



GROUPS, GALAS, AND IN-BETWEEN

Breakfast Bagels and Lox

\$400, serves 25

Assorted bagels, smoked salmon,
diced eggs, capers, sliced tomatoes,
whipped cream cheese,
and pickled red onions
Coffee, juice, assorted tea and hot water

Mediterranean Display

\$450, serves 25

Mini pitas and crispy pita chips
marinated feta cheese, mixed olives,
bruschetta, hummus,
grape leaves, long stem artichokes,
heirloom cherry tomatoes,
local olive oil

Stationed Hot Appetizers

50 pieces per tray
(suggested five pieces per guest)

Cheese Arancini with Tomato Jam

\$115 per tray

Mini Crab Cakes with Old Bay Aioli

\$145 per tray

Beef and Blue with Horseradish Creme

\$135 per tray

Veggie Spring Rolls with Thai Chili Sauce

\$105 per tray

Spanakopita with Feta Cheese Dressing

\$120 per tray

Pork or Chicken Potstickers with

Thai Chili Sauce

\$105 per tray

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THE SCHOLAR BUFFET

\$55 per person

Mini Pitas and Crisp Pita Chips
with bruschetta and hummus

Heirloom Greens Salad

Tomatoes, cucumbers, radish, and
shaved carrots

or

Penne and Marinated Mozzarella Salad

Dinner Rolls and Butter

**Roasted Tenderloin of Beef with Red
Chimichurri and Marble Potatoes**

**Lemon Roasted Frenched Chicken Breast with
Roasted Paddy Pan Squash**

**Vegan Farro Pilaf with Sunflower Seeds and
Roasted Red Pepper**

Assorted Biscotti Cafe Desserts

(Gluten free and vegan options available upon request.)

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