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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.

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**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](http://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 🥑 Danishes 🥑, or Cinnamon Rolls 🥑)
Regular and Decaf Coffee, Hot Tea, and Iced Water

**Traditional Continental Breakfast | $5.75 per person**
Your Choice of a Fresh Baked Good:
(Muffins 🥑 Danishes 🥑, or Cinnamon Rolls 🥑)
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 🥑 Danishes 🥑, or Cinnamon Rolls 🥑)
Yogurt Parfait with Choice of Strawberry, Blueberry, or Mango Fruit
Topped with Granola 🥑
Regular and Decaf Coffee, Hot Tea, and Iced Water

**Individual Baked Goods | $2.75 each**
(Muffins 🥑 Danishes 🥑, or Cinnamon Rolls 🥑)

**Fresh Fruit Platter | $2.50 per person**

**Gluten-Friendly Muffins | $2.95 each**

**Vegan Muffins | $2.95 per person**

**Overnight Oats (Contains Soy) | $3.95 per person**
Choice of Strawberry, Blueberry, or Mango Fruit

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*
Breakfast Buffets
(China service available for $1.50 per person)

Breakfast Sandwich Bar | $10.25 per person
Choice of Croissant or English Muffins
Egg and Cheese
Egg, Cheese & Choice of One Meat (Bacon or Sausage)
Tator Tots
Fresh Fruit Platter
Condiments
Regular and Decaf, Hot Tea, and Infused Water

Make Your Own Breakfast Taco | $9.50 per person
Soft Flour Tortilla
Scrambled Eggs
Southwestern Sweet Potato & Black Bean Hash, and Corn
Toppings on the Side: (Fresh Jalapenos, Shredded Cheese, Shredded Lettuce, Sour Cream, Salsa)
Condiments
Regular and Decaf, Hot Tea, and Infused Water

All-American Breakfast Buffet | $11.95 per person
Seasonal Fresh Fruit Salad
Fluffy Scrambled Eggs
Choice of One Meat: (Crispy Bacon, Sausage Patty)
Lightly Seasoned Breakfast Potatoes
Choice of Fresh Baked Muffins or Danish
Condiments
Regular and Decaf, Hot Tea, and Iced Water

Add to Any Breakfast
Vegan Tofu Scramble | $3.25 per person
Vegan Plant-Based Eggs | $2.95
Vegan Plant-Based Breakfast Patty | $1.95
Hot Breakfast Item (Casserole or Bake) | $3.50 per person

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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, 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

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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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**GF** Gluten-Friendly  **VT** Vegetarian  **VG** Vegan  **DF** Dairy-Free  **C** Contains Coconut  **N** May Contain Nuts

Consume raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
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
- Cauliflower Rice
- Roasted Sweet Potatoes
- Roasted Potatoes
- Gratin Potato Casserole
- Sea-Salted Crusted Baked Potato
  Served with a Side of Sour Cream and Butter
- Roasted Seasonal Vegetable
- Roasted Green Beans

Dessert Selections (Choose One)

- Cheesecake
  With Fruit Topping and Fresh Whipped Cream
- Triple Layered Tuxedo Cake
- Gluten-Friendly Chocolate Cake
- Italian Lemon Cake
- Vegan Vanilla Cake
- Flourless Chocolate Torte
  With Raspberry Sauce +$2.50 additional per person

Salad Selections (Choose One)

- Traditional Caesar
- Mixed Greens
  With Carrots, Cucumber and Tomatoes
  Ranch Dressing or Balsamic Dressing

Entrée Selections (Choose One)

- Bruschetta Chicken
  House-Made Bruchetta Over Grilled Chiken Breast
- Salsa Chicken Bake
- Chicken Picatta
  Pan-Seared Chicken Breast with Brown Butter, Lemon Caper Sauce
- Stuffed Roasted Peppers
  Roasted Peppers Stuffed with Rice and Seasonal Vegetables with a Pepper Coulis and Vegan Cheese
- Grilled Salmon
  With Avocado Salsa
- Stuffed Portobello
  With Sautéed Rice Cauliflower, Vegan Chorizo, and Vegan Cheese
- Tofu Tikka Masala
  With Basmati Rice
- Roasted Turkey Breast
  With Cranberry and Apple Chutney
- Carved, Slow-Roasted Beef Brisket
  With Blackberry Chipotle BBQ Sauce
- Lemon Garlic Salmon
  With a Lemon Garlic Sauce
- Southwestern Stuffed Sweet Potato
  With Quinoa, Black Beans, Corn, Onion & Tomatoes

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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

**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

**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

**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

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**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 Lemon Cooler VG DF Cranberry White Chocolate VT

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

**Country BBQ | $15.95 per person**
- Fireman's Chicken Breast GF VP
- BBQ Pulled Pork GF VP
- Veggie Burger GF VP
- Rolls GF VP
- BBQ Sauce GF VP
- Condiments
- Corn Bread GF VP and Butter
- Choice of 2 Picnic Sides
- Impressions Cookies VP or Brownies VP
- Lemonade or Iced Tea and Infused Water

**Classic BBQ | $15.50 per person**
- Italian Marinated Grilled Chicken Breast GF VP
- Italian Sausage GF VP
- Veggie Burger GF VP
- Rolls GF VP
- Condiments
- Choice of 2 Picnic Sides
- Potato Chips GF VP
- Brownies VP or Impressions Cookies VP N
- Lemonade or Iced Tea and Infused Water

*Add additional sides for +2.00 per person*

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**Picnic Sides**
- Salt Potatoes GF VP
- Black Bean & Corn Salad GF VP
- Potato Salad GF VP
- Pasta Salad GF VP
- Baked Beans GF VP
- Cole Slaw GF VP
- Broccoli Slaw GF VP
- Sliced Watermelon GF VP
- Quinoa, Wild Rice & Grilled Vegetable Salad with Greens GF VP

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