

Thank you for considering Sodexo to cater your Special Event. As you look through our different menu options, please keep in mind that our Catering Chef creates virtually everything from scratch. If you have an old family recipe or a favorite dish you would like to have at your event, he is more than willing to prepare it.

The menus below include full china, glassware, silverware, linens and skirting. Prices also include up to five hours of service for dinner, dancing and programs. Prices may change if more or less time is needed depending on your event.

We have multiple room locations available at SUNY Oneonta to host your event. All food and beverage prices are subject to 18% gratuity and any applicable tax.

Please call or e-mail us to set up an appointment to discuss your Special Event! We look forward to hearing from you!

Thank you, Katherine Nelligan
607-436-3502
nelligka@oneonta.edu

Plated Meal Options

All meals include a tossed salad, dinner rolls, dessert and coffee and tea service. Guests will be served a vegetable and starch of your choice to accompany their main entrée, with the exception of the Vegetarian dishes.

Vegetarian:

Four Cheese Baked Ziti	\$25.95
Mozzarella, Ricotta, Romano and Parmesan cheese with marinara sauce and fresh basil.	
Vegetable Lasagna	\$26.95
Homemade lasagna made with assorted vegetables layered with ricotta cheese, lasagna noodles in a creamy parmesan white sauce.	
Vegetable Wellington	\$27.50
Zucchini, carrots, broccoli, eggplant and mushrooms baked in puff pastry topped with a parmesan cream sauce.	
Eggplant Rollard	\$27.50
Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce.	

Pork:

Pork Tenderloin	\$30.95
Traditional sliced pork loin topped with gravy.	
Pork Dijonnaise	\$31.95
Pork medallions sautéed with shallots topped with a creamy dijonaise sauce.	
Encrusted Pork Chops	\$31.95
Black pepper encrusted pork chops, seared and baked, topped with molasses butter.	

Beef:

Beef Pizziola	\$32.95
Beef tips sautéed with mushrooms, onions, red and green peppers in a burgundy marinara sauce.	
Rustic Italian Flank Steak	\$33.95
Flank steak stuffed with roasted red peppers, bleu cheese, balsamic vinegar and mushrooms,	

sliced into medallions.	
Prime Rib	\$34.95
Slow roasted to medium/medium rare served in 8 oz portions.	
Filet Mignon	\$36.95
Cooked to medium/medium rare	

Seafood:

Crabmeat Stuffed Sole	\$31.50
Mozzarella, Ricotta, Romano and Parmesan cheese with marinara sauce and fresh basil.	
Salmon en Papillote	\$32.95
Salmon wrapped in parchment paper, topped with bacon and dill dressing.	
Broiled Haddock	\$29.50
Broiled Haddock served with either a lemon butter wine sauce, honey butter or oreganata, seasoned bread crumbs with garlic, oregano, parsley and parmesan.	
Baked Stuffed Shrimp	\$34.95
Large Shrimp filled with crab stuffing baked to perfection.	
Broiled Salmon	\$30.95
Broiled salmon topped with a hollandaise sauce.	

Chicken:

Italian Chicken	\$29.50
Spinach, tomatoes, onions and zucchini in a red sauce over a chicken breast topped with Fresh Parmesan cheese.	
Champagne Chicken	\$29.50
Chicken dredged in seasoned flour sautéed with green onions, shallots, and mushrooms in a champagne sauce.	
Chicken Marsala	\$29.50
Chicken breast dredged in flour, sautéed with mushrooms and green onions in a marsala wine sauce topped with mozzarella.	
Apricot Chicken	\$30.50
Apricot stuffing wrapped in a chicken breast topped with an apricot sauce.	
Alpine Chicken	\$30.50
Chicken stuffed with broccoli and swiss cheese.	
Apple Sage Chicken	\$30.50
A fresh apple sage dressing wrapped in a chicken breast.	

Banquet Buffet Options

All meals include a tossed salad, dinner rolls. dessert and coffee and tea service. Prices below are per person.

Simple Elegance Buffet	\$22.95
(Choice of one vegetable and two accompaniments)	
Classic Buffet	\$25.50
(Choice of one vegetable, two accompaniments, one entrée selection)	
Traditional Buffet	\$29.95
(Choice of one vegetable, two accompaniments, two entrée selections)	
Majestic Buffet	\$33.95
(Choice of one vegetable, two accompaniments, three entrée selections)	

Vegetable:

Fresh California Medley (Carrots, Broccoli, Cauliflower)

Entrée Selections:

Apricot Chicken
Chicken Cordon Blue

Steamed Broccoli in a Butter Sauce
Green Beans Almondine
Peas and Pearl Onions
Roasted Vegetables
Roasted Asparagus
Sugar Snap Peas
Glazed Carrots

Accompaniments:

Wild Rice
Rice Pilaf
Jasmin Rice
Harvest Rice
Scalloped Potatoes
Potatoes Au Gratin
Garlic Mashed Potatoes
Roasted Red Rosemary Potatoes
Baked Potatoes with toppings
Twice Baked Potatoes
Penne a la Vodka
Pasta Primavera
Vegetable Lasagna
Fettuccine Alfredo
Eggplant Parmigiana
Four Cheese Baked Ziti
Vegetable Ravioli in a cream sauce
Pumpkin Ravioli with Onion Confit

Rosemary Chicken
Chicken Parmigiana
Honey Lime Chicken
Chicken Marsala
Chicken Piccata
Italian Chicken
Hawaiian Chicken
Raspberry Chicken
Chicken Cacciatore
Oven Roasted Sliced Turkey Breast*
Beef Tips in Burgundy Sauce
Marinated Shaved Flank Steak*
Rustic Italian Stuffed Flank Steak*
Pineapple Glazed Ham*
Beef Stroganoff
Beef Tips in Gravy
Apple Stuffed Pork*
Sliced Roast Beef and Gravy*
Pork Chops with Apple Gravy
Carved Prime Rib (add \$3 pp)
Filet Mignon (add \$6 pp)
Traditional Pork Tenderloin*
Crab Cakes
Shrimp Scampi
Crab Stuffed Sole
Seafood Newburg
Salmon Wellington
Coconut Almond Tilapia

*Add a Carving Station with a Live Chef for \$75

Hors d'oeuvres Options

Your choice of the following:

(The prices below are per person for one hour)

Two Hors d'oeuvres	\$5.00
Three Hors d'oeuvres	\$6.50
Four Hors d'oeuvres	\$8.00
Five Hors d'oeuvres	\$9.50
Six Hors d'oeuvres	\$11.00

Cold Hors d'oeuvres:

Tuscan Brushcetta
Fresh Fruit Platter
Crab Salad Crostini
Vegetables with Dip
Cheese and Crackers
Crabmeat Pinwheels
Spinach Artichoke Dip
Hawaiian Salsa and chips
Fruit Skewers in a Pineapple*

Hot Hors d'oeuvres:

Crab Cakes
Mini Quiche
Spanakopita
Thai Beef Roll
Fried Chicken Tenders
Mozzarella Triangles
Mini Pizza Bagel Bites
Vegetable or Pork Potstickers
Vegetable or Pork Spring Rolls

Warm Baked Brie**
Antipasto Skewers***
Shrimp Cocktail***

*Add \$2 per person
**Add \$3 per person
***Add \$4 per person

Seafood or Vegetarian Stuffed Mushrooms
Roasted Red Pepper and Gouda Quesadilla
Sweet and Sour or Marinara Meatballs
Honey Ginger, Peanut, or Teriyaki Chicken Satay
Coconut Shrimp*
Scallops Wrapped in Bacon**
Parmesan Artichoke Hearts***
Crab Rangoon***

There is an 18% Gratuity and 8% Tax Charge on top of the per person price. If none of the above options appeal to your particular function we can discuss other options available.
Thank you!

Dessert Menu

Please choose from the three options below.

Served Dessert

Choose one dessert item below to be served to all of your guests.

Served Dessert Platter to each table

Choose three mini or small dessert items below to be served to on a platter to each table.

Dessert Buffet

Choose three dessert items below to be set up buffet style.

Chocolate Cake	Mousse Filled Chocolate Cordial Cup
Vanilla Cake	Apple Crisp
Carrot Cake	Blueberry Crisp
Red Velvet Cake	Strawberry Devonshire
German Chocolate Cake	Tiramisu
Oreo Chocolate Cake	Strawberry Trifle
Assorted Cupcakes (mini, normal or large)	Chocolate Fountain Display (add \$5.95 per person)
Assorted Cookies (mini, normal or large)	Mini Cream Puffs
Chocolate Covered Strawberries	Chocolate and Vanilla Canolies
Chocolate Mint Torte	Pineapple Upside Down Cake
Double Chocolate Log	Chocolate Zucchini Cake
PoUnd Cake With Fresh Strawberries And Whipped Cream	Frosted Brownies (Caramel or Marble)
Key Lime Pie	Lemon Bars
Apple Pie	Peanut Butter and Chocolate Bars
Chocolate Pie	Assorted Tea Cookies
Pumpkin Pie	Petit Fours
Oreo Dream Bars	Assorted Sorbets (add \$2 per person)
Rice Krispie Treats	Assorted Mini Cheesecakes (add \$3 per person)
Boston Cream Pie	Assorted Cheesecakes (add \$3 per person)
Chocolate, Vanilla and/or Strawberry Mousse	

Open Bar Prices

Open Bar Prices

(Prices are per person by the hour)

	Premium Limited	Deluxe Limited	Premium Open	Deluxe Open
First Hour	\$6	\$8	\$11	\$14
Second Hour	\$4	\$5	\$6	\$8
Each Additional Hour	\$2	\$3	\$3	\$4

CASH BAR

(Prices are per drink)

	Premium Cash	Deluxe Cash
Specialty Drinks	\$5	\$6
Mixed Drinks	\$4	\$5
Domestic Beer	\$3	\$3
Import Beer	\$4	\$4
Wine by the Glass	\$5	\$6
Wine by the Bottle	\$16	\$24
Soft Drinks	\$1	\$1

PREMIUM BAR

Premium Full Cash Bar has a minimum of \$100 in sales per hour, client will be billed for the difference if minimums are not met.

Premium Limited Cash Bar has a minimum of \$75 in sales per hour, client will be billed for the difference if minimums are not met.

Premium Limited includes One Import Beer, Two Domestic Beers, One Red Wine, One White Wine, One White Zinfandel, Assorted Regular and Diet Coke Products.

Premium Open Bar includes all of the above plus Liquor, Liqueurs and Mixers. (Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Makers Mark Whiskey, Canadian Club, Famous Grouse Scotch)

DELUXE BAR

Deluxe Full Cash Bar has a minimum of \$135 in sales per hour, client will be billed for the difference if minimums are not met.

Deluxe Limited Cash Bar has a minimum of \$100 in sales per hour, client will be billed for the difference if minimums are not met.

Deluxe Limited includes Two Import Beers, Two Domestic Beers, Two Red Wine, Two White Wine, One White Zinfandel, Assorted Regular and Diet Coke Products.

Deluxe Open Bar includes all of the above plus Liquor, Liqueurs and Mixers. (Absolut, Grey Goose, Captain Morgan, Tanqueray, Jack Daniels, Seagram 7, Dewers)

KEGS

Kegs are available upon request. They can be added to any bar at an additional fee. A Domestic Half Keg is \$180. Import and Quarter kegs are available at various prices.

Special requests are welcome.

There is no Bartender or Bar Set up Fees.

Sodexo is the sole alcoholic beverage licensee on SUNY Oneonta Campus. Sodexo is subject to the regulations of the State alcoholic Beverage Control Commission and violations of these regulations may

jeopardize Sodexo's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by Sodexo. We reserve the right to decline service of alcohol for the safety of your guests. We urge you and your guests to drink responsibly.

The above items are subject to 18% gratuity and any applicable tax.

Wine List

Premium Wines

White Wines

Angeline Chardonnay
Duetorri Pinot Grigio
Douglas Hill Sauvignon Blanc
Red Newt Riesling

Red Wines

Leese Fitch Cabernet
Cycles Gladiator Merlot
McManis Pinot Noir

Zinfandel

Round Hill White Zinfandel

Deluxe Wines

White Wines

Martin Ray Russian River Chardonnay
Cesari (Fiorile) Pinot Grigio
Firestone Sauvignon Blanc
Imagine More Love Riesling

Red Wines

Educated Guess Napa Valley Cabernet
Hahn Estate Merlot
Martin Ray Santa Barbara Pinot Noir

Zinfandel

Coastal Vines White Zinfandel