FALL 2019

SPECIALTY MENU

Hors D’oeuvres

- Goat Cheese Stuffed Figs Wrapped in Prosciutto $2.85
- Pear, Caramelized Onion and Brie Crostini $1.95
- Fire Roasted Vegetable Polenta Cakes $1.95

- Lobster Grilled Cheese $3.55
- Roasted Cauliflower Au Gratin $x.xx
- Filet Mignon Skewers with Balsamic Reduction $2.60

- Chardonnay Poached Salmon Cakes $2.60
- Tuscan Ratatouille Tarts $1.95
- Endive Bites with Blue Cheese Mousse, Toasted Pecans and Honey Drizzle $1.95

Soups and Salads

- Bibb Lettuce, Frisee and Radicchio, Gala Apples, NY Sharp Cheddar, Dried Cranberries, Honey Dijon Vinaigrette
- Red and Green Leaf Lettuce, Roasted Butternut Squash, Shaved Fennel, Crumbled Goat Cheese, Apple Cider Vinaigrette
- Heritage Blend, Roasted Sliced Beets, Orange Segments, Crumbled Feta Cheese, Orange Vinaigrette
- Brussel Sprout, Cranberry, Pecan, Honey Mustard Vinaigrette
- Pear, Arugula, Pancetta, Toasted Walnuts, Champagne Vinaigrette

Sides and Vegetables

- Sautéed Watercress Spaghetti Squash with Pumpkin and Parmesan
- Roasted Garlic Broccolini Roasted Carrots with Button Mushrooms and Thyme
- Balsamic Honey Roasted Fall Vegetables Haricots Verts with Golden Raisins
- Goat Cheese and Chive Mashed Potatoes Sweet Potato and Sage Rissotto
- Tri Colored Roasted Fingerling Potatoes Wild Rice Pilaf
- Cheddar Mashed Potatoes with Sweet Potato Swirl
Entrees

Pan Roasted Airline Chicken with Dijon Wine Sauce  
$24

Panko Crusted Chicken, Goat Cheese, Sundried Tomato, Basil, Lemon Butter Sauce  
$22

Beef Tenderloin with Mushroom and Rosemary Marsala Sauce  
$28

Filet Mignon with Champagne Blue Cheese Reduction  
$30

Cabernet Braised Short Ribs  
$32

Balsamic Maple Glazed Pork Chops  
$28

Roasted Halibut with Champagne Citrus Beurre Blanc  
$24

Roasted Salmon with Apple Cider Glaze  
$22

Salt and Pepper Crusted Sea Bass with Lemon Garlic Butter  
$28

Vegetarian Options

Herb Crusted Cauliflower Steak with Spicy Red Pepper Coulis

Stuffed Acorn Squash with Parmesan Cheese and a Balsamic Reduction

Butternut Squash Ravioli with Pumpkin Alfredo, Spinach and Toasted Walnuts

Wild Mushroom Barley Rissotto with Cider Braised Delicata Squash

Desserts

Salted Caramel Pot De Crème  
$8.00

Dutch Apple Pie with Butter Pecan Ice Cream  
$8.00

Chocolate Crème Tart with Vanilla Whip  
$8.00

Pumpkin Cheesecake  
$8.00
Our Catering Department offers a full service custom catering, delivery and pick-up service. We service a wide variety of events across and off-campus, at the Carrier Dome, Schine and Goldstein Student Centers, the Inn Complete and the Goldstein Alumni and Faculty Center.

Our staff works diligently to keep current on what’s new and trending in order to deliver a beautifully presented selection of food and beverages to you. Our experienced and talented Catering staff is available to help guide you through the planning of your event. Whether your event is large or small, Catering is here to help you make the most of your budget and provide a memorable event for your guests.

This past year the Catering Staff across campus has worked to revise and develop the new Catering Menu. We have chosen to keep some of our classics while creating and developing some new and exciting choices. Our goal with the new menu is to keep current on food trends, stay considerate of food allergies and dietary preferences as well as continuing our support of sustainability concerns/ issues.

We hope that you enjoy our new menu and look forward to serving you.

Catering Services Policies
Syracuse University Catering Services has developed the following policies to help ensure your event is successful and memorable.

Planning Your Event: Booking, Contract and Guarantee
University Policy located at: http://supolicies.syr.edu/studs/events_univ.htm and http://supolicies.syr.edu/admin/events_univ.htm

In order to accurately prepare for your event, we ask that you book your event at least five business days in advance, including menu and number of guests. A contract will be generated and will serve as confirmation of the event. A final guarantee must be given three business days before the event. You will be billed for the final guarantee or actual number of guests, whichever is greater. If we do not receive a guarantee by the deadline, the most current count will become the guarantee. The guarantee may not be decreased on the day of the event. Requests received with less than three business days’ notice may be subject to additional labor charges or limited availability of menu items.

Thirty business days’ notice is required for all events at which alcohol will be served.

Catering and event arrangements can be made through the following Catering Offices:
Campus Catering.................................................. 443-3605
Schine Catering..................................................... 443-1632
Carrier Dome Catering........................................... 443-4244
Goldstein Alumni and Faculty Center......................... 443-3102

Billing
An Interdepartmental Order (I.D.) is required in advance of your event. We do not accept credit cards.

Cancellations
An event may be cancelled with no charge up to three business days prior to the event. Cancellations made with less than three business days’ notice may be subjected to charges based on costs incurred.

Liability and Safety
In accordance with NY State and Onondaga County Health Departments, all leftover food remains the property of Syracuse University Food Services and may not be removed from an event.

Catering Exceptions/Use of Off-Campus Caterers
http://supolicies.syr.edu/admin/catering.htm

All food and beverage services on campus must be provided by Syracuse University Catering Services in compliance with Syracuse University Policy on Food Service, Catering at the link above.

Catering Services requests that all outside vendors deliver to the following locations on campus:

Campus Catering events and Inn Complete events:
Schine Catering events: Schine Student Center, Waverly side
Goldstein Alumni and Faculty Center events: 401 University Place
Dome Catering events: 900 Irving Avenue, Stadium Control
Catering Services will then ensure the food delivered meets OCHD guidelines and Syracuse University’s sanitation and food safety policies.

Additional costs will be incurred for the rental of hot boxes, chafers and serviceware.

Alcohol Policy
University Policy located at: http://supolicies.syr.edu/fac_teach/alcohol.htm

Syracuse University Catering Services has primary responsibility for selling and serving alcohol at events. The NY State Liquor Authority requires a Caterer’s (temporary alcohol) permit for all non-licensed facilities for every event on campus in which alcohol is being served. Without this permit alcohol cannot be served. The only licensed facilities on campus are: the Schine Student Center, the Goldstein Alumni and Faculty Center, the Inn Complete and the Carrier Dome.

A bar service fee is assessed to cover the cost of the NYSLA Caterer’s permit, bartender, and set-up.

Catering Services requires thirty business days’ notice for all events in which a Caterer’s permit is required.

Full Bar - $108.00
Beer and Wine - $87.00

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 Services 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.

**Event Staffing**

Service staff needs for your event will be determined by Catering Services based on the menu, service style, group size, and venue. Our service staff rate is $12.50 per hour, for a minimum of four hours.

**Event Space Access and Arrangements**

University Policy located at:
http://supolicies.syr.edu/studs/events_univ.htm
and
http://supolicies.syr.edu/admin/events_univ.htm

It is the responsibility of the customer to ensure the main doors and loading dock are unlocked to allow timely access to the event space. The removal or arrangement of furniture in an event space should be scheduled by the customer with Physical Plant. Custodial arrangements should also be made by the customer with Physical Plant.

**Delivery**

Campus Catering will assess a $15.25 delivery fee for deliveries occurring between 7:00 am - 5:00 pm, Monday through Friday. A delivery fee of $32.00 will be assessed for deliveries after hours and on weekends. Additional delivery fees may be incurred for off-campus events requiring extended travel. Delivery fees will be waived for events over $1,000.00.

**Serviceware**

Catering Services offers three types of serviceware:

- **Standard Service** - Chinet Enviro paper products at no additional cost
- **Classiware Service** - Clear plastic serviceware products - $1.60 per person
- **Linen and China** - White china, silverware and linens - $2.25 per person
- **Table Linens** - draped table $11.75 per table/tablecloth $2.95 each

Goldstein Alumni and Faculty Center uses only china. There will not be a serviceware fee charge unless the facility is closed.

Specialty linen and china are available upon request for an additional charge.

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**Table, Chair, and Tent Rentals**

Catering Services utilizes an outside company for table, chair and tent rental. The charges incurred for rental delivery will be added to your event invoice. A $36.00 delivery/pick-up fee charged by the rental company will apply to all orders.

**Self-Catering/Pick up Service**

http://foodservices.syr.edu

Catering Services offers a self-catering alternative to our full service catering with our self-catering menu. The self-catering menu is located on the Syracuse University Food Services website and features pastries, sandwiches pizza, and reception platters. Self-Catering is available for pick up at Schine Dining.

**Student Groups**

Syracuse University registered student groups will receive a twenty five percent discount on catered events that are not staffed. The discount only applies to food and beverages and not other costs associated with the event.

**Composting and Sustainability**

http://foodservices.syr.edu/sustainability.cfm

Catering Services continues to make every effort to use sustainable practices throughout their departments whenever possible. When in season, locally grown fruits and vegetables are used in food preparation. Local bakeries provide a variety of sweets and breads. Compostable or recyclable paper products are used in our deliveries. We compost all food scraps both post and pre-consumer, and we donate leftover foods that meet the Onondaga Health Department criteria to local food banks.