



SUNY CORTLAND  
CATERING SERVICES

# MENU

# TABLE OF CONTENTS

*Prices and menu items are subject to change without notice.*

Breakfast	<b>4</b>	Taste to Go: Comfort Food	<b>20</b>
Breakfast Taste to Go	<b>5</b>	Taste to Go: Sweet Treats	<b>22</b>
Lunch	<b>7</b>	Taste to Go: Snacks & Bites	<b>23</b>
Lunch Taste to Go	<b>9</b>		
Lunch Salads	<b>10</b>		
Afternoon Receptions	<b>11</b>		
Evening Receptions	<b>12</b>		
Specialty Hors d'Oeuvres	<b>13</b>		
Lunch and Dinner	<b>14</b>		
Dinner: Themed Buffet	<b>16</b>		
Cookout	<b>17</b>		
Dessert Receptions	<b>18</b>		
Bar	<b>19</b>		

# ORDERING GUIDELINES

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

Please provide us with a minimum of 30 days' notice when placing a catering order.

Catering orders requesting alcohol must be submitted with a 60-day notice to obtain a license from the New York State Liquor Authority.

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 days' notice, or 60 days if alcohol is required.

**To ensure we can accommodate your catering needs, please provide the following information at least 10 business days before the event:**

- Your final menu selection/dietary needs
- Confirmation of attendance guarantees

Please note: Campus Catering cannot combine events with other catering or restaurant services, and outside food cannot be mixed 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.

## Cancel or Change Events

If you need to cancel or change your event, please notify our office via phone or e-mail by noon, 10 business days before the event. Should you need to cancel your event in less than 10 days, we will charge 50 percent of the event cost. 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.



# BREAKFAST

**Our breakfast buffet setups are attractively displayed with necessary service ware and condiments.**

**Minimum 20 guests. Two hours of service.**

## **Continental Breakfast \$9.00/person**

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

## **Breakfast Buffet \$14.00/person**

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

## **Omelet Action Station \$13.00/person** *(minimum 10 guests)*

*Customizable, made to order* **\$10.00** *if added to breakfast buffet*

Options: Shredded cheese, ham, bacon, tomato, onion, fresh broccoli

## **Pancake Action Station \$11.00/person** *(minimum 10 guests)*

*Customizable, made to order* **\$8.00** *if added to breakfast buffet*

Options: Plain, add blueberry, chocolate chips, strawberry sauce, whipped cream, syrup

## **Yogurt Bar \$10.00/person** *(minimum 10 guests)*

Vanilla Greek yogurt, with fresh strawberry or blueberry topping, GF granola, dark chocolate curls, and nut topping option with honey



## Additions & Enhancements

### **Add a bakery option                      additional \$3.00/person**

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

### **Add any of the following (price per person)**

Granola bars \$2.00 | cut fruit \$2.00 | yogurt \$2.00 | assorted hand fruit \$2.00

### **Coffee Break                                      \$4.00/person**

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

### **Mid-Day Break                                      \$6.00/person**

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

### **Hot Chocolate                                      \$4.00/person**

With mini marshmallows

### **Iced Coffee Bar                                      \$7.00/person**

Served with a variety of flavored syrups, oat milk, almond milk, whole milk, chocolate sauce and whipped cream



# BREAKFAST TASTE TO GO

## Taste to Go Platters

Made for you, packaged to go

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

**Mixed Cut Fruit Bowl**      **S: \$27.00 | M: \$41.00 | L: \$55.00**

Freshly cut pineapple, mandarin orange, cantaloupe, watermelon, grapes

**Assorted Danish & Muffins**    **S: \$19.00 | M: \$28.00 | L: \$46.00**

**Assorted Scones**                      **S: \$24.00 | M: \$42.00 | L: \$54.00**

## Breakfast Pizza

**16-inch Round: \$18.00**      **Sheet Pizza: \$29.00**

Plain (garlic butter, egg and cheese)

### Toppings

**16-inch Round: \$3.00 ea**      **Sheet Pizza: \$5.00 ea**

Green peppers, onions, tomatoes, broccoli, shredded cheese, ham, sausage, bacon

# LUNCH



## **Sandwich Platter**

**\$15.00/person**

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

Includes pickle spears, potato chips, cookies and cold beverages (selected Pepsi products and bottled water).

**Add brownies: \$4.00/person**

## **Standard Sandwich Choices**

### **Turkey Club**

Turkey breast, bacon, lettuce, tomato and mayo on a brioche bun

### **Ham and Swiss**

Honey ham, Swiss cheese, lettuce and tomato on a brioche bun with Dijon mustard

### **Chicken Caesar**

Chicken salad, lettuce and tomato on a brioche bun

### **Tuna Salad**

Tuna salad, lettuce and tomato on a brioche bun

### **Veggie Delight (vegan)**

Hummus, cucumbers, roasted red peppers and onions, lettuce and tomato served on a brioche bun

## **Signature Sandwiches**

**(Add \$3.00 per sandwich)**

### **Corey Union**

Turkey breast served on a brioche bun with fresh cranberry chutney, lettuce and tomato

### **Tuscan Verde**

Sliced chicken breast with provolone, lettuce, tomato and fresh pesto (nut-free) on a brioche bun

### **Italian**

Salami, prosciutto, honey ham, provolone, lettuce, tomato on a brioche bun with pickled red onions and Italian-seasoned dressing

## **Cold Luncheon Buffet**

**\$20.00/person**

*(minimum 20 guests)*

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, brioche, wheat and sourdough bread, cookies and cold beverages (selected Pepsi products and bottled water).

**Add brownies: \$4.00 per person**

### **Choice of two side salad selections:**

Cut fruit, dill potato salad, macaroni salad, pasta primavera salad, harvest crunch, mixed green salad, Caesar salad



## Additions & Enhancements

### **Fruit or Salad**                      **\$4.00/person**

Cut fruit, dill potato salad, macaroni salad, pasta primavera salad, harvest crunch salad, mixed green salad, Caesar salad

### **Signature Soup**                      **\$5.00/person**    *(minimum 12 guests)*

Broccoli cheddar, chicken noodle, vegetable, tomato bisque

### **Add on Hummus**                      **S (serves 12) \$8.00 | L: (serves 24) \$14.00**

### **Add on Coffee**                      **\$4.00/person**



# LUNCH TASTE TO GO

## **Boxed Sandwiches**                      **\$13.00/person**

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

## **Boxed Sandwich Selections**

Turkey

Ham and Cheese

Hummus with lettuce, tomato and roasted red peppers (vegan) on a brioche bun

Standard Sandwich Choices

## **Taste to Go Platters**

**Sandwich Platter**                      **S (serves 12) \$52.00 | L: (serves 24) \$90.00**

Choose up to three different sandwiches (choices here).

Add any Signature Sandwich from here.



## LUNCH SALADS

Minimum 20 guests

### **Gourmet Salad Bar** **\$15.00/person**

Choice of two lettuce options (add a third for \$3.00 per person), five toppings and two dressings. Includes croissants, potato chips, cookies and cold beverages. Beverages include selected Pepsi products and bottled water.

**Add Grilled Shrimp** **\$6.00/person**

**Add Grilled Chicken** **\$5.00/person**

**Add Brownies** **\$4.00/person**

**Add a Bowl of Signature Soup** **\$5.00/person**

Broccoli cheddar, chicken noodle, vegetable, tomato bisque

### **Salad Options**

#### **Lettuce (choose two)**

Romaine, mixed greens or spinach

#### **Toppings (choose five)**

Tomatoes, red onions, cucumbers, carrots, green peppers, olives, cranberries, croutons, Asiago cheese, egg, ham, turkey

#### **Dressings (choose two)**

Ranch, Italian, Caesar, balsamic, honey mustard



# AFTERNOON RECEPTIONS

Each option includes water and choice of iced tea, lemonade or punch

<b>One-Platter Reception</b>	<b>\$6.00/person</b>
<b>Two-Platter Reception</b>	<b>\$8.00/person</b>
<b>Three-Platter Reception</b>	<b>\$11.00/person</b>
<b>Four-Platter Reception</b>	<b>\$14.00/person</b>

## Platter Selections

- Cut seasonal fruit platter
- Vegetable crudité and dip
- Bruschetta
- Dessert bar
- Cheese and crackers
- Hummus and fresh vegetables
- Hot artichoke and spinach dip with tortilla chips
- Gourmet brownies
- Tri-colored tortilla chips, guacamole and salsa
- Cookies

Replace beverage with coffee service for an additional \$4.00 per person



# EVENING RECEPTIONS

Minimum 20 guests. Two hours of service.

## **Pre-Dinner Hors d'Oeuvres #1**      **\$14.00/person**

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

## **Pre-Dinner Hors d'Oeuvres #2**      **\$18.00/person**

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

## **Cocktail Party #1**      **\$28.00/person**

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

## **Cocktail Party #2**      **\$31.50/person**

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

## **Passed Hors d'Oeuvres**      **\$4.00/person**

### **Hot Hors d'Oeuvres**

Spanakopita, stuffed mushroom with Italian sausage; chicken potstickers with plum wasabi sauce; crispy chicken fingers with BBQ sauce and ranch dressing; fried cheese ravioli with marinara; vegetable egg roll with plum wasabi sauce; chicken satay; meatballs in red sauce; cocktail smokies in sweet bourbon sauce; beer cheese with soft pretzels; coconut shrimp; bacon-wrapped scallops

### **Cold Hors d'Oeuvres**

Curried chicken salad croustade; Caprese salad; smoked salmon canape; shrimp cocktail; lemon honey goat cheese crostini

### **Platters**

Cut seasonal fruit; vegetable crudité with dip or hummus; hot artichoke and spinach dip w/ tortilla chips; bruschetta; dessert bar; cheese and crackers; tri-colored tortilla chips, guacamole and salsa; gourmet brownies; roasted veggie platter



## SPECIALTY HORS D'OEUVRES

**Minimum 20 guests. Two hours of service.**

**Can be added to or substituted for choices in evening receptions**

### **Tequila Lime Jumbo Shrimp with Herb Aioli**

Substitute: \$3.00 | Add: \$4.00

### **Brie/Prosciutto Bites**

Substitute: \$2.00 | Add: \$4.00

### **Shrimp Ceviche Shooter**

Substitute: \$3.00 | Add: \$4.00

### **Greek Cucumber Salad**

Substitute: \$2.00 | Add: \$4.00

### **Beverages**

**Punch**

**\$3.00/person**

**Lemonade**

**\$3.00/person**

**Iced Tea**

**\$3.00/person**

**Coffee**

**\$4.00/person**

**Coffee served**

**\$5.00/person**

**Iced Coffee Bar**

**\$7.00/person**



# LUNCH AND DINNER

## Buffet Option

**One Entree: \$25.00/person**

**Two Entrees: \$31.00/person**

Minimum 20 guests

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

## Plated Options

Minimum 20 guests

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

**Prices listed next to menu items are for plated per person.**

### Salads (choose one)

Caesar, mixed greens, harvest crunch

### Accompaniments: (choose two)

Vegetable: Roasted green beans, garlic roasted asparagus, vegetable medley, steamed broccoli, roasted carrots

Starch: Mashed potatoes, wild rice pilaf, pasta marinara, roasted fingerling potatoes

### Desserts: (choose one)

Chocolate cake, mini cannoli, classic brownies, flourless chocolate torte, dessert bars, apple crisp, assorted cheesecake or NY-style cheesecake with sauce on the side, chef's choice

**Carrot cake or tiramisu: additional \$3.00 per person**

**Add a second dessert for \$4.00 per person**



**Vegetarian Entrees** **\$29.00/person**

Available upon request

**Chicken Entrees**

**Lemon Herb Chicken** **\$32.00/person**

Marinated breast of chicken with a white wine velouté sauce

**Chicken Patrice** **\$32.00/person**

Pan-seared chicken breast served with sun-dried tomato, Kalamata olives, artichoke ragu

**Chicken Parmigiano** **\$26.00/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:**

Red wine demi-glace, garlic herb butter, horseradish cream sauce

**Seared Filet of Beef Tenderloin** **Market Price**

**New York Strip Steak** **Market Price**

**Oven-Roasted Prime Rib** **Market Price**

**Beef Brisket** **\$32.00/person**

With horseradish cream sauce

**Seafood Entrees**

**Seared Mahi Mahi** **\$36.00/person**

Topped with pineapple salsa

**Baked Teriyaki-Glazed Salmon** **\$34.00/person**

**Parmesan Crusted Cod** **\$32.00/person**

**Roasted Haddock** **\$32.00/person**

With a garlic herb butter sauce

**Pasta Entrees**

**Pasta Patrice** **\$25.00/person**

Penne pasta with sun-dried tomato, Kalamata olives and artichoke ragu

**Mac & Cheese** **\$25.00/person**

**Build Your Own Pasta** **\$25.00/person**

Gnocchi, tri-color tortellini, cheese ravioli or penne with Alfredo, fra diavolo, basil marinara or pesto cream (nut-free)

# DINNER: THEMED BUFFET

Minimum 25 guests



## House of Pasta

**\$26.00/person**

Mixed greens salad; garlic breadsticks; homemade meatballs; chicken breast strips; broccoli  
Choice of penne, spaghetti, tri-color tortellini or rotini  
Comes with red sauce; choose second sauce — Alfredo or vodka cream

Mini cannoli; sangria punch (non-alcoholic)

**Add stuffed shells: \$6.00 per person**

**Gluten-free options available**



## Southwest Buffet

**\$28.00/person**

Mixed green salad with chipotle ranch dressing; hard and soft shells; seasoned beef; shredded chicken; cilantro-lime rice; shredded lettuce; shredded cheddar; corn and black bean salad; diced tomatoes; pickled onions; jalapenos; churros with caramel sauce; punch



## Western BBQ

**\$28.00/person**

Mixed green salad with choice of dressing; coleslaw; cornbread; salt potatoes; Texas chicken chili; BBQ beef brisket; apple crisp; punch



## Kitchen Wok

**\$26.00/person**

General Tso's chicken, beef and broccoli; fried rice; vegetable stir-fry; Asian slaw; cheesecake with orange/ginger syrup; choice of lemonade, iced tea or punch

**Sub white rice: \$3.00 per person**

**Add pepper steak: \$11.00 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 iced tea

**Basic All-American Cookout** **\$17.00/person**

Choice of two lettuce options (add a third for \$3.00 per person), five toppings and two dressings. Includes croissants, potato chips, cookies and cold beverages. Beverages include selected Pepsi products and bottled water.

## Enhancements

**Add any of the following for \$4.00 per person**

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

<b>Add dessert (<u>choices here</u>)</b>	<b>\$2.00/person</b>
<b>Add BBQ chicken</b>	<b>\$7.00/person</b>
<b>Add pulled pork</b>	<b>\$7.00/person</b>
<b>Add BBQ beef brisket</b>	<b>\$7.00/person</b>

# DESSERT RECEPTIONS

Minimum 20 guests

Includes choice of lemonade, iced tea or punch

**Add coffee: \$4.00 per person**

## Mini Dessert Reception

**\$11.00/person**

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

## Full Dessert Reception

**\$13.00/person**

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

### Selections: Pick four or six

Classic brownies, blondies, rocky road brownies, mini cannoli, cheesecake, dessert bars, cookies, chocolate mousse

**Carrot cake or tiramisu: additional \$1.50 per person**

## Ice Cream Social

**\$8.00/person**

**Minimum 50 guests, maximum one hour service**

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

**Add an additional ice cream flavor: \$3.00 per person**

**Add a topping: \$1.00 per person**





## **BAR SERVICE** Mocktail options available

### **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 60 business days before the event. We cannot provide or serve alcohol at a function booked after this 60-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:**

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.

# TASTE TO GO: COMFORT FOOD

Made for you, packaged to go



<b>Mac and Cheese (serves 12)</b>	<b>\$38.00</b>
<b>Buffalo Chicken Mac and Cheese (serves 12)</b>	<b>\$55.00</b>
<b>Meat Lasagna (serves 12)</b>	<b>\$44.00</b>
<b>Veggie Lasagna (serves 12)</b>	<b>\$42.00</b>



## Pizza and Wings

**16-inch Round Cheese Pizza (serves 10) \$18.00**

**Cheese Sheet Pizza (serves 32) \$29.00**

**Pepperoni Sheet Pizza (serves 32) \$33.00**

**Breakfast Pizza** (garlic butter, egg, cheese)

16-inch Round **\$18.00**

Sheet Pizza **\$29.00**

**Toppings 16-inch Round: \$4.00 Sheet Pizza: \$5.00**

Pepperoni, ham, sausage, bacon, mushrooms, green peppers, black olives, red onions, tomatoes, broccoli, pickled jalapenos

**Small Wings & Pizza Combo (serves 10) \$39.00**

20 jumbo chicken wings tossed in buffalo or BBQ sauce or served plain, with celery, blue cheese and a 16-inch round cheese pizza

**Large Wings & Pizza Combo (serves 32) \$74.00**

60 jumbo chicken wings tossed in buffalo or BBQ sauce or served plain, with celery, blue cheese and a cheese sheet pizza

### Wings

Jumbo chicken wings tossed in buffalo or BBQ sauce or served plain, with celery and blue cheese

**10 Wings \$14.00**

**30 Wings \$40.00**

**50 Wings \$65.00**

# TASTE TO GO: SWEET TREATS

Pre-packaged orders made for you, ready for pickup



**Gourmet Cookies**     **S (doz.): \$24.00 | L (2 doz.): \$44.00**

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

**Assorted Cookies**     **S (doz.): \$14.00 | M (2 doz.): \$20.00 | L (4 doz.): \$30.00**

Choose your flavors or receive an assorted platter: chocolate chip, M&M's, sugar and oatmeal raisin

**Sheet Cake**                     **Half Sheet (serves approx. 30): \$50.00**

**Full Sheet (serves approx. 60): \$80.00**

Choose from yellow, chocolate or marble

**Brownies (doz.)**                 **\$40.00**

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

**Mini Cannoli (2 doz.) \$45.00**

# TASTE TO GO: SNACKS & BITES

Pre-packaged orders made for you, ready for pickup



## Appetizing Snacks

Small (serves 12), Large (serves 24)

**Tortilla Chips with Salsa & Guacamole**

**S: \$25.00 | L: \$45.00**

**Guacamole**

**S: \$8.00 | L: \$14.00**

**Veggie Tray with Dip or Hummus**

**S: \$25.00 | L: \$40.00**

**Cheese & Cracker Tray**

**S: \$42.00 | L: \$70.00**

**Cheese & Pepperoni Tray**

**S: \$44.00 | L: \$78.00**

**Hummus & Pita**

**S: \$30.00 | L: \$55.00**

**Bruschetta Platter (served with crostini)**

**S: \$26.00 | L: \$44.00**

**Charcuterie Platter**

**S: \$40.00 | L: \$74.00**

Cheese, salami, prosciutto, pepperoni, olives, pickles, roasted red peppers, giardiniera and crostini



## Enhancements

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

**Ruffles Potato Chips**

**\$7.00 per large bag**

**Granola Bars**

**\$3.00 each**

**Pretzels**

**\$3.00 per small bag**

**Community Potato Chips (allergen-free)**

**\$2.00 per small bag**

Flavors: Sea Salt, All Mixed Up, Honey BBQ

## Beverages

### Totes

**96 oz (serves 10)**

**\$19.00**

**3 gal. (serves 48)**

**\$72.00**

Coffee, decaf, hot water for tea, hot chocolate, lemonade, ice tea, and punch

**SUNY Cortland Bottle Water (24 per case)**

**\$19.00**

**Assorted Soda (case serves 24)**

**\$26.00**

**Juice Bottle**

**\$4.00 each**

**Bag of Ice**

**\$2.00 each**