

LUNCH CATERING MENU 2019-2020

Syracuse University Catering Services: 315-443-3605 E-MAIL: campuscatering@syr.edu Please allow 3 business days notice on all catering orders

COLD LUNCH BUFFETS

— All service types are available for cold lunch. Gluten free and vegan options available —

Signature Packages

Standard Signature Package

\$11.75 per person

Choice of two signature wraps or sandwiches
Choice of one salad and potato chips
Syracuse University Bakeshop bar cookies

Deluxe Signature Package

\$14.25 per person

Choice of three signature wraps or sandwiches
Choice of two salads and potato chips
Syracuse University Bakeshop bar cookies

Signature Wraps

Grilled Chicken Caesar

Grilled chicken breast, fresh romaine, shredded parmesan, creamy Caesar dressing in a flour tortilla

Turkey Club

Sliced turkey breast, bacon, smoked gouda, leaf lettuce, mayonnaise in a multi grain tortilla

Southwestern Steak

Chili rubbed flat iron steak, pepper jack cheese, leaf lettuce, homemade pico de gallo lime aioli, in a flour tortilla

Greek

Baby spinach, english cucumbers, kalamata olives, tomatoes, red onion, feta cheese, and Greek vinaigrette in spinach tortilla

Srira - Cha - Cha Shrimp

Lightly floured deep fried shrimp, greens, sriracha aioli, in a multi grain tortilla

Fiesta Chicken

Grilled chili lime marinated chicken breast, shredded cheddar, diced tomatoes, leaf lettuce, avocado, chipotle mayonnaise in a red pepper tortilla

Bella Donna

Albacore tuna mixed with basil mayonnaise, sliced tomatoes, swiss cheese, leaf lettuce in a pesto tortilla

Asian Quinoa

Quinoa, red cabbage, bok choy, edamame, red bell pepper, cucumbers, cucumber wasabi dressing, in a red pepper tortilla

Greens and Beans

Cannellini beans mixed with sundried tomatoes, olives, diced red onions, fresh mozzarella, spinach, classic Italian dressing in a pesto tortilla

Signature Sandwiches

Caprese

Sliced tomatoes, leaf lettuce, fresh mozzarella, basil pesto aioli on DiLauro's Focaccia

Chicken Chipotle

Grilled chicken breast, gouda cheese, caramelized onions, leaf lettuce, chipotle mayonnaise on french bread

Classic Steak

Grilled sliced tenderloin with bacon, leaf lettuce, caramelized onions, smoky BBQ aioli on everything french bread

Falafel

Homemade falafel, tomatoes, arugula tahini sauce in grilled flatbread

Smoked Salmon

Smoked salmon, thinly sliced English cucumbers, red onions, capers, and chive cream cheese on dark pumpernickel bread

Joey Bagel

Cappicola, salami, mortadella, provolone, roasted red peppers, leaf lettuce, creamy Italian spread on Syracuse University Bakeshop's Italian bagel

California Club

Sliced turkey, bacon, lettuce, tomato, avocado spread on french bread

Chicken Waldorf

Chicken Waldorf salad with leaf lettuce on Syracuse University Bakeshop's homemade croissant

Halloumi

Marinated grilled halloumi cheese with roasted red peppers, grilled eggplant, leaf lettuce, garlic aioli on DiLauro's focaccia

Egg Salad with a Twist

Classic egg and olive salad with bacon, arugula on DiLauro's sliced Italian

Classic Sandwich Platters

All American Deli Platter

Sliced turkey, roast beef, tuna salad, egg salad, grilled veggie steaks
American, Swiss, provolone cheeses
Assorted breads rolls
Sliced tomato, leaf lettuce
mustard, mayonnaise
Potato chips
\$6.50 per person

Deli Wrap Platter

Sliced turkey, roast beef, veggie steaks, tuna served with greens on a flour tortilla
mustard, mayonnaise
Potato chips
\$6.50 per person

Deli Sub Platter

Shaved turkey, roast beef, tuna, veggie steaks served on DiLauro's sub rolls with tomato, shredded lettuce
mustard, mayonnaise
Potato chips
\$6.50 per person

Deli Sandwich Platter

Shaved turkey, roast beef, tuna, veggie steaks served on NY Bakery frame bread with tomato, leaf lettuce
mustard, mayonnaise
Potato chips
\$6.50 per person

Side Salads

Also available a la carte
\$1.75 per person

Veggie Salads
Almond Broccoli
Spicy Black Bean and Corn
Tomato Cucumber

Mixed Green Salad w/ Tomatoes & Cucumbers
Caesar
Coleslaw
Fruit

Crunchy Fruit Slaw
Garbanzo and Mint
Tuscan Bean

Grains/Potato/Pasta Salads

Marinated Mozzarella Mini Penne
Asparagus and Potato
Couscous, Baby Spinach and Feta
Herbed Penne and Cucumber

Greek Orzo
Macaroni and Tuna Salad
Roasted Sweet Potato
Five Grain

Loaded Potato
Balsamic Potato
Cancun Barley

Box Lunches

Gluten Free and Vegan options available

Classic

your choice of deli wrap, deli sandwich or deli sub
(only one choice per order)
sliced turkey, roast beef, tuna, veggie
chips, whole fresh fruit, packaged mini cookies
bottled water or soda
\$8.50 per person

Signature Box Lunch

your choice of two signature sandwiches
or signature wraps
one choice of salad
whole fresh fruit, fresh baked cookie
bottled water or soda
\$11.55 per person

Soups

Requires **(SU)**. *Gluten Free and Vegan options available*

CLASSIC

served with crackers
\$3.00 per person

Chunky Country Vegetable
Cream of Spinach
Cream of Broccoli
Lentil
Tomato Basil
Black Bean

Hearty Chicken Noodle
Hearty Vegetable Beef
Italian Wedding Soup
New England Clam Chowder
Pasta Fagirole

SIGNATURE

served with crackers
\$4.50 per person

Corn and Crab Chowder
Chicken Tortilla
Loaded Baked Potato
Beer and Cheese
Tomato Bisque

PREMIUM

served with crackers
\$6.50 per person

Lobster Bisque

ENTRÉE SALADS

— Served with SU Bakeshop rolls, butter, and all components provided separately. Gluten Free and vegan option available. —
— All delivery options offered —

Classic

Caesar

Choice of chicken, shrimp,
flat iron steak or salmon,
fresh crisp romaine lettuce, grilled, sliced
portobello mushroom steaks, shredded
Parmesan cheese, lemon wedges,
homemade croutons & creamy Caesar dressing
Chicken - \$10.25 per person
Salmon, shrimp, flat iron steak - \$13.00 per person

Antipasto

Baby romaine mixed greens, sliced cappicola,
salami, turkey, provolone, tomatoes,
artichoke hearts, pepperoncini, olives,
roasted red peppers, flaked tuna,
homemade Italian vinaigrette
\$10.25 per person

Chef

Julienne sliced turkey, ham,
American cheese, Swiss cheese
hard boiled eggs, grape tomatoes, match stick
carrots, cucumbers, bacon crumbles,
mixed romaine, iceberg lettuce
served with classic ranch, creamy bleu
cheese, shallot vinaigrette
\$10.25 per person

Cobb

Crisp fresh romaine lettuce mixed with red
and green leaf lettuce, grilled chicken breast,
avocado, tomatoes, chopped egg, olives,
bacon crumbles, crumbly bleu cheese,
red wine vinaigrette
\$10.25 per person

Signature

Salmon Nicoise

Crisp fresh romaine mixed with boston bibb
lettuce, haricot verts, hard boiled eggs,
new potatoes, grape tomatoes,
kalamata olives, baked salmon filets
served with dijon vinaigrette
\$11.25 per person

Tex Mex

Chili lime marinated grilled Chicken or
Flat iron steak,
mixed greens, tomatoes, black beans,
cheddar cheese,
corn, crispy tortilla strips
served with chipotle ranch, lime vinaigrette
chicken —\$11.25 per person
flat iron steak—\$13.25

Asian Chicken

Chopped red cabbage, bok choy,
nappa cabbage,
hoisin-grilled chicken breast,
chopped scallions,
mandarin oranges, water chestnuts,
edamame, match stick carrots, sliced almonds
served with mandarin orange sesame
seed ginger vinaigrette,
cucumber wasabi dressing
\$11.25 per person

Seasonal

Chicken - \$11.50 per person

Flat iron streak - \$13.50 per person

Summer

Grilled chicken breast or
Grilled flat iron steak,
summer greens,
sliced strawberries, goat cheese
crumbles, sliced almonds,
heirloom tomatoes, red, yellow,
orange julienne sliced peppers
served with raspberry vinaigrette

Fall

Grilled chicken breast or
Grilled flat iron steak,
baby field greens, sliced apples,
golden raisins, spiced pecans
shredded manchego cheese
served with
apple cider vinaigrette

Winter

Grilled chicken breast
or Grilled flat iron steak,
mixed winter greens,
pomegranate seeds, dried
fruits, mandarin oranges, sliced
almonds, feta crumbles
served with
pomegranate vinaigrette

Spring

Grilled chicken breast
or Grilled flat iron steak,
Boston bibb and crisp romaine
lettuces, strawberries, mangoes,
green grapes,
gorgonzola, walnuts
served with
champagne vinaigrette

HOT LUNCH BUFFETS

Hot lunch buffets include the following: choice of entrée, one salad, one side selection, one vegetable, rolls and butter
A second entrée may be added for \$3.35 per person, plus the price of the higher priced entrée. Gluten free and vegan options available.

Set up (SU) or Staffed (ST) required—see key in Policies and Procedures

— Entrée Choices —

POULTRY

\$15.20 per person

Baked Chicken

chicken quarters seasoned with fresh herbs and baked

Grilled Lemon Thyme Chicken

chicken breast marinated in fresh squeezed lemon juice and thyme

Mojito Chicken Breast

marinated in mojito seasoning and lime juice then grilled

Chicken Marsala

chicken paillards, lightly floured and sautéed served with mushrooms in marsala wine sauce

Blood Orange Balsamic Glazed Chicken

grilled chicken breast finished with blood orange balsamic glaze

Pecan Crusted Chicken with Béchamel Sauce

panko and pecan dusted chicken breast pan seared then baked and topped with béchamel cream sauce

Classic Chicken Parmesan

breaded chicken breast topped with marinara sauce and mozzarella cheese

Mediterranean Chicken

sautéed chicken breast served with tomato, caper, olive and artichoke sauce

Carved Turkey Platter

carolina frenched turkey breast seasoned and carved

BEEF

\$15.50 per person

Meatloaf

old fashioned homemade with lean ground beef, onions, breadcrumbs

Tuscan Beef

sliced sirloin, topped with crushed tomatoes, red and green bell peppers, onions, fresh herbs, garlic

Sliced Flat Iron Steak with Herbed Butter

seasoned flat iron steak, grilled, served with herbed butter

Pot Roast

slow cooked with root vegetables, potatoes, onions, served with pan juices

Beef Brisket

braised with shiitake mushrooms served with red wine sauce

SEAFOOD

\$16.20 per person

Haddock Oreganato

lightly breaded with herbed parmesan cheese then baked

Fried Haddock

deep fried panko crusted haddock served with remoulade sauce

Salmon Piccata

pan seared, baked, then finished with a lemon butter and caper sauce

Broiled Cod

served with warm citrus and basil sauce

VEGETARIAN/PASTA

\$12.90 per person

Stuffed Rigatoni

rigatoni stuffed with ricotta, mozzarella cheese served with marinara sauce

Pasta Bake

penne pasta mixed with marinara sauce, mozzarella, parmesan cheese

Homemade Ratatouille

fresh vegetables diced, sautéed and stewed to make a vegetable ragout

Four Cheese Mac and Cheese

cheddar, colby, monterrey jack, parmesan cheeses, mixed with shells and baked

Eggplant Parmesan

sliced eggplant, breaded and layered with marinara sauce melted mozzarella, parmesan cheese,

Spaghetti Squash

steamed and seasoned served with marinara, parmesan on the side

Farfalle Pasta with Roasted Seasonal Vegetables and Champagne Cream Sauce

our twist on pasta primavera

Vegetable Lasagna

layers of fresh vegetables, ricotta, parmesan cheese, white sauce, lasagna noodles

Spanish Rice

yellow and green bell peppers, onions diced tomatoes, spices mixed with rice

— Side Choices —

Roasted Vegetable Orzo
Garlic Mashed Potato
Mashed Potatoes and Gravy
Herbed Quinoa
Polenta Crisps
Israeli Couscous
Long Grain and Wild Rice
Maple Roasted Sweet Potatoes
Roasted Fingerling Potatoes

— Salad Choices —

Mixed Greens
with tomatoes and cucumbers
Classic Caesar
Coleslaw
Classic Spinach
Greek Salad
Tomato Cucumber

— Vegetable Choices —

Sautéed Zucchini and Yellow Squash
Roasted Asparagus
Roasted Seasonal Vegetables
Steamed Broccoli with Garlic
Corn Casserole
Green Beans with Shallot Butter Sauce
Roasted Sliced Carrots
Sautéed Spinach with Garlic

SNACKS AND SWEETS

Popcorn

\$7.50 per bag

Potato Chips

\$8.20 per bag

Pretzels

\$8.20 per bag

Tortilla Chips

\$8.75 per bag

Mixed Nuts

2# bag —\$24.40

3.5# bag—\$41.05

French Onion Dip

\$5.25 per pint

Salsa

\$5.25 per pint

Assortment of Packaged Snacks
nuts, chips, cookies, candy, trail mix,
rice krispie treats, nutrigrain bars, granola bars
\$2.70 per person

Chex Snack Mix

\$12.30 per bag

Assorted Whole Fruit

\$1.00 each

Rice Krispie Treats

\$1.25 each

Nutrigrain Bars, Granola Bars

\$1.25 each

Cupcakes

made daily at Syracuse University Bakeshop

Gourmet

chocolate peanut butter, chocolate raspberry,
vanilla lemon raspberry, vanilla strawberry
\$18.60 per dozen

Fancy

death by chocolate, red velvet, carrot, citrus
\$10.55 per dozen

Basic

chocolate, vanilla
\$7.20 per dozen

Ice Cream

Ice Cream Sundae Bar

20 person minimum (ST)

vanilla and chocolate ice cream
fruit sorbet
hot fudge, caramel sauce, strawberries,
sprinkles, assorted candy toppings,
whipped cream, cherries
\$5.40 per person

Basic Ice Cream Novelties

twin pops, sherbet cups, orange cream bars,
fudge bars, ice cream bars, ice cream
sandwich, 4oz sundae cups,
orange/lime ice cream buddies
\$1.05 each

Signature Ice Novelties

king cone, strawberry/chocolate éclairs, twix
bars, snickers bars, klondike bars, choco taco,
cookiewich, 6oz sundae cups
\$2.95 each

Cakes

Syracuse University Bakeshop Assorted
Decorated Cakes

STANDARD

chocolate, white, marble, yellow

PREMIUM

carrot, death by chocolate, red velvet, filled

Choice of Frosting:

chocolate, vanilla, whipped vanilla,
cream cheese

Filling:

strawberry, custard, chocolate, lemon

9" standard round, serves 10 \$16.00

9" premium round, serves 10 \$21.00

¼ standard sheet, serves 20 \$20.00

¼ premium sheet, serves 20 \$23.00

½ standard sheet, serves 40 \$30.00

½ premium sheet, serves 40 \$41.00

Full standard sheet, serves 80 \$46.00

Full premium sheet, serves 80 \$60.00

Cheesecake

Syracuse University Bakeshop's Cheesecakes
plain, oreo, apple cinnamon,
death by chocolate
\$3.85 per person

Pies

Citrus, Cream, Fruit
Local Café Biscotti pies
Chocolate cream, coconut cream,
Key lime, lemon meringue,
assorted fruit
\$4.25 per person

Cookies/Bar Cookies/Brownies

priced by one dozen unless otherwise noted
made daily at the Syracuse University
Bakeshop
Gluten free and vegan options available

Cookies

chocolate chip, oatmeal, snickerdoodles,
reverse chocolate chip
\$10.75

Mini Cookies

chocolate chip, reverse chocolate chip, oatmeal
\$5.60

Half-Moon Cookies

traditional vanilla/chocolate or orange/blue
\$10.75

Mini Moons

chocolate or orange—\$7.35

Chocolate Chip Cookie Cake

9" round \$9.55

16" round \$14.40

Locally Baked Italian Cookies

\$25.90 per pound

Bar cookies

6 layer cookie dough, s'mores,
chocolate chip, raspberry cream cheese,
dream, lemon—\$15.35

Brownies

classic or frosted—\$10.75

Italian mini pastries

Two dozen—\$33.25

Macaroons

Vanilla, chocolate, chocolate dipped
\$10.25

Chocolate Pizza Co. Treats

Two pound platter—\$35.25

Chocolate covered strawberries

\$3.75 each

COFFEE AND BEVERAGES

Prices are per gallon unless otherwise noted. We suggest ordering one gallon of beverages for every twelve guests.

Coffee and decaf * \$17.25	Assorted juices, 16 ounce bottle (orange, apple, cranberry).....\$2.95
Hot Water for Tea * \$17.25	Assorted sodas, case (24) (Pepsi, diet, Sierra Mist, ginger ale) \$30.65
Hot Chocolate * \$17.25	Assorted sodas, 12 ounce can\$1.95
Orange, Apple, Cranberry Juice * \$19.00	Sparkling water, 12 ounce bottle\$2.25
Punches..... \$19.40	Bottled water, 16 ounce bottle.....\$2.25
Raspberry Lemonade, Syracuse Sunset Punch, Orange Crush	Bottled water, case (24)..... \$38.00
Lemonade, Iced Tea, Half and Half \$17.25	Iced tea, 16 ounce bottle (sweet, unsweet, lemon, green).....\$2.45
Infused Water (Attendant required) \$11.30	
Mint, Cucumber, Raspberry, Lemon-Lime	

*Anything over 4 gallons is not available for Drop Off (DO)

BAR SERVICE

Thirty business days' notice is required for all events at which alcohol will be served.

Alcohol is served for no more than four hours per event. Service must be discontinued one hour prior to the end of the event.

Student organizations requesting that alcohol be served at their event must provide a letter from the organization's advisor confirming that seventy five percent or more of the attendees are twenty one years of age or older. Catering Service requires proof of age from any persons appearing under the age of thirty five.

Donated beer or wine is permitted with the approval of the Assistant Director of Food Service, Catering. A receipt from the Vineyard or Wholesaler verifying donation must be provided. A corkage fee of \$3.25 per bottle of wine and \$8.50 per case of beer applies. A NYSLA Caterer's permit is also required for the service of donated product.

Bar Set Up Fees

Full Bar- \$108.00 Beer and Wine - \$87.00

CONSUMPTION BAR

spirits, beer, wine, soda, water charged on consumption

mixed drinks \$6.00	house wine \$23.00
domestic and imported beer \$5.00	soda, pellegrino, water \$2.00

WINE SERVICE WITH DINNER

charged by the bottle

House cabernet or chardonnay..... \$23.65

Catering Services offers a wide variety of premium wines. please contact the Catering office for our extensive wine list and pricing

CLOSE TO HOME

Catering Services offers local NY State Wines and Craft Beers, please contact the Catering Office for selections and pricing