

CAMPUS *Catering*

2025-26



Catering Menu

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Gluten-Friendly



Vegetarian



Vegan



Dairy-Free



Contains
Coconut



May Contain
Nuts



When hosting an event on campus, it is important to execute flawlessly, making you and your department or organization look good. With fresh, exciting menus and remarkable displays and presentations, you're sure to make a lasting impression. Our catering team includes a team of highly skilled chefs and professionals that take pride in customizing menus to suit your needs and budget. Those on a really tight budget may wish to check out our Drop-Off menu designed to satisfy simple catering needs and to save you money.

Service Charges

Liquor Permit: \$75 (need 6 weeks notice)

Bar Setup: \$60 per bar

Bartender Service Fee: \$150 per bar

Additional Linens: \$6

To place your catering order, please contact the catering office:

Blake A-203 | 585.245.6259 | catering@geneseo.edu

Please visit geneseo.edu/cas/catering to view our catering policy.

To avoid a late fee, please give at least 10 days notice when booking your event.



Beverages

Coffee Break | \$2.50 per person

Regular and Decaf Coffee, Hot Tea and Iced Water. *Includes cream, sugar, and sugar substitute. Additional charge for linens (other than food tables).*

Orange Juice | \$2.75 per person

Canned Soda | \$1.95 per can

Coke, Diet Coke, Sprite, Sparkling Water

Dasani Canned Water | \$3 per bottle

Lemonade/Unsweetened Iced Tea | \$1.35 per person

Hot Chocolate Bar | \$52.75 (serves 50 people)

Includes Whipped Topping (GF VT C), *Chocolate Syrup* (GF VT), and *Mini Marshmallows (Contains Pork)* (GF DF).

Continental Breakfast

China service available for \$2 per person. Additional charge for linens (other than food tables)

Mini Continental Breakfast | \$5.25 per person

Your Choice of a Fresh Baked Good:

(Muffins (VT C N) Danishes (VT C), or Cinnamon Rolls (VT))

Regular and Decaf Coffee, Hot Tea, and Iced Water

Traditional Continental Breakfast | \$6.25 per person

Your Choice of a Fresh Baked Good:

(Muffins (VT C N) Danishes (VT C), or Cinnamon Rolls (VT))

Fresh-Cut Fruit Platter or Whole Fruit

Regular and Decaf Coffee, Hot Tea, and Iced Water

Build Your Own Parfaits | \$7.50 per person

(Dairy-Free Yogurt (DF) available upon request)

(Vanilla Yogurt (GF VT), Chia Seeds (GF VG DF), Mixed Berries (GF VG DF), Shredded Coconut (GF VG DF C), Oats & Honey Granola (Contains Soy) (VT DF))

Regular and Decaf Coffee, Hot Tea, and Iced Water

Individual Baked Goods | \$2.75 each

(Muffins (VT C N) Danishes (VT C), or Cinnamon Rolls (VT))

Fresh Fruit Platter (GF VG DF) | \$2.50 per person

Gluten-Friendly Muffins (GF VG DF) | \$3.25 each

Vegan Muffins (VG DF) | \$3.25 per person



Breakfast Buffets

(China service available for \$2 per person)

Breakfast Sandwich Bar | \$11.95 per person

Choice of Croissant **VT** or English Muffins **VT**

Egg and Cheese **VT**

Egg, Cheese, and Choice of One Meat (Bacon **GF DF** or Sausage **GF DF**)

Crispy Breakfast Homefries **VG**

Fresh Fruit Platter **GF VG DF**

Condiments

Regular and Decaf, Hot Tea, and Infused Water

Make Your Own Breakfast Taco | \$11.25 per person

Soft Flour Tortilla **VG DF**

Scrambled Eggs **GF VT**

Southwestern Sweet Potato & Black Bean Hash, and Corn **GF VG DF**

Toppings on the Side: (Shredded Cheese **GF VT**, Shredded Lettuce **GF VG DF**, Sour Cream **GF VT**, Salsa **GF VG DF**, Guacamole **GF VG DF**)

Condiments

Regular and Decaf, Hot Tea, and Infused Water

All-American Breakfast Buffet | \$12.95 per person

Seasonal Fresh Fruit Salad **GF VG DF**

Fluffy Scrambled Eggs **GF VT**

Choice of One Meat:

(Crispy Bacon **GF DF**, Sausage Patty **GF DF**)

Lightly Seasoned Breakfast Potatoes **GF VG DF**

Choice of Fresh Baked Muffins **VT C N** or Danish **VT C**

Condiments

Regular and Decaf, Hot Tea, and Iced Water

Add to Any Breakfast

Vegan Tofu Scramble **GF VG DF** | \$3.75 per person

Vegan Plant-Based Eggs **VG DF** | \$2.95

Breakfast Protein (Bacon **GF DF**, Sausage **GF DF**, Plant-Based Breakfast Patty **VG DF**) | \$2.95 per person

Hot Breakfast Item (Casserole or Bake) | \$3.50 per person



Gluten-Friendly



Vegetarian



Vegan



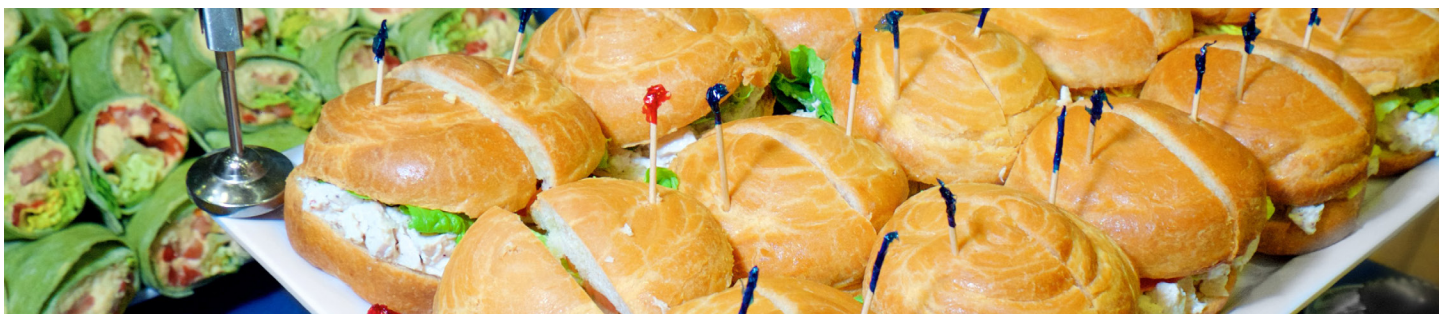
Dairy-Free



Contains
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May Contain
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Signature Luncheon Buffet

(China service available for \$2 per person)


\$14.50 per person

Choice of any Three Sandwiches. Includes House-Made Potato Chips   , Impressions Chocolate Chip Cookies  , and your Choice of Lemonade, Iced Tea, or Infused Water. (Gluten-Friendly Options and Desserts Available Upon Request)

Ham & Mozzarella Baguette

Ham, Mozzarella, Arugula, and Dijon Mustard on a Baguette

Turkey Ciabatta Club

Classic Club Combination with Turkey, Bacon, Lettuce, Tomato, and Mayo on a Ciabatta Hoagie 


Chipotle Turkey Swiss

Turkey, Swiss, Spinach, Tomatoes, Cucumber, and Chipotle Ranch on Ciabatta Hoagie


Caprese Grilled Chicken

Fresh Mozzarella, Sliced Tomatoes, Sliced Grilled Chicken with Nut-Free Basil Pesto on a Tomato and Herb Focaccia Roll with Balsamic Drizzle

Classic Vegetarian

Fiesty Feta Spread with Marinated Grilled Portobello, Spinach, and Sliced Tomatoes on a Tomato Herb Artisan Focaccia 

Traditional Caprese

Fresh Mozzarella, Tomatoes, Nut-Free Basil Pesto, Balsamic Glaze on Tomato Herb Artisan Focaccia 

Santa Fe Grilled Chicken Wrap

Avocado, Fresh Pepper and Onion, Pepper Jack Cheese, Lightly Blackened Seasoned Grilled Chicken Breast, with Avocado Ranch in a Roasted Red Pepper Wrap



BLT Wrap

Crispy Bacon, Lettuce, Tomato, Avocado Spread on Wheat Wrap

Vegan Specialty

Seasonal Marinated Grilled Vegetables with Quinoa on a Spinach Wrap  

California Hummus Wrap

Spinach, Red Cabbage, Carrot, Cucumber, Yellow Pepper, Tomatoes, and Hummus on a Wheat Wrap  



Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Sandwich Luncheon Buffet

(China service available for \$2 per person)

\$16.25 per person

All-Time Favorite Sandwich Platter (Gluten-Friendly Options and Desserts Available Upon Request)

Choice of Any Three:

Turkey, Ham, Hummus , Tuna, or Chicken Salad

Prepared on a Mixture of Wraps and Served with Lettuce, Tomato, and a Side of Potato Chips   

Choice of a Side Salad:

Potato   , Street Corn Salad  , Mixed Green   , Greek Salad  , or Fruit   

Choice of Dessert:

Brownies  or Impression Cookies  

Choice of Beverage:

Lemonade, Iced Tea, or Infused Water

Step It Up...

Add Any Additional Item of the Following to Any Sandwich Luncheon Buffet!

Side Salad (Potato   , Street Corn Salad  , or Mixed Green   , Greek Salad  ) +\$2.95 per person

Fresh Fruit Salad    +\$2.50 per person

Fire Roasted Soup    +\$3.25 per person (Vegan/Gluten-Friendly Options Available Upon Request)

Individual Bags of Assorted Frito Lay Products +\$2 each

Dasani Bottled Water +\$3 each

Assorted Canned Soda and Sparkling Water +\$1.95 each

House-Made Potato Chips    +\$1.95 per person


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








May Contain
Nuts

Create Your Own Event







(China service available for \$2 per person)

Includes Impressions Cookies   and Your Choice of Lemonade, Iced Tea, or Infused Water

























The Garden Harvest Bar | \$10.95pp

Chopped Lettuce Blend   
Spring Mix Greens   
Chick Peas   
Grape Tomatoes   
Shredded Carrots   
Sliced Cucumbers   
Pepper Strips   
Shredded Cheese  
Croutons  
Craisins   
Balsamic Dressing   
Ranch Dressing  
Warm Dinner Rolls   and Butter 


























Mini Salad & Sandwich Bar | \$15.50pp

Chopped Lettuce   
Spring Mix Greens   
Sliced Cucumbers   
Grape Tomatoes   
Croutons  
Balsamic Dressing   
Ranch Dressing  
Warm Dinner Rolls   and Butter 
Choice of Wraps Turkey, Ham, Tuna Salad, Chicken Salad,
Hummus VG with Lettuce and Tomato

























Southwestern Cobb Salad Bar \$13.25pp

Chopped Romaine Lettuce   
Black Bean and Corn Blend   
Hard Boiled Egg   
Chopped Bacon  
Cherry Tomatoes   
Diced Avocado   
Tortilla Strips   
Balsamic Dressing   
Avocado Ranch Dressing  
Warmed Dinner Rolls   and Butter 

The Fiesta | \$15.95pp

Pineapple Chicken  
Oven-Braised Mexican Beef  
Cilantro Rice   
Seasoned Lime Black Beans   
Tortilla Chips   
Soft Shells  
Shredded Lettuce   
Sour Cream  
Shredded Cheese  
Diced Tomatoes and Salsa   












Pasta Bar | \$15.25pp

Mixed Greens Salad    with Ranch Dressing  
and Balsamic Dressing   , Cellantani Pasta  ,
Alfredo Sauce  , Marinara Sauce   ,
Choice of Protein (Beef & Chicken or Italian Pork
Sausage  ) , Garlic Breadsticks  , Grated
Parmesan  , and Crushed Red Pepper   

Mac & Cheese Bar | \$12.25pp

(Can be Made Gluten Friendly)
Mac & Cheese , Crumbled Bacon  , Scallions 
 , Diced Onions   , Jalapeno   , Diced
Tomatoes   , Broccoli   

Add-On Proteins

Shrimp   +\$6.25 per person
Marinated Grilled Chicken   +\$5.75 per person
Tofu    +\$3.95 per person
Steak   +\$7.25 per person
Garlic Breadsticks   +\$1.95 per person




Gluten-Friendly


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Dairy-Free


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Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Buffet Dinners

Ballroom Dinners or events for the Milne Library Multipurpose Room are available with compostable paper or china. For dinners outside these areas, china service is available for \$2pp

Buffet Dinners are served with your choice of one entrée, one salad, two accompaniments and one dessert. All served with dinner rolls. Beverage choice of Lemonade, Iced Tea or Infused Water.

\$18.95 per person

Add on an additional entrée for +\$4.95 per person

Add on a coffee table (self-serve) for +2.50 per person

Add on a Dessert for +3.25 per person

Accompaniments (Choose Two)

Smashed Potatoes GF VG DF

Roasted Sweet Potatoes GF VT

Roasted Potatoes GF VG DF

Sea-Salted Crusted Baked Potato GF VG DF

Served with a Side of Sour Cream GF VT and Butter GF VT

Roasted Seasonal Vegetable GF VG DF

Roasted Green Beans GF VG DF

Dessert Selections (Choose One)

Cheesecake VT

With Fruit Topping and Fresh Whipped Cream GF VT C

Triple Layered Tuxedo Cake VT N

Gluten-Friendly Chocolate Cake GF VT N

Italian Lemon Cake VT

Vegan Vanilla Cake VG DF N

Flourless Chocolate Torte GF VT C

With Raspberry Sauce GF VT +\$2.50 additional per person

Salad Selections (Choose One)

Build Your Own Caesar Salad

Romaine GF VG DF, Grated Parmesan GF VT, Seasoned Croutons VT, Caesar Dressing GF VT, and Balsamic

Dressing GF VG DF

Mixed Greens

With Carrots, Cucumber and Tomatoes

Ranch Dressing GF VT and Balsamic Dressing GF VG DF

Entrée Selections (Choose One)

Bruschetta Chicken

House-Made Bruschetta Over Grilled Chicken Breast GF DF

Chicken Picatta

Pan-Seared Chicken Breast with Brown Butter, Lemon Caper Sauce DF

Stuffed Roasted Peppers

Roasted Peppers Stuffed with Rice and Seasonal Vegetables with a Pepper Coulis GF VG DF and Vegan Cheese

Stuffed Portobello

Quinoa with Roasted Vegetables GF VG DF

Tofu Tikka Masala

With Basmati Rice GF VG DF C

Roasted Turkey Breast

With Cranberry and Apple Chutney GF DF

Carved, Slow-Roasted Beef Brisket

With Blackberry Chipotle BBQ Sauce GF DF

Lemon Garlic Salmon

With a Lemon Garlic Sauce GF DF

Southwestern Stuffed Sweet Potato

With Quinoa, Black Beans, Corn, Onion & Tomatoes GF VG DF

Flank Steak

With Black Pepper Sauce GF DF



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Receptions

Ballroom Dinners or events for the Milne Library Multipurpose Room are available with compostable paper or china. For dinners outside these areas, china service is available for \$2 per person.

Mini Reception Package

\$10.50 per person (minimum 15 people)

Choose One Hot Hors D'Oeuvres
Choose One Cold Hors D'Oeuvres
Choice of One Platter
Lemonade, Iced Tea or Infused Water

Traditional Reception Package

\$14.25 per person (minimum 20 people)

Choose two Hot Hors D'Oeuvres
Choose one Cold Hors D'Oeuvres
Choice of One Platter
Lemonade, Iced Tea or Infused Water

Gold Reception Package

\$16.50 per person (minimum 20 people)

Choose Two Hot Hors d'Oeuvres
Choose One Cold Hors d'Oeuvres
Choice of Two Platters
Lemonade, Iced Tea or Infused Water

Build Your Own Reception

Hot Hors D'Oeuvres | \$4.25 per person
Cold Hors D'Oeuvres | \$3.25 per person
Lemonade/Unsweetened Iced Tea | \$1.35 per pitcher

Cold Hors D'Oeuvres Selection

Antipasto Skewers **GF**
Petite Caprese Skewers **GF VT**
Pesto Hummus **GF VT** with Crostini **VT**
Blackened Shrimp and Avocado Cucumber Bites **GF DF**
Marinated Grilled Vegetables **GF VG DF**

Hot Hors D'Oeuvres Selection

Stuffed Mushroom (Choice of Spinach **GF VG DF** or Sausage **GF DF**)
Spinach Artichoke Dip **GF VT** with House-Made Tortilla Chips **GF VT** (min 30p)
Cheese Dip **VT** with Bavarian Mini Pretzel Sticks **VG DF**
Buffalo Chicken Wing Dip **GF** (Served with Crostini - Contains Sesame) **VT** (min 30p)
Peruvian Chicken Skewer **GF DF** (With Peruvian Green Sauce **GF VT**)
Buffalo Cauliflower Bites **GF VG DF** with Vegan Ranch Dipping Sauce **GF VG DF**
Ginger Sesame Cauliflower Bites **GF VG DF**
Bourbon BBQ Meatballs or Sweet and Sour Meatballs
Spring Rolls **VG DF** with Dipping Sauce **GF VG DF** (Contains Sesame)
Chicken & Lemongrass Dumpling with Dipping Sauce (Contains Sesame)
Edamame Dumpling **VT DF** (Contains Sesame)

Platters (per person)

Crudités **GF VG** and Dip **GF VT** | \$2.50
Fresh Fruit Platter **GF VG DF** | \$2.50
Gluten Friendly Chocolate Crinkle cookie **GF VT** | \$2.25
Domestic Cheese **GF VT** and Crackers **VT** | \$3.25
(Gluten Free Crackers **GF** available upon request)
Vegan Hot Chocolate Sandwich Cookies **GF VG DF** | \$3.25
Impressions Chocolate Chip Cookie Platter **VT** | \$2.50
Creamy Chocolate Dip **GF VT** with Strawberries, Marshmallows **GF DF** (Contains Pork),
Graham Crackers **VT DF** | \$4.95
Antipasto Platter **GF** (Provolone, Salami, Pepperoni, Artichoke Hearts, Roasted Red Peppers, Sopressata, and Olives) | \$2.95
Mezze Platter **VG DF** (Roasted Eggplant Spears, Artichoke Hearts, Assorted Olives, Tabouli, Sliced Cucumber, Lemon Hummus with Naan **VG DF**) | \$3.25
Layered Greek Dip **VT** with Pita Chips **VT** | \$3.50





Sweet Treats (Platter of 25 each)

Brownies VT | \$29.95

Vegan Brownies VG DF | \$36.25

Sunflower Blondie GF VG DF | \$36.50

Vegan Hot Chocolate Cookies VG DF | \$35.00

Rice Krispy Treats GF | \$34.50

Donut Holes (per 5 dozen) VT | \$16.95

Cinnamon Sugar Blondie Bar VT | \$17.95

Blueberry Lemon Custard Bar VT | \$32

Assorted Specialty Cookies | \$34.50

Red Velvet VT N Lemon Cooler VT C N Cranberry White Chocolate VT N

Lemon Blueberry Cheesecake Cookie VT | \$27.50

Coconut Macaroon GF VG DF C | \$27.97

Celebration Cookie Cake | Lg (Serves 14-20) \$41.95

| Sm (Serves 8-12) \$25.50

Chocolate Chip (Contains soy, egg) VT Sugar Cookie (Contains soy, egg) VT Banana Oatmeal Cookie GF VG DF

Includes paper goods



GF
Gluten-Friendly

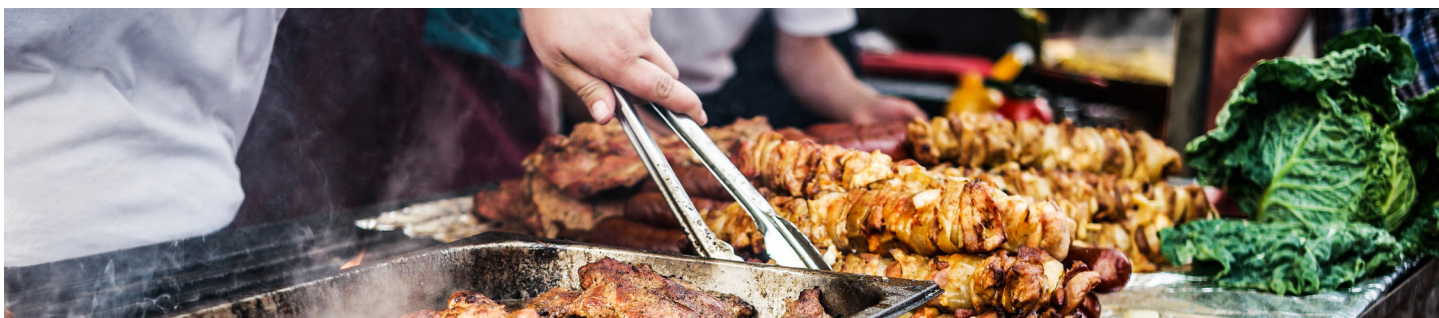
VT
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Picnic Menus

(Ballroom Dinners are available as Compostable Paper or China. For dinners outside the Ballroom, China service is available for \$1.50 per person.) Gluten-Friendly options are available upon request.
















All American BBQ | \$16.25 per person

Includes Hamburgers  , All Beef Hot Dogs  and Veggie Burgers
Rolls  
Lettuce and Tomato Platter   
American Cheese  
Potato Chips   
Condiments
Choice of 1 Picnic Side
Brownies 
Lemonade or Iced Tea and Infused Water

Country BBQ | \$16.75 per person

Fireman's Chicken Breast   (Contains Egg)
BBQ Pulled Pork  
Veggie Burger   
Rolls  
BBQ Sauce   
Condiments
Corn Bread  and Butter
Choice of 2 Picnic Sides
Impressions Cookies   or Brownies 
Lemonade or Iced Tea and Infused Water

Classic BBQ | \$17.95 per person

Italian Marinated Grilled Chicken Breast  
Italian Sausage  
Veggie Burger   
Rolls  
Condiments
Choice of 2 Picnic Sides
Potato Chips   
Brownies  or Impressions Cookies  
Lemonade or Iced Tea and Infused Water

Picnic Sides

Salt Potatoes   
Black Bean & Corn Salad   
Potato Salad   
Pasta Salad  
Baked Beans   
Cole Slaw   
Sliced Watermelon    (Seasonal)
Quinoa, Wild Rice & Grilled Vegetable Salad with Greens   

Add additional sides for +2.50 per person



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Please give at least two weeks notice when booking your event.

