

Welcome

From morning breakfast baskets and freshly brewed coffee to casual feasts and elegant hors d'oeuvres, the following pages are filled with fresh and contemporary menus. These menus represent only a starting point. Our commitment to you lies in the ability to customize menus as needed for any occasion. Whatever your event – a breakfast meeting, a faculty luncheon, or a retirement party, you will find that we offer fresh ingredients, creative preparations, an elegant presentation, and thoughtful service.

We appreciate your business and will do whatever we can to make your event memorable from start to finish. Please call our catering office at-

(607) 777-2925

We look forward to serving you.

A Great Start

Sunrise Breakfast

The menus below are presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea. Minimum of 20 guests.

The Campus Continental \$6.35

An assortment of freshly baked morning pastries and chilled juice.

The Presidential Continental \$6.79

An assortment of breakfast pastries, fresh cut seasonal fruit and chilled juice.

The Bearcat Breakfast Buffet \$8.60

Breakfast pastries, scrambled eggs, fresh cut seasonal fruit, pancakes with warm syrup and butter, bacon and sausage, hash browns or home fries and chilled juice.

The Health Nut Buffet \$9.25

Yogurt with granola, muffins, and breakfast breads, fresh whole fruit, cut fruit and assorted chilled juice.

Please phone the Catering Department about our Famous "Cooked to Order Omelet Bar" or "Create a Breakfast Buffet" Phone: (607) 777-2925

A Great Start (continued)

The following items can be added to any of the Sunrise Breakfast menus to create a custom menu for any occasion.

Entrees, per person

Quiche	\$2.25
Garden Vegetable Strata	\$2.00
Lo-Carb Breakfast, Assorted Cheeses, Hard Boiled Eggs, and Assorted Meats Platter	\$3.00
Cereal with Milk	\$2.00
Yogurt with Granola	\$2.25
Individual Yogurt	\$2.00
Scrambled Eggs	\$2.00
Bacon-3 Slices	\$2.25
Ham Steak	\$2.00
Sausage Links or Patties- 2 per Person	\$1.75
French Toast with Warm Syrup & Butter	\$2.00
Waffles with Warm Syrup & Butter	\$2.00
Pancakes with Warm Syrup & Butter	\$2.00
Home Fried Potatoes	\$1.00
Lox and Condiments	\$5.00
Biscuits & Sausage Gravy	\$2.00
Granola Bars	\$1.25
Whole Fruit	\$1.05

A Great Start (continued)

Bakery Ala Carte-Sold by the dozen.

Assorted Bagels with Cream Cheese, Butter, & Preserves	\$13.00
Assorted Donuts	\$ 9.50
Mini Danish Assortment	\$ 7.39
Breakfast Breads	\$ 8.89
Specialty Coffee Cake	\$ 7.89
Assorted Muffins	\$ 8.39
Jazzman Muffins	\$18.50
Fruit Filled Croissants	\$10.85

Beverages 16 servings per gallon

Canned Soda	\$ 1.30
Assorted Bottled Juices	\$ 1.79
Bottled Water	\$ 1.49
Freshly Brewed Regular & Decaf Coffee	\$14.50
Selection of Black, Herbal, & Green Teas	\$12.50
Hot Chocolate	\$15.50
Milk	\$ 1.30

*Flavored cream cheese is available

Lunch Time

Express Lunches

Our signature specialty sandwiches are prepared to suit your event. They are designed as a drop-off service, without linens. Limited time for lunch? We can preset your lunch along with beverages and dessert, set buffet style or package items to go. Express Lunches include condiments, potato chips, side salad of the day, cookies or brownies and a canned soft drink or bottled water.

Albuquerque Chicken Breast Sandwich **\$8.89**

Cilantro grilled chicken breast on a multi-grain bun with salsa, olives, lettuce and tomato.

Triple Decker Cobb Club Sandwich **\$9.50**

Turkey club on sourdough with crisp bacon, Swiss cheese, avocado and gorgonzola mayonnaise.

Grilled Vegetable Baguette **\$9.00**

Oven-roasted, marinated seasoned vegetables with provolone cheese and fresh basil aioli on a baguette.

Grilled Portobello on Focaccia **\$9.25**

Grilled marinated Portobello mushroom on focaccia with provolone cheese, lettuce, tomato and pesto.

Chicken Caesar Wrap **\$9.25**

Romaine lettuce, sliced chicken breast, Caesar dressing and parmesan wrapped in a flour tortilla.

Beef, Grilled Onion and Havarti Panini **\$9.75**

Roast beef and havarti cheese on a baguette with grilled onions, romaine and Dijon mayonnaise.

Lunch Time (continued)

Ham and Cheddar Sandwich with Horseradish **\$8.50**

Shaved ham and cheddar with lettuce, tomato, and horseradish sauce on marble rye bread.

Classic Chef Jazz Salad Wrap **\$8.50**

Julienne of turkey, ham, swiss, and cheddar with cucumbers, romaine and bleu cheese dressing.

Picnic Lunch **\$8.50**

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham and swiss, roast beef or hummus.

Classic Box Lunch **\$6.75**

Luncheon Salads

Our signature specialty salads are prepared to suit your event. They are designed as a drop-off service. Limited time for lunch? We can preset your lunch along with beverages and dessert, set buffet style or package items to go. Express lunches include condiments, potato chips, side salad of the day, cookies or brownies and a canned soft drink or bottled water.

Chef Salad **\$10.29**

A bed of mixed greens with julienne ham and turkey, Swiss and cheddar cheese, hard boiled egg and honey mustard dressing.

Cobb Salad **\$12.00**

A bed of mixed greens with smoked turkey, avocado, egg, tomatoes, olives, bacon and crumbled bleu cheese. Served with bleu cheese dressing on the side.

Chicken Caesar Salad **\$10.50**

Fresh cut romaine lettuce with shredded parmesan cheese, grilled chilled chicken breast, croutons and Caesar dressing on the side.

Tri-Salad Combo **\$ 9.00**

Fresh assorted lettuces topped with a choice of three salads; chicken salad, egg salad, tuna salad, or hummus.

Chicken Fajita Salad **\$12.00**

Mixed greens, marinated sliced chicken breast, onions, and peppers, tomatoes, shredded cheddar cheese and tri-color tortilla chips served with ranch dressing.

Luncheon Salads (continued)

Fruit and Cottage Cheese **\$9.00**

Low-fat cottage cheese. Served on a bed of greens with red seedless grapes, honeydew, pineapple and fresh cantaloupe.

Antipasto Salad **\$9.25**

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, atop fresh greens. Red wine vinaigrette dressing on the side.

Vegetarian Hummus Plate **\$9.95**

Hummus with pita and vegetable sticks. A traditional hummus served with black olives, pita wedges, carrot and celery sticks.

Big Greek Salad **\$9.00**

Crispy mixed greens with Tabbouleh, roasted red peppers, crumbled feta cheese, kalamata olives, cucumber, tomatoes, and red onions, tossed in a lemon vinaigrette and served with flatbread.

Bountiful Buffets

Specialty buffets: 20 person minimum

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BearCat Classic Deli Buffet **\$10.25**

Sliced roast beef, ham, turkey, and corned beef, American, Swiss and provolone cheese served with assorted bread and rolls. Accompanied by a relish tray with lettuce, tomato, pickles, onion, condiments, side salad, potato chips, cookies or brownies, assorted sodas and bottled water.

Options:

Add fresh fruit **\$1.00**

Salad choices: pasta salad, potato salad, garden salad, or Caesar salad.

Salad Buffet **\$9.50**

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with a choice of two salad dressings. Accompanied with dinner rolls and butter, relish tray with lettuce, tomato, pickles, onion, condiments, side salad, potato chips, cookies or brownies, assorted sodas and bottled water.

Sandwich and Wrap Buffet **\$11.25**

Turkey, ham, roast beef, and oven roasted vegetable sandwiches and wraps pre-made for your convenience and served with a side salad, chips, cookies or brownies and assorted sodas and bottled water.

Bountiful Buffets (continued)

Caesar Bar **\$7.89**

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing. Served with rolls and butter, dessert bars and assorted sodas and bottled water.

Options:

Add grilled chicken	\$2.75
Add grilled steak	\$4.00
Add grilled shrimp skewer	\$6.25
Add grilled salmon	\$6.75

*Suggestion: Consider display cooking with a chef.

Roma Italian \$9.89

Mixed green salad with Italian dressing. Choice of pasta: penne, tri-color rotini, or rigatoni. Served with marinara sauce, meatballs, green beans, breadsticks, shredded parmesan cheese, cookies or brownies and assorted sodas and bottled water.

Options:

Add antipasto salad	\$1.75
Add alfredo or pesto sauce	\$2.00
Add lasagna	\$4.00
Add chicken cacciatore	\$4.50
Add cheese ravioli	\$2.50
Add marinated grilled chicken	\$2.75
Add eggplant parmesan	\$3.95
Add sausage, peppers, & onions	\$3.00
Add tiramisu	\$4.00

Movable Feasts

Basic BBQ **\$14.25**

Hamburgers, hot dogs, and veggie burgers with a choice of potato salad, macaroni salad or coleslaw. Relish tray with lettuce, tomato, pickles, and onions, traditional condiments, potato chips, cookies or brownies, assorted sodas and bottled water.

Texas-Style BBQ **\$15.50**

Pulled BBQ pork on Kaiser Rolls, BBQ chicken breasts, grilled seasonal vegetables, baked beans, potato salad, coleslaw or macaroni salad. Relish tray with lettuce, tomato, pickles, and onions, traditional condiments, potato chips, cookies or brownies, assorted sodas and bottled water.

Options:

Add an additional salad	\$1.79
Add watermelon	\$1.00
BBQ beef brisket	\$5.25
BBQ pork ribs	\$5.95
Hamburgers & hot dogs	\$2.00

Holiday Dinner **\$13.29**

Garden salad with choice of three dressings. Roast turkey, whipped potatoes and gravy, country stuffing, green beans, corn cranberry sauce, rolls, butter and pumpkin pie. Served with coffee, decaffeinated coffee, hot tea, assorted sodas and water.

Fajita Bar **\$12.95**

Fiesta salad with spicy ranch dressing. Choice of chicken, beef, shrimp, or vegetable fajitas with warm flour tortillas accompanied by Spanish rice. Traditional toppings include sour cream, salsa and fresh lime wedges. Assorted soda, water and dessert bars.

*Shrimp add \$3.50

*Choice of two add \$3.65

Movable Feasts (continued)

Working Day Lunch Buffet

\$12.95

Tossed salad with ranch and Italian dressings, rolls and butter, chicken piccata, Mediterranean penne pasta, rice pilaf and vegetable du jour.
Includes: Bakery dessert, coffee service and assorted sodas.

Culinary Classic Lunch

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of house salad or classic Caesar salad, two accompaniments, freshly baked rolls and butter, choice of dessert, freshly brewed coffee, decaf and tea. Premium salad and dessert options are available.

Chicken Mediterranean	\$9.65
Chicken Boursin	\$10.00
Chicken Parmesan	\$9.65
Chicken Piccata	\$9.75
Poached Salmon Chardonnay	\$11.75
Roast Beef Au Jus	\$12.00
Spinach Lasagna	\$8.25

Culinary Classic Buffets

Our classic buffets are designed to be flexible and meet the needs of all occasions. They are served with our house tossed salad or classic Caesar salad, rolls and butter, bakery desserts, soft drinks and coffee service.

Baxters Buffet

\$17.45

Lemon Pepper Chicken:

Baked chicken breast marinated with olive oil, lemon juice and lemon pepper seasoning. Grilled flank steak with sherry mushroom sauce, vegetarian spinach lasagna, oven roasted rosemary potatoes and vegetable du jour.

The Alumni

\$19.25

Roast top round of beef served with bordelaise sauce, coconut crusted tilapia, penne pasta with spinach gorgonzola sauce, boursin cheese mashed potatoes and vegetable du jour.

Culinary Classics Dinner

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of house salad or classic Caesar salad, two accompaniments, freshly baked rolls and butter, choice of dessert, freshly brewed coffee, decaf, and tea. Premium salad and dessert options are available.

Beef

Filet Mignon **\$26.89**

Beef tenderloin filet with Madeira demi-glaze.

Roast Beef **\$16.25**

Beef top round seasoned with salt and pepper, oven roasted and served with au jus or sherry mushroom sauce.

Marinated London Broil **\$17.50**

Char-broiled marinated flank steak thinly sliced and served with sherry mushroom sauce.

Prime Rib **\$21.00**

Roast prime rib of beef served with horseradish cream.

Poultry

Chicken Piaccata **\$15.50**

Boneless breast of chicken sautéed and served in a light lemon sauce with capers.

Chicken Cordon Bleu **\$15.00**

Boneless breast of chicken stuffed with ham and swiss cheese.

Chicken Mediterranean **\$15.50**

Golden brown chicken breasts with spinach, sun dried tomatoes and artichokes in a lemon beurre-blanc.

Culinary Classics Dinner (continued)

Chicken Provencal **\$15.50**

Rosemary chicken breast in a creamy cognac sauce. Served over olive couscous.

Coq Au Vin **\$15.00**

Classic savory chicken with mushrooms braised in burgundy wine.

Seafood

Shrimp Scampi **\$20.00**

Shrimp sautéed in olive oil with garlic, oregano and fresh grated lemon zest. Served over orzo pasta.

Broiled Salmon with Dill Butter **\$20.25**

Salmon filet broiled to perfection served with dill butter.

Maryland Crab Cakes **\$18.50**

Crabmeat mixed with sautéed onions, celery, peppers, mayonnaise and bread crumbs, then grilled. Served with cilantro butter or tomato dill sauce.

Garlic Orange Chili Shrimp **\$20.00**

Shrimp stir fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce.

Pork

Southwestern Glazed Pork Loin **\$16.25**

Carved and served with a zesty chipotle pepper sauce.

Anise Roast Pork **\$16.25**

Oven roasted pork stuffed with savory figs and apples with a hint of anise.

Stuffed Pork Chop **\$16.25**

Center cut pork chop stuffed with cornbread and apple stuffing.

Culinary Classics Dinner (continued)

Pork Tenderloin

\$18.50

Sliced tenderloin of pork dressed with a savory Dijon sauce.

Vegetarian

Vegetable Napoleon

\$14.25

Vegan napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash.

Eggplant Rollard

\$14.25

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce, and polenta chevre, orzo and basil.

Ratatouille Stuffed Portobello

\$14.25

Portobello mushroom caps stuffed with zucchini, squash, eggplant, roasted tomatoes and fresh thyme.

Vegetarian Lasagna

\$14.75

Lasagna noodles layered with fresh spinach, ricotta, mozzarella and parmesan cheese topped with a marinara sauce.

Menu Accompaniments

Menu accompaniments are for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of entrée accompaniments.

On the Side – Select Two

- Baked Potato
- Country Mashed Potatoes
- Baked Sweet Potatoes
- Potatoes Anna
- Oven-roasted Garlic Potatoes
- Rice Pilaf
- Basmati Rice
- Long grain and Wild Rice
- Whipped Sweet Potatoes
- Olive Couscous
- Basil orzo
- Risotto with Mushrooms
- Fresh Broccoli Spears
- Green Beans Almandine
- Carrots Vichy
- Baby Carrots
- Mélange of Fresh Vegetables

Menu Accompaniments (continued)

Desserts – Pies, Cobblers and Cakes

- Dutch Apple Pie
- Blueberry Crisp
- Peach Cobbler
- Pumpkin Pie
- Lemon Meringue Pie
- Crazy Cake
- Lemon Cake
- Black Forest Cake
- German Chocolate cake
- Lemon Cheesecake
- Cheesecake with Strawberries
- Carrot Cake with Cream Cheese Frosting
- Bread Pudding

Menu Accompaniments (continued)

Specialty Salads and Desserts

Specialty Salads

Add

Fresh Mesclun

Roasted vegetables with balsamic vinaigrette. \$3.15

Buffalo Mozzarella

Tomato and fresh basil with garlic vinaigrette. \$3.00

Spinach Salad with Warm Bacon Dressing \$3.00

Arugula with Roasted Pepper Vinaigrette \$3.00

**Iceberg Wedge with Bacon, Diced Tomato, and Maytag Blue Cheese
\$3.00**

Pear, Gorgonzola, and Toasted Walnut Spring Salad \$3.00

Specialty Desserts

Caramel Apple Granny \$3.15

Raspberry White Chocolate Crème Brule \$3.00

Fresh Seasonal Berries with Whipped Cream \$3.00

Housemade Petite Pastries \$3.00

Key Lime Pie \$3.00

Specialty Cheesecake \$3.00

Tiramisu \$4.00

Chocolate Ganache \$4.00

Finishing Touches

Dessert Bars, per dozen-full size/finger size

Peanutbutter Swirl Brownies	\$12.50/6.25
Chocolate Brownies	\$12.50/6.25
Marble Brownies	\$12.50/6.25
Lemon Bars	\$12.50/6.25
Magic Bars	\$15.75/7.88
Large Marshmallow Krispies	\$12.50/6.25
Turtle Brownie Bar	\$15.75/7.88
Square Petit Fours	\$15.00

Cookies, per dozen

Sugar	\$8.39
Chocolate Chip	\$8.39
Oatmeal Raisin	\$8.39
Peanut Butter Drop	\$8.39
White Chocolate Macadamia	\$8.89

Pizza

Sheet pizza, 24 slice	\$20.50
Sbarro pizza, 8 slice	\$13.00

Toppings: Extra cheese, mushrooms, onions, peppers, sausage, pepperoni, ham and olives.

Each topping on Sheet pizza	\$3.15
Each topping on Sbarro pizza	\$1.75

Finishing Touches (continued)

Ice Cream Sundae Bar

\$5.75

Per person, 25 person minimum

Includes one three gallon tub of ice cream with your choice of vanilla, chocolate or strawberry.

Select 2 sauces from the following:

- Chocolate
- Strawberry
- Pineapple
- Caramel

Select 3 from the following toppings:

- Chopped Nuts
- Sprinkles
- Crushed Oreos
- Cherries
- Granola
- Whipped Topping
- Gummy Bears
- M & M's

Snacks, per person

- Popcorn **\$1.00**
- Potato Chips **\$1.00**
- Pretzels **\$1.00**
- Chips and Salsa **\$1.29**
- Pita Chips with Hummus **\$2.89**
- Mixed Nuts – per pound **\$15.75**
- Granola Bars – each **\$1.25**
- Mini Candy Bars – 3 per person **\$1.00**
- Snack Mix – per pound **\$9.50**

Gourmet Dips/Trays and Displays

Assorted Dips per person

Served with crackers or chips

- Warm Artichoke Dip **\$2.60**
- French Onion Dip **\$1.75**
- Garden Vegetable Dip **\$1.75**
- Ranch Dip **\$1.85**
- Crab Dip **\$2.65**
- Mount Diablo with Tortilla Chips **\$2.65**

Trays and Displays per person

- Crudites and Dip **\$2.60**
- Cheese and Crackers **\$2.60**
- Imported and Specialty Cheese **\$4.00**
- Tortilla Pinwheels, per dozen **\$12.50**
- Tea Sandwiches with assorted fillings:
 - Tuna, Chicken, Egg, and Seafood; per dozen **\$12.50**
- Fresh Seasonal Fruit and Dip **\$3.69**
- Decorated Poached Salmon Serves 15-20 **MARKET**
- Chocolate Fondue with Fruit
 - Minimum service for 25, price per person **\$3.00**
- Mini Bun Sandwiches: per dozen
 - Turkey, Ham, Roast Beef, & Cheese **\$12.50**

Hors D'Oeuvres / Carving Station

The following hors d'oeuvres can be passed on trays or set up stationary buffets depending on the style of your event. Sold by the dozen.

Hot

- Spanakopita **\$14.75**
- Fried Chicken Tenders **\$14.25**
- Coconut Shrimp **\$26.00**
- Chicken Wings **\$15.75**
- Sausage Bites with Champagne Mustard
and White Wine **\$14.75**
- Vegetarian Egg Rolls **\$12.50**
- Stuffed Mushrooms **\$12.50**
- Scallops Wrapped in Bacon **\$15.75**
- Potstickers **\$12.50**
- Mini Lamb Chops **MARKET**
- Chicken Quesadilla Cornucopia **\$18.75**
- Roasted Red Pepper and Gouda Quesadillas **\$15.75**
- Potato Latkes **\$12.50**
- Honey-Ginger Chicken Satay **\$17.75**
- Crab Cakes with Remoulade **MARKET**
- Mini Quiche **\$14.75**
- Brie and Raspberry Puff **\$14.75**
- Meatballs with BBQ, Sweet & Sour
Sauce or Swedish Style **\$12.50**

Hors D'Oeuvres / Carving Station (continued)

Cold

- Vegetarian Sushi Roll **\$18.00**
- California Roll **\$18.00**
- Shrimp Cocktail **MARKET**
- Crenshaw or Cantaloupe Wrapped with Prosciutto **\$15.75**
- Skewered Fruit with Yogurt Dip **\$12.50**
- Smoked Salmon Canape **\$18.75**
- Tomato, Mozzarella, and Basil Crostini **\$16.75**
- Tuscan Bruschetta; per person **\$1.59**
- Curried Chicken Profiterole **\$12.50**
- Signature Artichoke Cups **\$12.50**
- Bleu Cheese and Fig Terrine; per person **\$2.50**

Carving Station, Per Person, 25 Person minimum

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces.

Carving station comes with your choice of:

- Roast Turkey **\$4.99**
- Mustard and Apricot Glazed Ham **\$4.25**
- Roast Pork Loin **\$4.75**
- Roast Tenderloin or Beef **MARKET**
- Top Round of Beef **\$5.50**

Beverages

Hot, Sold by the gallon-

16 servings per gallon

- Freshly brewed coffee; regular and decaf **\$14.50**
- Selection of herbal and black tea **\$12.50**
- Fresh hot apple cider **\$10.50**
- Hot chocolate **\$15.50**

Cold, Sold by the bottle-

- Canned soda **\$1.30**
- Bottled water **\$1.49**
- Milk **\$1.30**
- Bottled Juice **\$1.79**

Punches, Sold by the gallon-

16 servings per gallon

- Lemonade **\$8.50**
- Apple Juice **\$8.00**
- Iced Tea **\$8.50**
- Cranberry Lime punch **\$10.50**
- Citrus punch **\$9.50**
- Cappuccino ice cream punch **\$15.75**

Planning Your Special Event

We pride ourselves on meeting everyone's catering needs. The following steps will help you through the process of organizing your special function.

Booking Your Event

In order to serve you better, we ask that you give advance notice of at least two (2) weeks for functions involving meal service. We will attempt to accommodate you on shorter notice, but menu selections may be limited. Location, date, time, menu and a guaranteed number of guests should be included at the time of booking. An estimated number is acceptable, but a guaranteed number should be submitted at least three (3) days prior to the event. Please contact the Catering Office as soon as possible should expected attendance change.

Catering Office: Phone (607) 777-2925 Fax (607) 777-6344

Menu Selection

We hope that you enjoy our catering guide. We do wish to remind you, however, that this is just a guide and we look forward to working with you to personalize your special menu. Please consult with the catering professionals in our office for assistance.

Confirmation Sheets

You will receive two (2) copies of the Catered Event Form for your function soon after booking your event. Please sign one copy and indicate any changes in the menu, time, number of guests, or location and return the form to the Catering Office along with a copy of your Purchase Order.

Cancellations

There is no liability for functions cancelled three (3) business days prior to their scheduled dates. Cancellations made less than 48 hours before the scheduled date are subject to a service charge.

Planning Your Special Event (continued)

Billing Procedures

The Catering Department will bill you or your department directly within one week after the function date. If you wish, we will charge your event to your Credi Dine account and no invoice will be received. Please indicate which you would prefer at the time of booking. We accept major credit cards.

Miscellaneous Arrangements

All arrangements for extras such as tables, chairs, podiums, coat racks or special equipment can be made through Physical Facilities. The Catering Office (777-2925) will be happy to arrange for flowers or any other special touches you may have in mind.

Alcohol Permit Procedures

Please contact the Catering Office (777-2925) at least 30 business days prior to your event should you decide to have alcohol present at your event. This allows time for us to apply with NYS Liquor Authority.

Linen, Floral and Specialty Equipment

Linens for food and beverage tables are included with your event. Linen will also be placed on dining tables for meal service. If you need additional linens charges may apply. We can also arrange for specialty linen, floral, and equipment for your event. Please discuss with our catering coordinator.

Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones, and antibiotics. Some items may be limited and are based on seasonal availability. Please plan additional charges. Compostable disposable products made from renewable sources can be purchased at an additional charge.