

**Congratulations on your engagement!** Thank you for considering Sodexo to cater your wedding. We are here to make your wedding day one that you and your guests will not forget. We will work with you, one-on-one, every step of the way to ensure all details have been addressed so you can have a stress-free, extraordinary wedding reception.

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 wedding, he is more than willing to prepare it for your special day. We also offer a full-service bakery capable of providing you with your desired wedding cake.

We have multiple room locations available at SUNY Oneonta to host your wedding reception. 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 wedding reception or with any further questions. We look forward to hearing from you!

Thank you,  
Katherine Nelligan  
607-436-3502  
[nelligka@oneonta.edu](mailto:nelligka@oneonta.edu)

## Hors d'oeuvres Options

(The prices below are per person for one hour)

Your choice of the following:

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

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

### 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  
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.

## Wedding Buffet

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

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

### Vegetable

Fresh California Medley  
 (Carrots, Broccoli, Cauliflower)  
 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

### Entrée Selections

Apricot Chicken  
 Chicken Cordon Blue  
 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

## Plated Meal Options

All meals include a tossed salad, dinner rolls 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 dijonnaise 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.	

## Bar Prices

### Open Bar Prices

(Prices are per person by the hour)	<b>Premium Limited</b>	<b>Deluxe Limited</b>	<b>Premium Open</b>	<b>Deluxe Open</b>
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)	<b>Premium Cash</b>	<b>Deluxe Cash</b>
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