Service Charges ........................................................................... 3
To Place Your Order .................................................................... 3
Catering Grants ........................................................................... 3
Beverages .................................................................................... 4
Continental Breakfast ................................................................. 4
Breakfast Buffets ........................................................................ 5
Signature Luncheon Buffet ......................................................... 6
Sandwich Luncheon Buffet ........................................................... 7
Create Your Own Event ................................................................. 8
Express Lunch Service ................................................................. 8
Buffet Dinners ............................................................................. 9
Receptions ................................................................................... 10
Sweet Treats ............................................................................... 11
Picnic Menus ............................................................................... 12

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.

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**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

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

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**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
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 \(\text{V}^\text{c} \text{N}\), Danishes \(\text{V}^\text{c}\), Scones \(\text{V}^\text{N}\), or Cinnamon Rolls \(\text{V}\))
Regular and Decaf Coffee, Hot Tea, and Iced Water

Traditional Continental Breakfast | $5.75 per person
Your Choice of a Fresh Baked Good:
(Muffins \(\text{V}^\text{c} \text{N}\), Danishes \(\text{V}^\text{c}\), Scones \(\text{V}^\text{N}\), or Cinnamon Rolls \(\text{V}\))
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 \(\text{V}^\text{c} \text{N}\), Danishes \(\text{V}^\text{c}\), Scones \(\text{V}^\text{N}\), or Cinnamon Rolls \(\text{V}\))
Yogurt Parfait with Choice of Strawberry, Blueberry, or Mango Fruit
Topped with Granola \(\text{V}\)
Regular and Decaf Coffee, Hot Tea, and Iced Water

Individual Baked Goods | $2.55 each
(Muffins \(\text{V}^\text{c} \text{N}\), Danishes \(\text{V}^\text{c}\), Scones \(\text{V}^\text{N}\), or Cinnamon Rolls \(\text{V}\))

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

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

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

*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 $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 § N 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 § VO OP
Spring Mix Garden § VO OP
Greens § VO OP
Chick Peas § VO OP
Grape Tomatoes § VO OP
Shredded Carrots § VO OP
Sliced Cucumbers § VO OP
Pepper Strips § VO OP
Shredded Cheese § VO
Croutons § N
Craisins § VO OP
Balsamic Dressing § VO OP
Ranch Dressing § VT
Warm Dinner Rolls § VO and Butter §

$12.50 per person

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

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

$14.25 per person

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

Daavat (Feast) | $14.95 per person
Choice of Butter Chicken § or Keema Aloo (Beef with Potatoes & Peas § § (Can Substitute for Tofu)
Aloo Gobi Masala § VO OP
Cucumber Raita § VT
Basmati Rice § VO OP
Naan §

$9.75 per person

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

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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.

$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
Roasted Garlic Parmesan
Sweet Potatoes
Roasted Potatoes
Gratin Potato Casserole
Sea-Salted Crusted Baked Potato
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 Chicken Breast
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
Roasted Pork Loin
Served with Peppery Peach Sauce
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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GF | VT | VG | DF | C | N
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] | $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

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

**Cocoa Coconut Macaroon** [GF, VG, DF, C] | $24.95

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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.)

All American BBQ | $13.95 per person
Includes Hamburgers gf, Zweigles Hot Dogs gf, and Veggie Burgers Rolls gf, Lettuce and Tomato Platter gf, American Cheese vg, Potato Chips gf, Condiments, Choice of 1 Picnic Side, Brownies vr, Lemonade or Iced Tea and Infused Water

Country BBQ | $14.95 per person
Fireman’s Chicken Quarters BBQ Pulled Pork Veggie Burger gf, Rolls vg, BBQ Sauce gf, Condiments, Corn Bread vg and Butter, Choice of 2 Picnic Sides, Impressions Cookies vg or Brownies vg, Lemonade or Iced Tea and Infused Water

Classic BBQ | $14.95 per person
Italian Marinated Grilled Chicken Breast gf, Italian Sausage gf, Veggie Burger vg, Rolls vg, Condiments, Choice of 2 Picnic Sides, Potato Chips gf, Brownies vg or Impressions Cookies vg, Lemonade or Iced Tea and Infused Water

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

Add additional sides for +2.00 per person

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