

RECEPTION CATERING MENU 2019-2020

Syracuse University Catering Services: 315-443-3605 E-MAIL: campuscatering@syr.edu Please allow 5 business days notice on all catering orders
If you are interested in a plated specialty or seasonal dinner menu, please contact Lisa Gasque at imgasque@syr.edu to coordinate your event.

STARTERS

Cold Hors D'Oeuvres

(25 pieces per order)
All services available

Deviled Eggs
\$22.60

Caprese Skewers
\$38.00

Assorted Crostini
kale and white bean, whipped feta and
tomato, goat cheese and roasted peppers
\$38.00

Dome Roll Sandwich
turkey, roast beef, veggie on mini
freshly baked dome rolls, with lettuce,
condiments
\$40.05

California Rolls
\$46.25

Dips

three pound order (serves 30) (SU)

Hot Artichoke Dip
served with tortilla chips
\$55.50

Hot Chicken Wing Dip
served with tortilla chips
\$55.50

Hot Spinach Dip
served with tortilla chips
\$55.50

Hot Caprese Dip
served with French bread toasts
\$55.50

Hot Beer and Cheese Dip
served with soft pretzel bites
\$55.50

Trio of Hummus
All services available
served with pita chips
\$46.25

Southwest Dip
All services available
served with tortilla chips
\$55.50

Hot Hors D'Oeuvres

(25 pieces per order) (ST)

Mini Meatballs
vodka, swedish, sweet and sour
\$26.45

Chicken Quesadilla Cornucopia
\$38.55

Veggie Quesadilla Cornucopia
\$38.55

Spanakopita
\$38.55

Mini Spinach Quiche
\$38.55

Asparagus Wrapped in Phyllo
\$38.55

Parmesan Artichoke Hearts
\$38.55

Mini Deep Dish Pizza Bites
\$38.55

Stuffed Mushrooms
\$38.55

Veggie Spring Rolls
served with sweet and sour dipping sauce
\$40.35

Arepas
\$40.35

Veggie Empanadas
\$40.35

Scallops and Bacon
\$42.40

Macaroni and Cheese Bites
\$43.15

Chicken Fingers

served with assorted dipping sauces
\$47.00

Spicy Buffalo Chicken Strips
served with assorted dipping sauces
\$47.00

Sesame Chicken
served with assorted dipping sauces
\$47.00

Pad Thai Spring Rolls
shrimp, vegetables, and crushed peanuts
served with ginger soy dipping sauce
\$49.30

Beef Empanadas
\$54.20

Panko Crusted Chicken Skewers
served with apricot mustard dipping sauce
\$55.50

Mini Crab Cakes
served with remoulade dipping sauce
\$55.50

Brie and Raspberries in Phyllo
\$55.50

Sesame Chicken Sate
served with an Asian style dipping sauce
\$55.50

Beef Wellingtons
\$66.60

Beef and Bleu Cheese Wrapped in Bacon
\$66.60

Beef Sate
served with chimichurri sauce
\$66.60

Lobster Macaroni and Cheese Bites
\$64.75

PLATTERS • DISPLAYS • STATIONS • BARS

Platters

All services available

Fresh Fruit Platter

Small—\$36.00 (serves 25-30)
Large—\$72.00 (serves 50-55)

Cheese Platter

served with crackers;
Small—\$36.00 (serves 25-30)
Large—\$72.00 (serves 50-55)

Vegetable Platter

served with ranch dips
Small—\$36.00 (serves 25-30)
Large—\$72.00 (serves 50-55)

Shrimp Platter

served with cocktail sauce, lemons wedges
Small—\$63.70 (serves 25-30)
Large—\$127.40 (serves 50-55)

For the following (SU) or (ST)

Carved Tenderloin Platter

served with DiLauro's butter rolls, condiments
\$195.25 (serves 25)

Roast Turkey Breast

served with DiLauro's butter rolls, condiments
\$163.40 (serves 30)

Top Round of Beef

served with DiLauro's butter rolls, condiments
\$215.75 (serves 60)

Seasoned Grilled Vegetable Steaks

served with DiLauro's butter rolls
\$66.75 (Serves 30)

CARVING STATIONS

served with DiLauro's rolls, assorted condiments and grilled vegetable steaks

Beef Tenderloin

\$9.50 per person

Roast Breast of Turkey

\$7.50 per person

Glazed Pit Ham

\$6.50 per person

Side of Salmon

\$8.50 per person

Prime Rib of Beef

\$8.50 per person

Choice of Two Carved Meats

\$11.50 per person

Specialty Displays

30 person minimum. Attendant required (ST)

Seasonal Fruit Display

Cantaloupe, honey dew, golden pineapple, grapes, strawberries attractively displayed, garnished with berries
\$2.50 per person

Cheese Display

Sliced colby, smoked cheddar, cheddar, pepper jack artfully displayed, garnished with grapes, strawberries served with crackers
\$2.25 per person

Gourmet Cheese with Baked Brie Display

Baked brie en croute stuffed with raspberry preserves, garnished with grapes, strawberries served with crackers, French bread toasts
\$2.25 per person

Garden Veggie Display

Colorful seasonal vegetables attractively displayed, garnished with whole vegetables, served with ranch, blue cheese dressings
\$2.25 per person

Jumbo Shrimp Display

Jumbo shrimp attractively displayed with cocktail sauce, lemon wedges
\$8.75 per person

Charcuterie and Gourmet Cheese Display

Wedges of gourmet cheeses, sliced salami, sopressata, prosciutto, thin bread sticks, marinated olives, dried fruit, almonds, cornichons, sundried tomato tapenade served with french bread toasts
\$7.25 per person

Antipasto Display

Cured Italian meats, cheeses, creamy burrata cheese, marinated olives, mushrooms, roasted red peppers, artichokes, giardiniera mix, stuffed peppers served with thin bread sticks, french bread toasts, crackers
\$7.25 per person

Mediterranean Display

Trio of hummus, pita chips, tabbouleh, lemon and toasted fennel feta, greek olives, stuffed grape leaves, couscous salad served with pita bread
\$7.25 per person

Dessert Display

An assortment of gourmet tarts, cookies and mini pastries from local bakeries; assorted platter from Chocolate Pizza Co., and fresh berries in Grand Marnier and whipped cream.
\$7.25 per person

Action Stations

Minimum of 30 people, Chef attended required (ST)

Stir Fry Station

Stir fry red, green and yellow peppers, baby corn, mushrooms, snow peas, scallions, bamboo shoots, bok choy, shrimp, chicken, beef, lo mein noodles, jasmine rice, teriyaki, soy, general tso sauces
\$9.00 per person

Pasta Station

Short cut pasta, cheese ravioli, marinara, vodka, sage butter sauces, grated parmesan, crushed red pepper flakes
\$6.50 per person

Deluxe Pasta Station

Short cut pasta, lobster ravioli, marinara, vodka, champagne cream sauces, sliced chicken, shrimp, italian sausage, peas, mushrooms, cannellini beans, pancetta, sautéed vegetables
grated parmesan, crushed red pepper flakes
\$10.50 per person

Flaming Dessert Station

Cherries jubilee, bananas foster, apples normandy, sautéed, served over crepes vanilla ice cream, fresh whipped cream
\$8.00 per person

Burger Bar

20 person minimum (SU) or (ST)

Angus beef hamburgers, hand pressed turkey burgers, vegan burgers on NY Bakery assorted rolls swiss, american, provolone, blue cheese, bacon, sautéed mushrooms, caramelized onions, leaf lettuce, sliced tomato, sliced red onion, pickle chips, ketchup, mustard, mayonnaise, chipotle mayonnaise potato chips
\$9.90 per person

Potato Bar

20 person minimum (SU) or (ST)

baked or mashed sweet and white whipped butter, sour cream, chives, crumbled bacon, cheddar cheese, cheese sauce, sautéed mushrooms brown sugar, maple syrup, candied pecans, mini marshmallows
\$6.95 per person

Signature Taco Bar

20 person minimum (SU) or (ST)

soft flour and corn tortillas fajita chicken, taco meat shredded cheddar, diced tomatoes, shredded lettuce sour cream, guacamole, salsa
\$10.50 per person

Deluxe Taco Bar

20 person minimum (SU) or (ST)

includes all of the Signature Taco Bar, plus: spanish rice, refried beans chips and queso churros
\$15.75 per person

The Sub Party

All services available (one sub serves 10 people) italian, roast beef, turkey, veggie tomato, shredded lettuce, condiments chips with onion dip
\$6.75 per person

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

House cabernet or chardonnay \$23.65—charged by the bottle

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

SNACKS AND SWEETS

Popcorn

\$7.50 per bag

Potato Chips

\$8.20 per bag

Pretzels

\$18.90 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