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

**Sriracha - 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 Foccacia

**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

**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

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

**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 Patterns

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 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

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

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

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

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

SIGNATURE
served with crackers
$4.50 per person

PREMIUM
served with crackers
$6.50 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 Fagiole

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

Lobster Bisque
ENRÊÉ 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

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

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

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

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

Chicken - $11.50 per person
Flat iron steak - $13.50 per person
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 —

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>POULTRY</td>
<td>Baked Chicken</td>
<td>$15.20</td>
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<tr>
<td></td>
<td>chicken quarters seasoned with fresh herbs and baked</td>
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<tr>
<td></td>
<td>Grilled Lemon Thyme Chicken</td>
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</tr>
<tr>
<td></td>
<td>chicken breast marinated in fresh squeezed lemon juice and thyme</td>
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<tr>
<td></td>
<td>Mojito Chicken Breast</td>
<td></td>
</tr>
<tr>
<td></td>
<td>marinated in mojito seasoning and lime juice then grilled</td>
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<tr>
<td></td>
<td>Chicken Marsala</td>
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<tr>
<td></td>
<td>chicken paillards, lightly floured and sautéed</td>
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<tr>
<td></td>
<td>Blood Orange Balsamic Glazed Chicken</td>
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<tr>
<td></td>
<td>grilled chicken breast finished with blood orange balsamic glaze</td>
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<tr>
<td></td>
<td>Pecan Crusted Chicken</td>
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<tr>
<td></td>
<td>with Béchamel Sauce</td>
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<tr>
<td></td>
<td>panko and pican dusted chicken breast pan seared then baked and topped with</td>
<td></td>
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<tr>
<td></td>
<td>béchamel cream sauce</td>
<td></td>
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<tr>
<td></td>
<td>Classic Chicken Parmesan</td>
<td></td>
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<tr>
<td></td>
<td>breaded chicken breast topped with marinara sauce and mozzarella cheese</td>
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<tr>
<td></td>
<td>Mediterranean Chicken</td>
<td></td>
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<tr>
<td></td>
<td>sautéed chicken breast served with tomato, caper, olive and artichoke sauce</td>
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<tr>
<td></td>
<td>Carved Turkey Platter</td>
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<tr>
<td></td>
<td>carolina frenched turkey breast</td>
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<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>BEEF</td>
<td>Baked Chicken</td>
<td>$15.50</td>
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<tr>
<td></td>
<td>Meatloaf</td>
<td></td>
</tr>
<tr>
<td></td>
<td>old fashioned homemade with lean ground beef, onions, breadcrumbs</td>
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<tr>
<td></td>
<td>Tuscan Beef</td>
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<tr>
<td></td>
<td>sliced sirloin, topped with crushed tomatoes, red and green bell peppers,</td>
<td></td>
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<tr>
<td></td>
<td>onions, fresh herbs, garlic</td>
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<tr>
<td></td>
<td>Sliced Flat Iron Steak with Herbed Butter</td>
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<tr>
<td></td>
<td>seasoned flat iron steak, grilled, served with herbed butter</td>
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<tr>
<td></td>
<td>Pot Roast</td>
<td></td>
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<tr>
<td></td>
<td>slow cooked with root vegetables, potatoes, onions, served with pan juices</td>
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<tr>
<td></td>
<td>Beef Brisket</td>
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<tr>
<td></td>
<td>braised with shitake mushrooms served with red wine sauce</td>
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<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>SEAFOOD</td>
<td>Haddock Oreganato</td>
<td>$16.20</td>
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<tr>
<td></td>
<td>lightly breaded with herbed parmesan cheese then baked</td>
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<tr>
<td></td>
<td>Fried Haddock</td>
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</tr>
<tr>
<td></td>
<td>deep fried panko crusted haddock served with remoulade sauce</td>
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<tr>
<td></td>
<td>Salmon Piccata</td>
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<tr>
<td></td>
<td>pan seared, baked, then finished with a lemon butter and caper sauce</td>
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<tr>
<td></td>
<td>Broiled Cod</td>
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<td></td>
<td>served with warm citrus and basil sauce</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>VEGETARIAN/PASTA</td>
<td>Stuffed Rigatoni</td>
<td>$12.90</td>
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<tr>
<td></td>
<td>rigatoni stuffed with ricotta, mozzarella cheese</td>
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<tr>
<td></td>
<td>Pasta Bake</td>
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<tr>
<td></td>
<td>penne pasta mixed with marinara sauce, mozzarella cheese</td>
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<tr>
<td></td>
<td>Homemade Ratatouille</td>
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<td></td>
<td>fresh vegetables diced, sautéed and stewed to make a vegetable ragout</td>
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<tr>
<td></td>
<td>Four Cheese Mac and Cheese</td>
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<tr>
<td></td>
<td>cheddar, colby, monterrey jack, parmesan cheeses, mixed with shells and baked</td>
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<tr>
<td></td>
<td>Eggplant Parmesan</td>
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<tr>
<td></td>
<td>sliced eggplant, breaded and layered with marinara sauce</td>
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<tr>
<td></td>
<td>Spaghetti Squash</td>
<td></td>
</tr>
<tr>
<td></td>
<td>steamed and seasoned</td>
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<tr>
<td></td>
<td>Farfalle Pasta</td>
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<tr>
<td></td>
<td>with Roasted Seasonal Vegetables and Champagne Cream Sauce</td>
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<tr>
<td></td>
<td>Vegetable Lasagna</td>
<td></td>
</tr>
<tr>
<td></td>
<td>layers of fresh vegetables, ricotta, parmesan cheese, white sauce, lasagna noodles</td>
<td></td>
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<tr>
<td></td>
<td>Spanish Rice</td>
<td></td>
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<tr>
<td></td>
<td>yellow and green bell peppers, onions diced tomatoes, spices mixed with rice</td>
<td></td>
</tr>
</tbody>
</table>

— 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

— 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

— Salad Choices —

Mixed Greens with tomatoes and cucumbers
Classic Caesar
Coleslaw
Classic Spinach
Greek Salad
Tomato Cucumber
### SNACKS AND SWEETS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Popcorn</strong></td>
<td>$7.50 per bag</td>
<td></td>
</tr>
<tr>
<td><strong>Potato Chips</strong></td>
<td>$8.20 per bag</td>
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<tr>
<td><strong>Pretzels</strong></td>
<td>$8.20 per bag</td>
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<tr>
<td><strong>Tortilla Chips</strong></td>
<td>$8.75 per bag</td>
<td></td>
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<tr>
<td><strong>Mixed Nuts</strong></td>
<td>2# bag — $24.40, 3.5# bag — $41.05</td>
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</tr>
<tr>
<td><strong>French Onion Dip</strong></td>
<td>$5.25 per pint</td>
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<tr>
<td><strong>Salsa</strong></td>
<td>$5.25 per pint</td>
<td></td>
</tr>
<tr>
<td><strong>Assortment of Packaged Snacks</strong></td>
<td>nuts, chips, cookies, candy, trail mix, rice krispie treats, nutrigrain bars, granola bars</td>
<td>$2.70 per person</td>
</tr>
<tr>
<td><strong>Chex Snack Mix</strong></td>
<td>$12.30 per bag</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Whole Fruit</strong></td>
<td>$1.00 each</td>
<td></td>
</tr>
<tr>
<td><strong>Rice Krispie Treats</strong></td>
<td>$1.25 each</td>
<td></td>
</tr>
<tr>
<td><strong>Nutrigrain Bars, Granola Bars</strong></td>
<td>$1.25 each</td>
<td></td>
</tr>
</tbody>
</table>

### Ice Cream
- **Ice Cream Sundae Bar**
  - 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

### 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
- $10.75

#### 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
- $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

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

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

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

*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

- mixed drinks ................................................................. $6.00
- domestic and imported beer ............................................. $5.00
- house wine ....................................................................... $23.00
- 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.