

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 VT	\$15.00 per dozen	Fresh Baked Scones VT	\$15.00 per person
Fresh Baked Muffins VT N	\$13.00 per person	Donut Holes (glazed, cinnamon and powder-coated) VT	\$12.00 per 5 dozen

SNACK PLATTERS (serve 10)

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

SUB PLATTER (feeds 10-12 people) **N**

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 VT	\$12.00 per dozen	Rice Krispy Treats GF	\$12.00 per dozen
Impressions Cookies VT N	\$18.00 per dozen	Cupcakes (chocolate or vanilla) VT	\$18.00 per dozen
Gluten-Free Cookies GF N	\$22.00 per dozen	Lemon Bars VT	\$22.00 per dozen
Vegan Cookies VG DF	\$22.00 per dozen	Ice Cream (choose vanilla, chocolate or strawberry) GF VT	\$42.00 for 3 gallons
Brownies VT	\$10.00 per dozen	(add chocolate syrup, caramel syrup, sprinkles, whipped cream) VT C	\$1.50/person
Cannoli Dip with Cinnamon Sugar Tortilla Chips (serves 25) VT	\$35.00		

THIRST QUENCHERS (each selection is 4 gallons)

Lemonade GF VG DF	\$30.00	Hot Cocoa GF VT C	\$40.00
Iced Tea Unsweetened	\$30.00	Ice Water	\$10.00
Fresh Brewed Coffee GF VG DF	\$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 **VG** vegan **N** processed in a facility with nuts
DF dairy-free **VT** vegetarian **NT** contains nuts **C** contains coconut