

Taste to Go

Taste to Go is easy to order, easy to enjoy and easy on your budget! We package Taste to Go orders so that you can easily pick them up and transport them to your event.

[Click here to review the special terms of the Taste to Go Program.](#)
Download and print all menus.

A trash bag is provided with each order. Please be sure that trash is placed in or next to the nearest trash container. Please be sure to honor all no food or beverage allowed postings by keeping your service to those areas dedicated to food and beverage service.

**Breakfast | Cold Food | Sandwich or Pinwheel Wrap Platters | Salads | Hot Food
Straight From the Bakery | Snacks | Enhancements | Beverages**

Small serves 12 | Large serves 24

Breakfast

Assorted Danish & Muffins Small \$18.99 | Large \$31.99

Bagels & Cream Cheese Small \$17.99 | Large \$31.99

Cranberry Scones Small \$ 19.99 | Large \$35.99

Cut Fruit Tray Small \$22.99 | Large \$32.99

fresh cut pineapple, honeydew, cantaloupe, watermelon, grapes

Cold Food

Boxed Lunch \$7.95 per person

Choice of one sandwich - turkey, ham and cheese, or hummus on kaiser roll with lettuce and tomato. Includes potato chips, whole fruit, large cookie, condiments and bottled water.

Meat and Cheese Tray Small \$34.99 | Large \$49.99

sliced turkey, ham, american, swiss cheese with kaiser rolls

Condiments Tray Small \$9.99 | Large \$17.99

sliced tomatoes, onion, leaf lettuce

Sub Tray Small \$28.99 | Large \$42.99

turkey, tuna, ham and cheese subs with lettuce and tomato

Sandwich Wraps Platters

Choose up to 3 different sandwich wraps.

Small \$37.99 | Large \$67.99

Grilled Chicken Caesar- romaine, chicken, tomato, cucumber, onion, croutons, asiago cheese and caesar dressing in a spinach tortilla

Mediterranean- romaine, feta, roasted red peppers, humus, cucumbers, and black olives in a tomato tortilla

Turkey Club- turkey breast, bacon, lettuce and tomato in a flour tortilla

Vegetarian- humus, avocado, lettuce, roasted veggies in a spinach tortilla

California BLT- bacon, avocado, lettuce, tomato, onion in a tomato tortilla

Chicken Salad- chicken salad, leaf lettuce in a honey wheat tortilla

Tuna Salad- tuna salad, slice tomato and lettuce in a honey wheat tortilla

Buffalo Chicken- buffalo chicken tenders, swiss cheese, lettuce, onions, blue cheese dressing in a flour tortilla

Baja Chicken- chicken tenders, chili lime sauce, grilled peppers, onions, cheese, lettuce, pico de gallo in a tomato tortilla

Pin Wheel Sandwich Platter

Small \$21.99 | Large \$38.99

Choice of turkey, ham, roast beef or humus

Turkey-lettuce and ranch cream cheese spread in a tomato tortilla

Ham- cheese and dijon cream cheese spread in a honey wheat wrap

Roast Beef- lettuce and horseradish cream cheese in a flour tortilla

Humus- lettuce and cucumbers in a spinach tortilla

Combo- your choice of 3 above

Salads

Tossed Small \$15.00 | Large \$25.00

with cucumber, tomato, ranch and italian dressing

Macaroni Small \$10.99 | Large \$18.99

Pasta Primavera Small \$13.99 | Large \$23.99

Antipasto Small \$27.99 | Large \$49.99

romaine, salami, pepperoni, provolone, tomato with italian dressing

Caesar Small \$23.99 | Large \$43.99

romaine, tomato, red onion, parmesan cheese, croutons with caesar dressing

Spinach Small \$28.99 | Large \$51.99

spinach, eggs, mushrooms, crumbled bacon with honey vinaigrette

Mandarin Chicken Small \$28.99 | Large \$51.99

chicken, mandarin oranges, almonds, lettuce, edamame with orange sesame dressing

Asian Sesame Chicken Small \$30.99 | Large \$54.99

chicken, lettuce, cilantro, almonds, sesame seeds, chow mein noodles with asian sesame dressing

Cobb Small \$41.99 | Large \$74.99

romaine, crumbled bacon, avocado, red onion, tomato, chicken, cucumbers, cheddar cheese with choice of dressing

Chef Small \$29.99 | Large \$53.99

romaine, swiss, turkey, ham, tomato, cucumber, eggs with italian dressing

Carolina Chicken Small \$29.99 | Large \$53.99

chicken tenders, salad mix, peas, jack and cheddar cheese, bacon, croutons, almonds, tomatoes, cucumbers, carrots with honey mustard dressing

Mediterranean Small \$24.99 | Large \$44.99

romaine, cucumbers, tomato, onion, olives, feta, red peppers, sundried tomato with dill vinaigrette

Add Grilled Shrimp or Chicken

to a small salad \$8.99 | to a large salad \$15.99

Dressings

raspberry vinaigrette | Italian | balsamic vinaigrette | ranch | BBQ vinaigrette | Caesar | blue cheese

Hot Food

Stouffer's Meat Lasagna (serves 12) \$30.99

baked pasta sheets mixed with meat sauce and mozzarella cheese

Stouffer's Veggie Lasagna (serves 12) \$30.99

baked pasta sheets mixed with vegetables in a rich cream sauce

Assorted Dinner Rolls (doz.) \$6.00

Small Wings & Pizza Combo (serves 6) \$27.99

20 jumbo chicken wings tossed in a buffalo sauce, served with a 16" cheese pizza, celery and blue cheese

Large Wings & Pizza Combo (serves 25) \$54.99

50 jumbo chicken wings tossed in a buffalo sauce, served with a sheet cheese pizza, celery and blue cheese

Cheese Sheet Pizza (serves 25) \$24.50 | **Pepperoni Sheet Pizza** (serves 25) \$28.00

Veggie Sheet Pizza (with one topping, serves 25) \$28.00

Additional Toppings \$3.50 each selection

pepperoni | mushrooms | ham | green peppers | black olives | red onions | banana peppers

Straight From the Bakery

Extra Gourmet Cookies (doz.) \$16.99 | (2 doz.) \$29.99

freshly baked triple chocolate, vanilla chip macadamia nut, reese's peanut butter chunk, old fashion oatmeal raisin, s'mores

Assorted Cookies (doz.) \$10.25 | (2 doz.) \$14.00 | (4 doz.) \$27.00

freshly baked chocolate chip, peanut butter, sugar, oatmeal raisin

100% Whole Grain Cookies (doz.) \$8.99 | (2 doz.) \$16.99

A hearty and great-tasting cinnamon and brown sugar cookie, made with 100% whole grain, zero trans fat and with a good source of fiber.

Cake Half Sheet serves approximately 30. \$40.00 | Full Sheet serves approximately 60. \$65.00

yellow, chocolate or marble

8 Inch Round \$21.00

carrot, cheesecake, coconut double or chocolate layer

Poppy Seed Half Sheet serves approximately 40. \$65.00 | Full Sheet serves approximately 75. \$95.00

with strawberry filling and butter cream frosting

Funfetti Cupcakes (doz.) \$15.00

Red Velvet Cupcakes (doz.) \$15.00

Mini Cannoli's (2 doz.) \$35.99

Brownies (doz.) \$29.99

Snacks

Small platters serve 12 | Large platters serve 24

Veggie Tray & Dip Small \$18.99 | Large \$29.99

variety of broccoli, cauliflower, carrots, celery, tomatoes served with vegetable dip

Cheese & Cracker Tray Small \$32.99 | Large \$ 58.99

swiss, pepper jack, cheddar cheese served with crackers

Cheese & Pepperoni Tray Small \$29.99 | Large \$46.99

sliced pepperoni, swiss, pepper jack, cheddar cheese served with crackers

Humus & Pita Bread Small \$22.99 | Large \$39.99

Bruschetta Platter Small \$16.99 | Large \$29.99

served with crostini

Antipasti Platter Small \$26.99 | Large \$47.99

sliced salami, pepperoni, fresh mozzarella, provolone cheese, olives, roasted peppers served with crostini

Enhancements

Add on any of the following to a platter, tray or salad:

Pita Chips \$5.99 per large bag

Chex Snack Mix \$11.99 per large bag

Rippled Potato Chips \$4.95 per large bag

Nutrigrain/Granola Bars \$1.40 each

Pretzels \$.89 per small bag

Potato chips \$.89 per small bag

Beverages

Totes - 96 oz. (serves 10) \$15.00

coffee | decaf | hot water for tea | hot chocolate | lemonade | ice tea | punch
SUNY Cortland Bottle Water (case serves 24) \$15.00
Assorted Soda (case serves 24) \$20.00
Juice Bottle \$1.95 each
Bag of Ice \$1.50 each

Prices and menus are subject to change without notice.

Breakfast & Brunch (Minimum 20 guests. 2 hours of service.)

Start the day off right with a breakfast or brunch buffet! Our breakfast buffet and brunch setups are attractively displayed with the necessary service ware and condiments.
Download and print all menus.

Beverage Break | Breakfast Options | Enhancements

Beverage Break

Coffee Break \$2.05 per person

coffee, decaf, hot tea, iced water, cream, sugar and sugar substitutes

Mid-Day Break \$3.90 per person

coffee, decaf, hot tea, iced water, cream, sugar, sugar substitutes and choice of single baked good

Hot Chocolate With Mini Marshmallows \$1.95 per person

Water Service 5 gallons (16 guests per gallon) per location \$25.00

Breakfast Options

Continental Breakfast \$5.85 per person

regular and decaf coffee, hot tea, orange juice, iced water, single baked good and cut fresh fruit

Breakfast Buffet \$9.45 per person

single baked good, scrambled eggs, choice of bacon or sausage links, choice of hash browns or home fries, cut fruit, regular and decaf coffee, hot tea and orange juice

A second entrée may be added for \$2.50 per person.

french toast | pancakes | breakfast sandwich | quiche Lorraine | vegetable quiche

Deluxe Brunch \$13.85 per person

single baked good, scrambled eggs, bacon or sausage links, hash browns or home fries, cut fruit, bowtie pasta with roasted vegetable in a champagne sauce and sautéed chicken breast with chicken jus, regular and decaf coffee, hot tea and orange juice

Hot Oatmeal Bar \$3.99 per person

hot oatmeal, brown sugar, dried cranberries, golden raisins, diced apples, toasted almonds, syrup, honey and cream

Baked Good Options

Add another baked good to any event for an additional \$1.50 per person.

bagels | mini danish | muffins | assortment of almond, chocolate hazelnut and apricot petite European croissants | apple caramel crumb or raspberry crumb coffeecakes | cranberry scones | assorted small cookies

Enhancements

Add on any of the following:

Nutrigrain/Granola Bars (per person) \$1.40

Cut Fruit (per person) \$1.85

Yogurt (per person) \$2.15

Assorted Hand Fruit (per person) \$1.50

Prices and menu items are subject to change without notice.

Lunch (Minimum of 20 guests.)

Download and print all menus.

Gourmet Sandwiches | Sandwich Wrap Platters | Gourmet Salad Buffet | Sandwich Luncheon | Enhancements

Gourmet Sandwiches (Maximum of 2 selections.)

Choice of any two sandwiches plus a vegetarian sandwich. Includes pickle spears, potato chips, cookies, brownies, and cold beverages. Cold beverages include: Coke, Diet Coke, Sprite, ginger ale, bottled water (1 per guest).

Turkey Ciabatta Club \$8.95 per person

classic club combination of turkey, bacon, lettuce, tomatoes with ranch spread on a ciabatta roll

Chicken Breast Caesar Ciabatta \$9.15 per person

chicken marinated in Caesar dressing and finished with leaf romaine on toasted ciabatta roll

The Angus McGee \$10.75 per person

roast beef with sliced red onions, lettuce, cheddar cheese, and horseradish sauce on sourdough bread

Groton Ave. \$10.75 per person

roast turkey, fresh goat cheese, sun-dried tomatoes, fresh basil, extra-virgin olive oil, balsamic vinegar on sourdough bread.

Milestone \$10.75 per person

house-roasted chicken breast, homemade cranberry chutney and lettuce served on toasted ciabatta

Tarragon Chicken \$10.25 per person

tarragon chicken salad sandwich with celery, walnuts, grapes, leaf lettuce, on a croissant

Van Hoesen's Vegan (Vegetarian) \$9.75 per person

homemade hummus, roasted red peppers, tomato, lettuce, on wheat bread

Last Strand (Vegetarian) \$9.75 per person

fresh mozzarella cheese, sundried tomatoes, roasted red peppers, basil pesto on ciabatta bread

Sandwich Wrap Platters (Maximum of 2 selections.)

Choice of any two sandwiches plus a vegetarian sandwich. Includes pickle spears, potato chips, cookies, brownies and cold beverages. Cold beverages include Coke, Diet Coke, Sprite, ginger ale, and bottled water. (1 per guest) \$9.99 per person

Grilled Chicken Caesar- romaine, chicken, tomato, cucumber, onion, croutons, asiago cheese and Caesar dressing in a spinach tortilla

Mediterranean- romaine, feta, roasted red peppers, humus, cucumbers, black olives in a tomato tortilla

Turkey Club- turkey breast, bacon, lettuce and tomato in a flour tortilla

Vegetarian- humus, avocado, lettuce, roasted veggies in a spinach tortilla

California BLT- bacon, avocado, lettuce, tomato, onion in a tomato tortilla

Chicken Salad- chicken salad, leaf lettuce in a honey wheat tortilla

Tuna Salad- tuna salad, slice tomato, lettuce in a honey wheat tortilla

Buffalo Chicken- buffalo chicken tenders, Swiss cheese, lettuce, onions, blue cheese dressing in a flour tortilla

Baja Chicken- chicken tenders, chili lime sauce, grilled peppers, onions, cheese, lettuce, and Pico de Gallo in a tomato tortilla

Gourmet Salad Buffet

Choice of up to two salads. Includes croissant, potato chips, cookies, brownies and cold beverages. Cold beverages include Coke, Diet Coke, Sprite, ginger ale, and bottled water.
(1 per guest) \$9.75 per person

Orchard Harvest- field greens, crisp romaine, dried cranberries, fresh pears, bleu cheese, toasted pecans, with balsamic vinaigrette

Antipasto- romaine, salami, pepperoni, provolone, tomato with Italian dressing

Caesar- romaine, tomato, red onion, parmesan cheese, croutons with Caesar dressing

Spinach- spinach, eggs, mushrooms, crumbled bacon served with honey vinaigrette

Mandarin Chicken- chicken, mandarin oranges, almonds, lettuce, edamame served with orange sesame dressing

Asian Sesame Chicken- chicken, lettuce, cilantro, almonds, sesame seeds, chow mein noodles with Asian sesame dressing

Cobb- romaine, crumbled bacon, avocado, red onion, tomato, chicken, cucumbers, cheddar cheese with choice of dressing

Chef- romaine, Swiss, turkey, ham, tomato, cucumber, eggs with Italian dressing

Carolina Chicken- chicken tenders, salad mix, peas, jack and cheddar cheese, bacon, croutons, almonds, tomatoes, cucumbers, carrots with honey mustard dressing

Mediterranean- romaine, cucumbers, tomato, onion, olives, feta, red peppers, sundried tomato, dill vinaigrette

Mini Salad Bar- spring mix, Romaine, shredded carrots, mixed jack & cheddar cheese, sliced cucumbers, tomatoes, black olives, red onions, croutons and choice of two dressings

Dressings

raspberry | Italian | balsamic vinaigrette | ranch | BBQ vinaigrette | Caesar | blue cheese

Add Grilled Shrimp to any of the above salads \$4.99 per person

Add Grilled Chicken to any of the above salads \$2.99 per person

Add a bowl of soup

Soup du jour \$1.85 per person | Specialty soup \$2.50 per person

Sandwich Buffet (Minimum 20 guests.)

Cold Luncheon Buffet \$10.95 per person

deli platter of roast turkey, sliced ham and choice of chicken salad or tuna salad, includes American and Swiss cheese, lettuce and tomato platter, potato chips, pickle spears, two side salads, kaiser rolls, wheat and sourdough bread, cookies, brownies, cold beverages

Choice of Two Side Salads Selections:

cut fruit | dill potato salad | macaroni salad | pasta Primavera | coleslaw | spinach salad | mixed green salad | Caesar salad

Worker's Lunch \$8.45 per person

bountiful platter of sandwiches filled with tuna salad, roast turkey and ham and cheese with lettuce and tomato, served on a soft, freshly baked kaiser roll.

Includes pickle spears, potato chips, cookies, brownies, cold beverages

Cold beverages (1 per guest)

Coke | Diet Coke | Sprite | ginger ale | bottled water

Enhancements**Add fruit, salad or bowl of soup to any sandwich, wrap or salad buffet****Fruit or Salad** \$1.70 per person

cut fruit | dill potato salad | macaroni salad | pasta Primavera salad | coleslaw | spinach salad | mixed green salad | Caesar salad

Soup du jour \$1.70 per person

broccoli cheddar | turkey wild rice | chicken noodle | potato corn chowder | chicken velvet | Canadian cheddar

Specialty Soup \$2.50 per person

butternut bisque | beef barley | minestrone

Add on coffee \$1.80 per person**Hummus** \$22.50 (approximately 30 people)

choice of one of the following flavors: garlic | roasted red pepper | sundried tomato

All prices and menu items are subject to change without notice.

Dinner (Minimum of 20 guests.)

Download and print all menus.

Table-Served Dinner Selections | Buffet Selections

Table-Served Dinner

Table-served dinners are served with one or two entrees, choice of green salad, two accompaniments, dinner rolls, dessert, and coffee service. If two entrees are selected, exact number of each entree must be guaranteed five days before the event.

Beef Entree Selections

With your choice of one of the following sauces: Bordelaise Demi-glace | Sauce Robert | Sauce Chasseur | Port Wine reduction sauce | roasted red pepper Demi-glace | brandy-cream sauce

Seared Filet of Beef Tenderloin \$31.00 per person

Sirloin of Beef Flat Iron Steak \$24.95 per person

Add a skewer of shrimp \$4.99 per person | Add seared scallops \$4.99 per person

Chicken Entree Selections

Tuscany Chicken \$22.55 per person

pan sautéed and smothered with a mushroom and tomato wine sauce

Chicken Picatta \$21.50 per person

sautéed breast of chicken finished with lemon and caper butter sauce

Chicken Marsala \$21.50 per person

sautéed breast of chicken finished with a mushroom wine sauce

Chicken Saltimbocca \$22.55 per person

chicken and sage wrapped in prosciutto and Swiss

Chicken Patrice \$21.95 per person

pan-seared chicken breast served with sun-dried tomato, Kalamata olives, artichoke wine sauce

Chicken Roulade \$21.95 per person

rolled chicken breast filled with ham, asparagus and boursin cheese

Seafood Entree Selections

Seared Mahi Mahi \$23.75 per person

topped with pineapple mango salsa

Pecan Encrusted Salmon filet \$23.75 per person

pan seared and finished in the oven with maple butter sauce

Grilled Ginger Salmon \$23.75 per person

seared salmon with an Asian ginger sauce

Stuffed Rolled Tilapia \$22.50 per person

Tilapia filled with spinach stuffing finished off with champagne cream sauce

Parmesan Crusted Tilapia \$21.50 per person

Shrimp Scampi \$22.50 per person

Choose one green salad: Caesar salad | mixed green salad | field greens

Choose two accompaniments:

Vegetable: seasonal medley | glazed baby carrots | fresh green beans | garlic asparagus | steamed broccoli | sautéed zucchini & yellow squash | roasted root vegetables | sautéed mushrooms | haricot verts | parsnip puree

Starch: whipped ginger sweet potatoes | wild rice pilaf | garlic mashed potatoes | roasted potatoes | roasted fingerling potatoes | risotto, parsley butter potatoes | acorn squash | duchess potatoes | potatoes au gratin | polenta

Choose one Dessert:

Cake: carrot | German chocolate | chocolate layer

Pie: pumpkin | apple | pecan

Cupcakes (served family style): red velvet | funfetti

Cheesecake: cheesecake with strawberries | pumpkin

Misc: mini cannoli (served family style) | brownies | Tiramisu | chocolate torte | Crème Brulee | dessert bars (served family style)

Buffet Selections (Minimum of 20 guests.)

1 entrée \$16.95 per person | 2 entrees \$20.25 per person

Dinner buffets served with entree, choice of green salad, two accompaniments, dinner rolls, dessert and choice of coffee service, punch, lemonade or ice tea.

Chicken or Turkey

Tuscany Chicken- pan sautéed and smothered with a mushroom and tomato wine sauce

Chicken Marsala- sautéed breast of chicken finished with a mushroom wine sauce

Chicken Saltimbocca- chicken and sage wrapped in prosciutto and Swiss

Chicken Picatta- with lemon and caper butter sauce

Chicken Patrice- pan-seared chicken breast served with a sun-dried tomato, Kalamata olives and artichokes in a wine sauce

Roast Chicken- herb roasted chicken

Chicken Parmigianino- tender fillet of chicken breast cooked to a golden brown and finished with marinara sauce and mozzarella cheese

Roast Turkey- oven-roasted turkey breast, sliced and topped with a turkey gravy

Beef

Beef Brisket- with horseradish cream sauce

Pepper Steak- beef with peppers, onions, and water chestnuts

Roast Beef- with a mushroom sauce

Fish

Cortland Haddock- with a heavy butter crumb topping

Parmesan Tilapia- parmesan crusted Tilapia

Stuffed Rolled Tilapia- Tilapia filled with spinach stuffing finished off with champagne cream sauce

Pasta

Homemade Vegetable Lasagna- layered with three cheeses and spinach; baked in a rich Alfredo sauce

Stuffed Shells- pasta shells filled with an herbed ricotta cheese, baked in tomato sauce

Eggplant Roulade- stuffed rolled eggplant baked in a rich tomato sauce

Pasta Patrice- penne pasta, with sun-dried tomato, Kalamata olives and artichokes in a wine sauce

Chipotle Chicken Mac –n-Cheese

Chicken Broccoli Pasta Alfredo

Buffet Green Salad Choices (choose one)

Caesar salad | mixed greens | Cortland spinach salad | field greens

Accompaniments (choose two)

Vegetable: seasonal vegetable medley | glazed baby carrots| fresh green beans | garlic asparagus| steamed broccoli | sautéed zucchini & yellow squash | roasted root vegetables | sautéed mushrooms | acorn squash | haricot verts

Starch: wild rice pilaf | polenta | whipped ginger sweet potatoes | garlic mashed potatoes | roasted potatoes | roasted fingerling potatoes | parsley butter potatoes | duchess potatoes | potatoes au gratin

Dessert Selection (choose one)

Cake: carrot | German chocolate | chocolate layer

Pie: pumpkin | apple | pecan

Cupcakes: red velvet | funfetti

Brownies: regular | pumpkin swirl

Crisp or Cobbler: apple crisp | peach crisp | pear crisp | peach cobbler

Misc.: bread pudding | dessert bars | Tiramisu | mini cannoli

Add an additional dessert for \$1.75 per person

Prices and menu items are subject to change without notice.

Themed Buffets

(Minimum of 25 guests for all dinners.)

Download and print all menus.

Italian Villa \$16.95 per person

sangria punch (nonalcoholic), antipasto salad, garlic bread sticks, mini cannoli, cheese tortellini, penne pasta, alfredo sauce, basil marinara sauce, meatballs, chicken breast strips, broccoli

Western BBQ \$18.95 per person

punch, mixed green salad with BBQ vinaigrette, coleslaw, cornbread, salt potatoes, apple crisp, Texas chicken chili, BBQ beef brisket

South of the Border \$18.95 per person

punch, mixed green salad with chipotle ranch dressing, tri-colored chips with salsa, sour cream, guacamole, cilantro lime rice, corn and black bean medley, triple chocolate cheesecake, taco bar - soft and hard shells, seasoned beef, shredded chicken, shredded lettuce, diced tomato, shredded cheddar cheese, chopped onions, jalapenos

Asian Buffet \$17.25 per person

General Tao's chicken, beef and broccoli, white rice, vegetable stir fry, Mandarin chicken salad, pear ginger crisp, choice of lemonade, ice tea or punch

Cookout (Minimum of 25 guests.)

Download and print all menus.

All cookouts are available from Memorial Day to Labor Day only.

All cookouts are served with condiments, lettuce, tomato, onion, American cheese, pickles, coleslaw or macaroni salad, salt potatoes or baked beans, watermelon and choice of punch, lemonade or ice tea.

Basic All-American Cookout \$11.25 per person
burgers, hot dogs (Veggie burgers upon request)

Enhance your Cookout \$1.70 per person

potato salad | fruit salad | macaroni salad | spinach salad | corn bread | corn on the cob | Caesar salad | coleslaw | pasta primavera salad | mixed green salad | potato chips

chicken \$3.65 per person | pulled pork \$4.45 per person | BBQ beef brisket \$5.25 per person

Dessert Receptions (Minimum of 20 guests.)

Download and print all menus.

Dessert Reception #1 \$8.75 per person, 4 pieces per person
sparkling punch, choice of 4 items below

Dessert Reception #2 \$10.75 per person, 6 pieces per person
sparkling punch, choice of 6 items below

Pie: apple | pecan

Cake: pound | carrot

Cupcakes: red velvet | funfetti

Brownies: iced | icing with nuts

Misc: assortment of cookies | apples with caramel sauce | mini cannoli |
warm apple crisp | cheesecake | petit fours | dessert bars | baklava

Chocolate Fountain \$5.95 per person (Minimum of 50 guests, maximum 1 hour service)
gourmet liquid chocolate, fruit, sweets

Ice Cream Social \$4.50 per person (Minimum of 50 guests, maximum 1 hour service)
vanilla ice cream, Hershey chocolate syrup, whipped cream, cherries, sprinkles, chopped nuts

Add a flavored ice cream \$1.00 per person

Add a topping \$.50 per person

Accompaniments:

Coffee add-on \$1.80 per person

Receptions (Minimum of 20 guests. Prices are per person.)

Download and print all menus.

Afternoon Receptions

All standard receptions include choice of lemonade, ice tea or punch and cookies.

Standard Reception #1 \$4.15 per person

Standard Reception #2 \$4.85 per person, choose one platter

Standard Reception #3 \$7.15 per person, choose two platters

Standard Reception #4 \$9.15 per person, choose three platters

* Replace punch with coffee service for an additional \$1.45 per person.

Platters for Afternoon Receptions:

cut seasonal fruit platter | vegetable crudite and dip | bruschetta platter | dessert bar platter | domestic cheese and premium crackers | humus and roasted vegetables | hot artichoke and spinach dip with tortillas | gourmet brownies | red velvet cupcakes | funfetti cupcakes | assorted pinwheels | tri-colored tortillas and guacamole and salsa

Evening Receptions

One-Hour Pre-dinner Hors d'oeuvres #1 \$9.50 per person, 4 pieces per person

choose one hot, one cold, one platter

One-Hour Pre-dinner Hors d'oeuvres #2 \$12.00 per person, 6 pieces per person

choose two hot, one cold, two platters

Two-Hour Cocktail Party #1 \$19.75 per person, 10 pieces per person

choose three hot, two cold, one platter

Two-Hour Cocktail Party #2 \$22.00 per person, 12 pieces per person

choose three hot, two cold, two platters

Passed Hors d'oeuvres \$2.00 per person

Hot Hors d'oeuvres: spanakopita | stuffed mushroom with Italian sausage | crab-stuffed mushrooms | bacon-wrapped scallops | cheese quesadilla | chicken pot stickers with plum wasabi sauce | crispy chicken fingers with BBQ sauce and ranch dressing | fried cheese ravioli with marinara dipping sauce | vegetable egg roll with plum wasabi sauce | chicken satay | Swedish meatballs

Cold Hors d'oeuvres: boursin filled Belgian endive | curried chicken salad croustade | fresh mozzarella, tomato and basil | prosciutto and melon | goat cheese and apple crostini | asparagus in phyllo | pinwheels | focaccia canapés (prosciutto, provolone, sliced olive and salami) | croustades (gorgonzola, toasted walnut and herb cream cheese) | antipasto skewers

Platters for Evening Receptions: cut seasonal fruit platter | vegetable crudité and dip | hot artichoke and spinach dip w/ tortillas | bruschetta platter | dessert bar platter | domestic cheese and premium crackers | tri-colored tortillas and guacamole and salsa | humus and roasted vegetables | gourmet brownies | red velvet cupcakes | funfetti cupcakes

Gourmet Hors d'oeuvres

Substitute for one hors d'oeuvres platter above or add to any evening reception

	Substitute	Add
Tequila lime jumbo shrimp w/ Key West sauce	\$1.50	\$2.75
Jumbo shrimp cocktail	\$1.50	\$2.75
Crab cake miniatures with remoulade sauce	\$1.25	\$2.50
Beef tenderloin crustade	\$1.65	\$2.65
Bacon wrapped chipotle rubbed shrimp	\$1.50	\$2.75
Imported cheese board	\$2.75	\$3.25
Bruschetta bar	\$2.50	\$3.75
Ultimate antipasto platter	\$1.85	\$2.50
Lamb chop lollipops	\$2.00	\$3.00

Add-on Accompaniments (per person)

Punch \$1.65

Lemonade \$1.65

Iced tea \$1.65

Coffee \$1.80

Coffee served \$2.50

Prices and menu items are subject to change without notice.

Bar

Download and print all menus.

The service of alcohol at any campus event is subject to SUNY Cortland and NY State Liquor Authority (NYSLA) rules and approval.

- *Alcoholic beverage permit applications must be processed at least 45 business days before the event. We cannot provide or serve alcohol at a function booked after this 45-day time period.*
- *Each temporary license for service outside of Corey Union will incur a charge of \$60 each.*
- *Sufficient quantities of non-alcoholic beverages and food must be available and displayed at all times.*

Bar Service Options

Guests pay for their own drinks

A setup fee of \$200 is required. The setup fee will be waived if total bar sales exceed \$250. Bars exceeding three hours in length will be assessed a \$75 per hour labor charge for service beyond the three-hour period.

Guests do not pay for their drinks

The host is billed for the entire amount at our cash drink prices. A setup fee of \$200 is required. The setup fee is waived if total bar sales exceed \$250. Bars exceeding three hours in length will be assessed a \$75 per hour labor charge for service beyond the three-hour period.

Wine Service with Dinner

Pricing will be based upon usage and brand of wine served. Special wine requests will be honored based on market pricing.

We Promise to

- provide a full range of premium alcoholic and non alcoholic beverages;
- request proof of age of any customer wishing to obtain alcohol at any scheduled event (two forms of ID will be required);
- encourage responsible drinking in moderation and may terminate bar service to an individual at the discretion of the Catering Manager or his designate.

You Promise to

- agree the serving of alcohol at any given event is subject to SUNY Cortland and State Liquor Authority rules and approval;
- provide transportation for those who were consuming alcohol.