**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

All services available

<table>
<thead>
<tr>
<th>Platter</th>
<th>Small Price</th>
<th>Large Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Platter</td>
<td>$36.00</td>
<td>$72.00</td>
<td>25-30</td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>$36.00</td>
<td>$72.00</td>
<td>25-30</td>
</tr>
<tr>
<td>Vegetable Platter</td>
<td>$36.00</td>
<td>$72.00</td>
<td>25-30</td>
</tr>
<tr>
<td>Shrimp Platter</td>
<td>$63.70</td>
<td>$127.40</td>
<td>25-30</td>
</tr>
</tbody>
</table>

### Specialty Displays

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

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 burratta 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)

<table>
<thead>
<tr>
<th>Station</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir Fry Station</td>
<td>$9.50</td>
</tr>
<tr>
<td>Pasta Station</td>
<td>$6.50</td>
</tr>
<tr>
<td>Deluxe Pasta Station</td>
<td>$10.50</td>
</tr>
<tr>
<td>Flaming Dessert Station</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

### CARVING STATIONS

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

<table>
<thead>
<tr>
<th>Carving Station</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin</td>
<td>$9.50</td>
</tr>
<tr>
<td>Roast Breast of Turkey</td>
<td>$7.50</td>
</tr>
<tr>
<td>Glazed Pit Ham</td>
<td>$6.50</td>
</tr>
<tr>
<td>Side of Salmon</td>
<td>$8.50</td>
</tr>
<tr>
<td>Prime Rib of Beef</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

| Choice of Two Carved Meats | $11.50 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
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**
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Popcorn</strong></td>
<td>$7.50 per bag</td>
</tr>
<tr>
<td><strong>Potato Chips</strong></td>
<td>$8.20 per bag</td>
</tr>
<tr>
<td><strong>Pretzels</strong></td>
<td>$18.90 per bag</td>
</tr>
<tr>
<td><strong>Tortilla Chips</strong></td>
<td>$8.75 per bag</td>
</tr>
<tr>
<td><strong>Mixed Nuts</strong></td>
<td></td>
</tr>
<tr>
<td>2# bag —</td>
<td>$24.40</td>
</tr>
<tr>
<td>3.5# bag —</td>
<td>$41.05</td>
</tr>
<tr>
<td><strong>French Onion Dip</strong></td>
<td>$5.25 per pint</td>
</tr>
<tr>
<td><strong>Salsa</strong></td>
<td>$5.25 per pint</td>
</tr>
<tr>
<td><strong>Assorted Whole Fruit</strong></td>
<td>$1.00 each</td>
</tr>
<tr>
<td><strong>Rice Krispie Treats</strong></td>
<td>$1.25 each</td>
</tr>
<tr>
<td><strong>NutriGrain Bars, Granola Bars</strong></td>
<td>$1.25 each</td>
</tr>
</tbody>
</table>

### 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

### 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

### 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