

# PICK UP AND GO MENU

It isn't easy fitting catering into the financial constraints of your budget - and we understand that. To help, we've created a special Pick-Up-And-Go menu just for you. By picking up your catering order, you eliminate delivery, setup and pickup costs, giving you more bang for your buck.

## MORNING EVENT (or good for any time of the day)

Assorted Mini Danish <b>VT</b>	\$15.00 per dozen	Fresh Baked Scones <b>VT</b>	\$15.00 per person
Fresh Baked Muffins <b>VT</b>	\$13.00 per person	Donut Holes (glazed, cinnamon and powder-coated) <b>VT</b>	\$12.00 per 5 dozen

## SNACK PLATTERS (serve 10)

7 Layer Mexican Dip with Nachos <b>GF</b>	\$20.00	Fresh Fruit with Yogurt Dip <b>VT</b>	\$22.00
Antipasto Platter	\$32.00	Fruit Salsa with Cinnamon Wonton Chips <b>VT</b>	\$25.00
Cheese & Cracker Platter <b>VT</b>	\$24.00	Pretzel Bites <b>VT</b>	
Fresh Veggie Tray with Ranch Dip	\$18.00	with Honey Mustard Sauce	\$12.00 for 50 people
Fresh Veggie Tray with Hummus Dip <b>VG</b>	\$22.00		

## SUB PLATTER (feeds 10-12 people)

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

## SWEET TREATS

Chocolate Chip & Candy Pieces Cookies <b>VT</b>	\$12.00 per dozen	Rice Krispy Treats <b>GF</b>	\$12.00 per dozen
Impressions Cookies <b>VT</b>	\$18.00 per dozen	Cupcakes (chocolate or vanilla) <b>VT</b>	\$18.00 per dozen
Gluten-Free Cookies <b>GF</b>	\$22.00 per dozen	Assorted Lemon Bars <b>VT</b>	\$22.00 per dozen
Vegan Cookies <b>VG</b>	\$22.00 per dozen	Ice Cream (choose vanilla, chocolate or strawberry)	\$42.00 for 3 gallons
Brownies <b>VT</b>	\$10.00 per dozen	(add chocolate syrup, caramel syrup, sprinkles, whipped cream)	+\$1.50 per person

## THIRST QUENCHERS (each selection is 4 gallons)

Lemonade	\$30.00	Hot Cocoa	\$40.00
Iced Tea Unsweetened	\$30.00	Ice Water	\$10.00
Fresh Brewed Coffee	\$40.00	Chilled Local Apple Cider (seasonal)	\$44.00
Fair Trade Coffee	\$56.00		

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 email **catering@geneseo.edu**

All offerings listed require orders to be placed ten (10) business days in advance. For shorter time frames, please call and ask for possible options.

All items are pick-up-and-go and will be ready for pick-up at a pre-determined location.

All food and beverage items will be packaged and include appropriate disposable service ware.

Beverage containers will need to be returned within one day or an additional charge will be incurred.

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   **NT** contains nuts   **VG** vegan   **DF** dairy-free