

### indulge your imagination

Nano Cafe Catering Services has an exceptionally experienced staff that is dedicated to your every catering request. For your convenience, we have created a selection of frequently requested and popular menu items. Please realize that these menu items are just a sampling of what we can offer. We have a full culinary staff with an Executive Chef, Production Managers, and Bakery Chef who can customize a menu to fit your needs.

Whether your plans call for a small reception or a gourmet dinner, our Catering Coordinator and staff will work with you every step of the way to not only meet, but exceed your expectations. All events are artistically prepared, beautifully presented and served with a gracious attention to detail that has genuinely become a hallmark of our department.

Thank you for choosing Nano Cafe Catering. Enjoy planning your event:

#### PRE-EVENT PLANNING

Room arrangements need to be made PRIOR to the event. Tables should be set-up in the location where they are needed. Arrangements should also be made to ensure the location for the event is accessible at least one hour prior to the event start time.

When making room reservations, be sure to specify any special needs and the room requirements (such as table and chair arrangements, AV equipment needs, etc.) you will need when making your room reservation. Catering Services does not provide set up of tables, chairs, podiums, microphones, etc.

#### MENU PLANNING

In order to ensure that your event is perfect, please confirm food and beverage arrangements at least 7 working days prior to the date of the event. This allows us time to provide appropriate staffing, to order linen, and to offer the very highest quality product at the best possible cost to you. (Events scheduled with less than 72 hours notice may be charged a 15% late booking fee if items needed for your event are not in stock and current local market price is higher.)

For events requiring more detailed menu selections, such as luncheons, dinners and larger groups, please reserve the date with us two weeks in advance. This will ensure our availability and help us to customize a menu to suit your needs.

#### GUARANTEES

Please let us know your final number of participants at least 72 hours prior to the event to ensure that enough food is prepared. If the final count is not received, we will consider the number indicated on the original order as the guarantee. The guarantee is not subject to reduction after the deadline and your billing will be based on the final guarantee. If the number of guests is higher than your final guarantee, we will charge accordingly.

### **OFF-SITE CATERING**

The primary purpose of the Catering Department at Nano is to provide outstanding services. We enjoy working with groups outside of the university as well and we will be happy to cater your event provided it has been booked through the university. Please contact our catering office for more information.

#### PAYMENT POLICY

A credit card number is required when placing your order. If one is not available, the event will not be scheduled until one is obtained. All invoices are due within 30 days of the event.

### SERVICE FEE

Continental breakfasts, breaks and some receptions are priced for self-service. Events are based on a 2 hour service period. Events, including served meals and buffets, chafing dishes or changing chafing dish pans, requiring longer service periods will be charged 18% labor. An 18% service fee or a labor fee will be added to cover staffing for events booked on the weekends.

### **EQUIPMENT**

Please do not remove any catering equipment from contracted locations. Any missing equipment (including serving platters) will be billed to the individual that has signed the Catering Contract.

### FLOWERS, LINEN AND CHINA

We will be glad to order special floral arrangements or decorative requests for an additional fee. Tablecloths will be provided for all food & beverage tables only. Linen and skirts for any other tables are available for an additional charge and requests must be made in advance.

52" Square Tablecloth	\$6.00 each
85" Square Tablecloth	\$6.00 each
Banquet Tablecloth	\$8.00 each
Linen Napkin	\$.75 each

For University Personnel

Quality disposable products are supplied for receptions and breaks. China is included at no extra charge for all hot buffets and served meals. At Nano Cafe china service is available for any event for an additional charge.

For Parties over 50 people China Rental \$3.00 per person.

### LATE ARRIVALS, CANCELLATIONS AND NO SHOWS

In the event your group will arrive later than scheduled, please notify the Catering Manager as soon as possible. All cancellations of food service should be made no less than 24 hours prior to your event. Cancellations made less than 24 hours prior to the event are subject to charges to cover expenses incurred by Dining Services.

### DELIVERY FEE

This fee includes all time spent organizing and packaging china, silverware, linens, paper products, and all items needed for the event. For coffee breaks or receptions it also includes the time spent preparing and packing the coffee, juices, baked goods, etc. for proper service. This charge also includes the cost of the catering staff returning to clean up after an event. The labor charge varies, please contact your catering department for more information. Additionally, off campus events are subject to a delivery fee based on the travel time from campus along with a mileage charge. If your event is not available for pick-up at the contracted time, you will be charged an additional \$20.00 for every attempted pick-up, unless all equipment is returned to the catering office within 24 hours.

#### ON PREMISE FOOD CONSUMPTION

Chartwells complies with the NYS Department of Health requirements ensuring that all food and beverage items served at catered events be consumed and/or remain on the premise. Unfortunately, unused food may not be packaged for take out.

## MORNING EDITIONS price per person

Freshly Brewed Starbucks Coffee & Decaf. Gourmet Teas with Lemon. Assorted Bagels With Cream Cheese, Mini Danish or Mini Doughnuts \$4.25 per Guest

Freshly Brewed Starbucks Coffee & Decaf. Gourmet Teas with Lemon. Assorted Bagels With Cream Cheese, Butter & Jam, Mini Muffins, Butter & Jam, Mini Muffins, Mini Danish, or Mini Doughnuts, Chilled **Assorted Juices** \$6.10 per Guest

Freshly Brewed Starbucks Coffee & Decaf. Gourmet Teas with Lemon. Assorted Bagels With Cream Cheese, Butter & Jam, Mini Muffins, Danish or Doughnuts, Chilled Juices, Sliced Seasonal Fruit \$7.35 per Guest

### SFATED BREAKFASTS

Choice of One Sliced Seasonal Fruit Plate (HC)\* or Mini Bagels with Smoked Salmon & Cream Cheese

Choice of Two Entrees The items listed below are seasonal suggestions. Please contact our Catering Department to customize your event.

Spinach and Gruyere Tart

Vegetarian Entree

with Fresh Spinach and Gruyere cheese in a Flaky Pastry

Lumberjack Breakfast

Scrambled Eggs, Silver Dollar Pancakes, Bacon or Sausage & Home Fries

Stuffed French Toast

French Toast Stuffed with Cinnamon Cream Cheese and Raisins

Chanterelle and Egg Timbale Topped with Chive Crème Fraiche

Granny Smith Apple & Brie Crepes With a Calvados Crème

Choice of Two Accompaniments Sweet Potato Hash, Corned Beef Hash, Skillet Potatoes, Apple & Chicken Breakfast Sausage (HC)\*, Maplewood Smoked Bacon, Cornbread Cakes

Fresh Orange Juice, Coffee and Tea Service

Pricing Starts at \$17.95 per Guest

### BREAKFAST BUFFETS price per person

### Start off with...

Orange Juice with a choice of Cranberry Juice or Apple juice, Assorted Breakfast Pastries with Butter and Preserves, Freshly Baked Bagels with Assorted Flavored Cream Cheeses, Sliced Fresh Seasonal Fruit (HC)\*

(Add Assorted Cold Cereals or Granola add \$2.55 Per Person) (Add Individual Fruited Yogurts add \$2.00 Per Person) (HC)\*

Choice of Two Entrees The items listed below are seasonal suggestions. Please contact our Catering Department at extension 2-5986 to customize your event.

### **Buttermilk Pancakes**

With Warm Maple Syrup and Garnished with Blueberries

### Spinach and Mushroom Quiche

Served Home-Style Deep Dish With Shredded Gruyère Cheese

### Home Style French Toast

In A Light Cinnamon Egg Batter And Warm Maple Syrup

### Scrambled Eggs with Cheddar

(Add Ham, Peppers and Onions for \$.25 per person)

### Egg Strata (HC)\*

With Roasted Garlic, Fresh Tomatoes, and Peppers

### Belgian Waffles

Served With Warmed Maple Syrup

### Breakfast Fajitas

Scrambled Eggs, Cheddar Cheese, Crumbled Bacon and Zesty Salsa in Flour Tortillas

#### Cheese Blintzes

Served with a Cinnamon Sour Cream (Add Strawberries & Blueberries for \$.25 per person)

Entrees served with Grilled Home Fries, Crispy Bacon and Sliced Ham or Sausage, Coffee and Tea Service

Price: \$15.00 per Person

Includes High End Paper Goods & Linen on Buffet Tables

Omelette Station \$6.25 per person plus \$100.00 chef fee

(HC) \*Indicates a healthful food choice

# BREAKFAST A LA CARTE price per person unless noted otherwise

Pastries			
Assorted Doughnuts	\$ .75	Freshly Baked Assorted Danish	\$ .90
Assorted Mini-Danish	\$ .75	Assorted Muffins	\$1.45
Breakfast Breads	\$ .85	Assorted Mini-Muffins	\$ .75
Apple Crumb Coffee Cake	\$1.35	Fruit Crumb Cakes	\$1.35
Bagels with Cream Cheese	\$1.90	Croissants	\$1.45
Scones	\$1.10	Filled Croissants	\$1.90
		(Blueberry or Chocolate)	
Beverages			
Coffee Service		Assorted Bottled Juices (HC)*	\$2.20
Starbucks Premium Coffee	\$1.75	(Orange, Apple)	
Flavored Starbucks Coffee	\$1.90	Bottled Water	\$1.70
Hot Chocolate	\$1.60	Whole, Skim or 2% Milk Pints	\$2.20
Fruited Yogurt Smoothies (HC)*	\$1.90	Vitamin Water (HC)*	\$2.55
Cereals and Oats		Seasonal Fruits & Yogurt	
Assorted Cold Cereals	\$2.60	Assorted Whole Fruits (HC)*	\$1.20
Low Fat Granola (HC)*	\$2.60	Sliced Seasonal Fruits (HC)*	\$2.95
Assorted Hot Cereals	\$1.60	Individual Yogurts	\$1.85
	Breakfast B	oxes	
Fach individual lunch is read	dy for travel in	a convenient, disposable contair	ner.

Each individual lunch is ready for travel in a convenient, disposable container.

### All prices per person

The Scientist \$6.35	The Nano Fab \$6.50	The Rotunda \$6.90
Fresh Bagel with Vege-	Croissant with Butter	Choice of Fresh Bagel,
table Cream Cheese,	and Jelly, Yogurt with	or Large Danish,
Fruit Salad (HC)*,	Granola (HC)*,	Seasonal Apple &
Minute Maid (HC)*	Minute Maid (HC)*	Banana (HC)*,
or Dasani Water	or Dasani Water	Minute Maid (HC)*
		or Dasani Water

## LUNCHEON PLATTERS price per person

### Choice of One Salad

Homemade Cole Slaw, Fresh Red Potato Salad, Pasta Salad of the Day, Tossed Garden Salad with 2 Dressings (HC)\*

### Choice of Four Items

Sliced Roast Beef, Sliced Roast Turkey Breast, Black Forest Ham, Sliced Smoked Turkey

### **Vegetarian Options**

Roasted Vegetables, Spicy Hummus (HC)\*

Mayonnaise, Mustard & Accompanying Relishes Selection of Hearty Breads, Rolls & Wraps

Assorted Soft Drinks

Choice of Two Sliced Cheeses

American, Swiss, Provolone, Cheddar

The Sweet Part

Assorted Freshly Baked Cookies

Price: \$12.75 Per Person, Includes High Quality Paper Products

Add-ons (Priced Per Person)

Bagged Chips \$1.25 Sliced Fruit \$2.95 Whole Fruit \$1.20 Coffee Services \$1.75

# SUNY SANDWICH BUFFET pre-made sandwiches, price per person

#### Choice of One Salad

Homemade Cole Slaw, Fresh Red Potato Salad, Pasta Salad of the Day, Tossed Garden Salad with 2 Dressings (HC)\*

#### Choice of Four Items

Roast Beef on Pumpernickel, Black Forest Ham & Swiss, Country Tuna Wrap, Roasted Turkey with Slaw & 1000 Island Dressing, Garden Salad Wrap with Low Fat Ranch (HC)\*, Roasted Vegetable Wrap (HC)\*, Smoked Turkey & Swiss Wrap, Egg Salad, (All Sandwiches are served with Lettuce & Tomato)

### The Sweet Part

Assorted Freshly Baked Cookies or Brownies

### Assorted Soft Drinks

Price: \$14.75 Per Person, Includes High Quality Disposable Paper Goods

Add-ons (Priced Per Person)

Bagged Chips \$1.25 Sliced Fruit \$2.95 Whole Fruit \$1.20 Coffee Services \$1.75

(HC)\* Indicates a Healthful Choice

A guarantee is due 72 hours prior to each function and will be considered the minimum guarantee which you will be charged even if fewer guests attend. \*\*Prices subject to market fluctuation.

10 Person minimum on above buffets

# GOURMET SANDWICH BUFFET price per person, 15 person minimum

### Please Choose 1 Salad

Homemade Cole Slaw, Fresh Red Potato Salad, Pasta Salad of the Day, Tossed Garden Salad with 2 Dressings (HC)\*

### Choice of Four Items

Roast Turkey with Bacon & Avocado on Multi Grain, Black Forest Ham & Brie on Focaccia with Spicy Honey Mustard, Grilled Chicken Caesar Wrap (HC)\*, Tarragon Chicken Salad with Grapes and Walnuts on Croissant, Tuna salad with cheddar cheese on Multi Grain, Roasted Vegetables with Pesto on Pumpernickel (HC)\*, Roast Beef Wrap with bleu cheese and carmelized onions, Sliced Roast Beef on Herbed Parmesan Roll with Horseradish Mayonnaise

### The Sweet Part

Assorted Assorted Gourmet Bars

### Assorted Soft Drinks

Price: \$15.75 Per Person, Includes High Quality Disposable Paper Goods

### Add-ons (Priced Per Person)

Bagged Chips \$1.25 Sliced Fruit \$2.95 Whole Fruit \$1.20 Coffee Services \$1.75

## LUNCHEON BUFFETS price per person, minimum 15 people

Choice of one salad Mixed Green or Caesar Salad, Sliced Breads & Rolls with Butter (Add Soup of the day for \$2.25 per person)

### Choice of Two Entrees

Apricot Salmon (HC)\*

Salmon Baked with an Apricot Glaze

Jamaican or Herbed Roasted Chicken (HC)\*

Farfalle Pasta with Roasted Vegetables - Vegan Choice

Sliced Marinated Wild Mushrooms and Roasted Vegetables in Roasted Garlic Oil Shrimp Scampi

Grilled Shrimp with garlic butter, lemon and white wine

Grilled Vegetable Moussaka (HC)\*

Assorted Squashes, Peppers & Eggplant, Classic favorite with Swiss cheese, ham Served with Red Pepper Coulis

Chicken Cordon Bleu

and finished with a supreme sauce

Grilled Flank Steak

Served with Roasted Onions, Peppers, and Mushrooms

Three Cheese Tortellini

With Broccoli Rabe, Roasted Red Peppers and Asiago Cream Sauce

Entrees served with seasonal starch and vegetable

Choice of one dessert Cheesecake with Strawberries, Carrot Cake, Apple Crisp, Chocolate Layer Cake

Pricing Starts at \$17.50 per person, includes Linens on Buffet Tables only and High Quality Paper Products.

Additional menu items may be added to your buffet for \$2.00 per person

(HC)\* Indicates a Healthful Choice

# BOXED LUNCHES priced per person, includes paper service and assorted soft drinks

Each individual lunch is ready for travel in a convenient, disposable container.

### Sandwich Lunch #1

Choice of Roast Beef, Turkey or Ham, on Hard Roll with Fresh Fruit, Chips, 2 Freshly Baked Cookies, and 12oz Bottled Water \$10.55

### Salad Lunch #2

Choice of Chicken Caesar, Chef's Salad, Cobb Salad or Thai Beef and Noodle Jazz Salad with a Mini Roll and Butter, Fresh Fruit, 2 Gourmet Cookies, and 12oz Bottled Water \$11.80

### Executive Lunch #3

Choice of Wrap, Chicken Caesar, Turkey & Swiss, Roast Beef and Boursin or Roasted Vegetable Wrap Fresh Fruit, Gourmet Chips, 2 Gourmet Cookies, 12oz Bottled Water \$11.25

## EXECUTIVE BOXED LUNCHES priced per person

### Tarragon Chicken Salad

With Grapes & Toasted Walnuts on Honey Wheat Bread, Chef's Choice Salad, Fresh Seasonal Salad, Fruit Salad, Gourmet Bar, 12oz Bottled Water \$10.50

### Chipolte Turkey

Smoked Turkey served with chipolte mayonnaise, field greens and red onions on sundried tomato roll, Gourmet Bar, 12oz bottled water \$10.55

### Maryland Crab Salad (HC)\*

Seasoned with Old Bay herbs & mayonnaise on two Silver Dollar Rolls, Chef's Choice Salad, Fresh Seasonal Fruit, Gourmet Bar, 12oz Bottled Water (Market Price)

### Chilled Sliced Roast Tenderloin of Beef

Thinly Sliced Tenderloin
Layered on Freshly Baked
Petite Baguette with
Horseradish Mayonnaise,
Chef's Choice Salad,
Gourmet Bar,
12oz Bottled Water
{Market Price}

### Red Pepper Hummus (HC)\*

Fresh Spiced Hummus Spread on Lavash Bread with Cucumbers, Shaved Carrots & Greens, Chef's Choice Salad, Fresh Seasonal Fruit Salad, Gourmet Bar, 12oz Bottled Water \$11.00

### Fresh Mozzarella

With Sliced Tomatoes and Fresh Basil on Calamata Ciabatta with Olive Oil and Balsamic Drizzle, Marinated Chef's Choice Salad, Fresh Seasonal Fruit Salad, Gourmet Bar, 12oz Bottled Water \$11.50

<sup>\*</sup> May substitute Soda for Bottled Water

# PIZZA, PIZZA! 16" king-size pizza, includes biodegradable paper service

Order a Plain Cheese for \$16.80 or customize your favorite for only \$1.75 per topping. Available Toppings are: Pepperoni, Ham, Bacon, Sausage, Meatball, Ground Beef, Onions, Peppers, Mushrooms, Spinach and Olives

Vegan Special (HC)\* \$17.30

Broccoli, Mushrooms and Tomato with Garlic Spread

The Carnivore \$19.25

Pepperoni, Sausage, Ham

Double Cheese \$17.25

Mozzarella, Cheddar

## DISTINCTIVE BREAKS minimum 10 guests, price per person

All American Break \$7.95

Freshly Baked Cookies, Assorted Brownies, Fresh Whole Seasonal Fruit Basket, Rice Krispie Treats, Assorted Soft Drinks, Bottled Water or Starbucks Coffee & Tea Service

Energy Break (HC)\* \$9.25

Seasonal Sliced Fruit Platter, Assorted Yogurts, Granola Bars & Trail Mix, Bottled Water & Vitamin Water or Starbucks Coffee & Tea Service

Country Break \$8.50

Marble Yogurt Loaf, Crumb Cake, Seasonal Sliced Fruit Platter, Freshly Brewed Iced Tea or Starbucks Coffee & Tea Service

No Frills Break \$6.25

Cookie & Brownie Tray, Assorted Potato Chips and Pretzels, Assorted Soft Drinks & Bottled Water, Starbucks Brewed Coffee and Tea Service

### Beverage Breaks

Starbucks Coffee Service (Regular, Decaf & Teas)	\$1.75
Assorted Bottled Pepsi Products	\$1.75
Dasani Water	\$1.75

(HC)\* Indicates a Healthful Choice

## DINNER BUFFETS minimum 15 guests

Choice of One Salad Traditional Spinach Salad, Mixed Field Green with Assorted Dressings or Traditional Pasta Salad with Fresh Vegetable Garnish

Entrees served with Dinner Rolls with Butter, seasonal Starch and Vegetable, Coffee and Tea Service

Choice of Two Entrees The items listed below are seasonal suggestions. Please contact our Catering Department to customize your event.

### Chicken Mediterranean

With tomatoes, roasted garlic and kalamata olives over wilted spinach

### Slow Braised Short Rib

With a sweet mustard and carmelized shallot glaze

### Puttanesca Gnocchi Pomodoro

Served With Capers, Tomatoes, Red Onion and Shaved Pecorino Cheese, and Garlic Bread Sticks.

### Miso Cod

Black and white sesame encrusted Cod served with a tangy Miso sauce.

### Roast Pork Loin

In A Maple Glaze Served With An Apple & Fig Chutney.

Pan Grilled Tuna Steak (HC)\*

Marinated In a Lemon-Ginger Dressing

### Roast New York Strip Loin

Cooked Medium Served With Cognac-Stilton Cream

### Vegetable Lasagna

with ricotta cheese, roasted vegetables and marinara sauce

### Butternut Squash Ravioli

Finished with Sage Butter

### Grilled Pork Tenderloin Medallions

with red onion jam

### Sweet Potato Crisped Salmon (HC)\*

Fillet Of Pacific Salmon With A Seasoned Sweet Potato Nest Served With Maple Glaze

### Boursin Chicken

Herb Marinated Breast Of Chicken with a boursin cream sauce

### Sliced Roast Leg of Lamb (HC)\*

Served with a mint demi-glaze

Choice of One dessert Strawberry Short Cake, Apple Cranberry, Chocolate Cake, Assorted Italian Pastries, Caramel and chocolate bread pudding

Prices Start at \$25.00 per person and include Linens on Buffet Table and High Quality Paper Products. Each Additional Menu Items may be added to your buffet for \$2.00 per person

# PLATED DINNERS minimum 15 guests

### Choice of one Starter

Fresh Tomato Mozzarella Salad with and Balsamic Reduction
Beggar's Purse of Wild Mushrooms & Sweet Herb Cheese
Smoked Salmon Bouquets with Tear Drop Tomatoes, and pita chips
Marinated Asparagus and Chevre Crouton
Endive Spears with Toasted Walnuts, Granny Smith Apples,
Bleu Cheese, and Sherry Shallot Vinaigrette

Assorted Breads and Rolls, Iced Water with Lemon Wheels, Coffee and Tea Service

Choice of Two Entrees The items listed below are seasonal suggestions. Please contact our Catering Department at extension 2-5986 to customize your event.

### Cranberry Chicken

Chicken breast stuffed with a traditional cranberry stuffing and served with a creamy gravy

New Zealand Rack of Lamb (HC)\*
Rubbed with Sweet Mustard & Herbs

### Vegetable Strudel

Grilled vegetables and cheese in in layers of philo dough

Horseradish Crusted Slow Roast Prime Rib

With Roasted Garlic and Boursin Mashed Potato

### Chicken Marsala

Thin filets dredged in egg and sauteed with fresh mushrooms in a classic sweet Marsala Sauce.

Cioppino "Fish Stew" (HC)\*
In a Tomato Saffron Broth

### Marinated Veal Chop

Finished with a thyme orange and lime vinaigrette.

### Sundried Tomato Pesto Chicken

Wrapped In A Delicate Puff Pastry Crust with Fontina Cheese

Entrees served with seasonal starch and vegetable

#### Choice of one dessert

Tiramisu Cake, Crème Brulee, Key Lime Pie, Chocolate Strawberries

Prices start at \$35.00 per person

(HC)\* Indicates a Healthful Choice

### HORS D'OEUVRE MENU

The items listed below are seasonal suggestions. Please contact our Catering Department at extension 2-5986 to customize your event.

### Hot Hors D'oeuvres (per 100 pieces)

Maryland Crab Cake	Market	Potato Pancakes	\$110.00
Assorted Mini Quiche	\$100.00	Spicy Sesame Chicken Satay	\$135.00
Cocktail Franks	\$80.00	Crabmeat Stuffed Mushroom	Market
Asparagus and Asiago Puffs	\$110.00	Mini Beef Wellington	\$135.00
Vegetarian Egg Rolls	\$85.00	Spanikopita	\$130.00
Assorted Dim Sum	\$100.00	Bacon Wrapped Scallops	Market
Chicken Cordon Bleu Bite	\$130.00	Spring Rolls	\$140.00
Coconut Shrimp	Market		

### Cold Hors D'oeuvres (per 100 pieces)

Cold Hole B Codified (per 100 piccod)			
Tomato Bruschetta	\$118.00	Pesto Baby Vegetables (HC)*	\$100.00
Jumbo Shrimp Cocktail	Market	Smoked Salmon on Brown Bread	d\$165.00
Tuscan White Bean Spread	\$85.00	Tenderloin of Beef with	\$155.00
with Flatbreads		Horseradish Mayonnaise	
Vegetarian Canapés (HC)*	\$150.00	Sushi Platter	Market
Fresh Fruit & Domestic Chees	e Boards	Fresh Fruit & Imported Cheese	e Boards

Fresh Fruit & Domestic Cheese Boards to serve 25 people: \$67.50 to serve 50 people: \$135.00 to serve 50 people: \$220.00

### Seasonal Crudités and Dips (HC)\*

to serve 25 people: \$53.75 to serve 50 people: \$107.50

Special Destination (Each station's price include Breads & Rolls, Sauces and Accopaniments. A Chef Attendant is an additional \$100 Fee)

Continental Pasta Station with Assorted Pastas (30 people)	\$300.00
Carved Roasted Tenderloin of Beef w/ Merlot Sauce (will serve 30 people)	Market
Carved Glazed Boneless Ham with Pineapple Chutney (will serve 30 people)	\$250.00
Wok Station with Chicken, Rice and Vegetables (will serve 30 people)	\$300.00
Roast Breast of Turkey with Tarragon Mustard (will serve 30 people)	\$300.00

# PARTY PLATTERS! each platter serves 25 guests

### Domestic Cheese Display

A Selection of Cubed Cheeses to include: Swiss, Cheddar & Pepper Jack Garnished with Grapes & Strawberries Served with Crackers & French Bread \$67.50

### Seasonal Crudité Basket (HC)\*

An Assortment of Crisp Seasonal Vegetables With Choice of Ranch, Spinach Or Low Cal Vinaigrette Dips \$53.75

### Wrap it Up

An Assortment of Pre-made Sandwiches to include: Ham, Turkey, Roast Beef And Roasted Vegetables \$112.50

### Italian Antipasti Display

Fresh Mozzarella, Imported Salami & Prosciutto, Roasted Peppers, Pepperoncini & Spiced Olives over Fresh Greens
Served with Fresh Baked Focaccia Bread \$115.00

### Wing Fling

Spicy, Medium or Mild Buffalo Style
Wings With Carrots,
Celery & Blue Cheese Dip
\$95.00

### Imported Cheese Display

A Selection of Sliced Cheeses to include:
Brie, Herbed Chèvre, Aged Cheddar
& Havarti Dill
Garnished with Grapes & Strawberries
Served with Crackers & French Bread
\$110.00

### Hummus or Tzatziki (HC)\*

Spicy Hummus or Tzatziki (Cucumber Yogurt dip) With Grilled Pita Points \$60.00

### Crazy for Cookies

Freshly Baked Cookies & Brownies Garnished with Seasonal Fruit \$37.50

### Sweet Tooth

Chocolate Dipped Fruit, Gourmet Bars &
Assorted Italian Pastries
with a Fresh Fruit Garnish
\$135.00

### Chicken Fingers

With Spicy Sesame Or Honey Mustard Dip \$72.00

(HC)\* Indicates a Healthful Choice

# RECEPTION MENUS call catering for specific pricing and menu

### Package Number 1

The Market Place \$6.90 per person

Fresh Seasonal Crudite with Herb Cream Dip, Domestic sliced and whole cheese, Fresh Sliced Fruit with Carmel or Raspberry Cream, Assorted Crackers & Flatbreads.

The Classic \$7.25 per person

Fresh Seasonal Vegetable Crudite with Herb Cream Dip, Baked Brie with Seasonal Filling, Imported and Domestic cheeses, Fresh sliced fruit with Berry and Chocolate Creams. Assorted Crackers and Crostini.

Tuscan Treasures \$6.90 per person

Grilled, Marinated Vegetables, Tomato Basil Brushetta, Pepperoni and Provolone with Crackers, Garlic Bread and Plain Crostini

### Package Number 2

\$36.85 per person

Fresh Seasonal Crudités with Herb Cream Dip, Domestic and Whole Cheeses, Fresh Sliced Fruit with Carmel or Raspberry Cream, Assorted Crackers and Crostini

Butler or stationed Hot Appetizers Choice of 4 – From List

Pasta Station with 2 Sauces, Garlic Bread, Crushed Red Pepper and Parmesan Cheese. Add Free Range Chicken and Vegetables for an additional \$2.00 per person 2 Sauces, Garlic Bread- Crushed Red pepper and Parmesan Cheese

### Package Number 3

\$63.85 per person

Fresh Seasonal Crudite with Herb Cream Dip, Domestic and Whole Cheeses, Fresh sliced Fruit with Caramel or Raspberry Cream, Assorted Crackers and Crostini

Butler or Stationed Appetizers Choice of 5- from List (includes Sushi)

Pasta Station- Choice of 2 Sauces, Garlic Bread, Crushed Red Pepper & Parmesan Cheese

Add: Free Range Chicken and Vegetables for an additional \$2.00 per person

Carving Station- Carved Turkey Breast or Beef Tenderloin served with Petite Dinner Rolls and Appropriate Spreads and Sauces.

Dessert Station and Bars available consult your party planner for details.

### BEVERAGES

### A LA CARTE BEVERAGES

Soda \$1.75/can - \$15.00/case Saratoga Sparkling Flavored Water \$2.55/bottle \$1.75/bottle **Bottled Water** Minute Maid Juices \$1.95/bottle Water Service \$.27 per person per delivery Iced Tea \$1.75 per person Iced Coffee \$1.75 per person Lemonade \$1.75 per person Cider \$1.75 per person Milk \$1.50 per bottle \$55/bowl Punch

### **COFFEE SERVICE**

Coffee, decaffeinated coffee, tea and hot chocolate with appropriate paper products and condiments

\$1.75 per person (includes 1 and ½ cups per person total)

Box of Coffee \$18.50 Airpot of Coffee \$17.25

#### COFFEE BAR

Basic \$2.60/person

Includes 2 coffee syrups with whipped cream and shaved chocolate

Deluxe \$6.35/person

Includes 3 syrups, whipped cream, rock candy sticks, shaved chocolate, caramel and chocolate sauces

### BEVERAGES CONT'D

### BAR SERVICE

All bar prices are plus service fees.

Usage and cash bars will incur a liquor permit fee.

If your event is anywhere outside of CNSE we are required to submit for a permit fee.

We require 3 weeks notice for all bars for processing time.

Student groups requesting alcohol will need to submit the University alcohol release form 30 days prior to the event.

### **OPEN BAR:**

Standard Bar: \$11.25 per person for the first hour \$4.75 for each additional hour

Deluxe Bar: \$12.35 per person for the first hour \$5.75 for each additional hour

Beer/Wine/Soda: \$9.75 per person for the first hour \$4.00 for each additional hour

Wine & Water Only: \$8.55 per person for the first hour \$4.25 for each additional hour

USAGE BAR: You will be billed for the number of drinks served. If your bill does not exceed \$300.00, you will be charged the difference.

CASH BAR: There is an \$85.00 bartender fee per bartender for all bars.

