

Pizza Party

\$6.75 (available for multiples of four)

Make an easy decision - pizza for everyone!

Your choice of traditional pizzas (2 slices per person)
Add tossed salad, garlic bread, cookies and soda.
\$9.75 per person

Traditional Pizzas

Cheese Lovers: Mozzarella and Cheddar.
\$11.75/pie

Vegetarian Delight: Loads of fresh veggies.
\$13.50/pie

Pizza Bianca: Sliced Roma tomatoes, black olives, fresh basil, scallions, and a garlic Alfredo sauce.
\$13.50/pie

BBQ Chicken Pizza: Smoky BBQ sauce and grilled chicken.
\$15.25/pie

The Works: Pepperoni, sausage, peppers, onions, mushrooms, and black olives.
\$15.95/pie

Singular Sensation: One Topping
\$12.75/pie (each additional topping \$1.50 per pie)

Pepperoni, Sausage, Hamburger, Ham, Chicken, Mushrooms, Olives, Fresh Tomatoes, Broccoli, Pineapple, Green Peppers, Onions.

All pizzas are cut, 16" and come complete with standard disposable plates, flatware and dinner napkins.

Picnics

All picnics served with cookies and brownies, lemonade and iced tea
25-person minimum
50 person minimum for on site grilling
Grill rental not included for picnics over 100 people

Classic Picnic Charcoal ready hot dogs and quarter pound hamburgers with lettuce, tomato, condiments, rolls, potato chips and choice of two salads: macaroni salad, pasta salad, potato salad, coleslaw, or marinated tomato and cucumber salad

Texas BBQ BBQ chicken quarters, BBQ pork ribs, corn on the cob, baked beans, tossed salad, coleslaw or macaroni salad, cornbread.

Casual Catering Menu




Classic Fare[®]
CATERING

Welcome to Roberts Wesleyan Catering

Thank you for considering Roberts Wesleyan Catering Services for your upcoming event. We provide complete Catering and Banquet Services for all occasions including

Wedding Receptions
Seminars

Rehearsal Dinners
Meetings

Luncheons
Picnics

Our dedicated, professional staff can provide you with a specialized menu for any occasion. We look forward to extending our culinary expertise and hospitality towards making your special event memorable.

Reservations should be made as early as possible, preferably one month in advance and no later than two weeks prior to the event to ensure availability for your function. Please check the availability of rooms online at VEMS, the virtual management system, or by calling the Cultural Life Center at 585-594-6059. Room reservations should be completed prior to discussing food arrangements with the catering department.

This catering guide provides menu examples through the Roberts Wesleyan Catering Department and should be used as a starting point in planning your next function. We are willing to work within your budget constraints and can provide assistance in estimating amounts. Your ideas and special menus are encouraged. Theme parties can be developed for any occasion and decorations are available at a nominal charge. Please contact Roberts Wesleyan Catering Department at 585-594-6111 to plan your event.

Sunrise Starters

Continental Breakfasts

Signature Sunrise Our most popular breakfast with all your favorites. Assorted chilled juices, muffins, bagels, donuts, regular and decaf coffee, and hot tea.

Breakfasts Buffets

Sunrise Buffet Scrambled eggs, seasoned breakfast potatoes, muffins, chilled juice, regular and decaf coffee, hot tea and your choice of bacon, sausage, or ham.

Scrambled with Style Your choice of cheese scrambled eggs, Southwestern scrambled eggs, or Spanish scrambled eggs along with your choice of bacon, sausage, or ham. Served with seasoned breakfast potatoes, breakfast breads, chilled juices, regular and decaf coffee, and hot tea.

The Raider Breakfast Your choice of thickly sliced French toast or pancakes served with warmed syrup along with your choice of bacon, sausage, or ham. Served with a fresh fruit platter, seasoned breakfast potatoes, breakfast breads, chilled juices, regular and decaf coffee and hot tea.

On the Go Working Lunch

Sandwiches and Wraps Served with hand fruit, cookie, chips and canned soda

Deli Sandwich Turkey, Roast Beef, Ham, Tuna, Vegetable Hummus or Egg Salad served on a roll

Salad on a Croissant Chicken Salad, Ham Salad, or Seafood Salad on a croissant

Turkey BLT Wrap Fresh Turkey, crisp leaf lettuce, tomato and bacon

Julienne Salad Julianne ham, turkey, roast beef and cheese arranged in a bowl of salad greens and fresh vegetables. Dressing served on the side.

Salad served with roll and butter, cookie and canned soda

Lunch

Luncheon Buffet

25 person minimum for lunch buffets

All lunch buffets include dessert and beverage

New York Deli Soup du jour, cold sliced roast beef, Virginia baked ham, breast of turkey, assorted cheeses, lettuce and tomato, potato chips, rolls and condiments. Choice of potato, macaroni, or pasta salad.

Italian Buffet Soup du jour, antipasto, tossed salad with choice of dressings, garlic bread and rolls. Choice of baked ziti, pasta primavera, lasagna, OR eggplant Parmesan.

Soup and Salad Soup du jour and salad bar to include: tomatoes, onions, mushrooms, bacon, cucumbers, croutons, pasta salad, assorted salad dressings, rolls and butter.

The Fortune Cookie Choice of one entrée: Sweet and Sour Shrimp, Cantonese Chicken, Orange Beef or Garlic Pepper Chicken. Served with white or fried rice, vegetable stir fry, egg roll and fortune cookies.

Assorted Wrap Sandwiches Pre-made wrap sandwiches, potato chips and choice of potato, macaroni, or pasta salad.

Lunches

Cold Served Luncheon Options

Served Luncheons include coffee and water service and dessert.

Salad Entrées served with rolls and butter.

Add soup du jour or tossed garden salad to any entrée for \$1.25 per person.

Chicken Caesar Salad Grilled marinated breast of chicken thinly sliced on a bed of romaine lettuce topped with shredded asiago cheese, croutons, red onions, black olives and Caesar dressing.

Cobb Salad Mixed greens with diced chicken, tomato, bacon, cheddar cheese, red peppers, avocado, blue cheese and black olives.

Three Worlds of Salad Tuna, chicken and shrimp salad garnished with seasonal fresh fruit slices.

Hot Served Luncheon Options

Chicken French Sautéed chicken breast with lemon wine sauce served with wild rice and vegetable du jour.

Grilled Chicken Breast Served Cajun, Caesar, Teriyaki or Light Italian marinade with rice pilaf and vegetable du jour.

Tenderloin Sandwich Tenderloin sandwich with caramelized onions, Swiss cheese and horseradish mayonnaise served with potato salad.