soup du Jour

\$4.00 per person

Broccoli cheddar, turkey wild rice, chicken noodle, potato corn chowder, minestrone

Add on Hummus (serves 30)

\$31.30

Choice of one of the following flavors: classic, garlic, roasted red pepper

Add on Coffee

\$2.75 per person



Hors d'oeuvres

Minimum 20 guests. Two hours of service.

Additions & Enhancements

Punch	\$2.50 per person
Lemonade	\$2.50 per person
Iced Tea	\$2.30 per person
Coffee	\$3.00 per person
Coffee served	\$3.70 per person

Gourmet Hors d'oeuvres

Substitute for one hors d'oeuvres platter or add to any evening reception

Tequila Lime Jumbo Shrimp with Key West Sauce

Substitute: \$2.15 | Add: \$3.85

Bacon-Wrapped Scallops

Substitute \$2.50 Add \$3.75

Crab Cake Miniatures with Remoulade Sauce

Substitute \$1.75 Add \$3.50

Beef Tenderloin Croustade

Substitute \$2.60 Add \$3.99

Chicken Satay with Peanut Sauce

Substitute \$2.50 Add \$3.75



Afternoon Receptions

Standard Reception #1

\$5.99 per person

Cookies and beverage

Standard Reception #2

\$6.90 per person

Choose one platter

Standard Reception #3

\$9.95 per person

Choose two platters

Standard Reception #4

\$12.95 per person

Choose three platters

Platter Selections

- Cut seasonal fruit platter
- Vegetable crudites and dip
- Bruschetta platter
- Dessert bar platter
- Domestic cheese and premium crackers
- Hummus and roasted vegetables
- Hot artichoke and spinach dip with tortillas
- Gourmet brownies
- Assorted pinwheels
- Tri-colored tortillas
- Guacamole and salsa

Replace punch with coffee service for an additional \$3.10 per person



Evening Receptions

Minimum 20 guests. Two hours of service.

One-Hour Pre-dinner Hors d'oeuvres #1 **\$13.65 per person**

Four pieces per person, choose one hot, one cold, one platter

One-Hour Pre-dinner Hors d'oeuvres #2 **\$17.50 per person**

Six pieces per person, choose two hot, one cold, two platters

Two-Hour Cocktail Party #1 **\$28.00 per person**

10 pieces per person, choose three hot, two cold, one platter

Two-Hour Cocktail Party #2 **\$31.50 per person**

12 pieces per person, choose three hot, two cold, two platters

Passed Hors d'oeuvres **\$3.00 per person**

Hot Hors d'oeuvres

Spanakopita, stuffed mushroom with Italian sausage, crab-stuffed mushrooms, bacon-wrapped scallops, cheese quesadilla, chicken potstickers with plum wasabi sauce, crispy chicken fingers with BBQ sauce and ranch dressing, fried cheese ravioli with marinara dipping sauce, vegetable egg roll with plum wasabi sauce, chicken satay, Swedish meatballs

Cold Hors d'oeuvres

Curried chicken salad croustade, fresh mozzarella, tomato and basil, prosciutto and melon, goat cheese and apple crostini, asparagus in phyllo, pinwheels, croustades (gorgonzola, toasted walnut and herb cream cheese)

Platters

Cut seasonal fruit platter, vegetable crudité and dip, hot artichoke and spinach dip w/ tortillas, bruschetta platter, dessert bar platter, domestic cheese and premium crackers, tri-colored tortillas and guacamole and salsa, hummus and roasted vegetables, gourmet brownies



Lunch and Dinner

Buffet Option

One Entree \$24.50 per person | Two Entrees: \$30.50 per person

Served with an entree, choice of salad, dinner rolls, two accompaniments, dessert and choice of coffee service, punch, lemonade or iced tea.

Minimum 20 guests

If two entrees are selected, the exact number of each entree must be guaranteed five days before the event.

Plated Dinners

Served with one or two entrees, choice of salad, dinner rolls, two accompaniments, dinner rolls, dessert and coffee service.

Minimum 20 guests. Prices listed next to menu items are for plated per person.

Salads: Pick One

Caesar, mixed greens, field greens, bulgur, spinach

Accompaniments: Pick Two

Vegetable: Inquire with chef for best choice

Starch: Inquire with chef for best choice

Desserts: Pick One

Carrot cake, chocolate cake, pumpkin pie, apple pie, cheesecake, mini cannoli, classic brownies, tiramisu, chocolate torte, dessert bars, apple crisp, NY-style cheesecake

Add an additional dessert for \$3.00 per person



Lunch and Dinner Prices are for plated entrees per person

Vegetarian Entrees

- Moroccan Vegetable Stew** \$28.00 per person
tomatoes, onions, zucchini, squash simmered in earthy North African spices
- Meatless Meatballs and Penne with Vodka Sauce** \$28.00 per person

Chicken Entrees

- Chicken Marsala** \$31.30 per person
Sautéed breast of chicken finished with a mushroom wine sauce
- Chicken Patrice** \$30.50 per person
Pan-seared chicken breast served with sun-dried tomato, Kalamata olives, artichoke wine sauce
- Chicken Parmigiano** \$25.75 per person
Tender fillet of chicken breast cooked to a golden brown and finished with marinara sauce and mozzarella cheese

Beef Entrees

- With your choice of one of the following sauces:**
Bordelaise Demi-Glace, Bernaise, Peppercorn, Creamy Horseradish
- Seared Filet of Beef Tenderloin** Market Price
 - Sirloin of Beef Flat Iron Steak** Market Price
 - Pan-Seared Ribeye of Beef** Market Price
 - Oven-Roasted Prime Rib** Market Price
 - Beef Brisket** 30.50 per person
With horseradish cream sauce
 - Pepper Steak** 30.50 per person
Beef with peppers, onions and water chestnuts
 - Roast Beef** 30.50 per person
With mushroom sauce and horseradish cream



Lunch and Dinner Prices are for plated entrees per person

Seafood Entrees

- | | |
|---|---------------------------|
| Seared Mahi Mahi | \$35.50 per person |
| Topped with pineapple mango salsa | |
| Stuffed Rolled Tilapia | \$32.25 per person |
| Tilapia filled with spinach stuffing and finished off with wine cream sauce | |
| Parmesan Crusted Tilapia | \$29.50 per person |
| Cortland Haddock | \$30.50 per person |
| With a heavy butter crumb topping | |

Pasta Entrees

- | | |
|---|---------------------------|
| Homemade Vegetable Lasagna | \$24.50 per person |
| Layered with three kinds of cheese and spinach; baked in a rich Alfredo sauce | |
| Lobster Ravioli | \$24.50 per person |
| Served with butter sauce and a blend of shrimp and lobster meat | |
| Pasta Patrice | \$24.50 per person |
| Penne pasta with sun-dried tomato, Kalamata olives and artichokes in a wine sauce | |
| Mac and Cheese | \$24.50 per person |
| Chicken Broccoli Pasta Alfredo | \$24.50 per person |
| Tender chicken tossed with broccoli, penne and creamy Alfredo sauce | |

Dinner: Themed Buffet

Minimum 25 guests

House of Pasta

\$25.00 per person

Sangria punch (non-alcoholic), mixed greens salad, garlic breadsticks, mini cannoli, cheese tortellini, penne pasta, Alfredo sauce, basil marinara sauce, meatballs, chicken breast strips, broccoli



Western BBQ

\$27.00 per person

Punch, mixed green salad with BBQ vinaigrette, coleslaw, cornbread, salt potatoes, apple crisp, Texas chicken chili, BBQ beef brisket



Southwest Buffet

\$27.00 per person

Punch, mixed green salad with chipotle ranch dressing, tri-colored chips with salsa, sour cream, guacamole, cilantro-lime rice, corn and black bean medley, churros with caramel dipping sauce

Taco Bar: soft and hard shells, seasoned beef, shredded chicken, shredded lettuce, diced tomato, shredded cheddar cheese, chopped onions, jalapenos



Kitchen Wok

\$25.00 per person

General Tso's chicken, beef and broccoli, white rice, vegetable stir fry, Mandarin salad, pear ginger crisp, choice of lemonade, iced tea or punch

Fried Rice: \$5.50 extra per person





Cookout

Minimum 25 guests

Available from Memorial Day to Labor Day only

All cookouts are served with condiments, lettuce, tomato, American cheese, pickles, coleslaw or macaroni salad, salt potatoes or baked beans, watermelon and choice of punch, lemonade or ice tea

Basic All-American Cookout

\$16.75 per person

Burgers, hot dogs (veggie burgers available upon request)

Enhancements

Add any of the following for \$3.00 per person

Potato salad, fruit salad, macaroni salad, spinach salad, corn bread, corn on the cob, Caesar salad, coleslaw, pasta primavera salad, mixed green salad, potato chips

Chicken	\$5.20 per person
Pulled Pork	\$6.30 per person
BBQ Beef Brisket	\$7.50 per person



Dessert Receptions

Minimum 20 guests

Mini Dessert Reception **\$12.65 per person**

Four pieces per person, sparkling punch, choice of four items below

Full Dessert Reception **\$14.99 per person**

Six pieces per person, sparkling punch, choice of six items below

Selections: Pick four or six

Apple pie, pound cake, carrot cake, classic brownies, blondies, rocky road brownies, assorted cookies, mini cannoli, cheesecake, dessert bars

Ice Cream Social **\$7.00 per person**

Minimum 50 guests, maximum one hour service

Vanilla ice cream, Hershey chocolate syrup, whipped cream, cherries, sprinkles, chopped nuts

Add an additional ice cream flavor: \$2.00 per person

Add a topping: \$1.00 per person

Accompaniments

Add coffee: \$3.10 per person

Includes choice of lemonade, iced tea or punch and cookies



Bar

Elegant options for your event

The service of alcohol at any campus event is subject to SUNY Cortland and NY State Liquor Authority rules and approval.

- Alcoholic beverage permit applications must be processed at least 45 business days before the event. We cannot provide or serve alcohol at a function booked after this 45-day time period.
- Each temporary license for service outside of Corey Union will incur a charge of \$60.
- Sufficient quantities of non-alcoholic beverages and food must always be available and displayed.

Bar Service Options

Guests pay for their drinks:

A setup fee of \$250.00 is required.

Bars exceeding three hours will be assessed a \$100 per hour labor charge for service beyond the three-hour period.

Guests do not pay for their drinks:

A setup fee of \$250.00 is required.

The host is billed for the entire amount at our cash drink prices. Bars exceeding three hours will be assessed a \$100 per hour labor charge for service beyond the three-hour period.

Wine service with dinner:

Pricing will be based on usage and the brand of wine served. Special wine requests will be honored based on market pricing.

We Promise to:

- Provide a full range of premium alcoholic and non-alcoholic beverages;
- Request proof of age of any customer wishing to obtain alcohol at any scheduled event (two forms of ID will be required);
- Encourage responsible drinking in moderation and may terminate bar service to an individual at the discretion of the catering manager or their designate.

You Promise to:

- Agree with the serving of alcohol at any given event is subject to SUNY Cortland and NY State Liquor Authority rules and approval;
- Provide transportation for those who were consuming alcohol.



Taste to Go: Comfort Food

Pre-packaged orders made for you, ready for pickup

Hot Menu Offerings Serve 12

Mac and Cheese	\$37.90
Buffalo Chicken Mac and Cheese	\$54.50
Stouffer's Meat Lasagna	\$43.05
Baked pasta sheets mixed with meat sauce and mozzarella cheese	
Stouffer's Veggie Lasagna	\$41.75
Baked pasta sheets mixed with vegetables in a rich cream sauce	

Pizzas and Wings

Half Sheet Cheese Pizza (serves 8)	\$17.75
Cheese Sheet Pizza (serves 25)	\$28.20
Pepperoni Sheet Pizza (serves 25)	\$32.35
One-Topping Veggie Sheet Pizza (serves 25)	\$32.35
Small Wings & Pizza Combo (serves 6)	\$38.05

20 jumbo chicken wings tossed in a buffalo sauce, served with a half sheet cheese pizza, celery and blue cheese

Large Wings & Pizza Combo (serves 25)	\$73.55
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50 jumbo chicken wings tossed in a buffalo sauce, served with a sheet cheese pizza, celery and blue cheese

Additional toppings for Half Sheet Pizza	\$3.15 each
pepperoni, mushrooms, ham, green peppers, black olives, red onions and banana peppers	

Additional toppings for Sheet Cheese Pizza	\$4.55 each
pepperoni, mushrooms, ham, green peppers, black olives, red onions and banana peppers	

Wings	10 wings: \$12.05 30 wings: \$38.25 50 wings: \$62.50
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Jumbo chicken wings tossed in a buffalo sauce, served with celery and blue cheese.



Taste to Go: Sweet Treats

Pre-packaged orders made for you, ready for pick-up

Extra Gourmet Cookies

S (doz.): \$24.10 | L (2 doz.): \$43.10

Choose your flavor or receive an assorted platter: triple chocolate, vanilla chip macadamia nut, Reese's Peanut Butter chunk, old-fashioned oatmeal raisin and s'mores

Assorted Cookies

S (doz.): \$14.05 | M (2 doz.): \$19.70 | L (4 doz.): \$41.35

Choose your flavor or receive an assorted platter: chocolate chip, peanut butter, sugar and oatmeal raisin

Sheet Cake

Half Sheet: (serves approx. 30) \$49.75 | Full Sheet: (serves approx. 60) \$80.90

Choose from yellow, chocolate or marble

Brownies (doz.)

\$38.05

Choose from chocolate chip, blondie, cheesecake, or rocky road

Mini Cannoli (2 doz.)

\$44.75



Taste to Go: Snacks & Bites

Pre-packaged orders made for you, ready for pickup

Appetizing Snacks

Small serves 12, Large serves 24

Nachos with salsa and sour cream S: \$26.40 | L: 44.80
Add on Guacamole S: \$6.99 | L: \$13.95

Veggie Tray & Dip S: \$24.90 | L: \$37.40
Broccoli, cauliflower, carrots, celery, and tomatoes served with vegetable dip

Cheese & Cracker Tray S: \$40.60 | L: \$68.45
Swiss, pepper jack, cheddar cheese served with crackers

Cheese & Pepperoni Tray S: \$43.50 | L: \$77.20
Sliced pepperoni, swiss, pepper jack, cheddar cheese served with crackers

Hummus & Pita S: \$29.75 | L: \$52.25

Bruschetta Platter S: \$25.00 | L: \$43.10
Served with crostini

Charcuterie Platter S: \$39.20 | L: \$72.05
Provolone, mozzarella, cheddar cheese, salami, pepperoni, capicola, black olives, sweet and dill pickles, roasted red peppers and crostini

Enhancements

Add on any of the following to a platter, tray or salad:

Pita Chips \$8.00 per large bag
Chex Snack Mix \$16.00 per large bag
Rippled Potato Chips \$7.00 per large bag
Nutrigrain/Granola Bars \$3.00 each
Pretzels \$2.00 per small bag
Potato Chips \$2.00 per small bag

Beverages

Totes - 96 oz. (serves 10) \$18.65
coffee, decaf, hot water for tea, hot chocolate, lemonade, ice tea, and punch

SUNY Cortland Bottle Water (24 per case) \$18.65

Assorted Soda (case serves 24) \$25.40

Juice Bottle \$3.50 each

Bag of Ice \$2.00 each