

CAMPUS *Catering*

2023-24



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 executed 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 you catering order, please contact the catering office:

Blake A-203 | 585.245.6259 | catering@geneseo.edu | geneseo.edu/cas/cateringmenu

Please give at least 10 days notice when booking your event.



Beverages

Coffee Break | \$2.20 per person

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

Bottled Juice | \$2.50 per bottle

Orange, Cranberry

Canned Soda | \$1.95 per can

Coke, Diet Coke, Sprite, Sparkling Water

Dasani Bottled Water (16.9oz) | \$2.35 per bottle

Lemonade/Unsweetened Iced Tea | \$9.95 per pitcher



Continental Breakfast

China service available for \$1.50 pp. Additional charge for linens (other than food tables)

Mini Continental Breakfast | \$4.25 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 | \$5.75 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

Sunrise Mini Breakfast | \$7.25 per person

Your Choice of a Fresh Baked Good:

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

Yogurt Parfait with Choice of Strawberry, Blueberry, or Mango Fruit

Topped with Granola VT

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 | \$2.95 each

Vegan Muffins VG DF | \$2.95 per person

Overnight Oats (Contains Soy) VG DF | \$3.95 per person

Choice of Strawberry, Blueberry, or Mango Fruit

Breakfast Buffets

(China service available for \$1.50 per person)

Breakfast Sandwich Bar | \$10.25 per person

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

Egg and Cheese **VT**

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

Tator Tots **GF VG DF**

Fresh Fruit Platter **GF VG DF**

Condiments

Regular and Decaf, Hot Tea, and Infused Water

Make Your Own Breakfast Taco | \$9.50 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: (Fresh Jalapenos **GF VG DF**, Shredded Cheese **GF VT**,
Shredded Lettuce **GF VG DF**, Sour Cream **GF VT**, Salsa **GF VG DF**)

Condiments

Regular and Decaf, Hot Tea, and Infused Water

All-American Breakfast Buffet | \$11.95 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 **VG DF** | \$3.25 per person

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

Vegan Plant-Based Breakfast Patty **VG DF** | \$1.95

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



GF
Gluten-Friendly

VT
Vegetarian

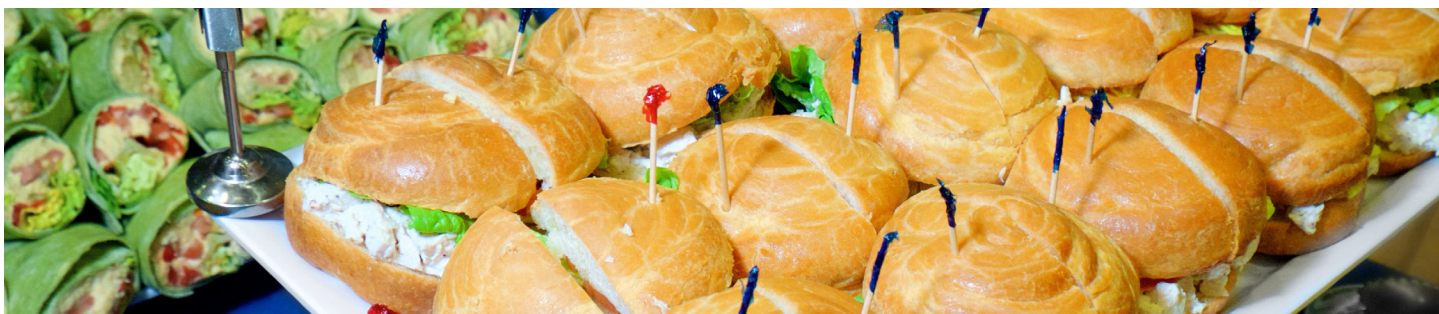
VG
Vegan

DF
Dairy-Free

C
Contains
Coconut

N
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Signature Luncheon Buffet

(China service available for \$1.50 per person)

\$13.50 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)


Caprese Grilled Chicken

Fresh Mozzarella, Sliced Tomatoes, Sliced Grilled Chicken with Traditional Kale Pesto on a Tomato and Herb Focaccia Roll with Balsamic Drizzle


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 Roll 

Classic Vegetarian

Herbed Ricotta with Marinated Grilled Portobello, Spinach and Sliced Tomatoes on a Pita 

Vegan Specialty

Seasonal Marinated Grilled Vegetables with Quinoa on a Spinach Wrap  

Chipotle Turkey Swiss

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

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 Sundried Tomato Wrap

Curry Egg Salad

Traditional Egg Salad with Curry, Mixed Greens, and Tomatoes on a Baguette 

California Hummus Wrap

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



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Sandwich Luncheon Buffet

(China service available for \$1.50 per person)

\$14.75 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 Deli Rolls and 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   ) +\$2.50 per person

Fresh Fruit Salad    +\$2.50 per person

Soup du Jour +\$2.95 per person (Vegan/Gluten-Friendly Options Available Upon Request)

Individual Bags of Assorted Frito Lay Products +\$1.60 each

Dasani Bottled Water (16.9oz) +\$2.35 each

Assorted Canned Soda and Sparkling Water +\$1.95 each

House-Made Potato Chips    +\$1.95 per person


Gluten-Friendly


Vegetarian


Vegan


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Create Your Own Event

(China service available for \$1.50 per person)

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

The Garden Harvest Bar | \$9.75pp

Minimum order of 15 people

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 | \$13.95pp

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 \$11.95 pp

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 | \$14.50pp

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   

Daavat (Feast) | \$14.95pp

Choice of Butter Chicken  or Keema Aloo (Beef with Potatoes & Peas   (Can Substitute for Tofu)

Aloo Gobi Masala   



















Cucumber Raita  

Basmati Rice   

Naan 



Mac & Cheese Bar | \$10.50pp

(Can be Made Gluten Friendly)

Mac & Cheese , Crumbled Bacon  , Beef Chili , Scallions   , Diced Onions   , Jalapeno  , Diced Tomatoes   , Broccoli   

Add-On Proteins

Salmon +\$5.95 per person  

Shrimp +\$5.95 per person  

Marinated Grilled Chicken +\$5.25 per person  

Tofu +\$3.25 per person   

Steak +\$6.25 per person  




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Buffet Dinners

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

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.

\$17.95 per person

Add on an additional entrée for +\$4.50 per person

Add on a coffee table (self-serve) for +2.20 per person

Add on a Dessert for +2.95 per person

Accompaniments (Choose Two)

Smashed Potatoes GF VG DF

Cauliflower Rice GF VG DF

Roasted Sweet Potatoes GF VT

Roasted Potatoes GF VG DF

Gratin Potato Casserole GF VT

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)

Traditional Caesar

Mixed Greens GF VG DF

With Carrots, Cucumber and Tomatoes

Ranch Dressing GF VT or Balsamic Dressing GF VG DF

Entrée Selections (Choose One)

Bruschetta Chicken

House-Made Bruschetta Over Grilled Chicken Breast GF DF

Salsa Chicken Bake GF

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

Grilled Salmon

With Avocado Salsa GF DF

Stuffed Portobello

With Sautéed Rice Cauliflower, Vegan Chorizo, and Vegan Cheese GF VT DF C

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



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Receptions

(Ballroom Dinners are available as Compostable Paper or China. For dinners outside the Ballroom, China service is available for \$1.50 per person.) * Items with an Asterisk Require a Minimum of 30 Guests

Mini Reception Package

\$9.95 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

Gold Reception Package

\$15.95 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

Traditional Reception Package


















\$13.95 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









































Build Your Own Reception

Hot Hors D'Oeuvres | \$3.95 per person
Cold Hors D'Oeuvres | \$2.95 per person
Lemonade/Unsweetened Iced Tea | \$9.95 per pitcher































Cold Hors D'Oeuvres Selection

Antipasto Skewers 
Petite Caprese Skewers  
Fruit Salsa    with House-Made Cinnamon Sugar Tortilla Chips   
Pesto Hummus   with Crostini 
Blackened Shrimp and Avocado Cucumber Bites  
Marinated Grilled Vegetables   

Hot Hors D'Oeuvres Selection

Equadorian Potato Pancakes  with Chipotle Sour Cream*  
Stuffed Mushroom (Choice of Spinach    or Sausage  )
Spinach Artichoke Dip   with House-Made Tortilla Chips*  
Cheese Dip  with Bavarian Mini Pretzel Sticks  
Buffalo Chicken Wing Dip  (Served with Crostini)* 
Peruvian Chicken Skewer   (With Peruvian Green Sauce  )
Buffalo Cauliflower Bites    with Vegan Ranch Dipping Sauce   
Ginger Sesame Cauliflower Bites  
Bourbon BBQ Meatballs or Sweet and Sour Meatballs
Spring Rolls  with Dipping Sauce   
Shrimp Quesadilla with Lime Crema   and Salsa   
Chorizo Shrimp Skewer
Edamame Dumpling  

Platters (per person)

Crudités   and Dip   | \$2.50
Fresh Fruit Platter    | \$2.50
Domestic Cheese   and Crackers  | \$3.25
Vegan Hot Chocolate Sandwich Cookies    | \$3.25
Impressions Chocolate Chip Cookie Platter  | \$2.25
Creamy Chocolate Dip   with Strawberries, Grapes, Apples   , Graham Crackers  , Pretzel Twists   | \$3.95
Antipasto Platter  (Provolone, Salami, Pepperoni, Artichoke Hearts, Roasted Red Peppers, Sopressata, and Olives) | \$2.95
Mezze Platter   (Roasted Eggplant Spears, Artichoke Hearts, Assorted Olives, Tabouli, Sliced Cucumber, Lemon Hummus with Naan  ) | \$3.25
Layered Greek Dip  with Pita Chips  | \$2.95

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Sweet Treats (Platter of 25 each)

Brownies VT | \$29.95

Vegan Brownies VG DF | \$33.95

Sunflower Blondie GF VG DF | \$35.50

Vegan Hot Chocolate Cookies VG DF | \$35.00

Rice Krispy Treats GF | \$34.50

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

Cinnamon Sugar Blondie Bar VT | \$16.95

Brookie Bar VT N | \$19.50

Blueberry Lemon Custard Bar VT | \$32

Assorted Specialty Cookies | \$33.95

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

Lemon Blueberry Cheesecake Cookie VT | \$26.95

Coconut Macaroon GF VG DF C | \$25.95



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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 | \$13.95 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 | \$15.95 per person

Fireman's Chicken Breast  
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 | \$15.50 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   
Broccoli Slaw   
Sliced Watermelon   
Quinoa, Wild Rice & Grilled Vegetable Salad with Greens   

Add additional sides for +2.00 per person

     
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