SUNY CORTLAND
CATERING SERVICES

MENU

Revised 9/28/2026

ORDERING GUIDELINES

We will make every effort to accommodate all of your catering requests.
Please provide us with at least 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: Catering Services 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% late fee will be applied to events booked or modified outside 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 effort will be made, on a case-by-case basis, to keep costs billed to customers to a minimum.

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BREAKFAST

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

Minimum 20 guests. Two hours of service.

Continental Breakfast
$9.25/person

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

Breakfast Buffet
$14.25/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)*
$10.00 *if added to breakfast buffet*

Customizable, made to order | Options: Shredded cheese, ham, bacon, tomato, onion, fresh broccoli

Pancake Action Station
$11.00/person *(minimum 10 guests)*
$8.00 *if added to breakfast buffet*

Customizable, made to order | 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 and Enhancements

Add a Bakery Option
additonal $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

LUNCH

Sandwich Platter
$15.25/person

Choice of two sandwiches plus a vegetarian sandwich
Maximum of two selections. Minimum 20 guests.
Includes pickles, 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
Diced, white meat chicken tossed in Caesar dressing and Asiago cheese, with 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

$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, pickles, 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 salad, mixed green salad, Caesar salad

Additions and 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 per person

LUNCH SALADS

Minimum 20 guests

Gourmet Salad Bar
$15.25/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

One-Platter Reception	**$6.25/person**
Two-Platter Reception	**$8.25/person**
Three-Platter Reception	**$11.00/person**
Four-Platter Reception	**$14.00/person**

Platter Selections

- Cut seasonal fruit platter
- Vegetable crudité and ranch
- 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

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 soy dipping sauce; crispy chicken fingers with BBQ sauce and ranch dressing; fried cheese ravioli with marinara; vegetable egg roll with duck sauce; chicken teriyaki skewers; 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 in phyllo cups; Caprese salad; smoked salmon canape; shrimp cocktail; lemon honey apple goat cheese tart

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

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: $3.50 | Add: $4.50

Brie/Prosciutto Bites
Substitute: $2.25 | Add: $4.00

Shrimp Ceviche Shooter
Substitute: $3.25 | 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.

Salad Options (choose one)

Caesar, mixed greens, harvest crunch

Accompaniments

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 $2.00 per person
Add a second dessert for $4.00 per person

Vegetarian Options

$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 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

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.

Basic All-American Cookout

$17.00/person

Includes burgers, hot dogs, veggie burgers upon request, condiments, lettuce, tomato, onion, American cheese, pickles, a choice of coleslaw or macaroni salad, a choice of salt potatoes or baked beans, watermelon, and a choice of beverage.

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

Add dessert *(choices on page 11)*	**$2.00/person**
Add BBQ chicken	**$7.00/person**
Add pulled pork	**$7.00/person**
Add BBQ beef brisket	**$7.00/person**

DESSERT RECEPTIONS

Minimum 20 guests.

Includes choice of lemonade, iced tea or punch
Add coffee: $4.00 per person

Mini Dessert Reception

$11.25/person

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

Full Dessert Reception

$13.25/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 $2.00 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: $3.25 per person
Add a topping: $1.25 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

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

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.

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 that 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.

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 Bowls

S: $27.00 | M: $41.00 | L: $55.00
Freshly cut pineapple, mandarin orange, cantaloupe, watermelon, grapes

Assorted Danish and 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 TASTE TO GO

Boxed Sandwiches

$13.25/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
See Standard Sandwich Choices on page 5

Sandwich Platter

S (serves 12): $52.00 | L (serves 24): $90.00

Choose up to three different sandwiches *(choices on page 5)*.
Add any Signature Sandwich from page 5.

TASTE TO GO: COMFORT FOOD

Mac & Cheese (serves 12)
$38.00

Buffalo Chicken Mac and Cheese (serves 12)
$55.00

Meat Lasagna (serves 12)
$44.00

Veggie Lasagna (serves 12)
$42.00

Pizza and Wings

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

Cheese Sheet Pizza (serves 32)
$29.00

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

Small (dozen) **$28.20**

Large (2 dozen) **$56.40**

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

Small (dozen) **$15.00**

Medium (2 dozen) **$30.00**

Large (4 dozen) **$60.00**

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 (dozen)

$40.00

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

Mini Cannoli (2 dozen)

$45.00

TASTE TO GO: SNACKS & BITES

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)
$2.25 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