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GF  VT  VG  DF  C  N
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 Pick Up and Go menu designed to satisfy simple catering needs and to save you money.

**Service Charges**
- **Liquor Permit:** $70 (need 6 weeks notice)
- **Bar Setup:** $60 per bar
- **Additional Linens:** $4

To place your 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 two weeks notice when booking your event.

**Catering Grants**
Catering Grants provide complimentary money for recognized student organizations and clubs to use for catering. CAS offers thousands of dollars in grants to recognized student organizations every year. (Grant applications must be submitted 15 days prior to the event.)

To find out how to apply for a grant or view grant policies, go to: [geneseo.edu/cas/cas-catering-grants](http://geneseo.edu/cas/cas-catering-grants)
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 | $1.95 per bottle
Orange, Cranberry

Canned Soda | $1.75 per can
Coke, Diet Coke, Sprite, Sparkling Water

Dasani Bottled Water | $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, Scones, 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, Scones, or Cinnamon Rolls)
Fresh-Cut Fruit Platter or Whole Fruit
Regular and Decaf Coffee, Hot Tea, and Iced Water

Sunrise Mini Breakfast | $6.75 per person
Your Choice of a Fresh Baked Good:
(Muffins, Danishes, Scones, 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 | $2.55 each
(Muffins, Danishes, Scones, or Cinnamon Rolls)

Fresh Fruit Platter | $2.50 per person

Gluten-Friendly Muffins | $2.95 each

Vegan Muffins | $2.95 per person

Overnight Oats | $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 ☑
Toppings on the Side: (Fresh Jalapenos ☑, Shredded Cheese ☑, Shredded Lettuce ☑, Sour Cream ☑, House-Made Pico De Gallo ☑)
Condiments
Regular and Decaf, Hot Tea, and Infused Water

All-American Breakfast Buffet | $11.25 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

Rustic Breakfast Buffet | $11.95 per person
Seasonal Fresh Fruit Salad ☑
Choice of:
Farmhouse Breakfast Casserole (eggs, seasonal vegetables, hash, shredded cheese ☑) OR Blueberry Cream Cheese Croissant Bake ☑
Southwestern Sweet Potato Black Bean Hash ☑
Oven Glazed Ham ☑
Condiments
Regular and Decaf Coffee, Hot Tea, and Iced Water

Add to Any Breakfast
Vegan Tofu | $3.25 per person
Hot Breakfast Item (Casserole or Bake) | $3.50 per person

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

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Signature Luncheon Buffet
(China service available for $1.50 per person)

$12.95 per person
Choice of any Three Sandwiches. Includes House-Made Potato Chips, 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 Ciabatta 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 Portoblello, Spinach and Sliced Tomatoes on a Pita

Vegan Specialty
Seasonal Marinated Grilled Vegetables with Quinoa on a Spinach Wrap

Mediterranean Chicken Sandwich
Grilled Chicken, Cucumber, Greens, Olive Relish on Ciabatta

Chipotle Turkey Swiss
Turkey, Swiss, Spinach, Tomatoes, Cucumber and Chipotle Ranch on Artisan Roll

BLT Wrap
Crispy Bacon, Lettuce, Tomato, Avocado Spread on Sundried Tomato Wrap

Buffalo Cauliflower Sandwich
Roasted Cauliflower florets, Provolone, with Buffalo Sauce on Ciabatta Roll

Vegan “Egg” Salad Sandwich
Tofu “Egg” Salad, Lettuce, Tomato on Twelve Grain Bread

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Sandwich Luncheon Buffet
(China service available for $1.50 per person)

$14.25 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 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 🍎, 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 🍎) +$2.25 per person
Fresh Fruit Salad 🍎 +$2.50 per person
Soup du Jour +$2.50 per person (Vegan/Gluten-Friendly Options Available Upon Request)
Individual Bags of Assorted Frito Lay Products +$1.50 each
Dasani Bottled Water +$2.35 each
Assorted Canned Soda and Sparkling Water +$1.75 each
House-Made Potato Chips 🍎 +$1.75 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

$9.75 per person
Minimum order of 15 people

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

$12.50 per person

The Mediterranean
Mixed Greens with Quinoa
Tabouli Salad
Chickpea Mint Cucumber
Kalamata Olives
Sliced Cucumbers
Grape Tomatoes
Crumbled Feta
Pita Chips
House-Made Greek Vinaigrette

Add-On Proteins
Salmon +$5.95 per person
Shrimp +$5.95 per person
Marinated Grilled Chicken +$4.95 per person
Tofu +$3.25 per person
Steak +$5.95 per person

$14.25 per person

The Fiesta
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) | $14.95 per person
Choice of Butter Chicken or Keema Aloo (Beef with Potatoes & Peas) (Can Substitute for Tofu)
Aloo Gobi Masala
Cucumber Raita
Basmati Rice
Naan

$9.75 per person

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

Consuming raw or under-cooked 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.

$16.95 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
Roasted Garlic Parmesan GF
Sweet Potatoes DF
Roasted Potatoes GF VG DF
Gratin Potato Casserole DF
Sea-Salted Crusted Baked Potato GF VG DF
Roasted Seasonal Vegetable DF
Roasted Green Beans GF VG DF

Entrée Selections (Choose One)
Bruschetta Chicken GF
House-Made Bruchetta Over Grilled Chiken Breast DF
Chicken Picatta DF
Pan-Seared Chicken Breast with Brown Butter, Lemon Caper Sauce DF
Stuffed Roasted Peppers DF
Roasted Peppers Stuffed with Rice and Seasonal Vegetables with a Pepper Coulis DF DF and Vegan Cheese DF DF
Roasted Pork Loin GF
Served with Peppery Peach Sauce GF DF

Grilled Salmon DF
With Avocado Salsa GF DF
Stuffed Portobello DF
With Sautéed Rice Cauliflower, Vegan Chorizo, and Vegan Cheese DF DF DF
Tofu Tikka Masala DF
With Basmati Rice GF DF DF DF

Entrée Selections (Choose One)
Bruschetta Chicken GF
House-Made Bruchetta Over Grilled Chiken Breast DF
Chicken Picatta DF
Pan-Seared Chicken Breast with Brown Butter, Lemon Caper Sauce DF
Stuffed Roasted Peppers DF
Roasted Peppers Stuffed with Rice and Seasonal Vegetables with a Pepper Coulis DF DF and Vegan Cheese DF DF
Roasted Pork Loin GF
Served with Peppery Peach Sauce GF DF

Grilled Salmon DF
With Avocado Salsa GF DF
Stuffed Portobello DF
With Sautéed Rice Cauliflower, Vegan Chorizo, and Vegan Cheese DF DF DF
Tofu Tikka Masala DF
With Basmati Rice GF DF DF DF

Dessert Selections (Choose One)
Cheesecake DF
With Fruit Topping and Fresh Whipped Cream GF DF DF
Triple Layered Tuxedo Cake DF DF
Gluten-Friendly Chocolate Cake DF DF DF
Italian Lemon Cake DF
Vegan Vanilla Cake GF DF DF
Flourless Chocolate Torte DF DF DF
With Raspberry Sauce GF DF DF +$2.50 additional per person

Salad Selections (Choose One)
Traditional Caesar GF VG
With Carrots, Cucumber and Tomatoes
Ranch Dressing GF DF or Balsamic Dressing GF DF DF

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

**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
- Cuban Skewer (Swiss, Pickle, and Ham) with Mustard Dipping Sauce
- 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)
- Cauliflower Bites with Vegan Ranch Dipping Sauce
- Ginger Sesame Cauliflower Bites
- Mongolian Meatballs or Sweet and Sour Meatballs
- Spring Rolls with Dipping Sauce

**Platters (per person)**
- Crudités and Dip | $2.50
- Fresh Fruit Platter | $2.50
- Domestic Cheese and Crackers | $3.25
- Lemon Cheesecake Dip with Nilla Vanilla Wafers | $2.95
- Vegan Hot Chocolate Sandwich Cookies | $3.25
- Cookie Platter | $2.25
- Cannoli Dip with House-Made Cinnamon Sugar Tortilla Chips | $2.50
- 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) | $3.25
- Layered Greek Dip with Pita Chips | $2.75

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**Sweet Treats** (Platter of 25 each)

**Cheesecake Bites** ‌VG DF ‌|$32.00
Choice of Peppermint or Carmel Apple

**Brownies** ‌VT ‌|$28.95

**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** ‌|$32
Red Velvet ‌VT ‌ Lemon Cooler ‌VT ‌ Cranberry White Chocolate ‌VT

**Lemon Blueberry Cheesecake Cookie** ‌VT ‌|$26.95

**Cocoa Coconut Macaroon** ‌GF VG DF C ‌|$24.95

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

**All American BBQ | $13.95 per person**
Includes Hamburgers and, Zweigles 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 | $14.95 per person**
Fireman’s Chicken Quarters
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 | $14.95 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

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**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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