

Keuka College



Conference Catering GUIDE

Prices effective July 1, 2009 - June 30, 2010





Our Menu



WELCOME LETTER

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Welcome

Welcome to Sodexo Catering Services at Keuka College. Whether you're planning a lunch for two or a dinner for 300, we can provide everything you need. We hope this guide is a resource for all your event planning needs. For those extra special events, we'll be happy to help you design a custom menu. Please call the Catering Office at 279-5461 if you have any questions. We look forward to serving you!

Room Reservations:

First contact Conference Services at (315)-279-5289 or conferences@keuka.edu to reserve your room and request specific room set ups or equipment needs

Booking your event:

Then contact our Catering Department at (315) 279-5380 to book your event as far in advance as possible. A confirmation sheet will be sent to you shortly after you book your event. A final menu is required fourteen days before your event. Your guaranteed number of guests is required seven days prior to your event. All billing changes must be made prior to 48 hours before your event. If significant changes occur last minute we will make every effort to accommodate you, however, some changes to service may be necessary. Our catering staff will work closely with you to ensure that your event is a success.

Special Dietary Needs:

We are happy to accommodate any special dietary needs. Please advise us when you book your event.

Linen:

We will provide linens and skirting for the food and beverage tables. If you would like linen for additional tables, such as registration, seating or display tables they can be acquired for an additional fee. A replacement fee will be charged for all service ware and linen damaged or lost by the client or their guests during an event or prior to its return to the caterer.

Centerpieces:

Dining services is happy to assist you in providing centerpieces for your event. We welcome the opportunity to accommodate any centerpieces you may have, or may order in to our event setup. Flowers may be delivered to the Geiser Dining Hall. Our catering staff will work closely with you to ensure your event success.

Delivery Fees & Special Locations:

There will be a \$6.00 delivery fee added to the cost of any Keuka College departmental event taking place on campus outside the Geiser Dining Hall. Third party delivery fee is \$20.00 outside the Geiser Dining Hall. Please note that there may be an additional fee for delivery to some special locations due to logistical and labor challenges

Taxes and Service Charges:

All third party non school affiliated events are subject to 8% sales tax and 18% service charge. Sales tax cannot be waived without documentation of your tax exempt status. This should be presented when booking your event.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs

Campus Continental \$7.20/person

Coffee/tea service, assorted juice, bagels with cream cheese, butter and jam, sliced fresh fruit and an assortment of cinnamon rolls, muffins, scones and pastries

Cayuga Lake Breakfast Buffet \$7.75/person

Scrambled eggs, choice of ham, bacon or sausage, French toast & syrup, home fried potatoes, assorted juice and coffee/tea service

Seneca Lake Continental \$6.75/person

Coffee/tea service, assorted juice, sliced fresh fruit, muffins, scones and pastries

Point Neamo Brunch Buffet \$14.25/person

Scrambled eggs, choice of two meats: ham, bacon or sausage, French toast & syrup, home fried potatoes, bagels with cream cheese, butter and jam, sliced fresh fruit, pastries, assorted juice and coffee/tea service

New York Breakfast \$6.10/person

Coffee/tea service, assorted juice, bagels with cream cheese, butter and jam, muffins, scones and pastries

Keuka Lake Continental \$4.90/person

Coffee/tea service, assorted juice, muffins and pastries

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

Sunrise Essentials \$3.60/person

Coffee/tea service, assorted juice and water on ice

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

BAKERY A LA CARTE

- Bagels with condiments \$1.55
- Doughnuts \$.75
- Donut holes (doz) \$2.85
- Croissants \$1.65
- Cinnamon rolls \$1.85
- Scones \$1.75
- Assorted Fruit Breads \$1.55
- Assorted muffins \$1.30
- Granola bars \$.70
- Pound cake \$.95
- Cereal bars \$.75
- Yogurt (8oz) \$1.65
- Granola & Yogurt \$2.80
- Fresh Whole Fruit \$1.25
- Fresh Sliced Fruit \$1.75

BEVERAGES

- Canned soft drinks \$1.65
- Bottled juice \$1.60
- Bottled water \$1.50
- Fresh brewed coffee \$1.55
- Fresh brewed decaffeinated coffee \$1.55
- Flavored Coffee \$1.80
- Hot tea (regular and decaffeinated) \$1.55
- Hot chocolate \$1.55
- V-8 juice \$1.95
- Bottled Milk \$1.65
- Gatorade \$1.80

B R E A K F A S T



SALADS, SANDWICHES & WRAPS

Perfect for groups on the go and informal meetings.
Includes a choice of canned soda, iced tea or lemonade

CHICKEN CAESAR SALAD

\$11.65/person

Grilled boneless chicken over romaine lettuce with croutons, shredded parmesan cheese and classic Caesar dressing. Served with fresh fruit salad, rolls and cookies

TRADITIONAL SANDWICHES

\$9.05/person

Choice of turkey, ham, roast beef or tuna salad, American, Swiss or provolone cheese on your choice of Kaiser roll, whole wheat or potato bread. Served with fresh fruit, potato chips, pickles and cookies

GRILLED CHICKEN SALAD

\$11.65/person

Boneless chicken over mixed greens with vegetable garnishes and your choice of dressing. Served with a fresh fruit salad, rolls and cookies

THE WRAP PLATTER

\$9.20/person

Choice of three: ham, turkey, roast beef, tuna salad, grilled chicken, buffalo chicken, chicken caesar or vegetarian. Served with fresh fruit or pasta salad, potato chips and cookies

THE BROWN DERBY COBB SALAD

\$11.90/person

Diced turkey, bacon, cucumber, tomato, avocado, scallion, egg and bleu cheese crumbles over mixed greens and your choice of dressing. Includes fresh fruit salad, rolls and cookies

MEDITERRANEAN GREEK SALAD

\$11.65/person

Feta cheese, olives, tomato, roasted red pepper and red onion over mixed greens. Accompanied with pita and hummus. Includes fresh fruit salad, rolls and cookies

SALADS,
SANDWICHES & WRAPS



PLATED & BUFFET LUNCHES

Plated lunches include mixed green salad, rolls, a starch, a vegetable, dessert, iced water, coffee/tea service and choice of lemonade or iced tea.

CHICKEN MARSALA \$10.65/person
Sautéed with mushrooms in a Marsala Wine Sauce

CHICKEN SCALOPPINI \$11.35/person
Egg battered and pan fried with lemon butter

ROAST SIRLOIN OF BEEF \$14.75/person
Thinly sliced with Cabernet Demi-Glace Sauce

ATLANTIC SALMON \$12.15/person
Served with Dill Beurre Blanc Sauce

ROAST PORK LOIN \$11.35/person
With natural juices and apple chutney

PASTA PRIMAVERA \$9.05/person
Penne pasta tossed with seasonal vegetables and Alfredo sauce

STARCH (choose one)
Baked Potatoes
Garlic Mashed Potatoes
Rice Pilaf

VEGETABLES (choose one)
Ginger Glazed Carrots
Green Beans Almandine
California Vegetable Melange

DESSERTS (choose one)
Apple Cobbler
Lemon Layer Cake
Strawberry Parfait
Cheesecake with strawberries
Carrot Cake
Chocolate Mousse

FINGER LAKES DELI BUFFET \$10.25/person

Sliced turkey, ham and roast beef, American, Swiss and provolone cheeses. Kaiser rolls and assorted breads. Green leaf lettuce, sliced tomatoes, and sliced red onion. pickles, condiments and cookies. Choice of fruit salad, pasta salad or potato salad. pickles, condiments, cookies and canned soda

ADD HOMEMADE SOUP \$2.50/person

ITALIAN BUFFET \$12.45/person

Caesar salad, garlic bread sticks, meatballs and Italian cookies
Choice of two:
Pasta Primavera, Penne Marinara, Stuffed Shells or Lasagna
Includes rolls, coffee/tea, iced tea or lemonade

SALAD BAR \$10.25/person

Home made soup and seasonal fresh salads with an array of vegetable garnishes, dressings and accompaniments.
Includes rolls, coffee/tea, iced tea or lemonade

PLATED & BUFFET LUNCHES



PLATED DINNERS

All dinners include mixed green salad, rolls, a starch, a vegetable, dessert, iced water, coffee/tea service and iced tea or lemonade.

ENTRÉE

TOP ROUND OF BEEF \$15.25/person
Sliced with Mushroom Bordelaise & Horseradish Sauce

NEW YORK STRIP STEAK \$19.40/person
Charbroiled 12oz. Sirloin strip

PRIME RIB OF BEEF \$22.50/person
Slow roasted 12 oz cut served with Jus Lie

CHICKEN MARSALA \$15.25/person
Sautéed with mushrooms in a Marsala Wine Sauce

STUFFED CHICKEN BREAST \$15.25/person
Artichoke hearts, roasted peppers & cheese with a Poulet Sauce

CHICKEN PARMESEAN \$16.00/person
Breaded chicken baked with mozzarella cheese and Marinara Sauce

ROAST TURKEY \$13.10/person
Traditional bread dressing, cranberry sauce and gravy

PASTA PRIMAVERA \$14.00/person
Penne pasta tossed with seasonal vegetables and Alfredo Sauce

FETTUCCINE CARBONARA \$15.25/person
Prosciutto and garden peas tossed in a rich garlic cream sauce

ROAST PORK LOIN \$15.25/person
Seasoned with garlic and rosemary

BROILED TILAPIA \$15.50/person
Complemented with a Mango Pineapple Salsa

ALANTIC SALMON \$16.50/person
Served with Dill Beurre Blanc Sauce

STARCH (choose one)

Baked Potatoes
Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Rice Pilaf
Penne Marinara
Risotto

VEGETABLES (choose one)

Broccoli Spears
Ginger Glazed Carrots
Mexican Corn
Green Beans Almandine
California Vegetable Mélange
Medley of Zucchini & Peppers

DESSERTS (choose one)

Strawberry Parfait
Chocolate Parfait
Chocolate Layer Cake
Lemon Layer Cake
Cheesecake with Strawberries
Apple Cobbler
Carrot Cake

PLATED DINNERS



DINNER BUFFETS

Each buffet is comprised of two entrees, a starch, a vegetable, dessert, iced water, mixed greens salad, rolls and butter, coffee/tea service and choice of iced tea or lemonade

ENTREES (choose two)

ROAST TOP ROUND OF BEEF

Served with Au Jus and Horseradish sauce

CHICKEN MARSALA

Sautéed with mushrooms in a Marsala Wine Sauce

GRILLED CHICKEN BREAST

Choose from Wild mushroom, Lemon or Provencal

CHICKEN PARMESAN

Breaded chicken cutlet baked with Marinara Sauce and mozzarella cheese

BROILED TILAPIA

Complemented with a Mango Pineapple Salsa

SEAFOOD STUFFED SOLE

Filled with crab & shrimp complemented with Sauce Americaine

ROAST PORK LOIN

Seasoned with garlic and rosemary

PASTA PRIMAVERA

Penne pasta tossed with seasonal vegetables and Alfredo Sauce

BAKED LASAGNA

Layered with mozzarella, ricotta and Bolognese Sauce

VEGETABLE LASAGNA

Vegetables layered with mozzarella and ricotta cheeses & finished with parmesan cream sauce

STARCH (choose one)

Baked Potatoes

Garlic Mashed Potatoes

Oven Roasted Potatoes

Rice Pilaf

Risotto

Penne Pasta Marinara

VEGETABLES (choose one)

Broccoli Spears

Ginger Glazed Carrots

Mexican Corn

Green Beans Almandine

California Vegetable Melange

Medley of Zucchini & Peppers

DESSERTS (choose one)

Apple Cobbler

Chocolate Layer Cake

Lemon Layer Cake

Strawberry Parfait

Chocolate Parfait

Cheesecake with strawberries

Carrot Cake

Chocolate Mousse

\$15.40/person

DINNER BUFFETS



PICNIC FEASTS

Price includes paper service. On site Grill Chef available \$75.00 per event. All outdoor picnics will need a back-up location in case of severe weather.

BACK YARD BBQ \$10.45/person

Hamburgers, hot dogs, veggie burgers, sliced cheese, potato salad, macaroni salad, baked beans, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, lemonade or iced tea

KEUKA COOKOUT \$13.25/person

St. Louis Style Ribs, Cornell Chicken, corn on the cob, baked beans, potato salad, pasta salad, corn bread, cookies, brownies, lemonade or iced tea

PICNIC BOXED LUNCH \$8.10/person

Choice of sandwich or wrap with either turkey, ham or roast beef, American, Swiss or provolone cheese. Served with fresh fruit, bag of chips, cookies and canned soda or water in a box ready to go

SUPER SUBMARINE \$59.50(serves 18)

Three foot sub roll with your choice of turkey, ham, roast beef or tuna salad, American, Swiss or provolone cheese, lettuce and tomatoes Includes potato chips, cookies lemonade or iced tea

* Make your picnic packages vegetarian friendly by adding Garden Burgers or Not Dogs at no extra charge

P I C N I C F E A S T S



SWEETS & SNACK BREAKS

AFTERNOON ESSENTIALS

\$3.60/person

Coffee/tea service and bottled water or juice on ice

CLASSIC COOKIE BREAK

\$3.80/person

Canned soda or bottled water and a platter of assorted cookies

KEUKA SNACK ATTACK

\$4.65/person

Canned soda or bottled water, assorted chips, pretzels and assorted candy

FINGER LAKES REFRESHER

\$5.70/person

Canned soda or bottled water, fresh sliced fruit platter and cookies

ICE CREAM SOCIAL

\$4.65/person

Chocolate and vanilla ice creams, chocolate and caramel syrups, whipped topping, cherries and sprinkles

SUPER SOCIAL

\$5.50/person

Add chocolate chips, marshmallows, nuts, hot fudge, strawberries, blueberries crushed oreo cookies and ice cream cones to above

HOMEBAKED COOKIES \$.60 ea

BY THE DOZEN \$5.60

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Chocolate Chocolate Chip, Carnival, Old Fashioned Sugar

DESSERT BARS \$.95 ea

BY THE DOZEN \$7.95

Brownies, Marble Brownies, Lemon Bars, Oreo Dream, Seven Layer, Smores, Marshmallow Krispies, Raspberry Ribbons, Turtle Brownies, Blondies

SWEET & SNACK BREAKS



RECEPTIONS

TRUSTEE RECEPTION \$9.30/person

International Cheese Display with crackers
& crostini
Chicken Teriyaki Skewers
Petite Egg Rolls with plum dipping sauce
Vegetable Crudities with dipping sauce
Fruit Punch with citrus wheels

PRESIDENTIAL RECEPTION \$6.20/person

Domestic Cheese Board with crackers
& crostini
Fresh Fruit Tray with yogurt dip
Vegetable Crudities with dipping sauce
Fruit Punch with citrus wheels

GEORGE HARVEY BALL RECEPTION \$4.90/person

Domestic Cheese Board with crackers
& crostini
Fresh Fruit Tray with yogurt dip
Fruit Punch with citrus wheels

ANTIPASTO DISPLAY \$6.45/person

Italian meats and cheeses, marinated and
grilled vegetables, artichoke hearts,
croustades and crackers

DESSERT RECEPTION Price available upon request

Allow us to arrange a delicious and
attractive sampling of desserts for you and
your guests. Some of the luscious desserts
offered are White Chocolate Mousse Cake,
Cappuccino Silk Pie, Chocolate Confusion,
Orange Raspberry Rum Cake and
Chocolate Beyond Reason Cake

CHEFS CARVING STATION \$7.20/person

Your choice of top round of beef, baked
ham, or roasted turkey with rolls and
condiments

PASTA STATION Price available upon request

Exhibition Cooking! Two types of pasta,
three sauces, two meat choices and three
vegetable options. Made to order.

RECEPTIONS



HORS D'OEUVRES

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. Priced by the dozen unless noted per person, minimum order of two dozen.

HOT SELECTIONS

- Crab Cakes- with Red Pepper Aoli
\$23.50/dozen
- Petite Quiche – Assorted Flavors
\$18.00/dozen
- Spanikopita – Filo Triangles Filled
w/ Spinach and Feta Cheese
\$23.50/dozen
- Pot Stickers – Served
w/ Asian Dipping Sauce \$18.00/dozen
- Stuffed Mushrooms – Cheddar Cheese
& Sausage \$18.00/dozen
- Thai Chicken Satay- Skewered
w/ a Spicy Peanut Sauce \$19.25/dozen
- Coconut Fried Shrimp
w/Orange Dipping Sauce \$23.50/dozen
- Chicken Wings –Blue Cheese Dressing
& Celery \$15.00/dozen
- Clams Casino-Baked Littlenecks
w/Garlic Butter and Bacon \$23.50/dozen
- Keuka Shrimp Bacon Wrapped
w/ BBQ Glaze \$23.50/dozen
- Swedish Meatballs – Petite Meatballs,
Sour Cream & Demi Glace Sauce
\$9.00/dozen

COLD SELECTIONS

- Asparagus Wrapped in Ham -
w/ Lemon Dressing \$15.00/ dozen
- Smoked Salmon Canapés- Dill Cream
Cheese Atop a Toast Point \$23.50/ dozen
- California Rolls – Avocado, Daikon & Rice
w/ Soy & Wasabi Sauce \$19.25/dozen
- Shrimp Cocktail – Chilled
w/ Spicy Cocktail Sauce \$23.50/dozen
- Tuscan Bruschetta – Garlic Crostini & Fresh
Tomato Relish \$15.00/dozen
- Prosciutto Wrapped Melon\$11.50/dozen
- Fresh Mozzarella- Sliced w/ Basil,
Garlic & Olive Oil \$1.95/per person
- Trio of Spreads- Artichoke, Crab & Hummus
Served with crackers, pita wedges & crostini
\$1.50/per person
- Domestic Cheese with Crackers & Crostini
\$2.45/ per person
- Vegetable Crudite with Dip\$1.50/per person
- Sliced Fresh Fruit with Yogurt Dip
\$1.95/per person

H O R S D ' O E U V R E S



BEVERAGES

BEVERAGES per person

Bottled water	\$1.50
Bottled juices	\$1.60
Bottled milk	\$1.65
Canned soda	\$1.65
Coffee/ tea service	\$1.55
Flavored coffee	\$1.80
Hot cocoa	\$1.55
Snapple	\$2.20
Energy drinks	\$2.20
Gatorade	\$1.80

BEVERAGES by the gallon (serves 16-18)

Lemonade	\$11.00
Fruit Punch	\$11.00
Iced Tea	\$8.00
Hot Chocolate	\$13.00
Coffee	\$15.00
Orange Juice	\$18.00
Apple Juice	\$18.00
Cranberry Juice	\$18.00

