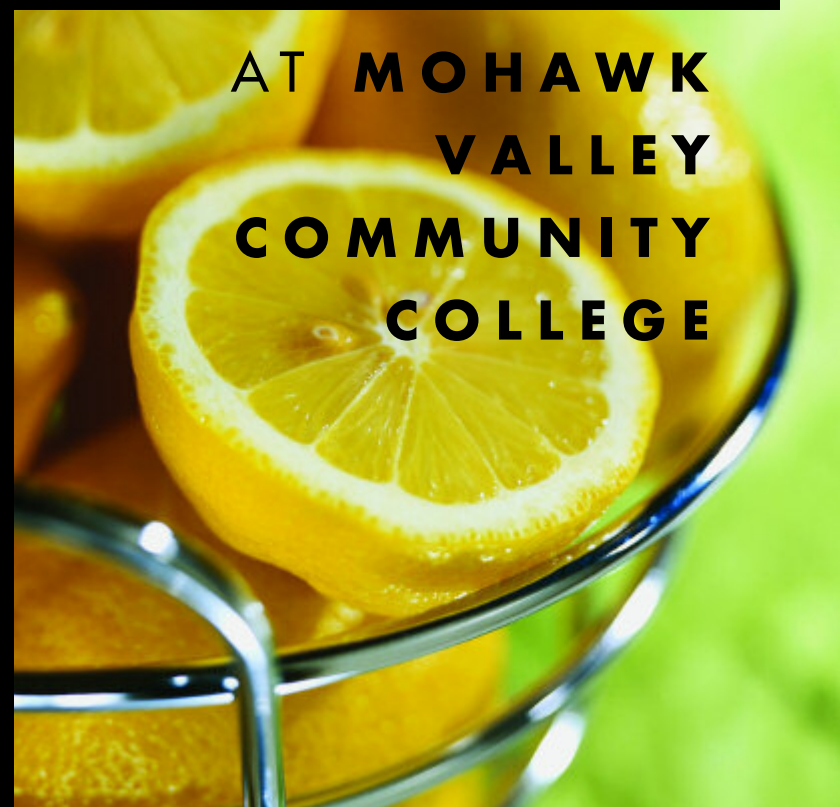




C A T E

R I N G



AT MOHAWK
VALLEY
COMMUNITY
COLLEGE



Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

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HORS D'OEUVRES

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

We are delighted to share our catering brochure. From morning breakfast baskets and freshly brewed coffee to casual feasts and elegant hors d'oeuvres, these pages are filled with fresh and contemporary menus. These represent only a starting point, however. Our commitment to you is to customize menus as needed for any occasion. Whatever your event – a breakfast meeting, a faculty luncheon or a retirement party, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service. We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please contact us at 315-797-8311 or email us at catering@mvcc.edu or visit our website: www.mvccdining.com.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pasty tray of mini danish, mini scones or mini muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry tray of mini danish, mini scones, or mini muffins, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Fruit and yogurt parfait

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Quiche
- Hash browns
- Home fried potatoes
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes

BEVERAGES

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee - pump pot
- Fresh brewed decaffeinated coffee -pump pot
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD PER PERSON

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Assorted muffins
- Biscotti
- Biscuit

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 10 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We can package these to go as a bagged lunch or present them arranged on a platter buffet style. Either choice accompanied with side salad, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

SHRIMP FAJITA WRAP

Fajita marinated shrimp, peppers and onions with sour cream, cheddar cheese and salsa in a flour tortilla wrap.

MVCC ROAST BEEF

Roast beef with caramelized onion and horseradish mayonnaise on a parmesan baguette served with side salad of the day.

BISTRO GRILL

Grilled herb chicken breast with fresh mozzarella, sun-dried tomatoes and pesto mayonnaise on ciabatta bread with the side salad of the day.

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with feta cheese on a baguette with side salad of the day.

TURKEY CHEDDAR WRAP

Turkey bacon and cheddar with sun-dried tomato mayonnaise on a flour tortilla.

GRILLED PORTOBELLO ON FOCACCIA

Grilled balsamic portobello mushroom sandwich with provolone cheese and chopped greens served on focaccia bread.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 5 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go, present them buffet style or pre-set individual plates along with beverages and dessert to keep your program on time. All luncheon salads include a dinner roll and butter, cookies or brownies, and a choice of a 20oz. bottled soda or water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

* Add grilled balsamic chicken breast

* Add beef strips

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: 5 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go, present them buffet style or pre-set individual plates along with beverages and dessert to keep your program on time. All luncheon salads include a dinner roll and butter, cookies or brownies, and a choice of a 20oz. bottled soda or water.

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

MYKONOS CHICKEN GREEN SALAD

Crisp mixed greens with grilled chicken, tomatoes, red onions, feta cheese, kalamata olives, banana peppers and lemon thyme vinaigrette.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: 20 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onions, condiments, potato chips, cookies or brownies and pitchers of lemonade, iced tea or water.

OPTIONS

- 20 oz bottled beverages
- Healthy Choice® tuna salad, egg salad or balsamic roasted vegetables
- Pasta salad, potato salad, garden salad, caesar salad, fruit salad or tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a 20 oz bottled beverage.

PIZZA PIZZA

Fresh hand tossed cheese pizza served with an antipasto salad, cookies and a 20 oz bottled beverage.

OPTIONS:

- Add toppings, chicken wings, garlic knots or boneless buffalo bites.

EAST UTICA'S BEST

Mixed green salad with Italian and ranch dressing. Choice of two: penne, spaghetti or rigatoni and choice of marinara, alfredo or butter and garlic sauce. Served with meatballs, breadsticks, shredded parmesan cheese, mini pastries and pitchers of lemonade, iced tea and water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 20 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onions, condiments, cookies, brownies and lemonade, iced tea, and water.

OPTIONS

- 20 oz bottled beverage
- Watermelon

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

FAJITA BAR

Choice of chicken, beef or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with 20 oz bottled beverages and lemon bars.

ITALIAN

Chicken parmesan, eggplant parmesan, ziti, sausage, meatballs, breadsticks, antipasto salad and tiramisu served with assorted 20 oz bottled beverages.



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

GRILLED SLICED FLANK STEAK

Seasoned grilled to perfection flank steak with a sweet marsala wine sauce

NY STRIP STEAK

Fresh hand choice NY strip grilled and served with sauteed mushrooms.

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

STUFFED PORK CHOP

Center cut pork chop stuffed with cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese lemon pepper chicken breast

CHICKEN PARMESAN

Boneless breast of chicken lightly breaded and topped with a light tomato sauce and mozzarella cheese

ROASTED ROSEMARY CHICKEN

Oven roasted chicken quarter with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and roasted

VEAL

VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

VEAL PARMESAN

Veal cutlets lightly breaded and topped with a light tomato sauce and mozzarella cheese

VEAL MARSALA

Veal sauteed and served with a light demi glaze flavored with marsala wine and fresh mushrooms

ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over linguine

STUFFED SOLE

Baked sole stuffed with scallops and crab meat and topped with a mornay sauce

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

AHI TUNA

Ahi Tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant stuffed with ricotta and mozzarella cheese and a roasted plum tomato sauce

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPANIKOPITA

Layers of phyllo dough filled with spinach and feta cheese served with vegetables

MUSHROOM RAVIOLI

Ravioli stuffed with mushrooms in a light cream sauce with fresh mushrooms

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.

All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

THAI PASTA SALAD WITH SNOW PEAS

BIB LETTUCE WEDGE WITH CRUMBLED BLEU CHEESE, ROASTED RED PEPPERS AND CANDIED PECANS

PEAR AND TOASTED WALNUT SPRING SALAD

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Spring vegetable blend
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- White cake
- Black forest cake
- German chocolate cake
- Bread pudding
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Angel food cake with seasonal berries

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlée



FINISHING TOUCHES

DESSERT BARS, PER PERSON

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Smores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES, BY THE DOZEN OR PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Chocolate chocolate chip
- Sugar
- Assorted biscotti

ICE CREAM SUNDAE BAR, 50 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Strawberry
- Caramel

Select 3 from the following toppings:

- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Chocolate chips
- M & M's

SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE POUND Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit
- Smoked salmon with condiments
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Sausage or Broccoli Roll

CARVING STATION, BY THE POUND

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with gibleet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED PER 50'S

The following hors d'œuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Oysters Rockefeller
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Mini chicken cordon bleu
- Vegetables in phyllo
- Mini quiche
- Thai beef roll

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

H O R S D ' O E U V R E S



B E V E R A G E S

HOT

- Brewed regular and decaf coffee
- Hot Lipton tea
- Hot Cider (seasonal)
- Hot cocoa

COLD

- Bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES

16 SERVINGS PER GALLON

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom

B E V E R A G E S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least 10 business days before the function. You may contact the catering department at 315-797-8311 or contact us at www.mvccdining.com or email us at catering@mvcc.edu.



Reserving a Location


Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. Tables, chairs, and other equipment will need to be arranged by you through the MVCC Events Coordinator at 315-792-5722. When making the reservation, please include tables and trash cans needed that the MVCC Events Coordinator will be using. (To reserve a room for an event, please contact 315-792-5722.) Depending on your event size there are many rooms available, please inquire about rooms that best fit your event size.






Planning Your Special Event


Contact the Catering Office



At least 10 days before the event, contact the catering office at 315-797-8311 or email us at catering@mvcc.edu or contact us through our website at www.mvccdining.com or stop by our office located in the Alumni College Center Room 105. Some arrangements can be made by phone or email, others require an appointment with the event coordinator. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 9:00am - 5:00pm, closed on some Holidays. After we have finalized all the details of your special event, you will receive a event sheet by email or in hard copy to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, MUST take place at least 3 business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the 3 business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees



A guarantee is required 3 business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within 3 business days, and confirmed in writing by the customer. If Mohawk Valley Community College is closed due to inclement weather, all catering events will be automatically canceled.



Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Visa, Mastercard, Check, Purchase Order or department account number are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



Delivery Fees

There is no delivery fee for catering services held within the Mohawk Valley Community College Campus. Deliveries outside the campus will be subject to a \$50.00 or 10% delivery fee, which ever is greater, not to exceed \$150.00



Alcohol Policy

MVCC is a dry campus. All events that wish to serve alcohol must request permission from the Office of the President. If permission is granted a temporary liquor license will need to be purchased at a cost of \$75.00 per station. The alcohol request policy can take up to four weeks to complete, please plan accordingly. All alcohol must be served by our personnel, and consumed in designated areas. Proof of age will be required. The MVCC reserves the right to refuse service of alcoholic beverages to any person.



Alcohol Service/Policy

A full bar setup (if liquor is planned) at a dinner or reception is \$3.00 per person. All necessary bar items except the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply. We recommend at least one bartender for every 75 -100 guests for beer and wine service. The charge for a bartender is \$20.00 per hour, 3 hour minimum.



Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and buffets during the first two hours of service. If additional time is needed, a fee of \$20.00 per attendant for a 2 hour minimum will be applied. We recommend that you have an attendant for all receptions and breaks for every 75 guests.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

Full Meal Service and Silverware \$3.00 pp

Coffee or Beverage China Service \$1.00 pp

Full Bar Glass Service \$1.00 pp

Reception China and Silverware \$2.00 pp

All of the above are charged per person.




Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.




Planning Your Special Event

Linens and Skirting



We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$3.00 fee for each tablecloth. Other tables may be skirted and covered at \$3.00 per tablecloth and \$8.00 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$.25 each. Specialty linens are available upon request for an additional charge.


Late and Minimum Charges



A late charge of \$50.00 will be assessed for any event booked with less than 24 hours notice. Any changes made once the event has been confirmed, under 12 hours will be charged \$35.00.

There will be a minimum charge of \$50.00 for beverage orders and \$100.00 for food orders, not including the delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Sustainable and Organic Menus



Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional per person.

Due to health regulations, it is the policy of the MVCC Events Coordinator that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

C A T E R I N G

A GREAT START PER PERSON

Early Riser	\$4.75
Eye Opener	\$6.25
Sunrise Start	\$7.25

ENTRÉES PER PERSON

Mushroom cheese strata	\$2.50
Ham and potato frittata	\$2.50
Quiche	\$2.50
Scrambled eggs	\$2.00
Bacon	\$1.50
Ham steak	\$1.50
Sausage links	\$1.50
Turkey sausage	\$1.50
Lox and condiments	\$3.00
French toast	\$1.00
Waffles	\$1.00
Pancakes	\$1.00
Home fried potatoes	\$1.00
Hash browns	\$1.00

MORNING BREAKS

A LA CARTE PER PERSON

Cereal with milk	\$1.99
Seasonal fresh fruit salad	\$1.50
Seasonal whole fresh fruit	\$0.75
Fruit and yogurt parfait	\$1.50

BAKERY A LA CARTE PER PERSON

Assorted bagels with condiments	\$1.50
Assorted donuts	\$1.50
Mini croissants	\$1.50
Mini pastry	\$1.50
Mini sticky rolls	\$1.50
Assorted scones	\$1.50
Assorted muffins	\$1.50
Biscotti	\$0.50
Biscuit	\$0.50

LUNCH TIME - EXPRESS LUNCHES

Shrimp Fajita Wrap	\$8.95
Bistro Grill	\$8.95
Grilled Vegetable Baguette	\$8.95
Grilled Portobello on Focaccia	\$8.95
MVCC Roast Beef	\$8.95
Italian Panni	\$8.95
Turkey Club Wrap	\$8.95
Picnic Lunch	\$7.95



Please contact your catering manager for special events and requests.

Prices Effective Through August 2007

C A T E R I N G

LUNCHEON SALADS PER PERSON

Chef Salad	\$8.00
Cobb Salad	\$8.00
Caesar Salad	\$7.00
with Chicken	\$8.00
with Sizzling Beef	\$8.00
Fruit and Cottage Cheese	\$7.00
Tri-Salad Combo	\$8.00
Chicken Fajita Salad	\$8.00
Taco Salad	\$8.00
Antipasto Salad	\$8.00
Thai Beef and Noodle Jazz Salad	\$8.00
Vegetarian Hummus Plate	\$7.00
Mykonos Chicken Greek Salad	\$8.00

BOUNTIFUL BUFFETS PER PERSON

Slicers Deli Buffet	\$7.95
Salad Buffet	\$7.50
Pizza, Pizza	\$6.50
*Additional pizza toppings	Add \$1.00
*Chicken wings (10)	Add \$5.00
*Garlic knots (6)	Add \$2.00
*Boneless buffalo bites	Add \$4.50
East Utica's Best	\$9.00

MOVABLE FEASTS PER PERSON

Basic BBQ	\$9.00
Texas Style BBQ	\$13.00
Holiday Dinner	\$11.00
Fajita Bar	\$11.00
Italian	\$12.00

CULINARY CLASSICS PER PERSON

Filet Mignon	\$23.95
Roast Top Round of Beef	\$14.95
Grilled Sliced Flank Steak	\$17.95
NY Strip Steak	\$18.95
Chicken Piccata	\$13.95
Chicken Cordon Bleu	\$13.95
Chicken Parmesan	\$13.95
Roasted Rosemary Chicken	\$12.95
Italian Chicken	\$13.95
Southwestern Glazed Pork Loin	\$13.95
Anise Roast Pork	\$13.95
Stuffed Pork Chop	\$18.95
Pork Tenderloin	\$17.95
Veal Piccata	\$18.95
Veal Parmesan	\$18.95
Veal Marsalsa	\$18.95
Italian Style Stuffed Veal Chop	\$20.95
Lamb Chops	\$18.95
Roast Leg of Lamb	\$15.95
Shrimp Scampi	\$16.95
Stuffed Sole	\$15.95
Broiled Salmon with Dill Butter	\$16.95
Ahi Tuna	\$17.95
Maryland Crab Cakes	MRKT.
Almond Coconut Tilapia	\$13.95
Garlic Orange Chili Shrimp	\$16.95
Vegetable Napoleon	\$12.95
Eggplant Rollard	\$11.95
Chevre, Orzo and Basil Stuffed Portobello	\$12.95
Spanikopita	\$11.95
Mushroom Raviloi	\$11.95
Vegetarian Lasagna	\$11.95

Prices Effective Through August 2007

C A T E R I N G

ASSORTED DIPS BY THE POUND

Spinach and artichoke dip	\$5.00
French onion dip	\$5.00
Garden vegetable dip	\$5.00
Ranch dip	\$5.00
Crab dip	\$6.00
Shrimp dip	\$6.00
Seven layer dip	\$25.00

TRAYS AND DISPLAYS PER PERSON

Crudités and dip	\$1.50
Cheese and crackers	\$1.50
Imported/specialty cheese and gourmet crackers	\$2.25
Fresh seasonal fruit and cheese	\$2.00
Smoked salmon with condiments	\$2.00
Mini rollers	\$1.50
Tea Sandwich assortment	\$1.50
Sausage or broccoli roll	\$2.00

SNACKS PER PERSON

Popcorn	\$0.75
Potato chips	\$0.75
Pretzels	\$0.75
Chips and salsa	\$1.00
Pita chips with hummus	\$1.00
Mixed nuts	\$1.50
Granola bars	\$1.50
Power bars	\$2.00
Mini candy bars	\$1.00
Soft pretzels	\$1.00

FINISHING TOUCHES PER PERSON

Chocolate brownies	\$1.25
Marble brownies	\$1.25
Lemon bars	\$1.25
Seven layer bars	\$1.50
Marshmallow krispies	\$1.50
Raspberry ribbon brownies	\$1.50
Smores	\$1.50
Chocolate fondue	\$1.50
Oreo dream bar	\$1.50
Carrot cake bar	\$1.50
Turtle brownie bar	\$1.50
Square petit fours	\$1.50
Chocolate chip	\$1.25
Oatmeal raisin	\$1.25
Peanut butter	\$1.25
Chocolate chocolate chip	\$1.25
Sugar	\$1.25
Assorted biscotti	\$0.50
Ice cream sundae bar	\$2.50

CARVING STATION BY THE POUND

Roast Turkey with giblet gravy	\$2.00
Mustard and apricot glazed ham	\$2.00
Roast pork loin	\$2.25
Roast top round of beef with au jus	\$2.25
Roast tenderloin of beef	\$3.50

Prices Effective Through August 2007

C A T E R I N G

HORS D'OEUVRES

PER 50

HOT	
Spanakopita	\$70.00
Honey drizzled chicken drumettes	\$80.00
Fried chicken tenders	\$80.00
Coconut shrimp	\$90.00
Mini chicken wellington	\$80.00
Sausage bites with champagne mustard and white wine	\$70.00
Eggrolls	\$70.00
Vegetable spring rolls	\$70.00
Stuffed mushroom	\$70.00
Scallops wrapped in bacon	\$90.00
Potstickers	\$50.00
Oysters Rockefeller	MARKET
Parmesan artichoke hearts	\$50.00
Mini lamb chops	\$100.00
Chicken & mushroom quesadilla tapas	\$70.00
Crab rangoon	\$80.00
Roasted red pepper and gouda quesadillas	\$ 70.00
Potato latkes	\$70.00
Honey ginger chicken satay	\$80.00
Crab cakes	\$90.00
Mini Chicken Cordon Bleu	\$60.00
Vegetables in phyllo	\$60.00
Mini quiche	\$60.00
Thai beef roll	\$80.00

COLD

Vegetarian sushi roll	\$65.00
Sushi	MARKET
Shrimp cocktail	\$90.00
Crab claw cocktail	MARKET
Cantaloupe wrapped with proscuitto	\$60.00
Skewered fruit with yogurt dressing	\$40.00
Salmon pinwheel	\$80.00
Tomato, mozzarella and basil crostini	\$50.00
Belgium endive and herbed goat cheese	\$65.00
Tuscan bruschetta	\$40.00

BEVERAGES

PER PERSON

HOT	
Brewed regular and decaf coffee	\$2.00
Hot Water with Lipton tea bags	\$.75
Herb Tazo tea	\$1.25
Hot cocoa	\$1.00
COLD	
Bottled Water (20oz)	\$2.00 ea
Bottles Soda (20oz)	\$2.00 ea
Bottled juices	\$2.00 ea
Carafes of Juice	\$1.50 ea
Milk (pint)	\$1.75 ea
Sports drink	\$2.00 ea
Bottled teas	\$2.00 ea
PUNCHES	
Lemonade	\$1.00
Apple juice	\$1.00
Iced Tea	\$1.00
Cranberry Punch	\$1.00
Orange Blossom Punch	\$1.00

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