SYRACUSE UNIVERSITY CATERING SERVICES

BUFFET A LA CARTE

Order items per person (buffet) or by the pan.
Buffet package comes with bread rolls, choice of salad, one entrée, one starch, and one veggie.
All items served in disposable pans. Events over 48 guests require staff set up.
Half pan serves 12, full pan serves 24.

Chicken

Buffet - \$18.75 per person Half pan - \$94.00 Full pan - \$188.00

Choices:

Baked Chicken Quarters

Herb or jerk style rubbed and roasted chicken quarters

Roasted Lemon Thyme Chicken

Chicken quarters marinated with lemon and thyme

Chicken Marsala

Lightly floured and pan seared chicken breast served with homemade marsala sauce

Balsamic Glazed Chicken Breast

Grilled marinated chicken breast finished with a balsamic glaze

Chicken Tikka Massala

Boneless chunks of chicken roasted in spices and yogurt, served in a creamy curry sauce

Classic Chicken Parmesan

Crispy parmesan breaded cutlet with fresh tomato sauce and melted mozzarella

Seafood

Buffet - \$20.00 per person Half pan - \$110.00 Full pan - \$210.00

Choices:

Broiled Cod Oreganata

Seasoned broiled cod with herbed breadcrumb topping

Oven Roasted Salmon

With citrus butter

Grilled Mahi Mahi

Served with fresh mango salsa

Shrimp Scampi

Shrimp sautéed in butter, garlic, lemon, and parsley

Beef and Pork

Buffet - \$19.50 per person Half pan - \$98.00 Full pan - \$196.00

Choices:

Traditional Meatloaf

Seasoned groud beef topped with traditional tomato ketchup sauce

Grilled London Broil au Jus

Marinated and grilled, thinly sliced steak served in au jus

Beef Lasagna

Homemade lasagna with ground beef and ricotta, topped with mozzarella cheese

Roasted Pork Loin

Herb crusted roasted pork loin, sliced

Vegetarian

Buffet - \$15.50 per person Half pan - \$47.00 Full pan - \$95.00

Choices:

Baked Ziti

Pasta with house-made marinara, ricotta, and melted mozzarella cheese

Veggie Riggies

Roasted veggies and rigatoni pasta in a spicy cream tomato sauce. Topped with parmesan cheese

Homestyle Mac & Cheese

Traditional baked mac and cheese with crispy buttered breadcrumbs

Chana Masala

Chickpeas in a spicy masala sauce

Ratatouille

Assorted vegetables in a rich fresh tomato sauce

Sides

Half pan - \$33.00 Full pan - \$66.00

Basmati Rice
Garlic Mashed Potato
Long Grain & Wild Rice
Maple Roasted Sweet Potatoes
Roasted Red Potatoes
Roasted Veggie Orzo

Vegetables

Half pan - \$36.00 Full pan - \$70.00

Glazed Baby Carrots Green Beans with Shallot Butter Steamed Broccoli with Garlic Roasted Curry Cauliflower Roasted Asparagus

Salads

Half pan - \$35.00 Full pan - \$68.00

Classic Caesar Classic Spinach Mixed Greens Penne Mozzarella Tomato Cucumber