



UNIVERSITY OF ROCHESTER

Catering



General Information and Conditions

PLANNING YOUR EVENT

All catering for your events at the University of Rochester can be arranged through The Meliora office, which is located in the Frederick Douglass Building, 735 Library Road, P.O. Box 270276, Rochester, New York 14627, (585)275-7687, Fax (585)273-1052.

We need your assistance in making your special day a success. Your party size must be specified ten (10) business days in advance. Your minimum charges will be based on the guaranteed number, or the final count, whichever is larger.

Any event taking place outside of the Meliora and serving alcohol requires a New York State temporary alcohol license. A license must be requested through the Catering Sales Office at least thirty (30) business days prior to your event.

Champagne Fountain, Chocolate Fountain, and Ice Carving prices are available upon request.

All quoted prices are subject to a 15% service charge and applicable New York State Sales Taxes. All prices and item availability are subject to change without notice.

The information provided within is only an example of what we have to offer. The menus are designed to serve as a planning guide. We will be happy to work with you to customize a menu to suit your needs.

Our Catering Department can also provide you with a comprehensive supplier list to help you with your function needs.

University of Rochester Catering
735 Library Road
Rochester, New York 14627
585-275-7687

Sunrise Starter

Our breakfast menus are designed to start your day off right.
All menus are designed for groups of 15 guests or more.

MORNING AGENDA

\$9.99 per person

Our most popular breakfast with all your seasonal favorites:
Premium pastries, seasonal fresh fruit, assorted juices and specialty coffee

SIGNATURE SUNRISE

\$7.99 per person

An assortment of freshly baked pastries, local bagels, muffins and specialty coffee

SEASONAL FRESH FRUIT TRAY

\$2.50 per person

A healthy, tasty arrangement of bite sized seasonal fresh fruit

JUICE BAR

\$6.99 per person

Fresh squeezed juice and smoothies made with fresh Florida citrus and assorted fresh fruit

CEREALISTIC

\$8.99 per person

An assortment of cold cereal, house made granola, grilled grapefruit halves and local bagels

Morning Munchies

Our breakfast pastries are baked fresh daily and are served with the appropriate accompaniments.

FRESHLY BAKED MUFFINS

\$17.99 by the dozen

Blueberry, cranberry orange, pumpkin, bran raisin, corn, banana, chocolate chip

FRUIT DANISH

\$17.99 by the dozen

Lemon, raspberry, blueberry, apple cinnamon, cheese

CINNAMON BUNS

\$16.99 by the dozen

FRESHLY BAKED LOCAL BAGELS

\$17.99 by the dozen

Served with plain cream cheese, butter and preserves

COFFEE CAKE

\$12.50 per Cake

Each cake serves 10 - 12 people:

Cinnamon, blueberry, apple walnut, sour cream

SEASONAL FRUIT SALAD

\$21.99

Fresh cut fruit serves 25 guests

Morning Munchies

BOWL OF FRESH BERRIES

\$23.99

Each bowl serves 15 guests

ASSORTED FRUIT BASKET

\$11.99

Each basket serves 15 people:
Selected whole seasonal hand fruit featuring
premium New York State apples

INDIVIDUAL DANNON® YOGURTS

\$1.79 each

Assorted flavors including vanilla, strawberry, mixed berry, and peach

FRUIT & YOGURT PARFAITS TOPPED WITH OUR HOUSE MADE GRANOLA

\$4.99 each

ASSORTED BREAKFAST CEREALS SERVED WITH ASSORTED MILK

\$4.99 per person

Hot Breakfast Buffets

The following Hot Breakfast Buffets are designed for groups of 15 guests or more with a two hour service period.

THE MELIORA BREAKFAST

\$11.99 per person

Fluffy scrambled eggs

Chef's breakfast potatoes

Assorted muffins or local bagels

Seasonal fresh fruit with yogurt dip

Assorted Minute Maid® juices

Starbucks® regular and decaffeinated coffee & herbal teas

Add \$1.99 per person:

Upscale your breakfast with our array of toppings so your guests can make it their own: sun dried tomatoes, crisp bacon, diced country ham, broccoli, feta cheese, cheddar cheese, and kalamata olives.

THE DOUGLASS

\$12.99 per person

Made to order omelets

Assorted toppings

Chef's breakfast potatoes

Assorted muffins and local bagels

Seasonal fresh fruit

Assorted Minute Maid® juices

Starbucks® regular and decaffeinated coffee & herbal teas

(25 guest minimum & extra labor charge will apply)

Hot Breakfast Buffets

The following Hot Breakfast Buffets are designed for groups of 15 or more with a two hour service period.

YELLOW JACKET MORNING

\$11.99 per person

House made French toast or pancakes

Assorted toppings

Maple syrup and New York State butter

Choice of bacon or house made apple sausage

Assorted Minute Maid® juices

Starbucks® regular and decaffeinated coffee & herbal teas

THE EASTMAN

\$10.99 per person

A variety of the following breakfast sandwiches wrapped individually is a great option for a group on the run or a working meeting.

Scrambled eggs on a local bagel with domestic cheese

Scrambled eggs, fresh herbs and goat cheese on a croissant

House made apple sausage, scrambled eggs & boursin on a multigrain boule

Assorted Minute Maid® juices

Starbucks® regular and decaffeinated coffee & herbal teas

Entrée Salads

Entrée Salads are served with fresh dinner rolls, sliced fresh fruit and cold beverages.
Entree Salad Buffets are designed for groups of 20 or more.

These fresh made salads proudly feature locally grown hydroponic greens, fresh herbs and house made dressings. We strive to provide our guests with locally grown produce whenever possible by partnering with local farmers and purchasing close to home.

GRILLED MANGO CHICKEN

\$15.99 per person

Seasoned grilled chicken, diced mango, grilled pineapple, roasted red peppers, carrots, & ginger vinaigrette

CAESAR DUO

\$16.99 per person

Seasoned grilled chicken & sliced prime beef, grape tomatoes, shaved parmesan, croutons and Caesar dressing

THAI CHICKEN

\$15.99 per person

Shredded chicken, cellophane noodles, English cucumbers, carrots, chopped peanuts, and Thai vinaigrette

BLACKENED SALMON

\$16.99 per person

Farm raised salmon, tobacco onions, capers, crumbled eggs, roma tomatoes, English cucumbers, and lemon Dijon vinaigrette

GREEK

\$14.99 per person

Traditional feta, cucumber, tomato and kalamata olives with Mediterranean vinaigrette

Add \$2.00 per person

**SEASONED GRILLED CHICKEN OR
MARINATED GRILLED TOFU**

Cold Lunch Buffet

Our Cold Lunch Buffets are designed to add something special to your meeting and inspire your working lunch participants. You may add premium coffee to the dessert for \$2.09 per person. All cold buffets are designed for groups of 20 guests or more

THE ELMWOOD

\$15.99 per person

Choice of Caesar or garden salad
Platter of turkey breast, roast beef, smoked ham, and tuna
Relish tray including lettuce greens, sliced tomatoes, red onions,
pickles and assorted sliced cheeses
House made potato chips
Assorted cookies and brownies

THE HIGHLAND

\$17.99 per person

Choice of organic field green salad or Greek salad
Platter of flank steak, chicken breast, salmon filet, and roasted vegetables
Relish tray including lettuce greens, sliced tomatoes, red onions, and pickles
Horseradish mayonnaise and honey mustard
House made potato chips
Assorted gourmet dessert bars

THE GENESEE

\$18.99 per person

Organic field green salad
Platter of jerk seasoned pork tenderloin, black pepper crusted beef tenderloin,
honey Dijon glazed turkey breast, and marinated grilled vegetables
Relish tray including lettuce greens, sliced tomatoes, red onions, pickles,
and assorted cheeses
Pasta salad and three grain salad
Pesto mayonnaise and wasabi mustard
House made potato chips
Assorted mini desserts

Boxed Lunch

Our boxed lunch option is designed for a group on the run or a working meeting.

THE BISTRO CLASSIC BOX

\$10.99 per box

Choose a classic sandwich or entrée salad and your box will also include a side salad, chips, a fresh baked cookie, and beverage

THE COUNTRY BISTRO BOX

\$8.99 per box

Choose a sandwich or entrée salad and enjoy it with chips, fresh baked cookie, and beverage

Entrée Sandwich Choices:

Grilled chicken Caesar wrap

Overstuffed turkey, bacon, and cheese on sourdough

Albacore tuna salad with lettuce and tomato on multigrain bread

Shaved roast beef, smoky ham and cheddar cheese on a Kaiser roll

Greek salad wrap

Entrée Salad Choices:

Chicken Caesar

Chef's Cobb

Fresh market tuna

Afternoon Snacks

The following afternoon breaks are designed for groups of 20 or more with a two-hour service period. All afternoon breaks include appropriate upscale disposable service ware.

JUST SNACKS

\$6.99 per person

Assorted individual chip bags (Original Lay's®, BBQ Lay's®, Doritos®, Sun Chips® and Pretzel Bites) Hershey's® snack size bars, plain and peanut M&M's® and dry roasted nuts

COOKIE BREAK

\$5.99 per person

Freshly baked assorted cookies, coffee, tea, bottled water and soda

HEALTHY SNACK

\$5.99 per person

Fresh premium hand fruit including New York State apples, granola bars, juice, coffee, and tea

CHOCOLATE BLITZ

\$6.99 per person

Mini chocolate chip cannoli's, chocolate covered strawberries and fudgy brownie bites

MEDITERRANEAN

\$7.99 per person

Bruschetta crostini served with a fresh tomato salad tossed with olives, basil and olive oil

Red pepper hummus with garbanzo beans,

Lemon, garlic and herbs served with crunchy toasted pita points

Domestic cheeses, assorted crackers, and seasonal vegetable platter

SWEETS AND SWEETS

\$6.99 per person

Assorted cookie plate with chocolate chip, oatmeal raisin, and nutty peanut butter

Assorted dessert bars & brownies

Fresh cut fruit kabobs with our signature dip

Barbecue Buffets

The following BBQ Buffets are designed for groups of 20 or more with a two hour service period.

BACKYARD BARBEQUES

\$9.99 per person

Hamburgers, hot dogs and veggie burgers, two varieties of our house made salads, sliced watermelon, assorted cookies, iced tea and lemonade

BBQ CHICKEN COOKOUT

\$15.99 per person

Our famous smokehouse rubbed chicken, grilled vegetable fajitas, two varieties of our house made salads, corn on the cob, rolls and butter, assorted cookies & watermelon, iced tea and lemonade

STEAK OUT

\$21.99 per person

Aged New York strip steaks, grilled balsamic seasonal vegetables, salt potatoes, two house made salads, rolls and butter, strawberry shortcake, iced tea and lemonade

Buffet Entrees

The price includes a pre-selected first course salad, freshly baked rolls and butter, entrée, two selected seasonal side items, dessert, Starbucks® regular and decaffeinated coffee, and herbal teas.

The following selections are designed for groups of 20 or more with a two hour service period

Please add \$3.00 per person for a plated meal

SEARED SEA SCALLOPS

\$27.99 per person

Served over braised fennel topped with a blood orange reduction

HERB CRUSTED SEA BASS

\$28.99 per person

Seared and finished with a lemon vinaigrette

LEMON DILL POACHED SALMON

\$26.99 per person

Topped with a tarragon aioli

NEW ZEALAND MUSSELS

\$27.99 per person

Steamed in a green curry coconut sauce

HERON HILL WINE BRAISED CLAMS

\$27.99 per person

With fresh plum tomatoes, garlic, shallots and fresh thyme

Buffet Entrees

HERBED GOAT CHEESE STUFFED CHICKEN BREAST

\$19.99 per person

Topped with a garlic cream sauce

PANKO CRUSTED CHICKEN BREAST

\$18.99 per person

Topped with a wild mushroom sauce

GRILLED CHICKEN BREAST

\$18.99 per person

With a roasted vegetable salsa

WHOLE GRAIN PASTA

\$17.99 per person

With an oven dried tomato marinara sauce baked with fresh baby mozzarella

PASTA WITH A CREAMY RICOTTA ALFREDO SAUCE

\$17.99 per person

Tossed with baby spinach

PASTA WITH VODKA BLUSH SAUCE

\$17.99 per person

With crimini mushrooms and peas

BEEF TENDERLOIN

\$23.99 per person

Crusted with a dry rub and finished with a bleu cheese sauce

GRILLED PORK TENDERLOIN

\$21.99 per person

With a pineapple relish

Buffet Salads

Please choose one first course salad with your buffet

CLASSIC CAESAR

Romaine lettuce, garlic and croutons, shaved parmesan and our signature Caesar dressing

SIGNATURE ANTIPASTO

Aged provolone, Genoa salami, capicola, artichoke hearts, pepperoncini, roasted red peppers, fresh tomatoes, cucumbers and basil

CLASSIC ITALIAN

Crisp mixed greens, cucumber, tomato, and garbanzo beans with a light, house made vinaigrette

SPINACH SALAD WITH SWEET POTATO CROUTONS

Plus crisp bacon, fresh mushrooms, sliced eggs and a house made ginger dressing

BLACK BEAN SOFRITO

Romaine, roasted corn, marinated grilled red onions and roasted red peppers, southwest vinaigrette and crispy plantain chips

ORGANIC FIELD GREENS

With grape tomatoes, cucumbers, and carrots served with a choice of house made dressing

GREEK

Fresh greens, baby tomatoes, kalamata olives, cucumbers, and feta cheese

GRILLED SEASONAL VEGETABLES

Marinated squash, eggplant, peppers and mushrooms tossed with an herbed balsamic reduction

CLASSIC SUMMER POTATO

Crisp celery, tangy mustard and creamy mayonnaise

OLD WORLD PANZANELLA

Roma tomatoes, garlic, basil, olive oil, and artisan bread tossed with a red wine vinaigrette

Buffet Sides

Please choose two side items with your buffet

ROASTED BABY POTATOES WITH ROSEMARY AND GARLIC

WILD RICE PILAF

SMASHED YUKON GOLD POTATOES

TUSCAN COUS COUS

GRILLED ASPARAGUS

SEASONAL SQUASHES

SESAME GREEN BEANS

SAUTÉED SPAGHETTI SQUASH

COCONUT JASMINE RICE

ROASTED RED POTATOES

SEASONAL CHEF SUGGESTIONS

Beverages

Beverages will be delivered with the appropriate paper supplies and ice where necessary.

STARBUCKS® BREWS

\$2.09 per person

Regular and Decaffeinated Coffee & Herbal Teas
with appropriate Accompaniments

BOTTLED MINUTE MAID® JUICES

\$1.99 each

15.2 oz. Bottles of Orange, Grapefruit, Cranberry or Apple Juice

SNAPPLE BOTTLED TEAS

\$1.99 each

Lemon, Diet Lemon, Raspberry, Peach

DASANI® BOTTLED WATER

\$1.99 each

12 oz. Bottles

ASSORTED BOTTLED SODAS

\$1.99 each

Coke®, Diet Coke®, Sprite®, Diet Sprite®, Canada Dry®
Ginger Ale

SAN PELLEGRINO

\$2.99

Sparkling mineral water.

SARANAC SODAS

\$2.99

Local New York State soda. Sparkling Lemonade,
Shirley Temple, Black Cherry and Orange Cream.

ROOT BEER FLOATS

\$2.99

Transport your guests-Mugs and all!
Real root beer, assorted sodas and the best vanilla ice cream.

Reception Platters

The following selections are designed for groups of 25. All items are served on upscale disposable service ware and accompanied by the appropriate paper products.

ANTIPASTO PLATTER

\$125

Grilled marinated vegetables, sliced buffalo mozzarella and tomato salad, olives, marinated artichokes & mushrooms served with house made rosemary foccacia bread points

STUFFED BAKED BRIE EN CROUTE

\$125

Raspberry coulis center served with house crostini

FIESTA TEX MEX 8 LAYER DIP

\$55

Spicy Pico de Gallo spread layered with shredded lettuce, plum tomatoes, green onions, jalapeños, guacamole, sour cream and shredded jack cheese. Served with tortilla chips.

GOURMET CHEESE DISPLAY

\$60

Domestic and imported cheeses served with an upscale cracker display

DOMESTIC CHEESE DISPLAY

\$45

Selection of Domestic cheeses served with an upscale cracker display

NEW YORK STATE CHEESE DISPLAY

\$75

Selection of local artisan cheeses served with an upscale cracker display

Reception Platters

FRESH FRUIT PLATTER

\$50

Seasonal sliced fresh fruit attractively arranged and served with your choice of Grand Marnier yogurt dip or raspberry yogurt dip

SEASONAL VEGETABLE CRUDITE

\$50

A colorful display of crisp seasonal vegetables attractively arranged with dip

BREAD DIPPING STATION

\$45

An assortment of freshly baked bread with house made dipping oils

SUSHI

\$155

Hand rolled in house accompanied by the traditional wasabi, pickled ginger and soy sauce

SMOKED SALMON

\$155

Smoked salmon side with chopped egg, capers, red onion and crostini

Casual Receptions

The following selections are based on 50 pieces and require wait staff which will be billed at an additional \$30/hr/wait staff for a two hour service period.

GOAT CHEESE, SUN DRIED TOMATO
AND ARTICHOKE TARTS

\$90

SESAME SEED CRUSTED CHICKEN SKEWERS
WITH THAI PEANUT SAUCE

\$90

SPRING ROLLS WITH SOY DIPPING SAUCE

\$85

STUFFED MUSHROOMS

\$90

Choice of vegetarian or Italian sausage

MEDITERRANEAN CAPONATA
SERVED ON OLIVE BAGUETTES

\$55

FRESH MARYLAND CRAB CAKES
WITH LEMON REMOULADE

\$135

BRUSCHETTA

\$50

Roma tomatoes, fresh basil, roasted garlic, and extra virgin olive oil on toasted baguettes

SUN DRIED TOMATO & HERBED GOAT
CHEESE MOUSSE ON A PITA CHIP

\$75

Casual Receptions

ASSORTED CANAPÉS

\$75

SEA SCALLOPS WRAPPED IN BACON

\$250

MINIATURE BEEF WELLINGTONS

\$160

COCONUT SHRIMP
WITH MANGO DIPPING SAUCE

\$140

PROSCIUTTO WRAPPED MELON

\$60

CHILLED GULF SHRIMP WITH
CILANTRO HORSERADISH

\$250

PHYLLO CUPS WITH GREEK SALAD

\$65

ASIAN POT STICKERS

\$135

CHEF'S CHOICE CROSTINI

\$60

Formal Receptions

Package #1 \$54.00 per guest

A selection of our Displayed Hot Hors d'oeuvres (choice of two):

Chicken Teriyaki Brochette
Vegetable or Sausage Stuffed Mushrooms
Artichoke, Sun Dried Tomato, and Goat Cheese in Phyllo Cups
Coconut Shrimp
Miniature Beef Wellington

A Selection of our Displayed Chilled Hors d'oeuvres (Choice of two):

Tomato Basil Bruschetta
Grilled Flat Breads with Roasted Garlic and Eggplant
Mediterranean Caponata served on Olive Baguettes
Grilled Vegetables presented on Focaccia Points

Champagne Toast

A Selection of our Action Stations (Choice of Three):

Prepared at your buffet table by our Chefs

We offer an assortment of Pasta Stations including:

Julienne Seasonal Vegetables, Grilled Chicken, Shrimp, Sun-Dried Tomato Marinara Sauce, Alfredo Sauce, Meat Sauce, Whole Grain Pasta, and Spinach Pasta

We offer an assortment of Asian Sauté Stations including:

Tenderloin of Beef with Julienne Carrots, Straw Mushrooms, Bamboo Shoots and Broccoli with Hoisin Sauce, Ponzo Sauce, and Sweet and Sour Sauce

We offer an assortment of Carving Stations including:

Garlic Roasted Tenderloin of Beef, Pinot Noir Sauce and Horseradish Sauce.
Herb Roasted Turkey, Sage Pan Gravy, Cranberry Orange Chutney, and Freshly Baked Rolls.

Your Choice of an Upscale Dessert served with an assortment of decadent delicacies on display

An exquisite coffee station featuring Starbucks® Coffee and our Premium selection of Teas

Formal Receptions

Package #2 \$54.00 per guest

A Selection of our Hand Passed Hot Hors d' oeuvres (Choice of two):

Fresh house made Crab Cakes with Lemon Remoulade

Chicken Satay with Thai Peanut Sauce

Mini Beef Wellingtons

Vegetable Spring Rolls

Domestic & Imported Cheese Board with an Assortment of Crackers and Baguettes

Assorted Fresh Fruit Slices and Vegetable Crudites

Champagne Toast

A Selection of our Served Salads (Choice of one):

Traditional Greek

Local Green Salad

Caesar Salad

Grilled Vegetable Salad

A Selection of our Main Entrees (Choice of two):

Prime Rib of Beef with Heron Hill jus

Grilled Pork Tenderloin with New York State Apple Compote

Dill Crusted Salmon

Goat Cheese Stuffed Chicken Breast

Lemon Chicken with Artichoke Hearts

Herb Crusted Sea Bass

A Selection of our Vegetables (Choice of one):

Seasonal Squash Medley

Roasted Asparagus

Green Beans with Roasted Red Peppers

Sautéed Fresh Seasonal Vegetables

A Selection of our Potatoes and Grains (Choice of one):

Chef's Cous Cous

Blue Cheese Mashed Yukon Gold Potatoes

Roasted Baby Potatoes

Wild Rice Pilaf

Freshly Baked Rolls

Your Choice of an Upscale Dessert served with an assortment of decadent delicacies on display

An exquisite coffee station featuring Starbucks® Coffee and our Premium selection of Teas

Formal Receptions

Package #3 \$50.00 per guest

A Selection of our Hand Passed Hot Hors d' oeuvres (Choice of two):

Chicken Pot Stickers
Vegetable or Sausage Stuffed Mushrooms
Artichoke, Sun-Dried Tomatoes, and Goat Cheese in Phyllo Cups
Coconut Shrimp

A Selection of our Hand Passed Chilled Hors d' oeuvres (Choice of two):

Grilled Flat Breads with Roasted Garlic and Eggplant
Tomato Basil Bruschetta
Mediterranean Caponata served on Olive Baguettes
Grilled Vegetables presented on Focaccia Points

A Selection of our Main Entrees (Choice of one):

Grilled Pork Tenderloin with a New York State Apple Compote
Lemon Chicken with Artichoke Hearts
Grilled Seasonal Vegetable Lasagna
Poached Salmon with Remoulade

A Selection of our Accompaniment Entrees (Choice of one):

Tortellini Alfredo
Penne with Vodka Blush Sauce
Eggplant Parmesan
Multi Grain Pasta with Sun-Dried Tomato Marinara Sauce

A Selection of our Vegetables (Choice of two):

Green Beans with Roasted Red Peppers
Roasted Broccoli Spears with Hazelnuts
Seasonal Squash Medley

A Selection of our Potatoes and Grains (Choice of one):

Garlic Mashed Potatoes
Wild Rice Pilaf
Roasted Baby Potatoes
Chef's Cous Cous

A Selection of our Salads (Choice of two):

Greek Salad
Red Potato and Green Bean Salad
Fresh Fruit Salad
Local Green Salad

Freshly Baked Rolls

Your Choice of an Upscale Dessert served with an assortment of decadent delicacies on display
An exquisite coffee station featuring Starbucks® Coffee and our Premium selection of teas