



# Impressions

CATERING

**MENU**



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# Impressions

## CATERING

When hosting an event on campus, it is important that it is 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: \$66 (need 6 weeks notice)

Bar Setup: \$50 per bar

Additional Linen (other than food tables): \$5

Black Linen for Draping: \$5

To place your catering order, please contact Debbie Krueger or Brandy Rosas in our Catering Office in Blake A, Room 203.

Call 585-245-6259 or e-mail [catering@geneseo.edu](mailto:catering@geneseo.edu)

**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, go online to: [geneseo.edu/cas/cas-cateringgrants](http://geneseo.edu/cas/cas-cateringgrants)

## BEVERAGES

### COFFEE BREAK \$2.20 per person

Regular and Decaf, Hot Tea and Iced Water

Includes cream, sugar and sugar substitute

1 hour of service



### BOTTLED JUICE \$1.95 per bottle

Orange, Cranberry, Apple

### CANNED SODA \$1.75 per can

Coke, Diet Coke, Sprite, Sparkling Water

### DASANI BOTTLED WATER \$2.50 per bottle

### JUICE SERVICE \$1.75 per person







Chilled Orange and Cranberry Juices

### LEMONADE / UNSWEETENED ICED TEA \$1.25 per person

## CONTINENTAL BREAKFAST (China Service available for \$1.50 per person)







### MINI CONTINENTAL BREAKFAST \$3.95 per person

Regular and Decaf, Hot Tea and Iced Water

Your choice of a fresh baked good (muffins   , danishes , scones  or cinnamon twists )

### TRADITIONAL CONTINENTAL BREAKFAST \$5.35 per person

Regular and Decaf, Hot Tea and Iced Water

Your choice of a fresh baked good (muffins   , danishes , scones  or cinnamon twists )

Fresh-cut Fruit Platter or Whole Fruit







### FRESH FRUIT PLATTER \$2.50 per person

### SUNRISE MINI BREAKFAST \$6.15 per person










Regular and Decaf, Hot Tea and Iced Water

Make your own Individual Local New York State

Yogurt Parfait   and includes Assorted Toppings 

Your choice of a fresh baked good (muffins   , danishes , scones  or cinnamon twists )

### INDIVIDUAL BAKED GOODS \$1.55 each

Muffins   , danish , cinnamon twists , scones , Impressions cookies  , or raspberry-filled cookies 

### GLUTEN-FRIENDLY MUFFINS \$3.25 each

### VEGAN MUFFINS \$2.75 each



## BREAKFAST BUFFETS (China Service available for \$1.50 per person)

### BREAKFAST SANDWICH BAR

\$9.50 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)

Oven-Roasted Potato Hash GF VG DF

Fresh Fruit Platter GF VG DF

Regular and Decaf, and Hot Tea

Infused Water

### MAKE YOUR OWN BREAKFAST TACOS

\$9.25 per person

Soft Corn Tortilla GF VG DF

Scrambled Eggs GF VT

Southwestern Sweet Potato & Black Bean Hash GF VG DF

Toppings on the side: pickled jalapenos GF VG DF,  
shredded cheese GF VT, shredded lettuce GF VG DF,  
sour cream GF VT, house-made pico de gallo GF VG DF

Orange Juice

Regular and Decaf, Tea and Infused Water

Add to any breakfast buffet:

**Vegan Tofu Scramble** \$3.25 per person

**Hot Breakfast Item  
(Casserole or Bake)** \$2.95 per person

### ALL-AMERICAN BREAKFAST BUFFET

\$9.75 per person

Seasonal Fresh Fruit Salad GF VG DF

Fluffy Scrambled Eggs GF VT

Choice of one meat (crispy bacon GF DF,  
turkey sausage GF DF or sausage links) GF DF

Lightly Seasoned Potatoes GF VG DF

Fresh Baked Muffins VT N

Chilled Juice and Iced Water

Regular and Decaf Coffee, and Hot Tea

### RUSTIC BREAKFAST BUFFET

\$10.25 per person

Seasonal Fresh Fruit Salad

Choice of:

Farmhouse Breakfast Casserole (eggs, seasonal  
vegetables, hash, shredded cheese) VT OR

Blueberry Cream Cheese Croissant Bake VT

Sweet Potato Hash GF VG DF

Oven Glazed Ham GF DF

Chilled Juice and Iced Water

Regular and Decaf Coffee and Hot Tea



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



Gluten-friendly



Vegetarian



Vegan



Dairy-free



Contains Coconut



May Contain Nuts

## SIGNATURE LUNCHEON BUFFET (China Service available for \$1.50 per person)

Choice of any three sandwiches. Includes house-made potato chips **GF**, Impressions cookies **VT** **N** and your choice of lemonade, iced tea or infused water. Gluten-friendly bread is available upon request.

\$8.95 per person

### CAPRESE GRILLED CHICKEN

Fresh mozzarella, sliced tomatoes, sliced grilled chicken with traditional kale pesto on a ciabatta roll with balsamic drizzle.

### HAM & BRIE BAGUETTE

Ham, brie, arugula and tomato jam on a baguette.

### TURKEY CIABATTA CLUB **DF**

Classic club combination with turkey, bacon, lettuce, tomato and mayo on a ciabatta roll.

### CLASSIC VEGETARIAN **VT**

Herbed ricotta with marinated grilled portobello, spinach and sliced tomatoes on a multigrain baguette **VT**

### VEGAN SPECIALTY

Seasonal marinated grilled vegetables with quinoa on a spinach wrap. **VG** **DF**



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











May Contain Nuts






# SANDWICH LUNCHEON BUFFET (China Service available for \$1.50 per person)

All-time favorite sandwich platter (gluten-friendly options available upon request) **\$10.35 per person**

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 1 side salad (Potato  , Street Corn Salad  , Mixed Green    or Fruit   )  
 Choice of Brownies  or Impression Cookies  , and Beverage Choice of Lemonade, Iced Tea or Infused Water

## STEP IT UP... by adding any additional item of the following to any Sandwich Luncheon Buffet!

Side salad (Potato  , Street Corn Salad  , or Mixed Green   ) \$1.95 per person

Fresh Fruit Salad +\$2.50 per person   

Soup du Jour +\$2.25 per person (vegan/gluten-friendly options available upon request)

Individual bags of assorted Frito Lay products +\$1.50 each

Assorted bottled waters, canned soda and sparkling water +\$1.60 each

House-made Potato Chips  +\$1.50 per person



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

 GF  
Gluten-friendly

 VT  
Vegetarian

 VG  
Vegan



 DF  
Dairy-free

 C  
Contains Coconut

 N  
May Contain Nuts



## DECONSTRUCTED GOURMET SALAD LUNCHEON

All salads include Artisan Rolls, Impressions cookies   and your choice of Lemonade, Iced Tea or Infused Water. (China Service available for \$1.50 per person) (All salads can be made gluten-friendly) **\$8.95 per person**

### GRILLED CAESAR


A classic with Crisp Romaine, Grated Parmesan Cheese, Housemade Croutons and traditional Creamy Caesar Dressing

### INSALATA ITALIANO

Romaine, Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Pepperoncini Peppers, Chickpeas, Sliced Black Olives and served with Nut-Free Sundried Tomato Pesto Vinaigrette

### ADD-ON PROTEINS

Salmon +\$4.50 per person  



Shrimp +\$4.25 per person  

Marinated Grilled Chicken +\$3.25 per person  

### WALDORF HARVEST

Field Greens with NYS Apples, Seasonal Fruits and Vegetables, Feta and Housemade New York State Maple Balsamic Vinaigrette

### SOUTHWESTERN COBB




Crisp Romaine, Old Bay Roasted Corn, Black Beans, Hard-Boiled Eggs, Tomatoes, Bacon, Sliced Avocado and Tortilla Crisps with Creamy Cilantro Dressing  

Tofu +\$3.25 per person   

Steak +\$4.50 per person  

*STEP IT UP... by adding any additional item of the following to any Deconstructed Gourmet Salad Luncheon!*

Side salad (Potato  , Street Corn Salad  , or Mixed Green   ) +\$1.95 per person

Fresh Fruit Salad +\$2.50 per person   

Soup du Jour +\$2.25 per person (vegan/gluten-friendly options available upon request)



Individual bags of assorted Frito Lay products +\$1.50 each

Assorted bottled waters, canned soda and sparkling water +\$1.60 each

House-made Potato Chips  +\$1.50 per person




# 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 FIESTA

\$14.25 per person












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

## LA MESA

\$14.25 per person

Picadillo (Beef Stew)   OR  
 Chicken Fricassee (Braised Chicken)    
 Oven Baked Sweet Plantains     
 White Rice and Black Beans     
 Oven Roasted Green Beans  
 with Garlic Sauce     
 Dinner Roll  
 and Butter   
 Traditional Macaroni Salad    
 Sliced Avocado   

## ADD-ON PROTEINS

Salmon +\$4.50 per person    
 Shrimp +\$4.25 per person    
 Marinated Grilled Chicken +\$3.25 per person    
 Tofu +\$3.25 per person     
 Steak +\$4.50 per person  




























## THE GARDEN HARVEST

\$9.50 per person

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  
 + Butter 

## THE MEDITERRANEAN

\$9.50 per person

Mixed Greens  
 with Quinoa     
 Tabouli Salad    
 Chickpea Mint Cucumber     
 Kalamata Olives     
 Sliced Cucumbers     
 Grape Tomatoes     
 Marinated  
 Artichoke Hearts     
 Crumbled Feta    
 Pita Chips    
 Greek Vinaigrette   



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





## EXPRESS LUNCH SERVICE

Drop off service to any location

Our express lunch service is a perfect choice for the working lunch meeting or on the go quick service.

## EXECUTIVE BOXED LUNCH

\$9.25 per person

Choice of Turkey with Cranberry Mayo, Chicken Caesar, Ham and Swiss with Honey Mustard on assorted wraps, or Grilled Vegetable Hummus on a Spinach Wrap **VG** **DF**

Includes a fruit salad **GF** **VG** **DF** and your choice of a brownie **VT** or an Impressions cookie **VT** **N**

Comes with a mixture of Canned Soda and Bottled Waters.

Gluten Friendly Options are available upon request

## GOURMET BOXED LUNCH

\$10.50 per person

Choice of Signature Sandwiches or Gourmet Salads, and choice of Fresh Fruit **GF** **VG** **DF** or 1 Side Salad

Includes raspberry-filled cookie **VT**, chips **GF** **VG** **DF** and a mixture of Canned Soda and Bottled Waters.

## SUB PLATTER (feeds 10-12 people)

\$88.00

Assortment of sub pieces. Includes bag of bulk chips, condiments of mayo, mustard, and banana peppers, Impressions cookies **VT** **N**, Canned Soda and Bottled Water



## 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. **\$14.95 per person**






Add on an additional entrée for +\$3.50 per person

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

## SALAD SELECTIONS (choose one)

### TRADITIONAL CAESAR

### MIXED GREENS

with Carrots, Cucumber and Tomatoes  
Ranch Dressing   or Balsamic Dressing   

## ENTREE SELECTIONS (choose one)

### BRUSCHETTA CHICKEN

Housemade Bruschetta over Grilled Chicken Breast

### CHICKEN PICATTA

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

### STUFFED ROASTED PEPPERS

Roasted Peppers stuffed with Pilaf Rice and  
Seasonal Vegetables with a Pepper Coulis

### ROASTED PORK LOIN

Served with Peppery Peach Sauce

### GRILLED SALMON

with Avocado Salsa  

### APRICOT DIJON-GLAZED SALMON

Oven-baked salmon filets with an Apricot Dijon glaze

### STUFFED PORTOBELLO

with Sautéed Spinach, Marinara  
and Crispy Goat 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  

### GRILLED LONDON BROIL

with Mushroom Red Wine Reduction 

### BOLOGNESE

with Pappardelle Pasta

## ACCOMPANIMENTS (choose two)

### SMASHED POTATOES

### GARLIC SMASHED 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


### LEMON RASPBERRY CAKE

### ITALIAN TIRAMISU

### CREME BRULEE CAKE

+\$0.95 additional per person

### FLOURLESS CHOCOLATE TORTE

with Raspberry Sauce  +\$1.95 additional per person

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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.)

### MINI RECEPTION PACKAGE \$8.50 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 \$11.95 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 \$13.95 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 \$3.25 per person  
Cold Hors d'Oeuvres \$2.75 per person  
Lemonade/ \$1.25 per person  
Unsweetened Iced Tea

## COLD HORS D'OEUVRÉS SELECTIONS







Antipasto Skewers   
Petite Caprese Skewers    
Pineapple Mango Fruit Salsa    with  
House-made Cinnamon Sugar Tortilla Chips   
Artichoke Bruschetta    with Crostini   
Southwest Chicken Salad in Phyllo Cup   
Roasted Beet Hummus    with Crostini   
Blackened Shrimp and Avocado Cucumber Bites  




\*items with an asterisk require 30 guests minimum

## HOT HORS D'OEUVRÉS SELECTIONS

Vegetable Spring Rolls   (with Dipping Sauce   )  
Stuffed Mushroom (choice of Spinach    or Sausage )  
Bourbon BBQ Meatballs  
Spinach Artichoke Dip with Housemade Tortilla Chips\*   
Beer Cheese Dip  with Bavarian Mini Pretzel Sticks    
Crab Cakes\*  (with Remoulade Sauce   )  
Buffalo Chicken Wing Dip\*  (served with Crostini)   
Peruvian Chicken Skewer   (with Peruvian Green Sauce  )  
Cauliflower Bites    with Dipping Sauce   

## PLATTERS

Crudités   and Dip   \$2.25 per person  
Fresh Fruit Platter    
with Cheesecake Dip   \$2.50 per person  
Domestic Cheese   & Crackers  \$2.25 per person  
Imported Assorted Cheese Board  \$2.95 per person  
with Multigrain Baguette  
Impressions Cookie Platter   \$2.00 per person  
Cannoli Dip   with House-made  
Cinnamon Sugar Tortilla Chips   \$2.50 per person

Antipasto Platter  (pepperoni, salami, cubed provolone, olives, artichoke hearts, sopressata) \$2.95 per person  
Mezze Platter (roasted eggplant spears, artichoke hearts, naan, assorted olives, cubed feta, tabbouleh (tabouli), sliced cucumber, lemon hummus ) \$3.25 per person  
Shrimp Shooter (2 shrimp per serving)   \$2.00 per person

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## SWEET TREATS (platters of 25 each)

Mini Cannoli	VT N	\$42.00
Chocolate Caramel Sea Salted Bites	VT	\$32.00
Lemon Bars	VT N (GF option available)	\$1.85 per person
Raspberry Filled Cookies	VT	\$2.00 per person
Individual Tiramisu Cups	VT N	\$46.00
Ghirardelli Brownies	VT	\$25.00
Vegan Hot Chocolate Cookies	VG DF	\$40.00
Rice Krispy Treats	GF	\$25.00
Donut Holes	VT DF (per 5 dozen)	\$14.00
Individual Seasonal Shortcake Cups	VT C	\$46.00



## SHEET PIZZAS (cut into 32 pieces)

CHEESE SHEET	\$24.95
PEPPERONI SHEET	\$27.95
VEGGIE SHEET	\$29.95
SPECIALTY SHEET	\$29.95

## ROUND PIZZAS (cut into 10 pieces)

CHEESE ROUND	\$15.95
PEPPERONI ROUND	\$17.95
VEGGIE ROUND	\$18.95
SPECIALTY ROUND	\$18.95

## GLUTEN-FRIENDLY AND VEGAN PIZZAS (10" round, serve 2 people)

GLUTEN-FRIENDLY CHEESE PIZZA	\$13.50
GLUTEN-FRIENDLY PEPPERONI PIZZA	\$14.95

GLUTEN-FRIENDLY VEGGIE PIZZA	\$15.95
VEGAN CHEESE PIZZA	\$23.95
VEGAN VEGGIE PIZZA	\$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 \$10.25 per person

Includes Hamburgers  , 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

Brisket   or 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 \$12.95 per person

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 +1.50 per person

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