

CAMPUS *Catering*

2024-25

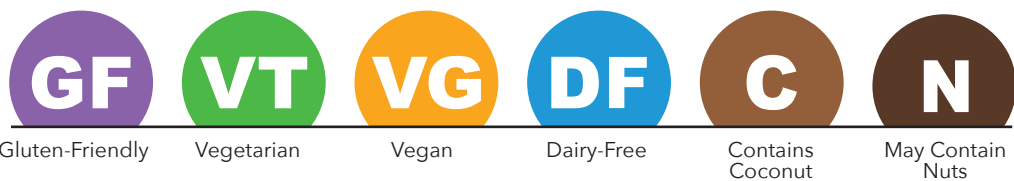


Catering Menu

CAMPUS *Catering*



Service Charges	3
To Place Your Order.....	3
Catering Grants.....	3
Beverages.....	4
Continental Breakfast.....	4
Breakfast Buffets	5
Signature Luncheon Buffet.....	6
Sandwich Luncheon Buffet.....	7
Create Your Own Event.....	8
Express Lunch Service.....	8
Buffet Dinners.....	9
Receptions.....	10
Sweet Treats.....	11
Picnic Menus.....	12



Gluten-Friendly

Vegetarian

Vegan

Dairy-Free

Contains
Coconut

May Contain
Nuts

CAMPUS *Catering*

When hosting an event on campus, it is important to execute flawlessly, making you and your department or organization look good. With fresh, exciting menus and remarkable displays and presentations, you're sure to make a lasting impression. Our catering team includes a team of highly skilled chefs and professionals that take pride in customizing menus to suit your needs and budget. Those on a really tight budget may wish to check out our Drop-Off menu designed to satisfy simple catering needs and to save you money.

Service Charges

Liquor Permit: \$75 (need 6 weeks notice)

Bar Setup: \$60 per bar

Bartender Service Fee: \$150 per bar

Additional Linens: \$6

To place your catering order, please contact the catering office:

Blake A-203 | 585.245.6259 | catering@geneseo.edu

Please visit geneseo.edu/cas/catering to view our catering policy.

Please give at least 10 days notice when booking your event.



Beverages

Coffee Break | \$2.50 per person

Regular and Decaf Coffee, Hot Tea and Iced Water. *Includes cream, sugar, and sugar substitute. Additional charge for linens (other than food tables).*

Bottled Juice | \$2.75 per bottle

Orange, Cranberry

Canned Soda | \$1.95 per can

Coke, Diet Coke, Sprite, Sparkling Water

Dasani Bottled Water | \$3 per bottle

Lemonade/Unsweetened Iced Tea | \$1.35 per person



Continental Breakfast

China service available for \$2 per person. Additional charge for linens (other than food tables)

Mini Continental Breakfast | \$5.25 per person

Your Choice of a Fresh Baked Good:

(Muffins **VT** **C** **N** Danishes **VT** **C**, or Cinnamon Rolls **VT**)

Regular and Decaf Coffee, Hot Tea, and Iced Water

Traditional Continental Breakfast | \$6.25 per person

Your Choice of a Fresh Baked Good:

(Muffins **VT** **C** **N** Danishes **VT** **C**, or Cinnamon Rolls **VT**)

Fresh-Cut Fruit Platter or Whole Fruit

Regular and Decaf Coffee, Hot Tea, and Iced Water

Sunrise Mini Breakfast | \$7.50 per person

Your Choice of a Fresh Baked Good:

(Muffins **VT** **C** **N** Danishes **VT** **C**, or Cinnamon Rolls **VT**)

Yogurt Parfait with Choice of Strawberry, or Mango Fruit

Topped with Granola **VT**

Regular and Decaf Coffee, Hot Tea, and Iced Water

Individual Baked Goods | \$2.75 each

(Muffins **VT** **C** **N** Danishes **VT** **C**, or Cinnamon Rolls **VT**)

Fresh Fruit Platter **GF** **VG** **DF** | \$2.50 per person

Gluten-Friendly Muffins **GF** **VG** **DF** | \$3.25 each

Vegan Muffins **VG** **DF** | \$3.25 per person

Overnight Oats (Contains Soy) **GF** **VG** **DF** **N** | \$4.25 per person

Choice of Strawberry, or Mango Fruit

Breakfast Buffets

(China service available for \$2 per person)

Breakfast Sandwich Bar | \$11.95 per person

Choice of Croissant **VT** or English Muffins **VT**

Egg and Cheese **VT**

Egg, Cheese, and Choice of One Meat (Bacon **GF DF** or Sausage **GF DF**)

Crispy Breakfast Homefries **VG**

Fresh Fruit Platter **GF VG DF**

Condiments

Regular and Decaf, Hot Tea, and Infused Water

Make Your Own Breakfast Taco | \$10.50 per person

Soft Flour Tortilla **VG DF**

Scrambled Eggs **GF VT**

Southwestern Sweet Potato & Black Bean Hash, and Corn **GF VG DF**

Toppings on the Side: (Fresh Jalapenos **GF VG DF**, Shredded Cheese **GF VT**, Shredded Lettuce **GF VG DF**, Sour Cream **GF VT**, Salsa **GF VG DF**)

Condiments

Regular and Decaf, Hot Tea, and Infused Water

All-American Breakfast Buffet | \$12.95 per person

Seasonal Fresh Fruit Salad **GF VG DF**

Fluffy Scrambled Eggs **GF VT**

Choice of One Meat:

(Crispy Bacon **GF DF**, Sausage Patty **GF DF**)

Lightly Seasoned Breakfast Potatoes **GF VG DF**

Choice of Fresh Baked Muffins **VT C N** or Danish **VT C**

Condiments

Regular and Decaf, Hot Tea, and Iced Water

Add to Any Breakfast

Vegan Tofu Scramble **GF VG DF** | \$3.75 per person

Vegan Plant-Based Eggs **VG DF** | \$2.95

Breakfast Protein (Bacon **GF DF**, Sausage **GF DF**, Plant-Based Breakfast Patty **VG DF**) | \$2.95 per person

Hot Breakfast Item (Casserole or Bake) | \$3.50 per person



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Signature Luncheon Buffet

(China service available for \$2 per person)

\$13.95 per person

Choice of any Three Sandwiches. Includes House-Made Potato Chips **GF** **VG** **DF**, Impressions Chocolate Chip Cookies **VT** **N**, and your Choice of Lemonade, Iced Tea, or Infused Water.

(Gluten-Friendly Options and Desserts Available Upon Request)

Ham & Mozzarella Baguette

Ham, Mozzarella, Arugula, and Dijon Mustard on a Baguette

Turkey Ciabatta Club

Classic Club Combination with Turkey, Bacon, Lettuce, Tomato, and Mayo on a Ciabatta Hoagie **DF**

Chipotle Turkey Swiss

Turkey, Swiss, Spinach, Tomatoes, Cucumber, and Chipotle Ranch on Ciabatta Hoagie

Caprese Grilled Chicken

Fresh Mozzarella, Sliced Tomatoes, Sliced Grilled Chicken with Traditional Kale Pesto on a Tomato and Herb Focaccia Roll with Balsamic Drizzle

Classic Vegetarian

Herbed Ricotta with Marinated Grilled Portobello, Spinach, and Sliced Tomatoes on a Tomato Herb Artisan Focaccia **VT**

Traditional Caprese

Fresh Mozzarella, Tomatoes, Kale Pesto, Balsamic Glaze on Tomato Herb Artisan Focaccia **VT**

Santa Fe Grilled Chicken Wrap

Avocado, Fresh Pepper and Onion, Pepper Jack Cheese, Lightly Blackened Seasoned Grilled Chicken Breast, with Avocado Ranch in a Roasted Red Pepper Wrap

BLT Wrap

Crispy Bacon, Lettuce, Tomato, Avocado Spread on Wheat Wrap

Vegan Specialty

Seasonal Marinated Grilled Vegetables with Quinoa on a Spinach Wrap **VG** **DF**

California Hummus Wrap

Spinach, Red Cabbage, Carrot, Cucumber, Yellow Pepper, Tomatoes, and Hummus on a Wheat Wrap **VG** **DF**



Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Sandwich Luncheon Buffet

(China service available for \$2 per person)

\$15.95 per person

All-Time Favorite Sandwich Platter (Gluten-Friendly Options and Desserts Available Upon Request)

Choice of Any Three:

Turkey, Ham, Hummus **VG**, Tuna, or Chicken Salad

Prepared on a Mixture of Wraps and Served with Lettuce, Tomato, and a Side of Potato Chips **GF VG DF**

Choice of a Side Salad:

Potato **GF VT DF**, Street Corn Salad **GF VT**, Mixed Green **GF VG DF**, Greek Salad **GF VT**, or Fruit **GF VG DF**

Choice of Dessert:

Brownies **VT** or Impression Cookies **VT N**

Choice of Beverage:

Lemonade, Iced Tea, or Infused Water

Step It Up...

Add Any Additional Item of the Following to Any Sandwich Luncheon Buffet!

Side Salad (Potato **GF VT DF**, Street Corn Salad **GF VT**, or Mixed Green **GF VG DF**, Greek Salad **GF VT**) +\$2.95 per person

Fresh Fruit Salad **GF VG DF** +\$2.50 per person

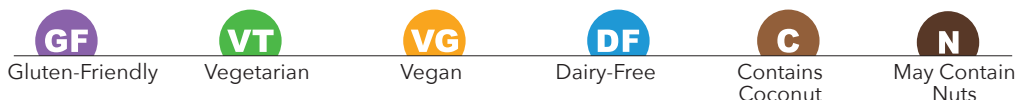
Soup du Jour +\$3.25 per person (Vegan/Gluten-Friendly Options Available Upon Request)

Individual Bags of Assorted Frito Lay Products +\$2 each

Dasani Bottled Water +\$3 each

Assorted Canned Soda and Sparkling Water +\$1.95 each

House-Made Potato Chips **GF VG DF** +\$1.95 per person



Create Your Own Event

(China service available for \$2 per person)

Includes Impressions Cookies **VT** **N** and Your Choice of Lemonade, Iced Tea, or Infused Water

The Garden Harvest Bar | \$9.95pp

Minimum order of 15 people

- Chopped Lettuce Blend **GF** **VG** **DF**
- Spring Mix Greens **GF** **VG** **DF**
- Chick Peas **GF** **VG** **DF**
- Grape Tomatoes **GF** **VG** **DF**
- Shredded Carrots **GF** **VG** **DF**
- Sliced Cucumbers **GF** **VG** **DF**
- Pepper Strips **GF** **VG** **DF**
- Shredded Cheese **GF** **VT**
- Croutons **GF** **N**
- Craisins **GF** **VG** **DF**
- Balsamic Dressing **GF** **VG** **DF**
- Ranch Dressing **GF** **VT**
- Warm Dinner Rolls **VG** **DF** and Butter **VT**

Mini Salad & Sandwich Bar | \$14.95pp

- Chopped Lettuce **GF** **VG** **DF**
- Spring Mix Greens **GF** **VG** **DF**
- Sliced Cucumbers **GF** **VG** **DF**
- Grape Tomatoes **GF** **VG** **DF**
- Croutons **GF** **N**
- Balsamic Dressing **GF** **VG** **DF**
- Ranch Dressing **GF** **VT**
- Warm Dinner Rolls **VG** **DF** and Butter **VT**
- Choice of Wraps Turkey, Ham, Tuna Salad, Chicken Salad, Hummus **VG** with Lettuce and Tomato

Southwestern Cobb Salad Bar \$12.50pp (Minimum of 15 people)

- Chopped Romaine Lettuce **GF** **VG** **DF**
- Black Bean and Corn Blend **GF** **VG** **DF**
- Hard Boiled Egg **GF** **VT** **DF**
- Chopped Bacon **GF** **DF**
- Cherry Tomatoes **GF** **VG** **DF**
- Diced Avocado **GF** **VG** **DF**
- Tortilla Strips **GF** **VG** **DF**
- Balsamic Dressing **GF** **VG** **DF**
- Avocado Ranch Dressing **GF** **VT**
- Warmed Dinner Rolls **VG** **DF** and Butter **VT**

The Fiesta | \$15.95pp

- Pineapple Chicken **GF** **DF**
- Oven-Braised Mexican Beef **GF** **DF**
- Cilantro Rice **GF** **VG** **DF**
- Seasoned Lime Black Beans **GF** **VG** **DF**
- Tortilla Chips **GF** **VG** **DF**
- Soft Shells **VG** **DF**
- Shredded Lettuce **GF** **VG** **DF**
- Sour Cream **GF** **VT**
- Shredded Cheese **GF** **VT**
- Diced Tomatoes and Salsa **GF** **VG** **DF**

Pasta Bar | \$14.95pp

- Mixed Greens Salad **GF** **VG** **DF** with Ranch Dressing **GF** **VT** and Balsamic Dressing **GF** **VG** **DF**, Cellantani Pasta **VG** **DF**, Alfredo Sauce **GF** **VT**, Marinara Sauce **GF** **VG** **DF**, Choice of Protein (Beef & Chicken or Italian Pork Sausage **GF** **DF**), Garlic Breadsticks **VG** **DF**, Grated Parmesan **GF** **VT**, and Crushed Red Pepper **GF** **VG** **DF**

Mac & Cheese Bar | \$12.25pp

- (Can be Made Gluten Friendly)
- Mac & Cheese **VT**, Crumbled Bacon **GF** **DF**, Beef Chili **DF**, Scallions **GF** **VG** **DF**, Diced Onions **GF** **VG** **DF**, Jalapeno **GF** **VG** **DF**, Diced Tomatoes **GF** **VG** **DF**, Broccoli **GF** **VG** **DF**

Add-On Proteins

- Salmon **GF** **DF** +\$6.95 per person
- Shrimp **GF** **DF** +\$5.95 per person
- Marinated Grilled Chicken **GF** **DF** +\$5.50 per person
- Tofu **GF** **VG** **DF** +\$3.95 per person
- Steak **GF** **DF** +\$6.95 per person
- Garlic Breadsticks **VG** **DF** +\$1.95 per person



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Buffet Dinners

Ballroom Dinners or events for the Milne Library Multipurpose Room are available with compostable paper or china. For dinners outside these areas, china service is available for \$2pp

Buffet Dinners are served with your choice of one entrée, one salad, two accompaniments and one dessert. All served with dinner rolls. Beverage choice of Lemonade, Iced Tea or Infused Water.

\$18.95 per person

Add on an additional entrée for +\$4.95 per person

Add on a coffee table (self-serve) for +2.50 per person

Add on a Dessert for +3.25 per person

Accompaniments (Choose Two)

Smashed Potatoes GF VG DF

Cauliflower Rice GF VG DF

Roasted Sweet Potatoes GF VT

Roasted Potatoes GF VG DF

Sea-Salted Crusted Baked Potato GF VG DF

Served with a Side of Sour Cream GF VT and Butter GF VT

Roasted Seasonal Vegetable GF VG DF

Roasted Green Beans GF VG DF

Dessert Selections (Choose One)

Cheesecake VT

With Fruit Topping and Fresh Whipped Cream GF VT C

Triple Layered Tuxedo Cake VT N

Gluten-Friendly Chocolate Cake GF VT N

Italian Lemon Cake VT

Vegan Vanilla Cake VG DF N

Flourless Chocolate Torte GF VT C

With Raspberry Sauce GF VT +\$2.50 additional per person

Salad Selections (Choose One)

Build Your Own Caesar Salad

Romaine GF VG DF, Grated Parmesan GF VT, Seasoned Croutons VT, Caesar Dressing GF VT, and Balsamic

Dressing GF VG DF

Mixed Greens

With Carrots, Cucumber and Tomatoes

Ranch Dressing GF VT and Balsamic Dressing GF VG DF

Entrée Selections (Choose One)

Bruschetta Chicken

House-Made Bruschetta Over Grilled Chicken Breast GF DF

Chicken Picatta

Pan-Seared Chicken Breast with Brown Butter, Lemon Caper Sauce DF

Stuffed Roasted Peppers

Roasted Peppers Stuffed with Rice and Seasonal Vegetables with a Pepper Coulis GF VG DF and Vegan Cheese

Stuffed Portobello

Quinoa with Roasted Vegetables GF VG DF

Tofu Tikka Masala

With Basmati Rice GF VG DF C

Roasted Turkey Breast

With Cranberry and Apple Chutney GF DF

Carved, Slow-Roasted Beef Brisket

With Blackberry Chipotle BBQ Sauce GF DF

Lemon Garlic Salmon

With a Lemon Garlic Sauce GF DF

Southwestern Stuffed Sweet Potato

With Quinoa, Black Beans, Corn, Onion & Tomatoes GF VG DF

Flank Steak

With Black Pepper Sauce GF DF

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Receptions

Ballroom Dinners or events for the Milne Library Multipurpose Room are available with compostable paper or china. For dinners outside these areas, china service is available for \$2 per person.

Mini Reception Package

\$10.50 per person (minimum 15 people)

Choose One Hot Hors D'Oeuvres
Choose One Cold Hors D'Oeuvres
Choice of One Platter
Lemonade, Iced Tea or Infused Water

Traditional Reception Package

\$14.25 per person (minimum 20 people)

Choose two Hot Hors D'Oeuvres
Choose one Cold Hors D'Oeuvres
Choice of One Platter
Lemonade, Iced Tea or Infused Water

Gold Reception Package

\$16.50 per person (minimum 20 people)

Choose Two Hot Hors d'Oeuvres
Choose One Cold Hors d'Oeuvres
Choice of Two Platters
Lemonade, Iced Tea or Infused Water

Build Your Own Reception

Hot Hors D'Oeuvres | \$4.25 per person
Cold Hors D'Oeuvres | \$3.25 per person
Lemonade/Unsweetened Iced Tea | \$1.35 per pitcher

Cold Hors D'Oeuvres Selection

Antipasto Skewers **GF**
Petite Caprese Skewers **GF VT**
Fruit Salsa **GF VG DF** with House-Made Cinnamon Sugar Tortilla Chips **GF VG DF**
Pesto Hummus **GF VT** with Crostini **VT**
Blackened Shrimp and Avocado Cucumber Bites **GF DF**
Marinated Grilled Vegetables **GF VG DF**

Hot Hors D'Oeuvres Selection

Equadorian Potato Pancakes **VT** with Chipotle Sour Cream **GF VT** (min 30p)
Stuffed Mushroom (Choice of Spinach **GF VG DF** or Sausage **GF DF**)
Spinach Artichoke Dip **GF VT** with House-Made Tortilla Chips **GF VT** (min 30p)
Cheese Dip **VT** with Bavarian Mini Pretzel Sticks **VG DF**
Buffalo Chicken Wing Dip **GF** (Served with Crostini - Contains Sesame) **VT** (min 30p)
Peruvian Chicken Skewer **GF DF** (With Peruvian Green Sauce **GF VT**)
Buffalo Cauliflower Bites **GF VG DF** with Vegan Ranch Dipping Sauce **GF VG DF**
Ginger Sesame Cauliflower Bites **GF VG DF**
Bourbon BBQ Meatballs or Sweet and Sour Meatballs
Spring Rolls **VG DF** with Dipping Sauce **GF VG DF** (Contains Sesame)
Chicken Quesadilla with Lime Crema **GF VT** and Sal sa **GF VG DF**
Chicken & Lemongrass Dumpling with Dipping Sauce (Contains Sesame)
Edamame Dumpling **VT DF** (Contains Sesame)

Platters (per person)

Crudités **GF VG** and Dip **GF VT** | \$2.50
Fresh Fruit Platter **GF VG DF** | \$2.50
Gluten Friendly Chocolate Crinkle cookie **GF VT** | \$2.25
Domestic Cheese **GF VT** and Crackers **VT** | \$3.25
Vegan Hot Chocolate Sandwich Cookies **GF VG DF** | \$3.25
Impressions Chocolate Chip Cookie Platter **VT** | \$2.50
Creamy Chocolate Dip **GF VT** with Strawberries, Marshmallows **GF DF** (Contains Pork),
Graham Crackers **VT DF** | \$4.95
Antipasto Platter **GF** (Provolone, Salami, Pepperoni, Artichoke Hearts, Roasted Red Peppers, Sopressata, and Olives) | \$2.95
Mezze Platter **VG DF** (Roasted Eggplant Spears, Artichoke Hearts, Assorted Olives, Tabouli, Sliced Cucumber, Lemon Hummus with Naan **VG DF**) | \$3.25
Layered Greek Dip **VT** with Pita Chips **VT** | \$3.25

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Sushi Platters

(Serves 8-10 people, Includes chopsticks)

Sushi Roll Platter (\$59)

Choose any 4

- California Roll **GF** **DF** (Sesame, Soy, Fish, Shellfish)
- Philadelphia Crab Roll **GF** (Sesame, Corn, Soy, Fish, Shellfish)
- Spicy California **GF** **DF** (Egg, Sesame, Corn, Soy, Fish, Shellfish)
- Salmon Cado **GF** **DF** (Sesame, Soy, Fish)
- Tuna Cado **GF** **DF** (Sesame, Soy, Fish)
- Spicy Salmon Cado **GF** **DF** (Egg, Sesame, Corn, Soy, Fish)
- Spicy Tuna Cado **GF** **DF** (Egg, Sesame, Corn, Soy, Fish)
- Salmon Salad Roll **GF** **DF** (Egg, Sesame, Corn, Soy, Fish)

Choose any 4

- Deluxe California Roll **GF** **DF** (Egg, Sesame, Corn, Soy, Fish, Shellfish)
- Tempura Shrimp Roll (Fried Items May Contain All Allergens)
- Dragon Roll (Fried Items May Contain All Allergens)
- Deluxe Tempura Shrimp Roll (Fried Items May Contain All Allergens)
- Philadelphia Roll **GF** (Sesame, Soy, Fish)
- BBQ Salmon Salad Roll **DF** (Egg, Sesame, Corn, Soy, Fish)
- Volcano Roll **GF** **DF** (Egg, Sesame, Corn, Soy, Fish, Shellfish)



Sushi Dinner Platter (\$69)

- California **GF** **DF** (Sesame, Soy, Fish, Shellfish)
- Philadelphia Crab Roll **GF** (Sesame, Corn, Soy, Fish, Shellfish)
- Spicy California **GF** **DF** (Egg, Sesame, Corn, Soy, Fish, Shellfish)
- Salmon Cado **GF** **DF** (Sesame, Soy, Fish)
- Tuna Cado **GF** **DF** (Sesame, Soy, Fish)
- Spicy Salmon Cado **GF** **DF** (Egg, Sesame, Corn, Soy, Fish)
- Spicy Tuna Cado **GF** **DF** (Egg, Sesame, Corn, Soy, Fish)
- Salmon Salad Roll **GF** **DF** (Egg, Sesame, Corn, Soy, Fish)
- Deluxe California Roll **GF** **DF** (Egg, Sesame, Corn, Soy, Fish, Shellfish)
- Tempura Shrimp Roll (Fried Items May Contain All Allergens)
- Dragon Roll (Fried Items May Contain All Allergens)
- Deluxe Tempura Shrimp Roll (Fried Items May Contain All Allergens)
- Philadelphia Roll **GF** (Sesame, Soy, Fish)
- BBQ Salmon Salad Roll **DF** (Egg, Sesame, Corn, Soy, Fish)
- Volcano Roll **GF** **DF** (Egg, Sesame, Corn, Soy, Fish, Shellfish)

Comes with the following (3 each)

- Torched Salmon Nigiri **GF** **DF** (Corn, Fish)
- Salmon Nigiri **GF** **DF** (Corn, Fish)
- Ebi Shrimp Nigiri **GF** **DF** (Corn, Shellfish)
- Tuna Nigiri **GF** **DF** (Corn, Fish)
- Smoked Salmon Nigiri **GF** **DF** (Corn, Fish)
- Tuna Tataki Nigiri **GF** **DF** (Corn, Fish)

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Sweet Treats (Platter of 25 each)

Brownies VT | \$29.95

Vegan Brownies VG DF | \$34.95

Sunflower Blondie GF VG DF | \$36.50

Vegan Hot Chocolate Cookies VG DF | \$35.00

Rice Krispy Treats GF | \$34.50

Donut Holes (per 5 dozen) VT | \$16.95

Cinnamon Sugar Blondie Bar VT | \$17.50

Brookie Bar VT N | \$25.50

Blueberry Lemon Custard Bar VT | \$32

Assorted Specialty Cookies | \$34.50

Red Velvet VT N Lemon Cooler VT C N Cranberry White Chocolate VT N

Lemon Blueberry Cheesecake Cookie VT | \$27.50

Coconut Macaroon GF VG DF C | \$25.95



GF	VT	VG	DF	C	N
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Picnic Menus

(Ballroom Dinners are available as Compostable Paper or China. For dinners outside the Ballroom, China service is available for \$1.50 per person.) Gluten-Friendly options are available upon request.

All American BBQ | \$15.75 per person

- Includes Hamburgers **GF** **DF**, All Beef Hot Dogs **GF** and Veggie Burgers
- Rolls **VG** **DF**
- Lettuce and Tomato Platter **GF** **VG** **DF**
- American Cheese **GF** **VT**
- Potato Chips **GF** **VG** **DF**
- Condiments
- Choice of 1 Picnic Side
- Brownies **VT**
- Lemonade or Iced Tea and Infused Water

Country BBQ | \$16.75 per person

- Fireman's Chicken Breast **GF** **DF**
- BBQ Pulled Pork **GF** **DF**
- Veggie Burger **GF** **VG** **DF**
- Rolls **VG** **DF**
- BBQ Sauce **GF** **VG** **DF**
- Condiments
- Corn Bread **VT** and Butter
- Choice of 2 Picnic Sides
- Impressions Cookies **VT** **N** or Brownies **VT**
- Lemonade or Iced Tea and Infused Water

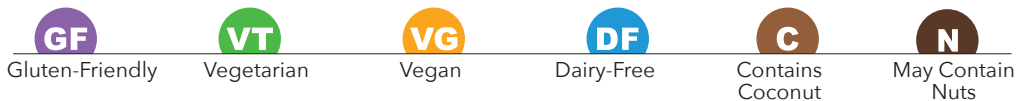
Classic BBQ | \$17.95 per person

- Italian Marinated Grilled Chicken Breast **GF** **DF**
- Italian Sausage **GF** **DF**
- Veggie Burger **GF** **VG** **DF**
- Rolls **VG** **DF**
- Condiments
- Choice of 2 Picnic Sides
- Potato Chips **GF** **VG** **DF**
- Brownies **VT** or Impressions Cookies **VT** **N**
- Lemonade or Iced Tea and Infused Water

Picnic Sides

- Salt Potatoes **GF** **VG** **DF**
- Black Bean & Corn Salad **GF** **VG** **DF**
- Potato Salad **GF** **VT** **DF**
- Pasta Salad **VG** **DF**
- Baked Beans **GF** **VG** **DF**
- Cole Slaw **GF** **VT** **DF**
- Sliced Watermelon **GF** **VG** **DF** (Seasonal)
- Quinoa, Wild Rice & Grilled Vegetable Salad with Greens **GF** **VG** **DF**

Add additional sides for +2.50 per person



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Please give at least two weeks notice when booking your event.

