

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. We also provide full service catering off-premise; prices may vary depending on the location. 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



Hors d' oeuvres Options

(The prices below are per person for one hour)

Your choice of the following:

<i>Two Hors d' oeuvres</i>	\$5.00
<i>Three Hors d' oeuvres</i>	\$6.50
<i>Four Hors d' oeuvres</i>	\$8.00
<i>Five Hors d' oeuvres</i>	\$9.50
<i>Six Hors d' oeuvres</i>	\$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 ****

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 ****

**Add \$2 per person*

***Add \$3 per person*

****Add \$4 per person*

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.

Thank you!

Wedding Buffet

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

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

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:

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

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*

*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 dijonaise 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.



Open Bar Prices
(Prices are per person by the hour)

	<i>Premium Limited</i>	<i>Deluxe Limited</i>	<i>Premium Open</i>	<i>Deluxe Open</i>
<i>First Hour</i>	\$ 6	\$ 8	\$ 11	\$ 14
<i>Second Hour</i>	\$ 4	\$ 5	\$ 6	\$ 8
<i>Each Additional Hour</i>	\$ 2	\$ 3	\$ 3	\$ 4

CASH BAR
(Prices are per drink)

	<i>Premium Cash</i>	<i>Deluxe Cash</i>
<i>Specialty Drinks</i>	\$ 5	\$ 6
<i>Mixed Drinks</i>	\$ 4	\$ 5
<i>Domestic Beer</i>	\$ 3	\$ 3
<i>Import Beer</i>	\$ 4	\$ 4
<i>Wine by the Glass</i>	\$ 5	\$ 6
<i>Wine by the Bottle</i>	\$ 16	\$ 24
<i>Soft Drinks</i>	\$ 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

Sebastiani Chardonnay
Duetorri Pinot Grigio
Douglas Hill Sauvignon Blanc
Red Newt Riesling

Red Wines

Guenoc Cabernet California
Cycles Gladiator Merlot
McManis Pinot Noir

Zinfandel

Dona Sol 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