St Lawrence University Catering Menu

All Catering Services Require a 15-person minimum.

Continental \$9.99 per person

Served with Sun Roasters Coffee, Ajiri Tea Service, Seasonal Fruit Salad, Chilled Bottles of Apple, Orange & Cranberry Juice

Choose two:

Breakfast Breads, Scones, Bagels, Bakery Muffins, Assorted Danish, Assorted Croissants
O Butter, fruit preserves and cream cheese

Bagel and Smoked Salmon \$16.99 per person

- Assorted Bagels
- Assorted Cream Cheese and Jelly
- Smoked Salmon
- Cucumbers
- Red Onion
- Heirloom Tomato
- Lemon
- Capers and olives
- Fresh dill

Breakfast Buffet \$13.99 per person (15 person minimum)

Served with Sun Roasters Coffee, Ajiri Tea Service, Seasonal Fruit Salad, Chilled Bottles of Apple, Orange & Cranberry Juice

Choose two:

- Breakfast Breads, Scones, Bagels, Bakery Muffins, Assorted Danish, Mini Assorted Croissants
 - o Butter, fruit preserves and cream cheese

Choose one:

• Seasoned Home Fries, Sweet Potato Hash, Mini Hashbrown Patties

Choose two:

• Crispy Bacon, Pork Sausage Patty, Maple Sausage Links, Turkey Sausage Link, Vegan Sausage

Choose one:

- Scrambled Eggs or Veggie Scramble
 - Served with sides of ketchup & siracha.
 - Add shredded cheddar for \$1.

Healthy Beginnings \$11.99 per person (15 person minimum)

Served with Sun Roasters Coffee, Ajiri Tea Service, Chilled Bottles of Apple, Orange & Cranberry Juice

- Nonfat Greek Yogurt Parfaits with Fresh Berries & House made Granola
- Whole Wheat Bagels
 - Served with plain, chive and onion and strawberry cream cheese
- Fresh Fruit Salad
- Peach Oatmeal Bake
- Assortment of Health Bars

A la Carte

Per Person:

- Chilled Bottled Apple, Orange or Cranberry Juice \$1.99 per person
- Bottled Water \$1.99 per person
- Canned Soda \$2.per person
- Nonfat Greek Yogurt Berry Parfaits w. House Made Granola \$3.49 per person
- Whole Fruit (Apples, Bananas, Oranges & Seasonal) \$1.49 per person
- Fresh Fruit Salad \$2.99 per person
- Pancakes or French Toast \$1.99 per person
 - Served with local maple syrup
- Assorted Mini Danish \$2.99 per person
- Assorted Croissants \$3.99 per person
- Sun Roasters Coffee & Ajiri Tea Service \$2.49 per person
- Saratoga Water \$2.50 per person
- Chobani Yogurt Cups \$1.99 per person
- Scrambled Eggs \$1.99 per person
- Hard Boiled Eggs \$1.50 per person
- Fried Egg \$1.75 per person
- Peach or blueberry Oatmeal Bake \$2 per person
- Overnight Oats (Peanut Butter Banana, Almond Joy, Blueberry) \$2.75
- Spinach and Mushroom Fritata \$3.25

By the dozen:

- Bakery Fresh Blueberry, Chocolate Chip & Lemon Poppy Seed Muffins \$15.99
- Assorted Breakfast Breads Banana, Zucchini, Cinnamon Strudel \$15.99
- House Made Cinnamon Rolls \$29.99
- Assorted Donuts \$14.99
- Bagels w. cream cheese, butter & fruit preserves \$19.99
- Assorted Pastries mini \$12.99
- Assorted Pastries large \$17.99

Premium Sandwiches

All sandwich lunches are served with a bag of Deep River Chips, and a choice of one: Fresh Fruit Salad, Potato Salad or Pasta Salad, Chocolate Chip, Sugar & Oatmeal Raisin Cookies and Water, Lemonade or Iced Tea.

Classic Deli Buffet \$12.99 (minimum of 15 people)

Build Your Own Deli Sandwich with Choice of Kaiser, Wheat Berry, Country White & Gluten Free Bread, Deli meats of Oven Roasted Turkey Breast, Roast Beef, and Ham, Tuna Salad or Grilled Vegetables, with Swiss, American, and Provolone, Lettuce and Tomato, a variety of Condiments and Dill Pickle Spears

Gourmet Sandwiches \$15.99 (minimum of 15 people)

Choose three:

- Classic Chicken and Grape Salad: Creamy chicken salad tossed with sweet Red Grapes served with Spring Mix and Sliced Tomato on a Croissant
- Caprese Sandwich: Fresh sliced mozzarella, sliced Roma tomato, nut-free basil pesto with fresh Basil on Ciabatta Greek Wrap: Kalamata olives, Roma Tomatoes, Sliced Cucumber, Arugula, Red Onion and Crumbly Feta with Greek dressing on a Spinach Wrap
- *Curried Chicken Salad*: Tangy Chicken Salad with Dried Cranberries, Leaf Lettuce and Tomatoes on a Brioche Bun
- Italian Combo: Smoked Ham, Capicola, Salami, Provolone Cheese, Mayo, Vinaigrette, Lettuce, Tomato and Sliced Red Onion on a Sub Roll
- **B.L.A.T.** Crispy Bacon, Lettuce, Avocado and Tomatoes with Garlic Aioli and Banana Peppers on an Italian Roll
- Hummus Wrap: Plain Hummus with Shredded Carrots, Cucumber, Roasted Bell Peppers, Tomatoes and Baby Spinach on a Garlic Herb Wrap
- **Balsamic Grilled Vegetables**: Zucchini, Yellow Squash, Spinach and Tomato with Charred Onion Jam on Ciabatta

- Chicken Caesar Wrap- Grilled Chicken Breast, Crisp Romaine, Croutons, Shaved Parmesan Cheese and Caesar dressing on a Garlic Herb Wrap
- California Turkey Club Wrap: Oven Roasted Turkey Breast, Smoked Bacon, Swiss Cheese, Avocado, Tomato and Herb Mayo on a Sundried Tomato Wrap

Boxed lunches

Classic \$11.99 per box

All are served with lettuce and tomato provolone cheese, bottled water, carrot sticks, chocolate chip cookies, assorted chips, whole fruit. Ham and cheese Turkey and cheese Just cheese

Deluxe \$13.99 per box

All are served with bottled water, carrot sticks and hummus, chocolate chip cookies, deep river chips and whole fruit. Chicken grape wrap Turkey club wrap Hummus wrap

Themed Buffets

All American \$24.99 per person

Served with fresh rolls, sliced American, Swiss & Cheddar cheese, choice of seasonal salad, fresh baked cookies & brownies, condiments, iced water, and iced tea or lemonade

- All-beef burgers
- BBQ Chicken Quarters
- Vegan Sausage
- Baked beans
- Corn on the Cob
- Watermelon wedges
- Choose one:
 - Loaded Baked Potato Salad, Mac Salad or Sweet Country Slaw
- Add Quinoa Burger +\$2
- Add Smoked Beef Brisket +\$5
- Add All Beef Hotdog +\$2.50
- Add Pulled Pork +\$4

An Italian Affair \$23.99 per person

Served with grated Parmesan cheese, iced water and lemonade or iced tea

- Classic Caesar Salad
- Garlic Bread Sticks
- Pasta served with Marinara and Alfredo
 - Choose one: Cavatappi or Spaghetti
 - Gluten Free available upon request
- Chicken Parmesan or Meatballs
- Roasted Vegetable Lasagna Rollatini
- Lemon Zested Broccoli
- Mini Cannoli's
- Add Eggplant Parm or Italian Sausage +\$4

Taco Bar \$21.99 per person

Includes house made tri color chips, mild salsa & sour cream, iced water and iced tea or lemonade

Choose one:

- Seasoned Ground Beef
- Shredded Chicken

Included:

- Assorted taco shells and tortillas
- Fiesta rice
- Seasoned Black beans
- Shredded lettuce, Diced Tomatoes, Diced Onion, Sour Cream, Salsa, Jalapeno & Shredded Cheddar Cheese
- Cinnamon Sugar Churros
- Add guacamole +\$2
- Add Pico de Gallo +\$1

Curry Bar \$25.99 per person

Comes with a Garden Salad Iced Water and Lemonade or Iced Tea

- Chicken Curry or Vegetable Curry
- Chicken Tikka Masala or Vegetable Tikka Masala
- Vegetable Biryani
- Basmati Rice
- Garlic Naan

• Rice Pudding (kheer)

Asian inspired \$25.99 per person

Comes with a Garden Salad Iced Water and Lemonade or Iced Tea

- General Tso's Chicken or Tofu
- Veggie Lo mien
- Vegetable Fried Rice
- Steamed Broccoli
- Egg Roll
- Sugar donut

Pizza Party \$14.99 per person (15 person minimum)

Served with a fresh Garden Salad, Italian & Ranch Dressing, fresh baked Cookies, Water and Lemonade or Iced Tea

Choose two pizzas:

- Classic Cheese
- Pepperoni
- Veggie
- Meat Lover's +\$2
- Sausage
- Buffalo Chicken, BBQ Chicken, Sweet n Sassy Chicken +\$2
- Hawaiian +\$2
- Fresh Mozzarella, Tomato & Basil +\$2

Add ons:

Garlic Knots \$3 per person: served with marinara dipping sauce

Chicken Wings or Boneless Wings \$15: served with Blue Cheese, Celery & Carrot Sticks and your choice of sauce (hot, mild, medium, butter garlic, BBQ)

Sushi Party \$17.99 per person

3 flavors of sushi rolls served with house pickled ginger and wasabi, soup, one salad, water, iced tea or lemonade

- Vegetarian Roll: Avocado, Cucumber, Carrot & Napa Cabbage
- Spicy Crab Roll: Avocado & Cucumber
- Sesame Salmon Roll: Cucumber, Carrot & Bell Pepper

Choose one:

- Carrot Ginger Soup
- Hot and Sour Soup
- Wonton Soup

Choose one:

- Chopped Asian Salad
- Asian Lettuce Cups
- Seaweed Salad

Pho Bowls, Build you Own \$27.99 Per person

Comes with a Garden Salad Iced Water and Lemonade or Iced Tea and Assorted Cookies

Pick 2

- Shrimp
- Beef
- Chicken
- Tofu
- Vegetable

Pick 1

- Rice Noodle
- Sobo Noodle

Pick 8

- Scallions
- Oyster Mushroom
- Bean Sprouts
- Jalapenos
- Boiled Egg
- Bok Choy
- Red Onion
- Alfalfa Sprouts
- Edamame
- Shredded Carrot
- Red Cabbage

All served with Lemons, Limes, Fresh Basil, Fresh Cilantro, Pickled Ginger and Radishes. Sesame oil, Soy Sauce, Fish Sauce and Siracha.

Poke Bowls

Comes with a Garden Salad Iced Water and Lemonade or Iced Tea and Assorted Cookies

Pick 2 options \$23.99 3 options \$28.99 per person

- Tuna Poke
- Salmon Poke
- Shrimp Poke
- Chicken Poke
- Tofu Poke

Lighter Fare \$13.99

Includes Soup, Salad and Garlic Knots with Marinara Iced Water and lemonade or Iced Tea

Choose one:

- Cheddar Broccoli
- Chicken Noodle
- Italian Wedding
- Butternut Squash with Apple

Choose one:

- Garden Salad
- Caesar Salad
- Spinach and Strawberries

Choose one:

- Caesar dressing
- House made Vinaigrette
- Ranch

Flat Breads \$14.99 per person

Comes with your choice of flat bread and a Garden Salad with Ranch and Italian, water, iced tea or lemonade

- Steak and Gorgonzola
- BBQ Chicken
- Margherita

Baked Potato Bar \$10.95 per person

Comes with a Garden Salad with Ranch and Italian, water, iced tea or lemonade

Toppings

- Bacon Bits
- Butter
- Sour Cream
- Feather Blend Cheese
- Steamed Broccoli
- Green Onion
- Chives

Add Soup of the day to any meal for \$3.25 per person

Afternoon Breaks

Sweet Tooth: Fresh baked cookies & brownies, still & sparkling water with Sun Roasters Coffee and Ajiri Tea Service \$5.99 per person

Sweet & Salty: Mini Hershey Bars, Mini Pretzels, Buttery Popcorn, Trail Mix, still & sparkling water with Sun Roasters Coffee and Ajiri Tea Service \$7.99 per person

Dinner Buffet \$37.99

Includes assorted rolls and butter, two entrees, one classic salad, one premium salad and two sides served with sparkling water, water, lemonade or iced tea and choice of two desserts

Entrée Choice

Choose two:

- Herb Grilled Chicken with Caramelized Lemon
- Roasted Chicken Breast Bone in (Airline Breast) with Olive Salsa Verde
- Beef medallions with rosemary and caramelized cipollini onions with a whiskey café au lait sauce
- Roasted Bistro Filet w/ blistered cherry tomatoes, sautéed mushrooms, parmesan shavings and herb dressing
- Bacon wrapped Cod with lemon butter herb sauce
- Crispy Skinned Salmon with strawberry basil balsamic dressing
- Pan Seared Peppered Tuna Steak
- *Grilled Eggplant Medallions*
- Stuffed Zucchini Boats with Arborio Rice

• Smoked Maple Tofu

Classic Salads

Choose one:

- Seasonal Garden Salad
- Classic Caesar Salad
- Greek Salad

Premium Salads

Choose one:

- Charred Tomato, Spinach & Campanelle Pasta Salad
- Quinoa & Apple Salad
- Broccoli, Bacon and Apples
- Chopped Asian Salad

Accompaniments

Choose two:

- Smashed Yukon Gold Potatoes
- Herb Roasted Fingerling Potatoes
- Maple Roasted Sweet Potatoes
- Green Beans with Roasted Mushrooms & Shallots
- Roasted Root Vegetables
- Garlic Roasted Broccoli, Cauliflower, Baby carrots and Green Onions
- Balsamic Grilled Asparagus with Cherry Tomatoes
- Mashed Potatoes with Chives and Butter

Desserts

Choose two:

- New York Style Cheesecake
- Oreo Cheesecake
- Lemon Blueberry Cake
- Carrot Cake
- Chocolate Cake with Whipped Cream Topping
- Key Lime Pie with Citrus Mousse

Add Sun Roasters Coffee & Ajiri Tea Service for \$2.49 per person

Hors d'oeuvres Priced Per Person

Displays

Charcuterie Board \$2.50

Basic Cheese Board \$1.75

Gourmet Cheese Board \$2.25

Fresh Vegetable Crudité \$1.50

Antipasto Display \$1.75

Mediterranean Display \$2

Cold Selections

Roasted Tomato and Olive Tapenade Bruschetta \$1.50 Spiced Mini Crab Salad \$2.25 Cucumber Round with Grilled Marinated Shrimp and Tomato Relish \$1.75 Smoked Salmon Crostini \$2 Roasted Vegetable Skewers \$1.50 Cream Cheese Prosciutto with Fig Jam and Pistachios on a Baguette \$2 Shrimp Cocktail \$2.25 Fruit Skewers with a Yogurt Dip \$1.75 5 Foot Italian Hogie \$3 (20 Person Minimum) Hot Selections Buffalo Chicken Dip with Tortilla Chips \$2 Spinach and Artichoke Dip with Tortilla Chips \$2. Scallops Wrapped in Bacon \$2.25

Honey Glazed Chicken Drumsticks \$2.

Sticky Maple Meatballs \$2.

Mini Crab Cakes \$2

Chicken Satay with Peanut Sauce \$1.75

Spanikopita \$1.50

Pear and Brie in Phyllo \$1.75

Pork or Vegetable Pot Stickers with Tamari \$1.50

Coconut Shrimp \$2

Parmesan Crusted Mushrooms Stuffed with Herbed Cream Cheese \$1.50

Spinach and Artichoke Stuffed Mushrooms \$1.50

Vegetable Spring Rolls with Sweet Chili Sauce \$1.50

Sliders pick 2 (Pork BBQ, Beef Tenderloin, Portobella Mushroom, BBQ Beef Brisket) \$3. per person

Calamari with Spicy Marinara \$2.50

Crab Rangoon with Sweet and Sour Sauce \$ 2.50

Desserts

- Raspberry Mousse Shooter \$2.50 each
- Chocolate Mousse Shooter \$2.50 each
- Cranberry Cookies with Lemon Glaze \$10 a Dozen
- Carrot Cake with Cream Cheese Frosting \$3.50 per person
- Chocolate Espresso Cake \$3.50 per person
- French Lemon Bar \$18.99 Per 2 Dozen
- Triple Chocolate Brownies \$18.99 Per 2 Dozen
- Zebra Brownies \$18.99 Per 2 Dozen
- *Rice Krispy Treats dipped in Chocolate \$18.99 per 2 Dozen*
- Mini Cannoli's \$1.50 Per Person
- Cream Puffs \$1.50 Per Person
- Coconut Macaroons Dipped in Chocolate\$9. Per Dozen

- German Chocolate Pie \$3.50 per person
- Sour Cream Topped Cheesecake \$3.50 per person
- Key Lime Pie \$3.50 per person
- Oreo Cheesecake \$3.50 per person
- New York Style Cheesecake \$3.50 per person
- Chocolate Cake with Whipped Cream Topping \$3.50 per person
- Lemon Blueberry Cake \$3.50 per person
- Assorted Cookies (chocolate chip, oatmeal raisin, raspberry filled) \$9.per dozen
- Pub Cookies \$1.75 each
- Ice cream novelties \$2.25 per person
- Mini Cheesecakes \$2.50 per person

Bar services

Self Service and full-service bars are an option. Price will be determined by the usage at the end of the event.

- Bartenders (\$25 an hour per bartender)
- Beer
- Wine
- Soda
- Water

China

- Semi \$1.50 per person (plates and silverware)
- Full set \$3.00 per person

Linen

Linen is automatic with a catering event unless stated otherwise. If you would like to just have linen provided choose your size and how many. White is the standard unless you request something different.

Overlay \$4.00 each

Banquet \$6.00 each

Round \$7.00 each

Napkin \$.75 each