



**SUNY POLYTECHNIC INSTITUTE**





**Welcome to SUNY Polytechnic Institute Catering Services. Our catering team will work in close partnership with you to customize your event, providing the highest level of food quality and service to assure the success of your event.**

**Our philosophy is to provide a meeting and dining environment specialized to meet and exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.**

**Budget permitting, most menu items can be organic and/or sustainable. Please keep in mind that the menu items and services included in this brochure are samples of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offering to meet your needs.**

**We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Sales Coordinator at 315-792-7819 or email us at [corporate\\_events@sunyit.edu](mailto:corporate_events@sunyit.edu)**

**We look forward to serving you.**



**MORNING FARE**



MUFFINS



HASHBROWN  
QUICHE

# MORNING FARE

*Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Freshly Brewed Fair Trade Aspetto Coffee, Aspetto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included.*

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## THE CLASSIC CONTINENTAL

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Seasonal Sliced Fresh Fruit Tray

**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels

Butter, Cream Cheese, and Assorted Jellies

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

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## THE HEALTHY START

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Seasonal Sliced Fresh Fruit Tray

Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola

Multi-Grain Bars and Granola Bars

Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

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## BREAKFAST BUFFET

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Seasonal Sliced Fresh Fruit Tray

**Baker's Choice of Two:** Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Assorted Bagels Home Fries or Lyonnaise Potatoes

**Choose Two:** Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Frizzled Ham

**Choose One:** Spinach Pesto Scrambled Eggs, Scrambled Eggs with Cheddar or Western Scrambled Eggs

**Choose One:** French Toast or Traditional French Toast with Warm Maple Syrup and Melted Butter

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

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## OMELET STATION

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*Upon request, the following items can be added to any of the Morning Fare breakfast menus.*

*These menus are available for groups of 20 or more.*

Fluffy Eggs and Egg Whites, Smoked Ham, Bacon, Pork Sausage Links, Turkey Sausage, Turkey Bacon, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Seasonal Garden Vegetables, Sweet Peppers and Scallions. All will be prepared by one of our talented culinarians.



**À LA CARTE  
SELECTIONS**



BAGELS



BREAKFAST  
PASTRIES

# À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Waited Service is available, upon request.

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## FROM THE SUNRISE BAKERY

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### ASSORTED FRESHLY BAKED MUFFINS:

Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

### ASSORTED BREAKFAST BREADS and COFFEE CAKES

Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake

### ASSORTED DANISH

ASSORTED BAGELS with CREAM CHEESE and JELLIES

### GOURMET DANISH

ASSORTED MINI SCONES

CINNAMON ROLLS

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## MORNING STARTERS

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### INDIVIDUAL ASSORTED YOGURTS

INDIVIDUAL FRUIT YOGURT PARFAITS  
with LOW-FAT GRANOLA

SEASONAL SLICED FRESH FRUIT TRAY

### BREAKFAST SANDWICH

**Choice of One:** Toasted English Muffins, Bagels or Croissants

**Choice of One:** Egg, Egg and Cheese or Egg Whites

**Choice of One:** Pork or Turkey Sausage Patty, Country Ham or Bacon

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## ADD ON MORNING STARTERS

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The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. These menus are available for groups of 20 or more.

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HOME FRIES with CARAMELIZED ONIONS

ROASTED SWEET POTATOES

SCRAMBLED EGGS

MUSHROOM CHEESE STRATA

HAM and POTATO FRITTATA

CHEESE or FRUIT BLINTZ served with SOUR CREAM



## BEVERAGE SERVICE



ORANGE JUICE



WATER

# BEVERAGE SERVICE

*High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided.*

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## MORNING COFFEE AND TEA SERVICE

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Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

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## HOT BEVERAGES

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*16 servings per gallon*

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Freshly Brewed Fair Trade Aspetto Coffee and Decaffeinated Coffee  
Freshly Brewed Fair Trade Flavoured Aspetto Coffee and Decaffeinated Coffee  
Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea  
with Hot Water

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## COLD BEVERAGES

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*16 servings per gallon*

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Orange Juice  
Cranberry Juice  
Apple Juice  
Raspberry Iced Tea  
Pink Lemonade  
Orange Blossom Punch  
Apple Cider  
Canned Soda  
Bottled Water

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## CANNED AND BOTTLED BEVERAGES

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Bottled Fruit Juice: Apple, Orange, and Cranberry  
Bottled Water  
Assorted Canned Pepsi Soft Drinks, Regular and Diet or Bottled Water

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**ALL DAY AT  
SUNY POLY**



DANISH



SEASONAL FRESH  
CUBED FRUIT

# ALL DAY AT SUNY POLY

*Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. These menus are available for groups of 15 or more.*

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## CLASSIC CONTINENTAL BREAKFAST

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**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies  
Chilled Bottled Orange Juice and Apple, Cranberry and Bottled Water Juice  
Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee, and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Numi Tea with Hot Water

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## MID-MORNING BREAK

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Refresh Coffee Service  
Seasonal Sliced Fresh Fruit Tray  
Assorted Granola Bars  
Assorted Canned Pepsi Soft Drinks, Regular and Diet or Bottled Water

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## LUNCH BUFFET

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Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef's featured recommendations.

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## AFTERNOON SNACK

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**Choose Two:** Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes  
Assorted Canned Pepsi Soft Drinks, Regular and Diet or Bottled Water



**GRAB-AND-GO  
BOXED SALADS**



CHICKEN SALAD



CAESAR SALAD

# GRAB-AND-GO BOXED SALADS

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## SIGNATURE SALADS

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*All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included; eco-friendly serviceware and china are also available upon request. Services include delivery, linen-draped service tables, set up and clean up. 5 Guest Minimum per Menu Selection.*

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### CAESAR SALAD

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing

*Add Grilled Breast of Chicken*

*Add Grilled Marinated Steak*

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### COBB SALAD

Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing

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### GREEK SALAD 🇬🇷

Mixed Greens with Kalamata Olives, Ripe Tomatoes, and Feta Cheese drizzled with a Lite Vinaigrette

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### TRIO-SALAD COMBO

Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

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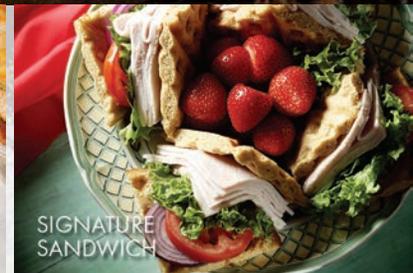
### ANTIPASTO SALAD

A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus

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**GRAB-AND-GO  
BOXED SANDWICHES**



# GRAB-AND-GO BOXED SANDWICHES

*All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Large Cookie or Brownie, and a Bottled Pepsi Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included; eco-friendly serviceware and china are also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 3 Guest Minimum per Menu Selection.*

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## SIGNATURE SANDWICHES

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### SPICY ITALIAN BAGUETTE

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

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### TURKEY and SHARP CHEDDAR

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

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### TWISTED BEEF & HORSERADISH WRAP

Roasted Beef with Caramelized Red Onions, Horseradish Sauce, Spring Mix and Tomato wrapped in a Whole Grain Wrap

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### GRILLED TUSCAN CHICKEN BREAST

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

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### BUFFALO CHICKEN WRAP

Chicken Strips Tossed in Buffalo Sauce, Tomatoes, Lettuce and Bleu Cheese Dressing in a Tortilla Wrap

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### THE LIGHTER CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine Lettuce, Baked Croutons, Parmesan Cheese and Low-Fat Caesar Dressing served in a Flour Tortilla

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## VEGETARIAN SANDWICHES

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### HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP

Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in a Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

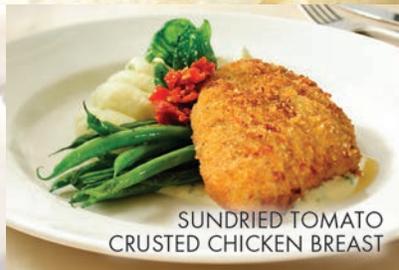
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### PORTOBELLO RUSTICO

Roasted Balsamic Portobello with Fresh Mozzarella, Roasted Tomato Salsa, Baby Spinach and Tomato on a Multigrain Roll



**SERVED LUNCHEONS  
AND DINNERS**



# SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include delivery, linen on guest tables, set up and clean up.

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## POULTRY

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### SESAME CHICKEN BREAST

Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

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### SUNDRIED TOMATO CRUSTED CHICKEN BREAST

Crispy Panko Coated Chicken Breast Pan Fried with savory bits of Sundried Tomato

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### ROASTED CHICKEN FLORENTINE

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

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### APRICOT and GOAT CHEESE CHICKEN BREAST

Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

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### ZIA'S NUTTY CHICKEN

Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

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## BEEF AND PORK

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### BRAISED SHORT RIBS

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

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### BEEF TENDERLOIN BOLOGNESE

Succulent Grilled Tenderloin Steaks served with a Basil Tomato Bolognese Sauce.

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### BOURBON & BROWN SUGAR FLANK STEAK

Flank Steak Marinated in Bourbon, Brown Sugar, Mustard and Soy Sauce, then Grilled.

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### PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS

Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade

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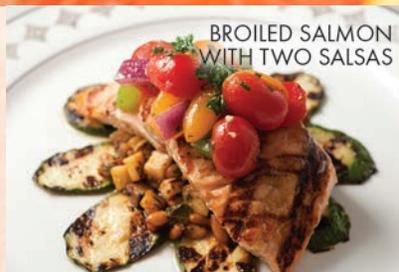
### ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE

Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

continued on next page >



**SERVED LUNCHEONS  
AND DINNERS**



# SERVED LUNCHEONS AND DINNERS (continued)

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## LAMB

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### ROASTED ROSEMARY RACK of LAMB with RED WINE SAUCE

Delectable Lamb Medallions Roasted until tender with Fresh Rosemary and Garlic served with a Red Wine Sauce

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## COMBINATION PLATE

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### GRILLED BEEF TENDERLOIN & MARYLAND STYLE CRAB CAKE

A Wonderful Mixed Grill of Beef Tenderloin & Crab Cake served with a Stone Ground Mustard Sauce

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## SEAFOOD

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### SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS

Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

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### BLACKENED COD with SALSA VERDE

Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and Crisp Tortilla Chips

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### BROILED SALMON with TWO SALSAS

Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

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### PANKO CRUSTED SALMON W/ PINEAPPLE GLAZE

Salmon Fillet Coated with Japanese Bread Crumbs, Topped with Pineapple Glaze

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### GARLIC SHRIMP SKEWERS

Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

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## VEGETARIAN

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### CHEVRE, ORZO and BASIL STUFFED PORTOBELLO

Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil

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### SPAGHETTI SQUASH

Spaghetti Squash with Sofrito and Vegan Pinto Beans

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### PORTOBELLO MUSHROOM NAPOLEON

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

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### EGGPLANT ROULADE with WILD MUSHROOMS and TOFU

Eggplant Roulade stuffed with Wild Mushrooms and Tofu, served with Roasted Plum Tomato Sauce and Grilled Polenta

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**ENTRÉE  
ACCOMPANIMENTS**



ROASTED ROOT  
VEGETABLES



PEAR AND FRESH  
SPINACH SALAD

# ENTRÉE ACCOMPANIMENTS

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## SALADS AND STARTERS

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Market House Salad with Homemade Croutons and Balsamic Vinaigrette  
Iceberg Wedge with Maytag Blue Cheese  
Caesar Salad with Homemade Croutons  
Tomato And Fresh Mozzarella Salad  
Pear and Fresh Spinach Salad with Cranberry Dressing  
Caesar Salad  
Greek Salad with Feta Cheese and Balsamic Vinaigrette

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## ACCOMPANIMENTS

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### **Choice of One:**

Glazed Carrots  
Fresh Green Beans and Carrot Medley  
Fresh Green Beans  
Grilled Balsamic Zucchini  
Broccoli with Sautéed Carrots  
Herb Crusted Broiled Tomato  
Roasted Root Vegetables  
Sautéed Mushrooms  
Fresh Spinach and Garlic Sauté  
Julienne of Carrots and Fennel with Pearl Onions  
Roasted Fresh Seasonal Asparagus  
Chef's Choice of Seasonal Vegetables

### **Choice of One:**

Horseradish Mashed Potatoes  
Caramelized Onion Mashed Potatoes  
Mashed Sweet Potatoes  
Oven-Herbed Roasted Potatoes  
Oven-Roasted Sweet Potatoes  
Three Cheese Gratin Potatoes  
O'Brien Potatoes  
Roasted Fingerling Potatoes  
Israeli Couscous  
Basil Orzo  
Ginger Jasmine Rice  
Lemon Rice  
Black Beans and Rice  
Vegetable Risotto  
Chef's Choice of Side Pairing

## DESSERTS

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Old Fashioned Chocolate Layer Cake  
Traditional Cheesecake with Fresh Seasonal Berries  
Chocolate Molten Cake  
Assorted Cup Cakes  
Cora's Red Velvet Cake

### **Additional Options:**

Apple Caramel Bread Pudding  
Tropical Fruit Napoleon  
Designer Key Lime Pie  
Chocolate Almond Ganache Cake  
White Chocolate Raspberry Crème Brûlée



## **SPECIALTY BUFFETS**

LITTLE ITALY



BACKYARD COOK OUT



# SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. These menus are available for groups of 15 or more.

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## WILD CAT DELI BUFFET

**Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Assorted Breads and Rolls

Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami

Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard

Assorted Individual Bags of Chips

Assorted Cookies, Bars or Brownies

Freshly Brewed Iced Tea

\*Add Soup du jour with Crackers for an additional \$1.99 per guest

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## THE TRIO BUFFET

Soup du jour with Crackers

**Choice of Two Side Salads:** Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips

**Assorted Sandwich Platter to include Choice of Three Sandwiches:**

**Spicy Italian Baguette** - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

**Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

**Smoked Turkey Breast and Brie** - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

**Roast Beef and Cheddar** - Horseradish Cream Spread on a Ciabatta Roll

**Grilled Tuscan Chicken Breast** - Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars

Assorted Canned Soft Drinks, Regular and Diet, or Bottled Water

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## OLD FASHIONED BBQ

Seasonal Fresh Fruit Salad

Roasted Vegetable Bow Tie Pasta Salad

Country Potato Salad

Cornbread

Ranch-Style Baked Beans

Barbecued Chicken

Barbecued Beef Brisket

Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars

Freshly Brewed Iced Tea and Lemonade

\* Add a chef for BBQs held outside, weather permitting

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## BACKYARD COOK OUT

Country Potato Salad and Cole Slaw

Potato Chips

Ranch-Style Baked Beans

Hamburger and Hot Dog Buns to include Whole Wheat

Grilled Hamburgers, Veggie Burgers and Grilled Hot Dogs

Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions

Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Assorted Canned Soft Drinks, Regular and Diet, or Bottled Water

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## LITTLE ITALY

Antipasto Platter

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Sautéed Fresh Zucchini

Pasta Bar with Cheese Tortellini and Penne Pasta

Marinara Sauce and Pesto Cream Sauce

Home-Style Meatballs in Marinara Sauce or Traditional

Chicken Cacciatore

Sweet Italian Sausage W/ Peppers & Onions

Parmesan Cheese

Tiramisu or Mini Cannolis

Assorted Bottled Soft Drinks, Regular and Diet, or Bottled Water

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**BUILD YOUR  
OWN BUFFET**

LEMON PARMESAN CHICKEN



BARBECUED SHRIMP WITH  
BACON-CHEDDAR GRITS



# BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Three Accompaniments, One Dessert and Two Beverages. These menus are available for groups of 15 or more. Add an additional Entrée for \$3.95 per guest.

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## SALADS

### **Choose One Salad from the Following:**

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing  
Greek Salad  
Caesar Salad  
Includes Assorted Dinner Rolls with Butter

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## ENTRÉES

### POULTRY

Chicken Marsala  
Lemon Parmesan Chicken with White Wine Chive Sauce  
Apricot Glazed Roasted Turkey

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### BEEF

Braised Beef Sicilian  
Caramelized Onion Meatloaf  
Beef Stroganoff

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### PORK

Mustard Herb Pork Loin  
Asian Marinated Pork Loin with Honey and Soy Glaze

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### SEAFOOD

Broiled Salmon with Dill Butter  
Citrus Crusted Baked Tilapia  
Barbecued Shrimp with Bacon-Cheddar Grits

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### VEGETARIAN

Vegetarian Lasagna  
Stuffed Peppers with Herbed Tomato Sauce  
Balsamic Marinated Portobello Mushrooms

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## ACCOMPANIMENTS

### **Choose One from the Following:**

Oven-Roasted Herbed Potatoes  
Garlic-Mashed New Potatoes  
Golden Rice Pilaf  
Vodka Riggies

### **Choose One from the Following:**

Fresh Roasted Vegetable Medley  
Lemon Garlic Broccoli  
Sautéed Zucchini  
Glazed Carrots  
Fresh Green Beans  
Variety of Seasonal Vegetables

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## DESSERTS

### **Choose One Dessert from the Following:**

Chocolate Layer Cake  
Chocolate Mousse  
Cora's Red Velvet Cake  
Apple Crisp  
Assorted Cupcakes  
Assorted Cookies and Brownies  
Fruit Of The Forest Pie

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## BEVERAGES

Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

### **Choose Two from the Following:**

Iced Water Station, Lemonade or Freshly Brewed Iced Tea



**HOT  
HORS D'OEUVRES**



GATOR  
CAKES



GRILLED JERK  
CHICKEN  
SKEWERS

# HOT HORS D'OEUVRES

## From Platters to Passed

*High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Waited Service is available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 50 pieces.*

### CHICKEN

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GATOR CAKES with BAYOU RÉMOULADE SAUCE

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GRILLED JERK CHICKEN SKEWERS with BANANA MANGO KETCHUP

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CHIPOTLE MAPLE BACON-WRAPPED CHICKEN

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COCONUT CHICKEN with ORANGE DIPPING SAUCE

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GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE **GF**

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CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE

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### PORK

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PORK POT STICKERS with GARLIC SOY SAUCE

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MINI HAM BISCUITS with MUSTARD SAUCE

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SAUSAGE BITES with WHITE WINE and DIJON MUSTARD

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MAPLE-GLAZED APPLE RUMAKI

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HAM and CHEESE PINWHEELS

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SAUSAGE-STUFFED MUSHROOMS

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continued on next page >



**HOT  
HORS D'OEUVRES**



# H O T H O R S D ' O E U V R E S (continued)

## SEAFOOD

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BACON-WRAPPED SCALLOPS

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MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE

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TUXEDO SHRIMP with DIABLO SAUCE **GF**

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## BEEF

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CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

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MINI COCKTAIL MEATBALLS:

*Choice of Swedish, Barbecue or Sweet & Sour*

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BEEF SATAY with SWEET & SPICY SAUCE

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CHIMICHURRI BEEF SKEWER **GF**

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GROUND BEEF SAMOSAS

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## VEGETARIAN

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SPANAKOPITA **V**

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ONION and SMOKED GOUDA QUESADILLA **V**

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VEGETABLE PAKORAS **V VG**

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MINI EGGPLANT PARMESAN with SMOKED CHUTNEY **V**

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**COLD  
HORS D'OEUVRES**



FRUITY FETA BRUSCHETTA



CORN BLINI

# COLD HORS D'OEUVRES

*High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Waited or butlered service is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 50 pieces.*

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## ASSORTED FINGER SANDWICHES

*Choose up to three from the following:*

Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Bread

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SHRIMP COCKTAIL with CAJUN RÉMOULADE and  
COCKTAIL SAUCE **GF**

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PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE **GF**

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ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA

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FRUITY FETA BRUSCHETTA **V**

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MINI CURRIED CHICKEN TART

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CORN BLINI with SMOKED SALMON and CHIVE BUTTER

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PACIFIC SHRIMP COCKTAIL

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CROSTINI with SPICY MANGO SHRIMP SALSA **V**

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**GOURMET DIPS  
AND MORE**



SPINACH ARTICHOKE DIP



FARM  
FRESH  
CRUDITÉS

# GOURMET DIPS AND MORE

*High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up.*

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## HOT DIPS

*Sold per guest*

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

Spinach and Crab Dip with Baguette Rounds

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## COLD DIPS

*Sold per guest*

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips

Shrimp Dip with Pita Chips and Tortilla Chips

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## COLD DISPLAYS

*Sold per guest*

Farm Fresh Crudité's with Ranch Dip

Seasonal Sliced Fresh Fruit Tray

Domestic Cheeses with Crackers

Artisan Cheese with Crackers and Baguette Rounds

Antipasto Platter with Crackers or Baguette Rounds

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## SAVORY CHEESECAKES

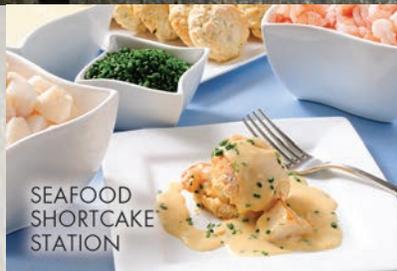
*Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.*

Roasted Vegetable Cheesecake - serves 15 - 20 guests

Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests



**SPECIALTY AND  
CARVING STATIONS**



SEAFOOD  
SHORTCAKE  
STATION



LOBSTER  
SMALL PLATE

# SPECIALTY AND CARVING STATIONS

*High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!*

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## **FAJITA SMALL PLATE STATION**

Classic Chicken, Beef or Veggie Fajitas accompanied with Mexican Rice, Refried Beans, House Fried Tortilla Chips and appropriate Toppings

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## **SEAFOOD SHORTCAKE SMALL PLATE STATION**

Homemade Biscuit stuffed with tender steamed Shrimp and Scallops in a creamy Tomato Cayenne Sauce

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## **CARVING STATIONS**

*Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls.*

Roast Breast of Turkey with Cranberry and Orange Compote  
and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone  
Ground Mustard Sauce

Mustard Apricot Glazed Ham with Honey Mustard Sauce

Roast Pork Loin with Chipotle Mayonnaise



**SWEET AND SALTY**



LUSCIOUS  
LEMON BAR



OOEY GOOEY  
PUMPKIN SQUARE

# SWEET AND SALTY

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## ASSORTED HOME-STYLE COOKIES

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips

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## BROWNIES

Cream Cheese, Plain, Blondie, Fudge or M&M's

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## GOURMET DESSERT BARS

Linzi Bar, Luscious Lemon Bar, Ooey Goey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Goey Chocolate Peanut Butter Bar or Chocolate Chess Bar

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## ASSORTED MINI PETIT FOURS, CHEESECAKES AND PASTRIES

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## ASSORTED MINI CANDY BARS

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## MULTI-GRAIN BARS and GRANOLA BARS

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## INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

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## MIXED NUTS with or without PEANUTS

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## TRAIL MIX

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## DECORATED SHEET CAKES

Full    Half    Quartered  
Single    or Double Layer

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## CHEESECAKE STATION

N.Y. Style Cheesecake topped with your choice of Fresh Strawberries, Caramelized Apples, Fresh Blueberries, Peppermint Crunch and your favorite Sauces

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## ICE CREAM SUNDAE BAR

*45 guest minimum*

**Choice of Ice Cream Flavors (One per 45 guests):** Chocolate, Vanilla, Strawberry and Local Favorite

**Choice of Two Sauces:** Chocolate, Strawberry or Butterscotch

**Choice of Three Toppings:** Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&M's. Maraschino Cherries and Whipped Topping are included.



**ALCOHOLIC  
BEVERAGES**

BEER



WINE



# ALCOHOLIC BEVERAGES

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## **BEER AND WINE BAR**

If you wish to have a Beer and Wine Bar at your event, please let us know in advance. A permit charge of \$75.00 will apply. Bartender Service is available at a rate of \$25.00/hour. A two-hour minimum is required. One bartender recommended for every 75-100 guests.

## **ALCOHOL PROCEDURE AND POLICY**

All beverages are to remain within the facility. Beverages not consumed will remain the property of Sodexo, in accordance with the laws of New York State.

It is the policy of SUNY Poly that no alcoholic beverages are brought on the premises for consumption without written permission. An alcohol permit is required on campus. To obtain a permit, please contact Connie Castellano, 315-792-7819. Sodexo and SUNY Poly, reserve the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serv Safe Training Program for Service.



**PLANNING YOUR SPECIAL EVENT  
WITH FLAVOURS BY SODEXO**

# PLANNING YOUR SPECIAL EVENT WITH FLAVOURS BY SODEXO

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**Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!**

**Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.**

**Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!**

## **How to contact Flavours by Sodexo**

When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it's a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It's easy to get in touch with Flavours by Sodexo about your catering needs. The first step in making arrangements is to contact SUNY Poly's Conference Director, Connie Castellano at 315-792-7819.

## **Event Location Reservation**

You must make arrangements to secure a location for your event. Whether your event will be taking place on or off the campus, you will need to officially "reserve" the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact SUNY Poly's Conference Director, Connie Castellano at 315-792-7819.

## **Event Tables, Chairs & Other Equipment**

You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact SUNY Poly's Conference Director, Connie Castellano at 315-792-7819.

## **Event Confirmation & Guarantees**

No less than 14 days from the scheduled catered event, you must sign a Catering Event Order. You will also be asked to provide us with a "final" number of guests that will attend your event; the "estimated" number will be used if you don't know the "final" number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

## **Event Changes & Cancellations**

No less than 7 days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

## **Event Payment**

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts.

### **If your group is not affiliated with SUNY Poly:**

- A deposit of 75% is required two weeks prior to your scheduled event with the balance due on the day of the event.
- An administrative fee 15% will be added to your bill.
- Sales tax of 8.75% will be added to your bill.

### **If you are a tax-exempt organization:**

- You must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

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## Delivery Fees

There is no delivery fee for catering services held within SUNY Poly Campus Grounds. Deliveries outside the Campus will be subject to a \$50 or 10% delivery fee, whichever is greater, and not to exceed \$150.00.

## Service Staff and Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guest. Served meals are priced on an individual basis.

### The charge for each staff member is:

Attendants/Waitstaff	\$20 per hour (minimum 3 hours)
Station Chefs	\$25 per hour (minimum 2 hours)
Bartenders	\$25 per hour (minimum 2 hours)

## Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment and china may need to be rented at an additional charge.

## China Charges

We provide high quality plastic products or eco-friendly serviceware unless otherwise requested. We offer china service for any event at an additional charge.

Full Meal Service and Silverware	\$1.35 per guest
Coffee or Beverage China Service	\$1.10 per guest
Full Bar Glass Service	\$1.25 per guest
Reception China and Silverware	\$1.25 per guest
Eco-friendly	\$1.25 per guest

## Floral Charges

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

## Linens and Skirting

We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$2.25 price fee for each tablecloth. Other tables may be skirted and covered at \$2.25 price per tablecloth and \$3.00 per skirt. Drop cloths that are 90 x 156 for 8-foot or 90 x 132 for 6-foot tables are available at \$2.25 per drop cloth. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table that does not exceed one inch in thickness. We can also provide napkins to meet your color scheme for \$0.35 each. Specialty linens are available upon request for an additional charge.

## Food Removal Policy

Due to health regulations, it is the policy of Sodexo that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

## Alcohol Policy

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

## Alcohol Service/Policy

A full bar setup (if liquor is planned) at a dinner or reception is dollar amount per person/guest. All necessary bar items, except the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply.

We recommend at least one bartender for every 75 -100 guests for Beer and Wine service.

### The charge for each bartender is:

Bartenders	\$25 per hour (minimum 4 hours)
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