



classic fare catering
at Utica College



breakfast



breakfast

banquet breakfast options all prices are per person; 10 person minimum

CONTINENTAL BREAKFAST \$8.99
 An Assortment of Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves and Cream Cheese, Seasonal Sliced Fresh Fruit, Assorted Bottled Juices, Regular and Decaffeinated Coffee and Tea Service

Scallion, Vegetable or Cinnamon Raisin Cream Cheese **\$.50 additional per person**
 Smoked Salmon Spread **\$1.00 additional per person**

QUICK START \$5.99
 Assorted Muffins, Danish and Croissants, Assorted Bottled Juices, Regular and Decaffeinated Coffee and Tea Service

HEALTHY CHOICE BREAKFAST \$10.99
 A Selection of Bran and Low-Fat Muffins, Individual Yogurt Cups, Fresh Fruit Salad with Berries and Granola Topping, Assorted Bottled Juices, Regular and Decaffeinated Coffee and Tea Service

À LA CARTE BREAKFAST OPTIONS
 serves 10 people

Assorted Bagels with Butter, Cream Cheese and Preserves **\$17.99**
 Pastry Basket of Miniature Muffins, Danish and Scones **\$15.99**
 Sliced Seasonal Fruit Platter **\$15.99**
 Regular and Decaffeinated Coffee and Tea Service **\$18.99**
 Assorted Bottled Juices and Cranberry Juices **\$16.99**
 Fruit and Yogurt Parfaits **\$17.99**
 Whole Fresh Fruit **\$11.99**



hot breakfast

all prices are per person; 10 person minimum

FRESH START \$15.59
Turkey, Bacon or Sausage Links
Home-Fried Potatoes
French Toast with Maple Syrup
Seasonal Sliced Fresh Fruit
Assorted Muffins, Danish, Croissants and Bagels
Assorted Bottled Juices
Regular and Decaffeinated
Coffee and Tea Service

breakfast additions

SMOKED SALMON PLATTER \$5.99
Hard-Boiled Egg, Tomato, Capers and Bermuda Onions served with
Assorted Bagels and Plain Cream Cheese



lunch & buffet





sandwich buffet options

all prices are per person: 10 person minimum

Your choice of Boxed Lunch or Plattered

DELI EXPRESS **\$9.99**

Sliced Oven-Roasted Turkey, Roast Beef, Baked Ham and Genoa Salami
Swiss, American and Muenster Cheeses
Leaf Lettuce, Sliced Tomatoes and Pickles
Assortment of Baked Breads and Rolls

PICNIC BASKETS **\$9.99**

Roast Beef, Horseradish and Cheddar on Ciabatta
Baked Ham and Brie on Baguette
Oven-Roasted Turkey and Muenster on 7 Grain Roll
Roasted Vegetable and Hummus Spread on Wrap

WRAP BASKET **\$9.99**

Italian: Capicola, baked Ham, Salami, Provolone and Spring Mix
American: Roast Beef, Sharp Cheddar, Lettuce, American Cheese
and Roasted Portobello, Arugula, Grilled Red Onion and Sun-Dried
Tomato Aioli

All Sandwich Buffets include Bottled Water and Sodas plus assorted Cookies and Chips.

Please select one of the following salads from the list to the right.

SANDWICH BUFFET **\$8.99**

(Please Choose Three of the Following)

Tuna Salad
Oven-Roasted Turkey Breast
Roast Beef
Baked Ham
Tuscan Grilled Vegetables with Basil Dressing
Stuffed Greek Salad Wrap
*Assortment of Breads & Rolls. Includes Swiss, American and Muenster Cheeses.
Served with one Salad.*

SALAD SELECTION

(Included with Sandwich Buffets)

Mesclun Greens with Balsamic Vinaigrette
Romaine and Green Leaf Lettuce, Cherry Tomatoes, Sliced Cucumber and
House Dressing
Caesar Salad, Herbed Croutons and Creamy Caesar Dressing
Classic Red Bliss Potato Salad
Pasta with Grilled Marinated Vegetables
Farfalle, Artichokes, Sun-Dried Tomato and Black Olives
Plum Tomato, Fresh Mozzarella, Basil Oil and Balsamic Reduction
Toasted Couscous with Cucumbers, Scallions and Parsley
Sliced Fruit

Extra:

Marinated Grilled Vegetable Platter **\$1.99**
String Bean and Potato Salad with Herbed Vinaigrette **\$1.99**



hot buffet options

10 person minimum

Includes Two Entrees; Vegetarian Entree May Be Substituted

THE GENESEE **\$18.99**

Caesar Salad, Herbed Croutons and Creamy Caesar Salad Dressing

Chicken with Marsala Sauce

Baked Ziti with Tomato Basil Sauce

Vegetable Rice Pilaf

Sautéed String Beans with Red and Yellow Peppers

THE TRAX **\$20.99**

Plum Tomatoes and Fresh Mozzarella with a Balsamic Dressing

Grilled Chicken Breast with Roasted Tomato Relish

Salmon Buerre Blanc

Garlic Mashed Potatoes

Steamed Mixed Seasonal Vegetables

THE STREBEL **\$24.99**

Mesclun Greens with Cherry Tomatoes and Balsamic Vinaigrette

Chicken Française with White Wine Lemon Sauce

Grilled Flank Steak with Red Wine Sauce

Potato Gratin

Grilled Asparagus and Carrots

THE PIONEER **\$24.99**

Red and Yellow Beefsteak Tomatoes, Fresh Mozzarella and Basil

Grilled Salmon with Pineapple Salsa

Grilled Chicken, Artichoke and Sun-Dried Tomato in a White Wine Reduction

Wild Rice Pilaf

Steamed Broccoli

THE BELL HALL **\$24.99**

Crisp Mixed Greens, Cucumber, Garbanzo Beans and Herbed Vinaigrette

Roasted Salmon, Orange and Red Wine Reduction

Herb-Crusted Chicken and Dijon Mustard Sauce

Tuscan-Style Orzo, Roasted Vegetables and Shaved Parmesan

All Hot Buffets include Sliced Fruit, Miniature Desserts, Basket of Assorted Mini Rolls and Butter and Bottled Water, Soda, and Coffee Service.



themed buffets

10 person minimum

ITALIAN

\$16.99

Caesar Salad with Herbed Croutons
A Choice of Chicken Française or Chicken Marsala
Baked Ziti
Vegetable Rice Pilaf
Basil-Marinated Vegetables
Fresh Garlic Bread and Focaccia Squares

*Includes Cookies, Brownies and Fruit salad
Choice of Coffee, Soda or Water*

SOUTHWESTERN

\$13.99

Guacamole and Chips
Chicken and Beef Fajitas with Sautéed Peppers and Onions
Yellow Rice and Refried Beans
Lettuce, Chopped Tomatoes and Shredded Cheddar Cheese
Sour Cream and Tomato Salsa
Flour Tortillas

*Includes Cookies, Brownies and Fruit salad
Choice of Coffee, Soda or Water*

AMERICAN COMFORT FOOD

\$12.99

Mixed Greens with House Vinaigrette
Buttermilk Crispy Chicken or Barbecued Chicken
Barbecued Beef Ribs
Creamy Coleslaw
Southern-Style Potato Salad
Corn on the Cob
Buttermilk Biscuits

Hot Apple Crisp
*Includes Cookies, Brownies and Fruit salad
Choice of Coffee, Soda or Water*



lunch & buffet

themed buffets

10 person minimum

3 & 6-FOOT HEROES

\$14.99

American (Turkey, Roast Beef and American and Swiss Cheese)
Italian (Ham, Salami and Provolone)
Vegetarian (Grilled Vegetables and Hummus)
Mixed Greens, Cucumber, Carrots and Cherry Tomatoes with House Vinaigrette
Macaroni Salad, Cole Slaw and Potato Chips
Cookies and Brownies and Fruit Salad

CARIBBEAN

\$15.99

Mixed Greens with Mango-Cucumber Vinaigrette
Jerk Chicken or Curried Chicken
Sweet Plantains
Rice and Beans
Vegetarian Okra and Chickpea Stew
Beef Patties
Watermelon Slices
Pitchers of Iced Tea and Fruit Punch
Cookies, Brownies, and Fruit Salad

SPANISH TAPAS

\$18.99

Paella with Chicken, Chorizo and Vegetables
Achiote Shrimp Cazuela
Roasted Paprika Potatoes
Grilled Paquillo Peppers and Zucchini
Pimento-Stuffed Olives and Flatbread
Sliced Serrano Ham and Manchego Cheese Board

FRENCH-THEMED BUFFET

\$17.99

Whole Roasted Herbs de Provence Chicken
Beef Burgundy Stew
Sautéed Asparagus Amandine
Potato au Gratin
Spinach Salad
Petite French Cakes

All theme buffers include Assorted Sodas and Bottled Water



receptions



receptions

hors d'oeuvres

CHOICE OF THREE HORS D'OEUVRES AT
\$8.99 PER PERSON

COLD HORS D'OEUVRES

- Tomato and Basil Bruschetta
- Roasted Vegetables, Garlic Hummus and Pita Crisps
- Antipasto Skewers
- Fresh Fruit Kabob with Yogurt Dip
- Smoked Salmon Roll on Cucumber Rounds
- Wild Mushroom and Goat Cheese Crostini

HOT HORS D'OEUVRES

- Mini Chicken or Vegetable Quesadilla
- Assorted Mini Quiche
- Spanikopita
- Mini Spring Roll
- Scallop Wrapped in Bacon
- Brie and Pear wrapped in Phyllo
- Chicken and Pineapple Skewer
- Spinach & Artichoke Dips with Chips
- Mini Crab Cakes
- Stuffed Mushrooms-sausage or vegetarian

ADDITIONAL CHOICES

- International and Domestic Cheeses with Carr's Crackers,
Grissini Breadsticks and Flatbreads
\$16.99
10-12 people
- \$32.99**
20-25 people
- Fresh Garden Crudité, Ranch Hummus and/or
Artichoke-Lemon Dip with Grilled Pita Triangles
\$12.99
10-12 people
- Shrimp Cocktail with Classic Cocktail Sauce
\$16.99
10-12 people
- \$24.99**
20-25 people



reception stations

all prices are per person

Minimum order of 10 people.

ANTIPASTO DISPLAY **\$11.99**

Prosciutto di Parma, Soppressata, Italian Salami and Capicola, Buffalo Mozzarella, Provolone, Pepperoncini, Tortellini and Roasted Pepper Pesto Salad and an Assortment of Olives, Assorted Focaccia and Breadsticks

VEGETARIAN ANTIPASTO **\$9.99**

Grilled Zucchini, Squash, Eggplant, Carrots and Red Onions, Marinated Mushrooms, Artichokes, Sun-Dried Tomatoes, Bocconcini and an Assortment of Olives, Assorted Focaccia and Breadsticks

SUSHI STATION **market price**

Assorted Sushi and Hand Rolls, Pickled Ginger, Wasabi and Soy Sauce

PASTA STATION **\$8.99**

Choose Two Pastas

Rigatoni, Penne, Cheese Tortellini, Cavatelli, Orecchiette and Farfalle

Choose Two Sauces

Marinara, Bolognese, Puttanesca, A la Vodka, Carbonara, Pesto and Sun-Dried Tomato

Additions

Italian Sausage **\$2.99**

Grilled Chicken **\$2.99**

Shrimp Scampi **\$3.99**

Served with Baskets of Garlic Bread, Focaccia Squares, and Caesar Salad

CARVING STATION*

Oven-Roasted Turkey with Sage and Thyme **\$9.99**

Herb-Marinated Tenderloin of Beef in Red Wine Demi-Glace **\$11.99**

Chipotle Citrus Marinated Pork Tenderloin **\$11.99**

Served with Assorted Dinner Rolls and Breads, Butter Rounds

* Chef Required for carving station and pasta station @ **\$30.00 per hour**



refreshments



refreshments & snacks

minimum of 10 people, priced per person.

THE REJUVENATOR	\$8.99
Sliced Seasonal Fruit, Assorted Yogurts, Nutri-Grain Bars and Assorted Fruit Smoothies	
CHOCOLATE, CHOCOLATE	\$6.99
Assorted Fun-Size Candy Bars, Chocolate Chip Cookies and Brownies, Hot Chocolate and Chocolate-Dipped Strawberries	
THE BALLPARK	\$9.99
Popcorn, Super Pretzels, Snack-Size Peanuts, Whole Fruit, Nachos and Cheese and Assorted Beverages and Water	
COFFEE BREAK	\$4.99
Regular and Decaffeinated Coffee and Tea Service, Coconut Macaroon, Lemon Bars, Brownie Bars and Raspberry Bars	
COFFEE BREAK À LA ITALIANA	\$5.99
Regular and Decaffeinated Coffee and Tea Service, assorted Biscotti, Pignoli Cookies and Regina Cookies	
TEA TIME	\$8.99
Traditional Finger Sandwiches (Cucumber Dill, Roasted Turkey, Tuna Salad and Roast Beef), Assorted Miniature Scones and Petite Sweet Cakes, Fruit Preserves, Chocolate Chip Macaroons, Regular and Decaffeinated Coffee and a Selection of Teas	

BEVERAGES	
Energy Drink	\$2.99
Assorted Sodas	\$1.19
Dasani Spring Water	\$1.59
Sparkling Mineral Water	\$1.79
Regular and Decaffeinated Coffee and Tea Service	\$1.49
Hot Chocolate	\$1.39
Fresh Hot Apple Cider	\$1.59
Iced Tea, Lemonade or Fruit Punch	\$1.19



additional selections

minimum of 10 people, priced per person.

SNACKS

Assorted Homemade Cookies	\$1.09
Chocolate Fudge Brownies and Blondies	\$1.39
Cookie and Brownie Platter	\$1.29
Potato Chips	\$1.19
Pretzels	\$1.19
Seasonal Sliced Fruit	\$1.49
International and Domestic Cheeses with Carr's Water Crackers	\$2.99
Fresh Garden Crudité, Spinach Dip	\$1.99
Corn Tortilla Chips, Tomato Salsa and Guacamole	\$2.99
Hummus and Pita Chips	\$2.99
Assorted Candy Bars	\$1.99
Snack-Size Dried Fruit	\$2.99

Don't see what you'd like? Our talented chefs will be delighted to create special menus for any event that accommodate your cuisine preference and budget.

Please contact our Catering Manager at 315-792-3178