CAMPUS Catering

2026-27



Catering Menu

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GF Gluten-Friendly

VT Vegetarian

VG Vegan

DF Dairy-Free

C Contains Coconut

N May Contain Nuts

CAMPUS Catering

When hosting an event on campus, it is important to execute 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 Drop-Off menu designed to satisfy simple catering needs and to save you money.

Service Charges

Liquor Permit: $75 (need 6 weeks notice)
Bar Setup: $60 per bar
Bartender Service Fee: $150 per bar
Additional Linens: $6

To place you catering order, please contact the catering office:
Fraser 202 | 585.245.6259 | catering@geneseo.edu
Please visit **geneseo.edu/cas/catering** to view our catering policy.

To avoid a $25 late fee, please give at least 7 business days notice when booking your event.



Beverages

Coffee Break | $2.50 per person

Regular and Decaf Coffee, Hot Tea and Iced Water. *Includes cream, sugar, and sugar substitute. Additional charge for linens (other than food tables).*

Orange Juice | $1.95 per person

Canned Soda | $2.25 per can

Coke, Diet Coke, Sprite, Sparkling Water

Dasani Canned Water | $3.25 per can

Lemonade/Unsweetened Iced Tea | $1.35 per person

Hot Chocolate Bar | $52.75 (serves 50 people)

Includes Whipped Topping (GF) (VT) (C), Chocolate Syrup (GF) (VT), and Mini Marshmellows (Contains Pork) (GF) (DF).



Continental Breakfast

China service available for $2 per person. Additional charge for linens (other than food tables)

Mini Continental Breakfast | $5.25 per person

Your Choice of a Fresh Baked Good:
(Muffins (VT) (C) (N) Danishes (VT) (C), or Cinnamon Rolls (VT))
Regular and Decaf Coffee, Hot Tea, and Iced Water

Traditional Continental Breakfast | $6.25 per person

Your Choice of a Fresh Baked Good:
(Muffins (VT) (C) (N) Danishes (VT) (C), or Cinnamon Rolls (VT))
Fresh-Cut Fruit Platter or Whole Fruit
Regular and Decaf Coffee, Hot Tea, and Iced Water

Build Your Own Parfaits | $7.50 per person

(Dairy-Free Yorgurt (DF) available upon request)
(Vanilla Yogurt (GF) (VT), Chia Seeds (GF) (VG) (DF), Mixed Berries (GF) (VG) (DF), Shredded Coconut (GF) (VG) (DF) (C), Oats & Honey Granola (Contains Soy) (VT) (DF))
Regular and Decaf Coffee, Hot Tea, and Iced Water

Individual Baked Goods | $2.75 each

(Muffins (VT) (C) (N) Danishes (VT) (C), or Cinnamon Rolls (VT))

Fresh Fruit Platter (GF) (VG) (DF) | $2.50 per person

Gluten-Friendly Muffins (GF) (VG) (DF) | $3.25 each

Vegan Muffins (VG) (DF) | $3.25 per person

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 $2 per person)

Breakfast Sandwich Bar | $11.95 per person

Choice of Croissant VT or English Muffins VT
Egg and Cheese VT
Egg, Cheese, and Choice of One Meat *(Bacon GF DF or Sausage GF DF)*
Oven Roasted Potato Hash GF VG DF
Fresh Fruit Platter GF VG DF
Condiments
Regular and Decaf, Hot Tea, and Infused Water

Make Your Own Breakfast Taco | $11.25 per person

Soft Flour Tortilla VG DF
Scrambled Eggs GF VT
Mexican Potato Hash GF VG DF
Toppings on the Side: (Shredded Cheese GF VT, Shredded Lettuce GF VG DF, Sour Cream GF VT, Salsa GF VG DF, Guacamole GF VG DF)
Condiments
Regular and Decaf, Hot Tea, and Infused Water



All-American Breakfast Buffet | $13.50 per person

Seasonal Fresh Fruit Salad GF VG DF
Fluffy Scrambled Eggs GF VT
Choice of One Meat:
(Crispy Bacon GF DF, Sausage Patty GF DF)
Lightly Seasoned Breakfast Potatoes GF VG DF
Choice of Fresh Baked Muffins VT C N or Danish VT C
Condiments
Regular and Decaf, Hot Tea, and Iced Water

Add to Any Breakfast

Vegan Tofu Scramble GF VG DF | $3.75 per person
Vegan Plant-Based Eggs VG DF | $2.95
Breakfast Protein (Bacon GF DF, Sausage GF DF | $2.95 per person

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

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Signature Luncheon Buffet

(China service available for $2 per person)

$14.75 per person

Choice of any Three Sandwiches. Includes House-Made Potato Chips GF VG DF, Impressions Chocolate Chip Cookies VT N, and your Choice of Lemonade, Iced Tea, or Infused Water.
(Gluten-Friendly Options and Desserts Available Upon Request)

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 Hoagie DF

Chipotle Turkey Swiss
Turkey, Swiss, Spinach, Tomatoes, Cucumber, and Chipotle Ranch on Ciabatta Hoagie

Caprese Grilled Chicken
Fresh Mozzarella, Sliced Tomatoes, Sliced Grilled Chicken with Nut-Free Basil Pesto on a Tomato and Herb Focaccia Roll with Balsamic Drizzle

Classic Vegetarian
Fiesty Feta Spread with Marinated Grilled Portoblello, Spinach, and Sliced Tomatoes on a Tomato Herb Artisan Focaccia VT

Traditional Caprese
Fresh Mozzarella, Tomatoes, Nut-Free Basil Pesto, Balsamic Glaze on Tomato Herb Artisan Focaccia VT

Santa Fe Grilled Chicken Wrap
Avocado, Fresh Pepper and Onion, Pepper Jack Cheese, Lightly Blackened Seasoned Grilled Chicken Breast, with Avocado Ranch in a Roasted Red Pepper Wrap

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

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

California Hummus Wrap
Spinach, Red Cabbage, Carrot, Cucumber, Yellow Pepper, Tomatoes, and Hummus on a Wheat Wrap VG DF

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

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Sandwich Luncheon Buffet

(China service available for $2 per person)

$16.25 per person

All-Time Favorite Sandwich Platter *(Gluten-Friendly Options and Desserts Available Upon Request)*

Choice of Any Three:

Turkey, Ham, Hummus VG, Tuna, or Chicken Salad

Prepared on a Mixture of Wraps and Served with Lettuce, Tomato,
and a Side of Potato Chips GF VG DF

Choice of a Side Salad:

Potato GF VT DF, Street Corn Salad GF VT, Mixed Green GF VG DF, Greek Salad GF VT ,or Fruit GF VG DF

Choice of Dessert:

Brownies VT or Impression Cookies VT N

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* GF VT DF, *Street Corn Salad* GF VT, *or Mixed Green* GF VG DF, Greek Salad GF VT) +$2.95 per person
Fresh Fruit Salad GF VG DF +$2.50 per person
Fire Roasted Soup GF VG DF +$3.25 per person *(Vegan/Gluten-Friendly Options Available Upon Request)*
Individual Bags of Assorted Frito Lay Products +$2 each
Dasani Canned Water +$3.25 each
Assorted Canned Soda and Sparkling Water +$2.25 each
House-Made Potato Chips GF VG DF +$1.95 per person

GF	VT	VG	DF	C	N
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Create Your Own Event

(China service available for $2 per person)
Includes Impressions Cookies VT N and Your Choice of Lemonade, Iced Tea, or Infused Water

The Garden Harvest Bar | $10.95pp

Chopped Lettuce Blend GF VG DF
Spring Mix Greens GF VG DF
Chick Peas GF VG DF
Grape Tomatoes GF VG DF
Shredded Carrots GF VG DF
Sliced Cucumbers GF VG DF
Pepper Strips GF VG DF
Shredded Cheese GF VT
Croutons GF N
Craisins GF VG DF
Balsamic Dressing GF VG DF
Ranch Dressing GF VT
Warm Dinner Rolls VG DF and Butter VT

Mini Salad & Sandwich Bar | $15.75pp

Chopped Lettuce GF VG DF
Spring Mix Greens GF VG DF
Sliced Cucumbers GF VG DF
Grape Tomatoes GF VG DF
Croutons GF N
Balsamic Dressing GF VG DF
Ranch Dressing GF VT
Warm Dinner Rolls VG DF and Butter VT
Choice of Wraps Turkey, Ham, Tuna Salad, Chicken Salad, Hummus VG with Lettuce and Tomato

Southwestern Cobb Salad Bar $13.25pp

Chopped Romaine Lettuce GF VG DF
Black Bean and Corn Blend GF VG DF
Hard Boiled Egg GF VT DF
Chopped Bacon GF DF
Cherry Tomatoes GF VG DF
Diced Avocado GF VG DF
Tortilla Strips GF VG DF
Balsamic Dressing GF VG DF
Avocado Ranch Dressing GF VT
Warmed Dinner Rolls VG DF and Butter VT

The Fiesta | $15.95pp

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

Asian Rice Bowl | $14.25pp

Teriyaki Chicken GF DF
Chinese 5 Spiced Tofu GF VG DF
Jasmine Rice GF VG DF
Edamame GF VG DF
Green Onions GF VG DF
Shredded Carrots GF VG DF,
Sliced Cucumbers GF VG DF
Sliced Jalapenos GF VG DF
Sesame Seeds GF VG DF
Cilantro GF VG DF
Asian Glaze GF VG DF

Mediterranean Bar | $16.75pp

Falafel GF VG DF
Chicken Shawarma
Basmati Rice GF VG DF
Lemon Hummus GF VG DF
Sumac Onion GF VG DF,
Pita VG DF
Crumbled Feta GF VG DF
Olive Tepanade GF VG DF
Garlic Yogurt Sauce
Chermoula Sauce

Add-On Proteins

Shrimp GF DF +$6.25 per person
Marinated Grilled Chicken GF DF +$5.75 per person
Tofu GF VG DF +$3.95 per person
Steak GF DF +$7.25 per person
Blackened Salmon +$7.25 per person

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Buffet Dinners

Ballroom Dinners are available with compostable paper or china. For dinners outside these areas, china service is available for $2pp

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.

$19.95 per person

Add on an additional entrée for +$4.95 per person
Add on a coffee table (self-serve) for +2.50 per person
Add on a Dessert for +3.25 per person

Accompaniments (Choose Two)

Smashed Potatoes GF VG DF

Roasted Potatoes GF VG DF

Sea-Salted Crusted Baked Potato GF VG DF

Served with a Side of Sour Cream GF VT and Butter GF VT

Roasted Garden Vegetable GF VG DF

Roasted Green Beans GF VG DF

Dessert Selections (Choose One)

Cheesecake VT

With Fruit Topping and Fresh Whipped Cream GF VT C

Triple Layered Tuxedo Cake VT N

Gluten-Friendly Chocolate Cake GF VT N

Tiramisu Brownie VT

Vegan Vanilla Cake VG DF N

Flourless Chocolate Torte GF VT C

With Raspberry Sauce GF VT +$2.50 additional per person

Salad Selections (Choose One)

Build Your Own Caesar Salad

Romaine GF VG DF, Grated Parmesan GF VT, Seasoned Croutons VT, Caesar Dressing GF VT, and Balsamic Dressing GF VG DF

Mixed Greens

With Carrots, Cucumber and Tomatoes
Ranch Dressing GF VT and Balsamic Dressing GF VG DF

Entrée Selections (Choose One)

Bruschetta Chicken

House-Made Bruchetta Over Grilled Chiken Breast GF DF

Chicken Picatta

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

Stuffed Roasted Peppers

Roasted Peppers Stuffed with Rice and Seasonal Vegetables with a Pepper Coulis GF VG DF and Vegan Cheese

Mediterranean Stuffed Portobello

Quinoa with Roasted Vegetables and Feta GF VG

Chicken Tikka Masala

With Basmati Rice GF VG DF C

Carved, Slow-Roasted Beef Brisket

With Blackberry Chipotle BBQ Sauce GF DF

Lemon Garlic Salmon

With a Lemon Garlic Sauce GF DF

Southwestern Stuffed Sweet Potato

With Quinoa, Black Beans, Corn, Onion & Tomatoes GF VG DF

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Receptions

Ballroom Dinners or events for the Milne Library Multipurpose Room are available with compostable paper or china. For dinners outside these areas, china service is available for $2 per person.

Mini Reception Package

$10.75 per person (minimum 15 people)

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

$14.50 per person (minimum 20 people)

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

$16.75 per person (minimum 20 people)

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 | $4.25 per person
Cold Hors D'Oeuvres | $3.25 per person
Lemonade/Unsweetened Iced Tea | $1.35 per pitcher

Cold Hors D'Oeuvres Selection

Watermelon and Feta Skewers GF VT
Petite Caprese Skewers GF VT
Pesto Hummus GF VT with Crostini VT
Blackened Shrimp and Avocado Cucumber Bites GF DF
Marinated Grilled Vegetables GF VG DF
Bruschetta with Crostini VT

Hot Hors D'Oeuvres Selection

Stuffed Mushroom (Choice of Spinach GF VG DF or Sausage GF DF)
Spinach Artichoke Dip GF VT with House-Made Tortilla Chips GF VT (min 30p)
Peruvian Chicken Skewer GF DF (With Peruvian Green Sauce GF VT)
Buffalo Cauliflower Bites GF VG DF with Vegan Ranch Dipping Sauce GF VG DF
Ginger Sesame Cauliflower Bites GF VG DF
Bourbon BBQ Meatballs
Spring Rolls VG DF with Dipping Sauce GF VG DF (Contains Sesame)
Vegetable Dumpling with Dipping Sauce (Contains Sesame)



Platters (per person)

Crudités GF VG and Dip GF VT | $2.50
Fresh Fruit Platter GF VG DF | $2.50
Gluten Friendly Chocolate Crinkle cookie GF VT | $2.25
Domestic Cheese GF VT and Crackers VT | $3.25
(Gluten Free Crackers GF available upon request)
Impressions Chocolate Chip Cookie Platter VT | $2.50
Creamy Chocolate Dip GF VT with Strawberries, Marshmallows GF DF(Contains Pork), Graham Crackers VT DF | $4.95
Antipasto Platter GF (Provolone, Salami, Pepperoni, Artichoke Hearts, Roasted Red Peppers, Sopressata, and Olives) | $2.95
Mezze Platter VG DF(Roasted Eggplant Spears, Artichoke Hearts, Assorted Olives, Tabouli, Sliced Cucumber, Lemon Hummus with Naan VG DF | $3.25
Layered Greek Dip VT with Pita Chips VT | $3.50

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Sweet Treats (Platter of 25 each)

Brownies VT **|** $29.95

Vegan Brownies VG DF **|** $36.25

Vegan Snickerdoodle Cookies VG DF **|** $23.95

Rice Krispy Treats GF **|** $34.50

Donut Holes (per 5 dozen) VT **|** $16.95

Cinnamon Sugar Blondie Bar VT **|** $17.95

Cherry Custard Bar VG **|** $32

Assorted Specialty Cookies | $34.50

Red Velvet VT N Lemon Cooler VT C N Cranberry White Chocolate VT N



Coconut Macaroon GF VG DF C **|** $23.95

Celebration Cookie Cake | Lg (Serves 14-20) $41.95 | Sm (Serves 8-12) $25.50

Chocolate Chip (Contains soy, egg) VT Sugar Cookie (Contains soy, egg) VT Banana Oatmeal Cookie GF VG DF

Includes paper goods

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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.) Gluten-Friendly options are available upon request.

All American BBQ | $15.75 per person

Includes Hamburgers GF DF, All Beef Hot Dogs GF and Veggie Burgers
Rolls VG DF
Lettuce and Tomato Platter GF VG DF
American Cheese GF VT
Potato Chips GF VG DF
Condiments
Choice of 1 Picnic Side
Brownies VT
Lemonade or Iced Tea and Infused Water

Country BBQ | $17.25 per person

Fireman's Chicken Breast GF DF (Contains Egg)
BBQ Pulled Pork GF DF
Veggie Burger GF VG DF
Rolls VG DF
BBQ Sauce GF VG DF
Condiments
Corn Bread VT and Butter
Choice of 2 Picnic Sides
Impressions Cookies VT N or Brownies VT
Lemonade or Iced Tea and Infused Water

Classic BBQ | $17.95 per person

Italian Marinated Grilled Chicken Breast GF DF
Italian Sausage GF DF
Veggie Burger GF VG DF
Rolls VG DF
Condiments
Choice of 2 Picnic Sides
Potato Chips GF VG DF
Brownies VT or Impressions Cookies VT N
Lemonade or Iced Tea and Infused Water

Picnic Sides

Salt Potatoes GF VG DF
Potato Salad GF VT DF
Pasta Salad VG DF
Baked Beans GF VG DF
Cole Slaw GF VT DF
Sliced Watermelon GF VG DF (Seasonal)
Quinoa, Wild Rice & Grilled Vegetable Salad with Greens GF VG DF

Add additional sides for +2.95 per person

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Fraser 202 | 585.245.6259 | catering@geneseo.edu | **geneseo.edu/cas/cateringmenu**
Please give at least 7 days notice when booking your event.

CAS
CAMPUS AUXILIARY SERVICES
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