

FSA CATERING MANUAL

June 2018

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We would be glad to assist you with your special requests, please contact the Catering Office at 716 680-6227. Vegetarian and vegan selections available.

A LA CARTE REFRESHMENTS

Beverages

Coffee, Decaf, Hot Tea, Hot Chocolate
Orange, Apple and Cranberry Juice
Fruit Juice Punch, Lemonade
Ice Tea
\$19.25 per gallon

Individual Beverage Servings (Priced per item)

Soda - Can - \$2.00
Bottled Water - \$2.25
Bottled Juice - \$3.25

Box of "Joe to Go" - \$14.50 (not eligible for campus discount)

Choice of House Brand - Peet's, Tim Hortons or Starbucks Coffee, Decaf or Hot Water for tea, includes 96 oz. of beverage, 12 disposable cups and appropriate condiments.

Baked Goods (Priced per dozen)

Bagels with Cream Cheese and Condiments - \$20.50
Danish - \$20.50
Muffins - \$20.50
Assorted Bakeshop Pastries - \$20.50
Bakeshop Cookies - \$9.25
Mini Gourmet Cookies - \$9.25
Gourmet Cookies - \$17.50
Dessert Bars, Brownies, Congo Bars - \$17.25 (minimum 2 ½ dozen each)
Mini bagels with cream cheese and condiments - \$15.00
Mini scones or muffins - \$15.00

Whole Fresh Fruit Bowl

Includes Seasonal Fruit - \$1.25 per piece

Breakfast Breads and Cakes

Buttermilk coffee cake - \$15.00
Banana, cranberry or blueberry breads - \$15.00
Blueberry yogurt cake - \$15.00

Sheet Cakes

Full Single Layer Sheet Cake - \$50.00
1/2 Single Layer Sheet Cake - \$30.00

Breakfast Sandwiches (Retail price)

Sausage, Egg and Cheese Bagel
Bacon, Egg and Cheese English Muffin
Egg White, Veggie and Cheese Wrap

PARTY PLATTERS, HORS D'OEUVRES AND SNACKS

PARTY PLATTERS and SPECIALTY ITEMS

All selections serve approximately 40-50 guests

Cheese Wheel - \$95.00

Swiss, Cheddar, Provolone, Pepper Jack cheese with crackers

Cheese and Pepperoni Platter - \$95.00

Sliced pepperoni served with assorted cheeses and crackers

Relish Tray - \$65.00

Cauliflower, broccoli, celery, carrots, olives and other seasonal fresh vegetables with dip

University Platter - \$115.00

Sliced ham, turkey, roast beef, and cheeses served with macaroni salad or potato salad, includes bread and condiments

Nacho Bar - \$95.00

Tortilla chips with cheese sauce and a variety of toppings

Loaded Nacho Bar with Chicken Fajita - \$175.00

Nacho bar with Chicken Fajita

Fruit and Cheese Tray - \$100.00

Assorted cheese and fresh seasonal fruit

Fresh Fruit Tray - \$95.00

An assortment of ready to eat seasonal fresh fruit

Antipasto Artisan Cheese and Meat Platter - \$110.00

Assorted artisan cheeses, and rolled meats accompanied with roasted red peppers, olives, and pepperoncini with crackers and baguettes

Ice Cream Social - \$75.00

Self-serve ice cream with a variety of toppings

Loaded Nacho Bar - \$150.00

Nacho bar with choice of Taco Meat, or Refried Beans

HORS D'OEUVRES

Available in quantities of 100 pieces *per individual selection*

Hot

Specialty - \$150.00

Seafood Stuffed Mushrooms

Pot Stickers w/Plum Sauce

Jalapeno Poppers w/Pepper Jam

Veggie or Chicken Quesadillas

Brie En Croute

Mini Beef Wellington

Crab Cakes w/Mustard Sauce

Spanakopita

Chicken Wings or Chicken Fingers with Bleu Cheese, Carrot and Celery Sticks

Standard - \$110.00

Vegetable Stuffed Mushrooms

Oriental Egg Rolls w/Dipping Sauce

Swedish Meatballs

Petite Pizza Pieces

Fried Mozzarella Sticks w/Pizza Sauce

Petite Assorted Quiche

Cold

Specialty - Market price

Shrimp Cocktail w/appropriate accoutrements

Smoked Salmon Service

Snacks \$7.50 per pound

Peanuts, Snack Mix, Pretzels, Popcorn

Standard - \$85.00

Finger Sandwiches

Deviled Eggs

Mini Sandwiches on Party Rolls

Assorted Bread Canapés

Ham and Cheese Pinwheels

Whole 16" Pizzas

Cheese - \$15.00

Cheese & Pepperoni - \$17.00

Specialty Pizza - \$19.00

EARLY MORNING FAVORITES

Standard Breakfast - \$13.00, Served or Buffet

Coffee, Tea, Decaf, Juice
Bagels, Muffins, Danish
Scrambled Eggs
Bacon & Sausage Links
Home Fries

Specialty Breakfast Buffet - \$19.00

Coffee, Tea, Decaf, Juice
Bagels, Muffins, Danish
Mushroom & Cheese Omelets or Breakfast Pizza
Bacon & Sausage Links
French Toast with Syrup
Home Fries
Seasonal Fresh Fruit Platter
Yogurt Parfaits

LUNCH FAVORITES

Assorted rolls and breads, condiments, non-alcoholic beverages and dessert included.

Deli Buffets

Standard - \$15.00

Platters of sliced ham, turkey, roast beef, tuna salad, Swiss and Provolone cheese, lettuce leaves and sliced tomatoes, potato and egg salad

Select - \$15.00

Assorted premade sandwiches and wraps, with mixed green salad, and pasta salad

Side Dishes

Additional \$3 charge per person

Soup Du Jour
Mixed Green Salad
Sliced Fresh Fruit or Fresh Fruit Cup
Specialty Salads

Boxed Lunches - \$10.00

Your choice of sandwich served with a bag of potato chips, apple, 2-bakeshop cookies and beverage

Served Entrees - \$18.00

Chicken Marsala – sautéed chicken breast scaloppini finished with a wild mushroom Marsala wine sauce served with green beans and wild rice pilaf

Chicken Printaniere – grilled chicken breast on a bed of sautéed julienne vegetables, lemon beurre blanc sauce

Chicken Pasta Primavera – grilled chicken breast over penne pasta and fresh vegetable medley finished with Alfredo Sauce

Beef or Chicken Stir Fry – customer's choice of beef or chicken with fresh Oriental vegetables over white rice

Roasted Sliced Sirloin – English cut sirloin finished with a Burgundy wine mushroom sauce served with smashed baby red potatoes and sautéed vegetable medley

Open-Faced Steak Sandwich – grilled sirloin steak Served on garlic bread, finished with sautéed mushrooms, accompanied by roasted baby red potatoes

Brochettes w/Choice of One – jumbo tiger shrimp, beef tips or chicken breast, fresh seasonal vegetables served over wild rice pilaf

Steak or Chicken Caesar – classic Caesar salad topped with sliced steak or grilled chicken breast

Eggplant Parmesan – **vegetarian**, lightly breaded, with cheese filling, served with marinara sauce, Angel Hair pasta, garlic bread and green beans

Pasta Primavera – **vegetarian**, fresh sautéed seasonal vegetables tossed with penne pasta served in Alfredo sauce

Chicken Salad – freshly made chicken salad with seasonal fresh fruit and croissant

Vegetarian Entrée Available with Main Selection

Desserts

Assorted Cookies
Brownies
Congo Bars
Pound Cake with Fresh Berries
Strawberry Shortcake (seasonal)
Ice Cream

LUNCH BUFFETS - \$18.75

All buffets include rolls and butter, non-alcoholic beverages, and dessert.

Select one item from each of the following categories:

Soup or Salad

V – Vegetarian Selections

Minestrone
Broccoli Cheese
Chicken Noodle
Vegetarian Vegetable – **V**

Mixed Green Salad
Greek Salad
Fresh Fruit Salad
Broccoli Raisin Salad
Apples Waldorff
Pasta Salad

Pasta, Potato, or Rice

Orzo Pasta Pilaf
O'Brien Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Risotto

Vegetables

Steamed Broccoli with Cheese Sauce, Mixed Vegetables, Cauliflower Polonaise
Green Beans Amandine
Glazed Baby Carrots

Entrees – Select 2

V – Vegetarian Selections

Beef Stroganoff with Egg Noodles
Sliced Roast Beef au jus
Chicken or Beef Stir Fry with Rice
Chicken Printaniere
Chicken Fricassee with Biscuits
Sliced Turkey and Gravy
Sliced Roast Pork Loin
Stuffed Manicotti with Tomato Sauce **V**
Eggplant Roulade **V**
Pasta Primavera **V**
Lasagna Swirls **V**
Baked White Fish

Additional Entrée \$3 per person

Desserts

Assorted Cookies
Brownies
Congo Bars
Pound Cake with Fresh Berries
Strawberry Shortcake (seasonal)
Ice Cream

SERVED DINNERS

Selections include your choice of salad, side dish, vegetable, two entrées, rolls and butter, non-alcoholic beverages and dessert.

Salads

Mixed Green Salad with Choice of Dressing
Caesar Salad with Homemade Croutons
Greek Salad with Yasou Dressing

Side Dishes

Rice Pilaf, Twice Baked Potato, Baked Potatoes, Baby Red Potatoes with Rosemary, Orzo Pasta Pilaf

Vegetables

California Blend Vegetables, Glazed Carrots, Green and Yellow Beans with Baby Carrots, Vegetable Medley, Seasonal Fresh Grilled Vegetables

Entrees

Chicken - \$23.00

Broccoli & Cheese Stuffed Chicken Breast
homemade with Hollandaise Sauce

Chicken Maltaise stuffed with a Cranberry-Apple Cornbread dressing finished with an Orange Essence Hollandaise Sauce

Grilled Chicken Breast Printaniere – grilled chicken breast on a bed of sautéed julienne vegetables with a Lemon Beurre Blanc Sauce

Beef and Pork

Slice Beef Tenderloin with Burgundy Wine Sauce - \$34.00

Sliced Top Round of Beef with Bordelaise Sauce - \$23.00

N.Y. Strip Steak (12 oz.) Grilled with sautéed shiitake mushrooms – market price

Prime Rib (12 oz.) with au jus – market price

Grilled Filet Mignon (10 oz.) with sautéed spinach and Peppercorn Demi-Glace – market price

Roasted Pork Loin with Rosemary Demi-Glace - \$24.00

Combinations - your choice of (2) of the following: Beef Tenderloin Filet, Chicken Breast, Pork Loin or Salmon Filet, served with appropriate sauces - \$32.00

Fish - \$25.00

Grilled Salmon Filet
with Creamy Dill Sauce

Baked White Fish
Lemon Pepper Seasoned finished with a Chive Beurre Blanc Sauce

Vegetarian - \$23.00

Pasta Primavera with Alfredo Sauce

Eggplant Roulade with Marinara Sauce and angel hair pasta

Vegetable Lasagna Swirls with Marinara sauce

Stuffed Pepper or Portabella Mushroom

Desserts

Fruit and Cream Pies, Assorted Layer Cakes, Cheese Cake, Individual Mousse and Ice Creams

A \$3 per person surcharge applied to any served dinner with more than two entrées.

DINNER BUFFETS - \$32.00

All buffets include rolls and butter, non-alcoholic beverages, and two desserts

Salad

(Select Two)

Mixed Green Salad
Caesar Salad
Greek Salad
Fresh Fruit Salad
Pasta Salad
Potato Salad
Macaroni Salad
Marinated Vegetable Salad
Broccoli Raisin Salad
Coleslaw

Pasta, Potato, and Rice

(Select One)

Orzo Pasta Pilaf
Roasted Rosemary Baby Red Potatoes
Scalloped Potatoes
Baked Potatoes
Mashed Potatoes
Wild Rice Blend
Steamed White Rice

Vegetables

(Select One)

California Blend Vegetables
Glazed Carrots with Mint
Green and Yellow Beans with Baby Carrots
Sautéed Vegetable Medley
Seasonal Grilled Vegetables

Entrée

(Select Two)

Sliced Top Round of Beef
Baked Chicken Quarters
Italian Sausage with Peppers and Onion
Chicken Printaniere
Roasted Pork Loin
Sliced Roasted Turkey Breast
Sliced Honey Glazed Ham
Baked Atlantic White Fish

Vegetarian Entrée:

(Select One)

Eggplant Roulades with Marinara Sauce
Stuffed Shells with Marinara Sauce
Penne Pasta Primavera with Alfredo Sauce
Vegetarian Lasagna Swirls with Marinara Sauce
Risotto Topped Portabella Mushrooms
Stuffed Bell Peppers
Baked Ziti

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Carving Station \$6.00, Select One

Beef Tenderloin with Peppercorn Demi Glace
English Cut Prime Rib Au Jus
Roasted Striploin with Bordelaise Sauce
Pork Loin with Rosemary Demi Glace
Virginia Baked Ham with Chutney
Leg of Lamb with Mint Demi Glace

Signature Broccoli Stuffed Chicken Breast with Hollandaise \$4.00

Dessert – Select Two:

Cheesecake
Individual Chocolate Mousse with Whip Cream
Assorted Fruit and/or Cream Pies
Assorted Layer and Torte Cakes
Congo Bars
Brownies
Ice Cream
Pound cake with fresh berries, whipped cream

ALCOHOL SERVICE

- All alcoholic beverages must be provided by FSA.
- Bar service is restricted to a minimum charge of \$250.
- Proof of legal drinking age may be required. We reserve the right to restrict the use of alcoholic beverages.
- The customer is responsible for the \$75 payment of the Caterer's Permit required for non-licensed facilities, five week lead time required.

Per Bottle

Spirits - charges will be based upon the nearest 1/10 of *each* liter bottle consumed. A selection of the following will be offered and billed at the prices indicated. Prices include mixers, ice, garnish and service, exclude NY state sales tax. FSA reserves the right to substitute brands of similar quality.

House - \$85.00 per liter bottle

Rum (light)
Vodka
Gin
Bourbon
Blended Whisky
Scotch

Premium - \$100.00 per liter bottle

Bacardi (light)
Smirnoff
Tanqueray
Jack Daniels
Canadian Club or Seagram's 7
Dewars

House Wine Selections - \$25.00 per 750 ml bottle - Merlot, Chardonnay, Blush

Champagne - \$25.00 per 750 ml bottle

House Draft Beer - \$125.00 per half keg

Premium Draft Beer - Market Price

Premium Bottled Beer - \$5.00

Soft Drinks - \$2.00 per glass

Per Drink - Cash Bar

Each guest responsible for individual payment, prices include N.Y.S. sales tax.

House brands, glass of wine, premium bottled beer and draft beer - \$5.00

Premium brands, Manhattans, Martinis & Specialty Drinks - \$6.00

Soft Drinks - \$2.00

TERMS OF AGREEMENT

1. Clients who make reservations for a catered function with FSA should do the following:

Five Weeks prior to the event:

- Contact the FSA Catering Service at (716) 680-6227.
- Provide the following information: group name, contact individual, phone number, billing information, NY State tax exemption certificate if applicable. (NY State sales tax added to the total bill unless tax exempt.)
- Select a menu from our catering choices reflected in the FSA Catering Manual or on the FSA website at fsa.fredonia.edu/dining_services/catering/cateringmenus.asp.
- Indicate the anticipated number of guests, date, time, facility needs and financial considerations.
- Confirm physical arrangement, special requests, desired alcohol service.
- Based upon information provided, a catering contract will be sent to the customer for review and signature.
- Functions scheduled at times other than normal serving hours or at off-premise locations *will require a surcharge*.
- FSA is the sole, authorized and exclusive vendor of food service and alcoholic beverages on campus property, including the College Lodge and Alumni House. All functions with alcoholic beverages will adhere to the established Fredonia Alcohol Review Committee Guidelines. Bar service is restricted to a minimum charge of \$250.00 for each event. The client is responsible for paying the difference if this minimum is not met.
- Delivery charges are applied to locations other than FSA on premise food service facilities; \$25 minimum delivery, \$15 minimum pickup.
- Delivery and pickup charges may be avoided by self-service.

Seven days prior to event:

- Customer will submit a guarantee number of guests.
- FSA will prepare food and settings for 5% above the guarantee number of guests. The customer will receive a final invoice for the actual number of guests served or 100% of the guarantee number, whichever is greater.

2. Additional information:

- FSA assumes no responsibility for lost or stolen personal articles.
- Food or beverages that are not consumed **cannot** be removed from the premises.
- FSA adheres to the smoking policy of the university that prohibits smoking on campus.
- Functions exceeding prearranged times may be surcharged.
- Prices exclude NY State sales tax; no additional gratuity is charged.
- Campus customers receive a 10% discount; excluding alcohol service if event is booked within 2 weeks of the event date.
- Prices subject to change, please verify current price information.
- Individuals not affiliated with the State University of New York at Fredonia must pay approximately ½ of the projected total invoice amount 30 days prior to the event and an additional ½ of their projected total invoice amount seven (7) days prior to the event. The remaining amount will be invoiced to the customer. The projected total is determined to be 100% of the final guarantee.
- Student Meal Plan POINTS, FREDFunds and DEBIT Account may be used to pay for catered meals.

3. We would be glad to design customized menus for your special function requirements.
4. FSA reserves the right to cancel this Agreement when in its reasonable judgment an emergency or other condition occurs beyond its control that requires participants to vacate the premises. If such incident occurs, FSA will refund deposits.
5. FSA reserves the right to cancel this Agreement for default if the customer violates any of the terms of this Agreement, including, but not limited to, failure to return this signed Agreement by the date specified, or if the customer fails to pay the charges in accordance with the Agreement.

