My Kitchen is now open not only for students to cook their own meals but also for private parties!

Host your next party or gathering in My Kitchen and let Sodexo demonstrate how to make your meal while you and your guests watch! You could also invite your own Guest Chef to demonstrate how your meal is cooked. There is a 20 person guest minimum to hold a private party in My Kitchen.

If you don't think you will have enough guests to meet the minimum requirement for a private party we do have demonstrations from our Chefs on Campus in My Kitchen every Monday and Wednesday that you can invite your guests to and not have to worry about payment (besides the door price) or minimums.

Please review the lunch and dinner menus from the links above. The Three Spoon Menus are included in the meal plan while the other two are a more upscale option for an additional fee that can be put on your declining balance or billed to a department. One entrée from the menu of your choice will be demonstrated and prepared for each guest for your event.

If students are going to pay for their meal in My Kitchen with their meal plan the Student Guest List Form, found above, must be filled out and returned to the Catering Department.

Sodexo Catering must have your menu selections and Student Guest List (if using the meal plan) at least one week prior to your event or your event is subject to cancellation. Our office is located in the Hunt Student Union in the Dining Services office. If we don't have your menu choices and guests list on time, your event is subject to cancellation.

To reserve My Kitchen and discuss menu details please contact Kimala Clark, Sodexo Catering, at 607-436-3934 or by e-mail to Kimala.Clark@oneonta.edu. We ask that you give us at least two weeks prior notice for bookings.

Thank you and we look forward to working with you!

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My Kitchen

located in Mills Dining Hall

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Three Spoon Menu

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Three Spoon Menu

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Three Spoon Lunch Menu

(No additional cost from door price of Dining Hall)
Lunch includes a choice of Salad, Entrée and Dessert

Salad Selections

**House Tossed Salad**
Mixed Greens with cucumbers, tomatoes, croutons & your choice of dressings.

**Caesar Salad**
Romaine Lettuce, parmesan cheese and croutons served with creamy Caesar dressing.

Entrée Selections

**Roasted Eggplant Panini Sandwich**
Roasted Eggplant and Red Onion Topped with Tomato and Mozzarella Cheese Grilled on Panini Press to Perfection.

**Buffalo Chicken Wrap**
Grilled Chicken Tossed with Red Hot Sauce Served in a Flour Tortilla with Bleu Cheese Crumbles, Tomatoes, Celery, Romaine Lettuce and Ranch Dressing.

**Fried Haddock Sandwich**
Beer battered deep-fried Haddock served on a Kaiser roll with a homemade tartar sauce, lettuce and tomato.

**Hot Philly Beefsteak Sandwich**
Thinly Sliced Beef with Sautéed Red Onions, Green Peppers, Topped with Provolone Cheese Served on a Warm French Steak Roll.

Dessert Selections

Assorted Freshly Baked Cookies
Frosted Brownies
Marble Brownies
Raspberry Ribbon Brownies

Three Spoon Dinner Menu

(No additional cost from door price of Dining Hall)
Dinner includes a choice of Salad, Soup Du Jour, Entrée and Dessert

Salad Selections

**House Tossed Salad**
Mixed Greens with cucumbers, tomatoes, croutons & your choice of dressings.

**Caesar Salad**
Romaine Lettuce, parmesan cheese and croutons served with creamy Caesar dressing.

**Soup Du Jour**

Entrée Selections
Pasta Primavera
Penne Pasta tossed with vegetables and our specialty vodka sauce topped with toasted pine nuts and served with breadsticks

Grilled Balsamic Breast of Chicken
Skinless boneless chicken breast marinated in a light balsamic vinaigrette, grilled and served over rice pilaf

Baked Cajun Catfish
Catfish filet seasoned with a kick and baked to perfection served with wild rice

Beef Stroganoff
Braised Beef and Sautéed Mushrooms in a Brown Sauce served over a bed of egg noodles topped with a dollop of sour cream

Dessert Selections
Freshly Baked Apple Pie
Carrot Cake
Assorted Cupcakes
Lemon Bars

Four Spoon Menu

Four Spoon Lunch Menu

$5 added cost from the door price of the Dining Hall
Lunch includes a choice of Salad, Entrée and Dessert

Salad Selections

Fresh Fruit Plate
Sliced kiwi, mango, pineapple and strawberries topped with mint...with sweet yogurt dipping sauce.

Chicken Fajita Salad
Mixed greens, marinated chicken breast sliced to perfection with sautéed peppers and onions, tomatoes, cheddar cheese.

Entrée Selections

Tomato, Mozzarella, Basil Panini
Fresh tomato, mozzarella and basil pressed on sourdough bread.

Captain's Chicken Sandwich
Grilled chicken breast topped with tomato, fresh oregano, bacon and aged cheddar cheese on a toasted
Kaiser roll.

**Tilapia and Asparagus Wrap**
Pan seared Tilapia with asparagus, red bell peppers, mixed greens and boison cheese on a whole wheat wrap.

**Beef Stew En Croute**
Braised Beef, carrots, potatoes and onions in a brown sauce served in a bread bowl.

Dessert Selections

Chocolate and Vanilla Mousse
Chocolate Cream Pie
Oreo Dream Bar
Lemon Parfait

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**Four Spoon Dinner Menu**

$10 added cost from the door price of the Dining Hall
Dinner includes a choice of Appetizer, Soup, Salad, Entrée and Dessert

**Appetizer Selections**

**Smoked Gouda and roasted red pepper quesadilla**

**California Sushi**
Sticky rice cooked to perfection, rolled in avocado, cucumber and roasted red pepper and served in traditional wasabi.

**Soup Selections**

**Bavarian Onion Soup**
Hearty onion soup, sherry wine, topped with toasted French bread and Gruyere cheese.

**Potato Leek Soup**
Cream based soup with sautéed leeks, onions and potatoes.

**Salad Selections**

**Fresh Fruit Plate**
Sliced kiwi, mango, pineapple and strawberries topped with mint...with sweet yogurt dipping sauce.

**Chicken Fajita Salad**
Mixed greens, marinated chicken breast sliced to perfection with sautéed peppers and onions, tomatoes, cheddar cheese.

**Entrée Selections**

Entrees are served with your choice of roasted red potatoes, creamy polenta, or apple walnut wild rice and Chef's choice of vegetable.

**Eggplant Rollard**
Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce.

**Chicken Cordon Bleu**
Tender chicken breast stuffed with shaved ham and Swiss cheese topped with supreme sauce.

**Grilled Salmon Teriyaki**
Salmon marinated with our special glaze, charbroiled to perfection and topped with toasted sesame seeds.

**Charbroiled Strip Steak**
NY Strip Steak Charbroiled and seasoned to perfection smothered with onions and mushrooms.

Dessert Selections

- Boston Cream Pie
- Chocolate Torte
- Strawberry Devonshire

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**Five Spoon Menu**

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**Five Spoon Lunch Menu**

$8 added cost from the door price of the Dining Hall
Lunch includes a choice of Salad, Entrée and Dessert

Salad Selections

- **Strawberry Fields Salad**
  Fresh Strawberries, kiwi, mandarin oranges, blueberries, cranberries and candied walnuts atop a bed of mixed greens served with raspberry vinaigrette

- **Gorgonzola and Pear Salad**
  Spring mix salad with crumbled gorgonzola cheese, fresh pears, roasted glazed walnuts with balsamic reduction

Entrée Selections

- **Vegetable Lasagna**
  Assorted vegetables layered with ricotta cheese, lasagna noodles in a creamy parmesan white sauce

- **Chicken Dijonnaise**
  Chicken breast sautéed with shallots in a light, creamy Dijon sauce over a bed of rice

- **Broiled Tuna**
  Broiled Tuna served with a minted mango salsa on a bed of wild rice

- **Marinated Burgundy Flank Steak**
  Flank steak marinated in a burgundy, soy sauce served with roasted red potatoes
Dessert Selections
Oreo Dream Bar
Chocolate Mint Torte
Strawberry Shortcake with Fresh Whipped Cream

Five Spoon Dinner Menu

$14 added cost from the door price of the Dining Hall
Dinner includes a choice of Appetizer, Soup, Salad, Entrée and Dessert

Appetizer Selections

Lump Crab Cakes
Grilled and served on a bed of greens with spicy salsa ranch sauce.

Spanakopita
Feta Cheese and Spinach wrapped in phyllo dough.

Shrimp Cocktail
Shrimp served on a bed of lettuce with our amazing cocktail sauce.

Soup Selections

Lobster Bisque
Homemade and served with an Asiago cheese stick in a bread bowl.

White Chili
Cream based chili made with chicken, peppers and beans.

Salad Selections

Strawberry Fields Salad
Fresh Strawberries, kiwi, mandarin oranges, blueberries, cranberries and candied walnuts atop a bed of mixed greens served with raspberry vinaigrette.

Gorgonzola and Pear Salad
Spring mix salad with crumbled gorgonzola cheese, fresh pears, roasted glazed walnuts with balsamic reduction.

Entrée Selections

Entrees are served with your choice of Yukon gold mashed potatoes or risotto and Chef's Choice of Vegetable.

Vegetable Wellington
Zucchini, carrots, broccoli, eggplant and mushrooms baked in puff pastry topped with a parmesan cream sauce.

Champagne Chicken
Chicken dredged in seasoned flour sautéed with green onions, mushrooms in a champagne sauce.

Rack of Lamb
Marinated in bourbon and spice, marked and roasted to perfection and served in a bourbon reduction.
Charbroiled Filet Mignon
Filet mignon topped with caramelized onions and bleu cheese.

Surf & Turf
Rock lobster and steak au poivre served with drawn butter and a brandy demi glaze.

Dessert Selections
Lava Fudge Cake
New York Style Cheesecake
Bananas Foster