

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.

Prices and menus are subject to change without notice.

- Download and print all the menus.
- Go back to all menus
- Taste to Go Program Terms
- Breakfast
- Boxed to go Sandwiches (New!)
- Boxed to go Salads (New!)
- Platters: Sandwich Salad Wrap Pinwheel
- Hot Menu Offerings
- Straight From the Bakery
- Snacks
- Enhancements
- Beverages

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: New Sizes!- small serves 10, medium serves 15, large serves 25

- Cut Fruit Tray- fresh cut pineapple, honeydew, cantaloupe, watermelon, grapes
Small \$19.25, Medium \$28.99, Large \$38.99
- Assorted Danish & Muffins Small \$13.50, Medium \$20.00, Large \$33.00
- Bagels & Cream Cheese Small \$16.00, Medium \$24.00, Large \$35.40
- Cranberry Scones Small \$ 16.99, Medium \$24.99, Large \$37.99

Boxed to Go Sandwiches and Salads: NEW! Minimum order of 5.

Boxed Sandwich

All selections come with potato chips, whole fruit, large cookie, condiments, and bottled water.

- \$8.75 per person: Choice of one sandwich - turkey, ham, and cheese, or hummus on a kaiser roll with lettuce and tomato.

NEW! Boxed Wrap (Minimum order of 5)

All selections come with potato chips, whole fruit, large cookie, condiments, and bottled water.

- Grilled Chicken Caesar- romaine, chicken, tomato, cucumber, onion, croutons, asiago cheese and caesar dressing in a spinach tortilla
- Mediterranean- romaine, feta, roasted red peppers, hummus, cucumbers, and black olives in a tomato tortilla
- Turkey Club- turkey breast, bacon, lettuce and tomato in a flour tortilla
- Vegetarian- hummus, 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, sliced 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

New Boxed Salads: \$9.95 (Minimum order of 5)

All selections come with potato chips, whole fruit, large cookie, condiments, and bottled water.

- Antipasto: romaine, salami, pepperoni, provolone, tomato with Italian dressing
- Mandarin Chicken: chicken, mandarin oranges, almonds, lettuce, edamame 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

New Vegetarian Boxed Salads: \$8.95 (Minimum order of 5)

All selections come with potato chips, whole fruit, large cookie, condiments, and bottled water

- Tossed: cucumber, tomato, ranch, and Italian dressing (vegetarian)
- Caesar: romaine, tomato, red onion, parmesan cheese, croutons with caesar dressing
- Spinach: spinach, eggs, mushrooms, crumbled bacon with honey vinaigrette
- Mediterranean: romaine, cucumbers, tomato, onion, olives, feta, red peppers, sundried

tomato with dill vinaigrette (vegetarian)

Sandwich Platters: small serves 12, large serves 24

- Deli Tray: Small \$37.99, Large \$52.99: Contains an assortment of sliced turkey, ham, American, Swiss cheese with kaiser rolls
- Deli Enhancement Tray: Small \$9.99, Large \$17.99: Contains sliced tomatoes, onion, leaf lettuce
- Sub Tray: Small \$29.99, Large \$43.99: turkey, tuna, ham and cheese subs with lettuce and tomato

Wrap Sandwich Platters: small serves 12, large serves 24

Choose up to 3 different sandwich wraps. Each portion is half a wrap. Small \$39.99, Large \$69.99

- Grilled Chicken Caesar- romaine, chicken, tomato, cucumber, onion, croutons, asiago cheese and caesar dressing in a spinach tortilla
- Mediterranean- romaine, feta, roasted red peppers, hummus, cucumbers, and black olives in a tomato tortilla
- Turkey Club- turkey breast, bacon, lettuce and tomato in a flour tortilla
- Vegetarian- hummus, 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, sliced 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

Salads Platters: small serves 12, large serves 24

- Tossed: cucumber, tomato, ranch, and Italian dressing Small \$17.25, Large \$29.00
- Antipasto: romaine, salami, pepperoni, provolone, tomato with Italian dressing Small \$30.99, Large \$53.99
- Caesar: romaine, tomato, red onion, parmesan cheese, croutons with caesar dressing Small \$25.99, Large \$46.99
- Spinach: spinach, eggs, mushrooms, crumbled bacon with honey vinaigrette Small \$30.99, Large \$53.99
- Mandarin Chicken: chicken, mandarin oranges, almonds, lettuce, edamame with orange

sesame dressing

Small \$29.99, Large \$52.99

- Asian Sesame Chicken: chicken, lettuce, cilantro, almonds, sesame seeds, chow mein noodles with Asian sesame dressing Small \$31.99, Large \$56.99
- Cobb: romaine, crumbled bacon, avocado, red onion, tomato, chicken, cucumbers, cheddar cheese with choice of dressing Small \$42.99, Large \$75.99
- Chef: romaine, swiss, turkey, ham, tomato, cucumber, eggs with Italian dressing Small \$31.99, Large \$55.99
- Carolina Chicken: chicken tenders, salad mix, peas, jack and cheddar cheese, bacon, croutons, almonds, tomatoes, cucumbers, carrots with honey mustard dressing Small \$31.99, Large \$56.99
- Mediterranean: romaine, cucumbers, tomato, onion, olives, feta, red peppers, sundried tomato with dill vinaigrette Small \$26.99, Large \$46.99
- 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

Pinwheel Rollup Platter

Small (serves 12 at 2 pieces per person) \$23.99, Large (serves 24 at 2 pieces per person) \$40.99

- Choice of turkey, ham, roast beef or hummus
- 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
- Hummus- lettuce and cucumbers in a spinach tortilla
- Combo- your choice of 3 above

Hot Menu Offerings: serves 12

- Mac and Cheese \$28.99 (New!)
- Buffalo Chicken Mac and Cheese \$41.75 (New!)
- Stouffer's Meat Lasagna: baked pasta sheets mixed with meat sauce and mozzarella cheese \$32.99
- Stouffer's Veggie Lasagna: baked pasta sheets mixed with vegetables in a rich cream sauce \$31.99
- Assorted Dinner Rolls (dozen) \$6.00

Pizzas and Wings

- Round 16" cheese pizza (serves 8) \$13.99

Additional pizza toppings \$2.50 each selection: pepperoni, mushrooms, ham, green peppers, black olives, red onions, banana peppers

- Cheese Sheet Pizza (serves 25) \$22.25
- Pepperoni Sheet Pizza (serves 25) \$25.50
- Veggie Sheet Pizza (with one topping, serves 25) \$25.50
Additional Toppings \$3.25 each selection: pepperoni, mushrooms, ham, green peppers, black olives, red onions, banana peppers
- Small Wings & Pizza Combo (serves 6) \$29.99
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) \$57.99
50 jumbo chicken wings tossed in a buffalo sauce, served with a sheet cheese pizza, celery and blue cheese
- Wings (10) \$9.25 (30) \$27.50 (50) \$45.00

Straight From the Bakery

- Extra Gourmet Cookies: small (doz.) \$18.99 Large (2 doz.) \$33.99
Choose your flavor or receive an assorted platter: triple chocolate, vanilla chip macadamia nut, Reese's peanut butter chunk, old fashion oatmeal raisin, s' mores
- Assorted Cookies: small (doz.) \$10.75 medium (2 doz.) \$15.50 Large (4 doz.) \$29.75
Choose your flavor or receive an assorted platter: chocolate chip, peanut butter, sugar, oatmeal raisin
- 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: strawberry filling and buttercream frosting.
- Half Sheet serves approximately 40. \$65.00, Full Sheet serves approximately 75. \$95.00
- Funfetti Cupcakes (doz.) \$15.00
- Red Velvet Cupcakes (doz.) \$15.00
- Mini Cannoli's (2 doz.) \$35.99
- Brownies (doz.) \$29.99

Snacks: small serves 12, large serves 24

- Nachos with salsa and sour cream small \$18.99 Large \$31.99 (New!)
- Add on Guacamole Small 4.99 Large \$9.98
- Veggie Tray & Dip Small \$19.99, Large \$30.99
variety of broccoli, cauliflower, carrots, celery, tomatoes served with vegetable dip
Cheese & Cracker Tray: swiss, pepper jack, cheddar cheese served with crackers Small \$34.99, Large \$62.99
- Cheese & Pepperoni Tray: sliced pepperoni, swiss, pepper jack, cheddar cheese served

with crackers

Small \$31.99, Large \$53.99

- Hummus & Pita Bread Small \$23.99, Large \$41.99
- Bruschetta Platter: served with crostini Small \$17.99, Large \$30.99
- Antipasti Platter: sliced salami, pepperoni, fresh mozzarella, provolone cheese, olives, roasted peppers served with crostini Small \$29.99, Large \$52.99
- Macaroni Small \$13.99, Large \$21.99
- Pasta Primavera Small \$15.99, Large \$26.99

Enhancements

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

- Pita Chips \$6.15 per large bag
- Chex Snack Mix \$11.99 per large bag
- Rippled Potato Chips \$4.95 per large bag
- Nutrigrain/Granola Bars \$1.75 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) \$19.99
- Juice Bottle \$2.10 each Bag of Ice \$1.50 each

Prices and menus are subject to change without notice.

Breakfast and Brunch

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.

(Minimum 20 guests. 2 hours of service.)

- Download and print all menus
- Go back to all menus
- Beverage Break
- Breakfast Options
- Enhancements

Beverage Break

- Coffee Break \$2.15 per person: coffee, decaf, hot tea, iced water, cream, sugar and sugar substitutes
- Mid-Day Break \$4.05 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 \$5.95 per person: regular and decaf coffee, hot tea, orange juice, iced water, single baked good and cut fresh fruit
- Breakfast Buffet \$9.65 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 \$14.05 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 \$1.65 per person.

bagels, mini danish, muffins, an 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 (pricing per person):

- Nutrigrain/Granola Bars \$1.75
- Cut Fruit \$1.95
- Yogurt \$2.15
- Assorted Hand Fruit \$1.50

Prices and menu items are subject to change without notice.

Lunch

We offer a wide variety of choices

(Minimum of 20 guests.)

- Download and print all menus
- Go back to 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 \$9.15 per person: classic club combination of turkey, bacon, lettuce, tomatoes with ranch spread on a ciabatta roll
- Chicken Breast Caesar Ciabatta \$9.30 per person: chicken marinated in Caesar dressing and finished with leaf romaine on a 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 \$10.35 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) \$10.15 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, hummus, 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, sliced 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) \$9.95 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 a 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 \$1.95 per person Specialty soup \$2.50 per person

Sandwich Buffet (Minimum 20 guests.)

- Cold Luncheon Buffet \$11.15 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 \$8.65 per person: a 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 \$1.95 per person: cut fruit, dill potato salad, macaroni salad, pasta primavera salad, coleslaw, spinach salad, mixed green salad, Caesar salad
- Soup du jour \$1.95 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 \$2.00 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

Table-Served Dinner Options

(Minimum of 20 guests.)

- Download and print all menus
- Go back to all menus
- Table-Served Dinner Selections
- Buffet Selections

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, the exact number of each entree must be guaranteed five days before the event.

Vegetarian Entree

- Moroccan Vegetable Stew- tomatoes, onions, zucchini, squash simmered in earthy North African spices.
- Lentil Meatballs and Penne with Vodka Sauce

Beef Entree Selections

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

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

- Seared Filet of Beef Tenderloin \$32.75 per person
- Sirloin of Beef Flat Iron Steak \$25.95 per person

Chicken Entree Selections

- Moroccan Braised Chicken \$23.55 per person: chicken pieces rubbed with coriander, cumin, red pepper, garlic and caraway seeds
- Tuscany Chicken \$22.55 per person: pan sautéed and smothered with a mushroom and tomato wine sauce
- Chicken Picatta \$22.55 per person: sautéed breast of chicken finished with lemon and caper butter sauce
- Chicken Marsala \$22.55 per person: sautéed breast of chicken finished with a mushroom wine sauce

- Chicken Saltimbocca \$23.55 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
- Chicken Makhani \$22.55 per person: chicken in a buttery, mildly spiced tomato sauce.

Seafood Entree Selections

- African Coconut Fish Curry \$23.25 per person: Red curry and coconut milk make for a creamy mildly spiced broth
- Moroccan Spiced Salmon \$25.15 per person: salmon filets rubbed with coriander, cumin, red pepper, garlic and caraway seeds
- Seared Mahi Mahi \$25.75 per person: topped with pineapple mango salsa
- Pecan Encrusted Salmon Filet \$25.15 per person: pan-seared and finished in the oven with maple butter sauce
- Grilled Ginger Salmon \$25.15 per person: seared salmon with an Asian ginger sauce
- Stuffed Rolled Tilapia \$23.25 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, Indian bulgar, Turkish Cobar, Middle Eastern salad

Choose two accompaniments:

- Vegetable: seasonal medley, glazed baby carrots, fresh green beans, garlic asparagus, steamed broccoli, sautéed zucchini and yellow squash, roasted root vegetables, sautéed mushrooms, haricot verts, parsnip puree
- Starch: whipped ginger sweet potatoes, wild rice pilaf, garlic mashed potatoes, roasted potatoes and roasted fingerling potatoes, risotto, parsley butter potatoes, acorn squash, duchess potatoes, potatoes au gratin, polenta, Jollof Rice- Jasmine rice earthy spices and a tomato and pepper puree, Coconut Caribbean Rice- Jasmine rice cooked in a coconut milk

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 \$17.25 per person, 2 entrees \$21.25 per person

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

Chicken or Turkey

- Chicken Makhani- chicken in a buttery, mildly spiced tomato sauce
- Moroccan Braised Chicken- chicken pieces rubbed with coriander, cumin, red pepper, garlic and caraway seeds
- 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 sun-dried tomatoes, Kalamata olives, and artichokes in a wine sauce
- 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

- African Coconut Fish Curry- red curry and coconut milk make for a creamy mildly spiced broth
- Cortland Haddock- with a heavy butter crumb topping
- Parmesan Tilapia- parmesan-crusting Tilapia
- Stuffed Rolled Tilapia- Tilapia filled with spinach stuffing finished off with champagne cream sauce

Pasta

- Homemade Vegetable Lasagna- layered with three kinds of cheese 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

Vegetarian Entrees:

- Moroccan Vegetable Stew-
- Lentil Meatballs with Penne and Vodka Sauce-

Salad

- Buffet Green Salad Choices (choose one): Caesar salad, mixed greens, Cortland spinach salad, field greens, Indian Bulgar, Turkish Cobar, Middle Eastern

Accompaniments (choose two)

- Vegetable: seasonal vegetable medley, glazed baby carrots, fresh green beans, garlic asparagus, steamed broccoli, sautéed zucchini and 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, jollof rice, coconut Caribbean rice, Jollof rice- Jasmine rice earthy spices and a tomato and pepper puree, coconut Caribbean rice- Jasmine rice cooked in a coconut milk

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

Options:

(Minimum of 25 guests for all dinners.)

- Download and print all menus
- Go back to all menus

Italian Villa \$17.55 per person

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

Western BBQ \$19.25 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 \$19.25 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, churros tossed in cinnamon and sugar (caramel dipping sauce), taco bar - soft and hard shells, seasoned beef, shredded chicken, shredded lettuce, diced tomato, shredded cheddar cheese, chopped onions, jalapenos

Asian Buffet \$17.55 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

perfect for any occasion

Cookout (Minimum of 25 guests.)

- Download and print all menus
- Go back to 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 \$11.75 per person: burgers, hot dogs (Veggie burgers upon request)
- Enhance your Cookout \$1.95 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

Four Options to choose from

(Minimum of 20 guests.)

- Download and print all menus
- Go back to all menus

Receptions

- 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

Choices:

- Pie: apple, pecan
- Cake: pound, carrot
- Cupcakes: red velvet, funfetti
- Brownies: iced, icing with nuts
- Misc: an 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

\$4.90 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 \$2.05 per person

Receptions

Many styles of receptions to meet your needs!

(Minimum of 20 guests)

- Download and print all menus
- Go back to all menus

Afternoon Receptions

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

- Standard Reception #1 \$4.25 per person
- Standard Reception #2 \$4.95 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 \$1.50 per person.

Platters for Afternoon Receptions: cut seasonal fruit platter, vegetable crudites and dip, bruschetta platter, dessert bar platter, domestic cheese, and premium crackers, hummus 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 \$12.25 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: fried plantains, Jollof rice-Jasmine rice earthy spices and a tomato and pepper puree, spanakopita, stuffed mushroom with Italian sausage, crab-stuffed mushrooms, bacon-wrapped scallops, cheese quesadilla, chicken potstickers 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, hummus 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.)

- Tequila lime jumbo shrimp w/ Key West sauce: Substitute \$1.50 Add \$2.75
- Jumbo shrimp cocktail: Substitute \$1.50 Add \$2.75
- Crab cake miniatures with remoulade sauce: Substitute \$1.25 Add \$2.50
- Beef tenderloin croustade: Substitute \$1.85 Add \$2.85
- Bacon wrapped chipotle rubbed shrimp: Substitute \$1.60 Add \$2.55
- Imported cheese board Substitute \$2.75 Add \$3.25
- Bruschetta bar: Substitute \$2.50 Add \$3.75
- Ultimate antipasto platter: Substitute \$1.85 Add \$2.50
- Lamb chop lollipops: Substitute \$2.50 Add \$3.50

Add-on Accompaniments (per person)

- Punch \$1.75
- Lemonade \$1.75
- Iced tea \$1.65
- Coffee \$2.15
- Coffee served \$2.65

Prices and menu items are subject to change without notice.

Bar

Elegant options for your event

- Download and print all menus.
- Go back to 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 on 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 with 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.