

SKIDMORE  
C O L L E G E

FOOD & BEVERAGE  
SERVICES



# Policies and Procedures

## CATERING POLICIES AND PROCEDURES

Skidmore College Dining Services offers full-service catering. All food and beverages served on campus must be arranged through the Skidmore College Dining Services Department.

Based on CDC guidelines, all leftover food will be removed from the event by Skidmore Catering staff two hours after the event start time. Leftover food will remain the property of Skidmore College.

## GUARANTEES/GUEST COUNT

To ensure that we are ordering the proper amount of food, beverages and supplies for your event, a specific guaranteed guest count must be submitted no later than five business days prior to the event. The guaranteed number is not subject to reduction.

You will be financially responsible for 100% of your final guarantee, or the actual number of guests served, whichever is greater. If a guarantee is not provided, your last estimate becomes your guarantee. A guaranteed guest count is not a range, it is a specific number.

## PRICING AND AVAILABILITY

Price quotes, verbal or written, are subject to change prior to contract due to fluctuation in food and beverage costs or increased operations costs. Due to seasonality, event location, and adjusting to health and safety protocols, certain items may not be available

## CANCELATION POLICY

Per our contract, written notice of cancellation must be received 60 days prior to the start of the event.

If for any reason the required written notice is not received, the deposit will be forfeited, as well as the cost for any and all specialty or custom items or products that were ordered specifically for the event.

## DIETARY RESTRICTIONS AND SPECIAL ACCOMMODATIONS

Skidmore Dining Services makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. We instruct and train our culinary staff on the severity of food allergies and to safely prepare and serve food. However, despite our efforts, there is always a risk of cross-contact with food allergens or that manufacturers of the commercial foods we use could change their product formulation at any time, without notice.

Anyone concerned with food allergies should be aware of these risks and understand that Skidmore College cannot assume any liability for adverse reactions to foods consumed or items one may come in contact with while eating at any campus dining location.

We encourage anyone with a food allergy to contact a member of the Management Team for additional information and or support.

## SUSTAINABILITY

We are committed to providing locally sourced, fresh, healthy foods when possible. We strive to support local growers and farms, local food hubs, our distribution supply chain, Fair Trade Coffee producers, artisan cheesemakers, sustainable aquaculture and B-Corp manufacturers. We also pride ourselves on purchasing, when available, fruits, vegetables and herbs grown in Skidmore's student-run garden.

## ADDITIONAL FEES

Skidmore Dining Services is comprised of a Union workforce with set schedules. Events that are scheduled 7:30PM and after, as well as Sundays, will be billed an additional overtime fee of \$50.00 per hour per union staff required to work the event.



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# Beverages and Bar Service



## BEVERAGES

Includes cups, napkins and appropriate accompaniments.

### Coffee and tea

Freshly brewed Capital City Roasters coffee, regular or decaf, and assorted teas (hot)

\$ 7.75 (serves 10)

\$18 (serves 30)

\$70.00 Cambro (serves 50)

### Soda, water and juice

Pepsi, Diet Pepsi or Sierra Mist

\$1.25/12 ounce can

\$2.50/20 ounce bottle

\$3 /1 liter bottle

**Powerade** \$2.50/12 ounce bottle

**Lemonade and iced tea** \$9/gallon

**Tropicana orange, cranberry, apple or grapefruit juice** \$3.50/quart

\$25010 ounce bottle

**Milk** \$1.69/pint

**Seasonal punch** \$17.00/gallon

**Apple cider (seasonal, hot or cold)** \$15 (serves 16)

**Hot chocolate (seasonal)** \$18.95 (serves 16)

**Sparkling or Still Saratoga Water**

\$3 /12 ounce glass bottle

\$5.25 /28 ounce glass bottle

**Saratoga or Aquafina**

**Water** \$2.25/16 ounce plastic bottle

**Niagara Water**

\$1/8 ounce plastic bottle

\$1.75/12 ounce plastic bottle

\$24.00/case

## BAR SERVICE

There is a 30-*business day* lead time to obtain a temporary liquor permit and an additional \$65 New York State Liquor Authority processing fee (non-refundable) required. The Liquor Authority also requires that ample food and non-alcoholic beverages be provided when alcohol is served. A menu is required in order to submit the application.

*Open Bars* are charged by consumption at the rates indicated below.

*Cash Bars* require a \$200 minimum in sales. Failure to do so will result in staffing charges to equal the \$200 minimum.

### Red and white wine

\$28.00/bottle (open bar)

\$8.00/glass (cash bar)

**Beer and hard cider** \$6.00/bottle

**Prosecco** \$30.00/bottle

**Champagne** \$35.00/bottle

**Seasonal sangria** \$58.00/gallon

## WATER SERVICE

For water service-only requests (no catering), there is a \$35.00 staffing fee.

# Snacks



## **Seasonal Whole Fruit**

Choose 1 and up to 3 maximum: apple, banana, orange, pear, grapefruit  
\$1.00 (serves 1)

## **Potato Chips**

\$4.00 per 16-ounce bag (serves 12) | \$.1.25 per individual bag (serves 1)

## **Pretzels**

\$4 per 12-ounce bag (serves 12) | \$.1.25 per individual bag (serves 1)

## **Peanuts**

\$6 per 16-ounce bag (serves 12) | \$.1.50 per individual bag (serves 1)

## **Terra Chips**

\$3 per individual bag (serves 1)

## **SmartCorn Popcorn**

\$1.25 per individual bag (serves 1)

## **Chex Mix**

\$4.50 per 12-ounce package (serves 12)

## **Trail Mix**

\$1.75 per individual size

## **Granola bars**

\$1.50 per individual size

## **Matzoh**

Includes peanut butter and jelly  
\$4.95 (serves 16)

## **Popcorn bar**

Pick minimum of 1 and up to 3 maximum: butter, oreo, cheddar, kettle, skinny  
pop \$5.00 per person (20 person minimum)

## **Saratoga Chip bar**

Includes buttermilk ranch, buffalo blue cheese, caramelized French onion dips  
\$5.00 per person (serves 20)

## **UDI's Gluten-Free Chocolate Chip Cookie**

\$2.95 each

# Breakfast



## CONTINENTAL BREAKFASTS

10-guest minimum. All continental options include:

Orange, cranberry and apple juices  
Freshly brewed regular and decaffeinated coffee  
Regular and decaffeinated teas  
Pitchers of water

### Continental Breakfast I

Freshly baked assorted muffins and assorted danishes

*\$9.00 per person*

### Continental Breakfast II

Fresh fruit platter  
Freshly baked assorted muffins and assorted danishes

*\$11.00 per person*

### Continental Breakfast III

Your choice of two of our beloved sweet breads:  
Pumpkin, banana, coffee cake, gluten-free banana, gluten-free pumpkin, or vegan banana  
Individual Greek yogurts, Skidmore granola  
Fresh fruit platter

*\$11.25 per person*

### Healthy Living Continental

Skidmore's own healthy living overnight oats  
Fresh fruit platter  
Hard boiled eggs  
Greek yogurt  
Skidmore granola

*\$12.25 per person*

### Superfood Breakfast

Freshly blended kale, apple and pineapple smoothie  
Organic soft-boiled egg  
Morning glory muffin  
Fresh fruit cup  
Coffee service

*\$14.00 per person*

## BREAKFAST BUFFETS

25-guest minimum. All breakfast buffet options include the following unless otherwise noted:

Assorted bagels and cream cheese  
Fresh fruit platter  
Home fried potatoes  
Bacon (your choice of turkey or pork)  
Pork sausage  
Scrambled eggs  
Coffee and tea service  
Assorted juices and pitchers of water

### Freshman Buffet

Our entry-level breakfast option that includes all of the items listed above.

*\$16.50 per person*

### Sophomore Buffet

Add your choice of one of the following sides:

Assorted muffins and danishes  
Belgian waffles  
Challah french toast  
Cinnamon raisin french toast

*\$18.00 per person*

### Junior Buffet

Add one of the following upgrades:

Chantilly potatoes  
Rolled omelets\*: Ham and cheese, veggie  
Vegan tofu scramble  
Local artisan yogurt

*\*omits scrambled eggs*

*\$20.00 per person*

### Senior Buffet

Add an interactive station:

French crepe station  
Healthy choice oatmeal bar  
Smoothie station  
Live omelet station

*\$22.00 per person*

# Breakfast



## PLATED BREAKFAST

*Available in full catering spaces only.*

### **The French Connection**

Sweet and russet potato-crust quiche with spinach, Gruyere, and caramelized onion (GF/Veg)

Maple sausage and bacon

Fresh fruit garnish

Baskets of mini croissants with butter and jam

Coffee, tea, and juice service

*\$22.00 per person*

## À LA CARTE BREAKFAST

*Available by the dozen, unless otherwise marked*

**Mini croissants** \$18

**Assorted small scones** \$17

**Assorted bagels with cream cheese** \$17

**Assorted muffins** \$15.50

### **Freshly baked small Danishes**

Apple, raspberry, cheese, cinnamon roll and pecan twist

*\$13.50*

**Skidmore fresh cider donuts** \$9.50

### **Sweet breads**

Pumpkin, banana, coffee cake, gluten-free banana, gluten-free pumpkin, or vegan banana

*\$8.00/loaf*

**Hot cross buns** \$24

**Assorted donuts** \$13

**Assorted individual artisan yogurts** 2.25 each

**Assorted individual fruit cups** \$3.75 each

### **Seasonal hand fruits**

Apples, bananas and orange \$1.25 each

**Udi's gluten-free blueberry muffin** \$3.75 each

**Hard boiled eggs** \$12.50

# Lunches



## **SIGNATURE BOXED LUNCHES**

*Include the following:*

A custom-built signature sandwich or wrap  
(list below)

Potato chips or pretzels

Two freshly baked cookies

Hand fruit

Choice of canned soda or bottled water

Condiments and napkins

*\$14.00 each*

### **Francesca chicken breast**

Marinated chicken breast, nut-free basil pesto, fresh mozzarella, sliced tomato and arugula on a ciabatta roll with Balsamic dressing on side.

### **Caesar salad wrap**

Grilled chicken or portobello mushroom.

### **Grilled vegan vegetable wrap with hummus spread**

Grilled and marinated portobello mushroom, red pepper, zucchini and spinach in an herb wrap.

### **Bistro beef and provolone**

Thinly sliced roast beef and provolone cheese with Russian dressing, lettuce and tomato.

### **Turkey croissant**

Oven-roasted premium turkey breast on a flaky croissant with avocado, Swiss cheese, lettuce and tomato.

### **Vegan sundried tomato**

Roasted garlic and white bean hummus with baby kale and roasted cauliflower on a crunchy ciabatta roll.

### **Tarragon chicken salad**

Chicken breast tossed with tarragon mayonnaise, chopped apple and dried cranberries served on a tender brioche roll.

### **Maple Dijon ham and swiss**

Shaved maple-cured ham, Dijon mustard, shaved red onion, Swiss cheese and lettuce on rye bread.

### **Buffalo chicken wrap**

Spicy boneless buffalo chicken in assorted wraps with lettuce and tomato. Choice of blue cheese or ranch dressing on the side.

### **Club wrap**

Smoked turkey and ham, crisp bacon, American cheese, lettuce and tomato in assorted wraps with ranch dressing on the side.

## **BROWN BAG LUNCHES**

*Include the following:*

A custom-built sandwich or wrap  
(list below)

Two freshly baked cookies

Dill pickle spears

Choice of canned soda or bottle water

Condiments and napkins

*\$12.50 each*

### **Baked ham and Swiss**

Thinly sliced baked ham and Swiss cheese served on country bread with lettuce and tomato.

### **Roast beef and provolone**

Thinly sliced roast beef and provolone cheese served on rye bread with lettuce and tomato.

### **Tuna salad**

Traditional tuna salad served on a multigrain bread with lettuce and tomato.

### **Roasted turkey**

Shaved turkey breast and American cheese on whole wheat bread with lettuce and tomato.

### **Hummus and spinach wrap**

Red pepper hummus, spinach, lettuce and tomato served in a whole wheat wrap.

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## **SANDWICH AND WRAP OPTIONS**

*For Signature Boxed Lunches and Brown Bag Lunches you may choose:*

**Up to three options for 1-20 orders.**

**Up to four options for 21+ orders.**

*Gluten-free and vegan options available.*



# Buffet Lunches



*10-person minimum*

**Pre-made sandwich buffet (GF/V/Veg. available)**

A selection of assorted turkey, roast beef, ham and vegetarian pre-made sandwiches served with lettuce and tomato and prepared on assorted white and wheat breads with condiments on the side. Also includes a vegan Mediterranean pasta salad and freshly baked cookies.

*\$13.75 per person*

**Pre-made wrap buffet (GF/V/Veg. available)**

A selection of assorted ham, turkey, roast beef and vegetarian pre-made wraps served with leaf lettuce and tomato and condiments on the side. Also includes a vegan Mediterranean pasta salad and freshly baked cookies.

*\$13.75 per person*

**Build your own deli platter (GF/V/Veg. available)**

Smoked ham, oven baked turkey breast and roast beef  
American, Swiss and provolone cheeses  
Leaf lettuce and sliced tomatoes  
Sliced bread and rolls  
Vegan Mediterranean pasta salad  
Freshly baked cookies

*\$13.75 per person*

# Custom Buffet Lunches



*Offered daily between 11:30 a.m. and 4 p.m. | 1.5 hours service time | 25-guest minimum*

**Custom buffet lunches include:**

- One composed salad (see list below)
- One protein (see list below)
- One hot dish (see list below)
- Freshly baked rolls with butter
- Freshly baked cookies
- Fresh fruit cups
- Pitchers of water, iced tea and lemonade
- Coffee and tea service

*\$18.00 per person*

**COMPOSED SALAD OPTIONS** *(please select one)*

**Caesar salad**

Crisp chopped romaine lettuce, shredded parmesan cheese, croutons and hardboiled egg with a Caesar salad dressing (contains anchovy).

**Mixed garden salad (GF/V/Veg.)**

A blend of crisp lettuces, cucumbers, shredded carrots and tomato wedges, served with assorted salad dressings.

**Sonoma blend salad**

Mesclun greens with sliced apples, fresh strawberries, caramelized walnuts, dried cranberries, and chevre cheese. Topped with crispy onion straws (or make GF without) and served with an apple cider vinaigrette.

**Quinoa salad (GF/V)**

Simply tossed with fresh fruits, toasted almonds, lentils, mango and berries with citrus herb vinaigrette.

**Asian noodle salad (GF/V)**

Thin rice noodles tossed with Napa cabbage, smoked tofu, bok choy, radish and sweet red pepper. Finished in a sesame ginger, wheat-free tamari dressing.

**PROTEIN OPTIONS** *(please select one)*

**Grilled marinated chicken breast (served cold) (GF)**

**Sliced roasted turkey breast (GF)**

**Crispy tempura chicken (served hot)**

**Citrus-grilled tofu (V)**

**Sliced roast beef (GF)**

**HOT DISH OPTIONS** *(please select one)*

**Macaroni and cheese (Veg.)**

**Soup**

**Asian stir fry vegetables with steamed jasmine rice (GF/V/Veg.)**

**Three-cheese lasagna (Veg.)**

**Breaded eggplant roulade**

# Light Hot Lunch Buffet



Offered daily between 11:30 a.m. and 4 p.m. | 2 hours service time | 25-guest minimum

## Light hot lunch buffets include:

Two entrees (see list below)  
One house salad (choose from garden-tossed, caesar, or vegetarian spinach salad) with two dressings  
Freshly baked rolls with butter  
Freshly baked cookies  
Fresh fruit cups  
Pitchers of water, iced tea or lemonade  
Coffee and tea service

\$23.00 per person

## Entrées

Select two from the following options. Where starch and vegetable are not listed, our Chef will provide seasonal and appropriate accompaniments.

### BEEF AND PORK

#### Lasagna bolognese

Hearty meat filled with layers of ricotta and mozzarella cheeses

#### Italian-style meatballs

Marinara sauce

#### Sweet Italian sausage peppers and onions (GF/DF)

Simmered with tomato sauce

#### Hickory-smoked pulled pork

Mustard BBQ sauce and cheddar drop biscuits

### POULTRY

#### Asian stir fry (GF/DF)

Chicken and broccoli

#### Grilled marinated chicken breast (GF/DF)

Rice pilaf and a Chef's choice vegetable

#### Sautéed chicken breast

Sundried tomatoes, leeks and mushroom ragout with penne pasta

#### Mojito-lime chicken (GF/DF)

Mango black bean salsa and yellow rice

#### Chicken souvlaki tzatziki

Lemon and oregano marinated chicken breast, warm flatbread pita and cucumber yogurt sauce

### SEAFOOD

#### Baked sustainable haddock

Lemon herb panko crust

#### Potato crusted cod

Rice pilaf and sautéed spinach

#### Thai curry shrimp (GF/DF)

Bok choy and steamed jasmine rice

### VEGAN

#### Asian-inspired grilled tofu (GF)

Sweet chili BBQ glaze and quinoa pilaf

#### Falafel

Tahini dressing, fresh cucumber, tomato and mint with warm pita bread

#### Stir fry quinoa and lentils (GF)

Fresh ginger baby bok choy and carrots,

#### Vegan ravioli

Sage pesto, caramelized butternut squash and apples

### VEGETARIAN

#### Eggplant rollatini

Lightly breaded, with an herb ricotta filling and presented in a pomodoro sauce

#### Tortellini

Pesto, ricotta and parmesan cheese-filled in a basil nut-free pesto sauce

#### Baked stuffed shells

Marinara sauce

#### Gluten-free risotto cakes

Wild mushroom sauce

#### Three-cheese baked ziti

Ricotta, parmesan and mozzarella

# À la carte Lunches



## **Garden salad**

*Small (serves 12) \$25.50*

*Large (serves 25) \$44.00*

## **Spinach salad**

*Small (serves 12) \$42.00*

*Large (serves 25) \$78.50*

## **Chicken Caesar salad**

*Small (serves 12) \$52.50*

*Large (serves 25) \$90.50*

## **Chicken strawberry spinach salad with poppy seed dressing**

*Small (serves 12) \$72.00*

*Large (serves 25) \$134.50*

## **Sonoma salad**

Mesclun greens with sliced apples, fresh strawberries, caramelized walnuts, dried cranberries and chevre cheese, topped with crispy onion straws and served with an apple cider vinaigrette.

*Small (serves 12) \$42.00*

*Large (serves 25) \$78.50*

## **Spring salad**

*Small (serves 12) \$40.00*

*Large (serves 25) \$75.00*

**Potato salad** – \$5.50/lb. (1 lb. serves about 4)

**Pasta salad** – \$5.50/lb. (1 lb. serves about 4)

**Coleslaw** – \$5.50/lb. (1 lb. serves about 4)

**Macaroni and cheese** – \$55.00 (serves 25)

## **Cold, grilled and sliced chicken platter**

*\$75.00 (serves 25)*

## **Cold, grilled salmon platter**

*\$120.00 (serves 25)*

## **Cold, grilled beef sirloin platter**

Served with freshly baked artisan rolls and horseradish sauce

*\$96.00 (serves 25)*

**Dinner rolls** – \$7.00/dozen

## **Soup**

Includes oyster crackers.

*\$48.00 (serves 16)*

*Choose from:*

Beef chili con carne

Butternut squash

Carrot ginger (GF/V)

Chicken gumbo creole

Chicken noodle

Chicken tortilla

Corn chowder

Cream of broccoli

Italian wedding

New England clam chowder

Roasted vegetable (GF/V)

Southwest chicken

Tomato tortellini

Tomato basil bisque

Turkey and wild rice

Vegetable minestrone

Vegan chili (GF/V)

# Salads



## CAFÉ SALADS

*Include the following:*

Hand-crafted café salad (list below)  
Breadstick  
Freshly baked cookies  
Choice of canned soda or bottled water

*\$13.50 each*

### **Hearty grains salad (GF/V)**

Quinoa wild rice blend, sundried cranberries and raisins, toasted almonds and sliced apples with cider vinaigrette dressing.

### **Hummus and greens (GF/V)**

Mesclun greens, roasted red pepper hummus, wedge tomato, sliced cucumber, carrot and toasted almonds with balsamic dressing.

### **Grilled chicken breast on a bed of mesclun greens (GF/DF)**

Mesclun greens, grilled and marinated sliced chicken breast, grape tomatoes, cucumber and carrot with balsamic dressing.

### **Spinach salad (GF/DF)**

Baby spinach, hard-boiled egg, crispy bacon, sliced mushroom and orange slices with a vinaigrette dressing. Vegetarian available with tofu bacon.

### **Traditional Caesar salad**

Crisp chopped romaine lettuce, shredded parmesan cheese, croutons and hard-boiled egg with Caesar dressing (contains anchovy). Add grilled and marinated chicken or grilled portobello mushroom.

### **Tuna salad on greens (GF/DF)**

Mixed greens, albacore white tuna salad, sliced hard-boiled egg, wedge tomato, carrot and cucumber with a lemon wedge.

## BISTRO SALADS

*Include the following:*

Hand-crafted bistro salad (list below)  
Breadstick  
Freshly baked cookies  
Choice of canned soda or bottled water

*\$15.00 each*

### **Asian noodle salad (GF/V)**

Rice noodles, Napa cabbage, smoked tofu, bok choy, radish and sweet red pepper topped with a sesame ginger tamari dressing.

### **Beef and blue (GF)**

Medium-rare roast beef, mixed greens, grape tomatoes, cucumber, red onion, and crumbly blue cheese with an olive oil vinaigrette.

### **Caprese avocado salad (GF)**

Arugula and mesclun greens, fresh sliced mozzarella, basil, grape tomatoes and fresh avocado with a balsamic glaze.

### **Greek chicken salad (GF)**

Mixed greens with grilled chicken, Kalamata and green olives, artichoke hearts, feta cheese and tomatoes with an olive oil vinaigrette.

### **Harvest cobb salad (GF)**

Sliced turkey, apples, sundried cranberries, pecans, goat cheese and crisp bacon with an apple cider vinaigrette.

### **Protein pack (GF/V)**

Citrus-dressed quinoa salad, edamame and walnuts with a side of hummus, carrots and celery sticks.

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## CAFÉ AND BISTRO SALAD OPTIONS

*For café and bistro salads you may choose:*

***Up to three options for 1-20 orders.***

***Up to four options for 21+ orders.***

*Gluten-free and vegan options available.*

# Salads



## **BUILD YOUR OWN SALAD BUFFET**

All salad buffets come with cucumbers, tomatoes, warm garlic bread sticks, butter and pitchers of water, lemonade and iced tea.

*\$18.00 per person*

*for groups of 25 or more* **Select two leafy greens:**

Mesclun greens

Arugula

Baby spinach

Romaine

**Select three accompaniments:**

Sliced red onion

Raisins

Broccoli florets

Carrot

Edamame

Toasted walnuts

Sunflower seeds

Sweet red pepper

Feta cheese

**Select one or two proteins**

**(served cold):**

Marinated lemon herb chicken breast

Roasted turkey breast

Citrus-marinated seared tofu

Julienne strips of ham and turkey (GF)

Albacore tuna salad (GF)

Hearty grains with apples and raisins (GF/V)

**Select two dressings:**

Balsamic vinaigrette

Ranch

Creamy blue cheese

Sesame ginger

Low-calorie Italian

Creamy Caesar

**Select one dessert:**

Chocolate chip cookies

Brownies

Lemon bars

Fresh fruit salad

**For groups of 25 or more,  
add one of the following :**

Basil pesto and ricotta  
tortellini (Veg.)

Sesame-ginger Asian rice  
noodles (GF/V)

Mango, avocado and black  
bean salad (GF/V)

*Protein enhancements are  
also available by the platter.*

# Salads



## PLATED SALADS

*Available in full catering spaces only and for groups of 30 or more. Selections are limited to three options. All pre-plated salads include a choice of soup, bakeshop soft rolls, iced tea, water, lemonade and coffee/tea service.*

*\$25.00 per person*

### **Cauliflower tabbouleh salad (GF/V)**

Butter crunch lettuces, tomato, cucumber, chick peas, Mediterranean olives, lemon and olive oil with a fresh mint dressing.

### **Locally grown market salad (GF/V or Veg.)**

Locally-grown seasonal vegetables and artisan cheese. *Can also be prepared vegan.*

### **Poached apple salad with toasted walnuts (GF/Veg.)**

Locally grown honey crisp apples poached in dry Riesling, butter crunch lettuces, dried cherries, crispy shaved fennel and warm goat cheese croquette with a Riesling vinaigrette.

### **Citrus, herb, quinoa and beet salad (GF/V)**

Shaved roasted red and golden beets, olive oil dressed kale chiffonade, pickled red onion, toasted pepita seeds, citrus supremes and charred carrot with a citrus basil dressing.

### **Deconstructed Caesar salad**

Grilled romaine hearts, slow roasted San Marzano tomatoes, crispy bacon lardons, shaved Grana Padana and focaccia cracker with a lemon emulsion.

*Can also be prepared gluten-free.*

### **Grilled marinated shrimp panzanella**

Cold garlic and lemon herb shrimp, capers, heirloom tomatoes, cucumber, basil and toasted Italian bread croutons with a champagne vinaigrette.

### **Steak and portobello salad**

Medium-rare sirloin steak, balsamic-grilled portobello mushrooms, grape tomatoes, cucumber, dressed greens, smoky blue cheese crumbles and buttermilk fried onion straws with a shallot vinaigrette. *Can also be prepared gluten-free.*

### **Roasted turkey breast cobb salad**

Fresh avocado, bacon, blue cheese crumbles, tomatoes, romaine lettuce, hardboiled egg, cucumber and buttermilk-fried onion straws with a house-made ranch dressing. *Can also be prepared gluten-free.*

### **Grilled vegetable salad (GF/V)**

Radicchio, artichoke hearts, sweet red and yellow peppers, eggplant, San Marzano slow-roasted tomatoes, assorted olives and asparagus dressed in a virgin olive oil and balsamic reduction.

### **Grilled chicken breast and Cabernet poached pear salad (GF)**

Dressed baby kale, smoked blue cheese crumbles, jicama red cabbage slaw and toasted walnuts.

### **Spiced, roasted winter vegetable salad (GF/V or Veg.)**

Spiced, roasted young carrots, beets, cauliflower, chick peas and torn lettuces with a lemon tahini dressing.

### **Waldorf-style chicken salad (GF)**

Locally grown apples, grapes, toasted walnuts, radicchio and crisp celery in a butter lettuce cup.

### **Teriyaki grilled chicken with tropical fruits (GF/DF)**

Teriyaki grilled chicken, tropical fruits, baby tomatoes and Napa cabbage slaw with a sesame ginger dressing.

## ENHANCED PLATED SALADS

*Available for an additional cost based on market price.*

### **Chili-lime grilled salmon salad (GF/DF)**

Sustainable farmed, Gulf of Maine salmon, chopped romaine and iceberg lettuces, roasted sweet corn, grape tomatoes, avocado, bell peppers and fried corn tortilla strips with a citrus cilantro dressing. *Can swap a grilled chicken breast.*

### **Crab and avocado salad (GF/DF)**

Crab, avocado, cucumber carpaccio, tomato, ruby red grapefruit and baby arugula with a citrus vinaigrette.

# Pizza



## 16" Round (8 slices)

*Plain cheese – \$15.00*

*Garlic white pizza – \$15.00*

## Sheet

## Pizza

(24-cut)

*Plain cheese – \$25.00*

## Plain vegan gluten-free 12" cauliflower pizza (6 slices) with vegan shredded mozzarella

*\$16.00*

## Gluten-free 10" pizza

with shredded mozzarella and sauce

*\$15.00*

## Assorted toppings

*Add \$1.75 per topping*

### VEGETABLE TOPPINGS

Fresh mushrooms  
Peppers  
Roasted red peppers  
Fresh tomato  
Sautéed onion  
Extra garlic  
Extra cheese  
Caramelized pineapple  
Black olives

### MEAT TOPPINGS

Italian sweet sausage  
Pepperoni  
Diced chicken breast  
Bacon  
Ham  
Buffalo crispy chicken



# Receptions



## STATIONARY DISPLAY PLATTERS

Prices based on 25 servings (unless otherwise marked)

### **Fresh vegetable crudité with ranch dip – \$53.00**

#### **Fresh seasonal fruit platter**

Small – \$38.00 Large – \$67.00

A colorful selection of seasonal melons, strawberries, seedless grapes and golden pineapple. Subject to change with season.

#### **Domestic cheese display**

Small – \$38.00 Large – \$69.50

NYS sharp cheddar, yellow cheddar, smoked gouda, pepper jack, fresh grapes and assorted crackers.

### **Cheese and fruit platter – \$68.00**

#### **Local artisan cheese board – \$164.50**

R&G chevre – Troy, NY

Grafton smoked cheddar – Grafton, VT

Ewes Blue – Chatham, NY

Extra sharp cheddar – Herkimer, NY

Gourmet crackers and French baguette slices

### **Grilled vegetable platter – \$96.00**

Lightly seasoned and grilled asparagus, eggplant, zucchini, red bell peppers, portabella mushrooms and yellow squash.

### **Hummus trio display – \$85.50**

Edamame, roasted red pepper, white bean rosemary hummus accompanied with celery, carrot and red bell pepper sticks and toasted pita chips.

### **Caprece platter – \$82.50**

Fresh sliced Roma tomatoes, fresh mozzarella, basil chiffonade, extra virgin olive oil and balsamic glaze with garlic toasted baguette crostini.

**Build your own bruschetta bar – \$92.00** Traditional fresh tomato basil crudo, lemon cannellini bean spread and olive tapenade. Garlic-toasted French baguette crostini and grilled flatbreads with fresh mozzarella and feta.

### **Antipasto platter – \$95.00**

Italian meats and cheeses served with marinated artichoke hearts, imported olives, pepperoncini, and mixed olives with herbed focaccia bread.

### **Vegan sushi platter – \$49.50**

A delicate array of cucumber and carrot, California, avocado and vegetable rolls with pickled ginger, soy sauce and wasabi (48 pieces).

### **Assorted sushi platter – \$69.75**

Shrimp tempura and spicy tuna (48 pieces).

### **Smoked salmon display – \$136.00**

Thinly sliced, wood-smoked Atlantic salmon presented with chopped hard-boiled egg, quick-pickled cucumber and red onion, capers and radicchio. Served with a horseradish dill sauce, Carr's water crackers and rye crostini.

### **Roasted sirloin of beef platter – \$102.50**

Served cold with freshly baked artisan rolls and horseradish sauce.

### **Poached shrimp cocktail display – \$127.00**

Chilled jumbo Gulf shrimp served with zesty cocktail sauce and lemon wedges (45 pieces).

### **Grilled marinated shrimp – \$145.00**

Lightly marinated with garlic, herbs and lemon.

### **House-smoked shrimp display – \$145.00**

Lemon and herb-brined and smoked on premise. Served with creole mustard sauce (45 pieces).

### **Asian dim sum display – \$125.00**

An assortment of hot Asian specialties, including, edamame dumplings, chicken lemongrass pot stickers, veggie spring rolls, sweet Thai chili sauce and tamari ginger.

### **Artichoke spinach dip – \$83.50**

Served hot with lightly toasted French baguette bread.

### **Layered bean dip**

**with queso fresco (GF/Veg.) – \$60.25**

Served hot with tortilla chips and salsa.

# Receptions



## HOT HORS D'OEUVRES GROUP A

### VEGETARIAN/VEGAN

Edamame wontons with sweet chili dipping sauce (V) – \$40

Crispy fried veggie spring rolls with Thai chili sauce – \$38.50

Indian samosas with tamarind dipping sauce \$45.50

House-made veggie stromboli with mozzarella \$32.50

Mini spanakopita with spinach and feta wrapped in phyllo – \$40.50

Mini white truffle grilled cheese sandwiches with aged cheddar and swiss – \$30.50

Baked brie with raspberry in phyllo – *omit!!*

Assorted mini quiches – \$40.50

Asparagus in phyllo – \$45

### POULTRY

Yakitori chicken with ponzu glaze and toasted sesame – \$53.25

Chicken and lemongrass dumplings with a tamari ginger sauce – \$51

Chicken cordon blue bites with a honey Dijon sauce \$43.50

Buffalo blue cheese chicken tartlets in wonton cups \$42

### BEEF AND PORK

Beef empanadas –

Pigs in blanket – \$29

Carolina BBQ pulled pork – \$39

Mini Cuban sandwiches – \$35

## HOT HORS D'OEUVRES GROUP B

### VEGETARIAN/VEGAN

Sweet potato tots with maple Greek yogurt – \$36.50

Mushroom risotto cakes with tomato jam (V) \$39

Rosemary-roasted fingerling potatoes stuffed with cheddar and scallions – \$40

Caramelized onion Gruyere puffs – \$37.50

Mini flatbread pizzettas – \$37

Beans and greens pizzettas – *OMIT*

Mini potato pancakes with herbed Greek yogurt \$18.50

Margarita cauliflower pizza bites – \$39

### POULTRY

Hawaiian Huli Huli chicken pineapple skewers \$59

Grilled lemon and oregano chicken brochette with tzatziki sauce – \$53.25

Lemon parmesan chicken bites with nut-free basil pesto – \$54.

### SEAFOOD AND FISH

Sweet chili-lime salmon skewers – \$68.50

Sea scallops wrapped in bacon – *Market*

Maryland lump crab cakes with Old Bay remoulade -*Market*

### BEEF AND PORK

Steak and blue cheese bites wrapped in bacon \$53.50

Korean beef lettuce wraps with kimchee – \$67

Beef yakitori – \$55.75

Beef short rib on crusty polenta – \$67.25

# Receptions



## **COLD HORS D'OEUVRES GROUP A**

**House-smoked maple tarragon chicken salad with dried fruits in phyllo or lettuce cup - \$30.50**

**Stuffed mediterranean apricots with whipped gorgonzola - \$44**

**Maple whipped locally produced Chevre on a French baguette crostini with chopped pecans \$56.50**

**Creamy avocado deviled eggs - \$25**

**Edamame hummus on cucumbers - \$25.50**

## **GROUP B**

**Lump crab avocado mango salad in lettuce cups \$77 (50 pieces)**

**Vietnamese summer rolls with Nuac cham dipping sauce - \$50 (50 pieces)**

**Open-faced shaved beef loin with horseradish and tomato - \$ 124 (50 pieces)**

**Assorted vegan Japanese sushi rolls - \$49.75**

**Spicy tuna or tempura shrimp sushi roll - \$69.75**

**Cucumber and avocado rolls (V) - \$49.50**

**Beet chips with citrus goat cheese - \$39**

## **STATIONARY HOT CHAFER BUFFET**

*Available in full catering spaces only.*

### **Cocktail meatballs**

Select bbq, sweet Thai chili or marinara flavor  
*(150 pieces, serves 30-40 guests) - \$74.25*

### **Vegan cocktail meatballs**

*(150 pieces, serves 30-40 guests) - \$72.00*

### **Boneless wings**

Buffalo medium, Buffalo hot, sweet Thai chili  
*(60 pieces) - \$78*

### **Chicken fingers**

Accompanied with hot sauce, sweet and sour sauce and honey mustard

*Small (40 pieces) - \$73*

*Large (80 pieces) - \$145*

# Reception Packages



## COCKTAIL RECEPTIONS

Available in full catering spaces only. Includes 1.5 hours of continuous foodservice, non-alcoholic beverages, china, white linen and service. Specialty linen is available upon request for an additional charge.

\$22. per guest, 30 guest minimum | Add \$3.00 per guest for each additional 30 minutes of continuous foodservice.



### TIER 1 COCKTAIL RECEPTION

30-guest minimum

#### Select four of the following:

- Fresh vegetable crudité with ranch dressing or Greek yogurt
- Domestic cheese platter
- Fresh seasonal fruit display
- Edamame wontons
- Hummus trio display
- Build your own bruschetta bar
- Antipasto board with assorted Italian meats and cheeses
- Avocado mango tomato salsa with corn tortilla chips
- Warm artichoke spinach dip with French baguette bread

#### Select two of the following:

- Cocktail meatballs
- Chicken wings
- Pigs in a blanket
- Crispy veggie spring rolls
- Vegan cocktail meatballs
- Choice of pasta with sauce and garlic breadsticks

### TIER 2 COCKTAIL RECEPTION

50-guest minimum

Includes Cocktail Reception Package plus three additional passed hors d'oeuvres

#### Category A – add \$6.00 per guest

- Indian samosas (V)
- House-made veggie stromboli
- Spinach and feta wrapped in phyllo (Veg.)
- House-smoked maple tarragon chicken salad in phyllo or lettuce cup
- Baked brie with raspberry in phyllo (Veg.)
- Asparagus and asiago phyllo (Veg.)
- Yakitori chicken with ponzu glaze and toasted sesame
- Chicken and lemongrass dumplings, tamari ginger sauce
- Mini Cuban sandwiches
- Sweet potato puffs (GF/Veg.)
- Mini potato pancakes with herbed Greek yogurt (Veg.)
- Margarita cauliflower pizzettes (GF/Veg.)

#### Category B – add \$3.00 per guest

- Hawaiian Huli Huli chicken pineapple skewers (GF/DF)
- Sweet chili-lime salmon skewers (GF/DF)
- Assorted Japanese sushi (GF/DF)
- Mini crabcakes with Old Bay remoulade
- Lump crab avocado mango salad on lettuce cup (GF/DF)
- Steak and blue cheese bites wrapped in bacon

# Reception Packages



## CULINARY STATION ENHANCEMENTS

*30-guest minimum for 2-hour full-service orders.*

*All stations are Chef-attended. Confer with your catering representative for pricing.*

### **Carving station**

Includes your choice of two meats, Skidmore's house-baked rolls, butter and appropriate condiments and sauces.

*Meat choices include:*

Herb-brined turkey breast

House-smoked, maple-brined turkey breast

Herb-roast sirloin of beef with a horseradish cream sauce and a cabernet demi-glaze

Cola-smoked tavern ham with apricot chutney

Roasted pork loin with a Dijon herb crust and pan jus carving enhancements (Add \$3.00 per guest)

Porcini-crust beef tenderloin with a cabernet reduction sauce

### **Street food taco truck bar**

Chicken and veggie carnitas served on grilled flour and corn tortillas with a variety of self-serve toppings, including, pickled red onion, pico de gallo, guacamole, tomatillo salsa, crumbled Cotija cheese and cabbage slaw.

### **Falafel and Mediterranean bar**

Two varieties of falafel – spinach (GF) and chick pea – complimented with sesame tahini sauce, cucumber raita, flatbread pitas, fresh tomato, red onion, shredded lettuce, olive tapenade, roasted eggplant babaganoush and a tabbouleh salad.

### **Asian dim sum display**

A mixed display of chicken lemongrass dumplings, edamame vegan dumplings, pork pot stickers, crab rangoons and vegetable spring rolls.

### **Potato latkes bar**

Crispy potato pancakes served with house-made applesauce, smoked salmon and dill crème fraiche.

# Barbecue



*25-guest minimum | 2-hour service time  
Features eco-friendly disposable plates, napkins and flatware.  
Includes a short-order cook, grill and charcoal, unless otherwise noted.*

**Traditional Basic BBQ – \$18.50 per person\***

Hamburgers, all beef hot dogs, vegan black bean veggie burgers, rolls, lettuce, sliced tomato, sliced red onions, American cheese, condiments, pickles, potato chips, sliced watermelon (in season), freshly baked cookies, assorted sodas and water.

*Includes one of the following salads or sides:*

Potato salad (GF/Veg.)

Pasta salad (V)

Baked beans (GF/V)

Garden salad with fresh veggies (locally sourced when possible), choice of two dressings

*BBQ Enhancements (select one) – add \$2.00 per person*

Balsamic marinated Portobello mushrooms

Macaroni and cheese

Sweet locally grown corn on the cob (in season)

Cold tortellini salad with roasted red peppers, artichoke hearts, and basil vinaigrette

*Substitute one protein choice off the Traditional Basic menu – add \$3.00 per person*

BBQ pork spareribs

Marinated chicken breast

Sweet sausage and peppers

*\*An additional labor fee of \$50.00 per staff member per hour will be billed for BBQs that exceed the 2-hour service time.*

# Barbecue



**Thoroughbred Upscale BBQ** – \$31.00 per person\*

Includes two proteins, two cold salads, fresh fruit salad, choice of one hot vegetable or starch, Skidmore's fresh baked soft rolls and butter, pitchers of iced tea, lemonade, water and one dessert

**Select two proteins:**

*Add an additional protein for \$5.00 per person*

Lemon pesto-marinated veggie kabobs (GF/V)

Ginger tamari sirloin steak kabobs (GF/V)

Carolina applewood smoked pulled pork (DF)

BBQ shrimp kabobs (GF/DF)

Marinated organic farmed chicken thighs (Hawaiian Huli Huli, citrus herb or barbecue) (GF/DF)

Maple tamari-glazed, sustainably farmed Atlantic salmon (GF/DF)

**Select two cold salads:**

*Add an additional salad for \$1.50 per person*

Sonoma salad (GF/Veg.) – Mixed baby greens, sliced apples, seasonal berries, goat cheese and candied walnuts with an apple cider vinaigrette

Farmers market salad (GF) – Chef's selection of locally sourced ingredients paired with a complimenting dressing

Red potato and chive salad (GF)

Tortellini basil nut-free pesto salad (Veg.)

Baby greens caprese salad – Sliced fresh mozzarella, seasons' best tomatoes, fresh basil and arugula with aged balsamic vinegar (Veg.)

Seasonal hearty grain salad – Quinoa, wild rice, legumes, dried fruits and other seasonal add-ins (GF/V)

**Select one starch or vegetable:**

*Add an additional starch or vegetable for \$1.50 per person*

Grilled sweet corn (locally sourced, when in season) served plain or with basil butter

Salt potatoes

Rice pilaf Grilled balsamic herb

mushrooms and sw

eeet vidalia onions

**Select one dessert:** *Add an additional dessert for \$3 per person*

Strawberry shortcake

Berry and peach cobbler

Lemon bars

Chocolate fudge brownies a la mode

Bakers' suggestion of seasonal GF/Vegan options

*\*An additional labor fee of \$50.00 per staff member per hour will be billed for BBQs that exceed the 2-hour service time.*

# Dinner



## HOT DINNER BUFFETS

*Offered daily between 5 p.m. and 7:30 p.m. for groups of 25 or more*

*Prices include china, white linen and service. Specialty linen available upon request for an additional charge.*

All dinner buffets include a choice of two entrees (pricing based on entrée selections), choice of soup or salad, choice of one starch and one vegetable, bakeshop soft rolls, one dessert, coffee and tea service, lemonade, iced tea and pitchers of water.

### Buffet Pricing:

*Two entrées from groups A through D:  
\$31.00 per guest*

*One entrée from groups A through D  
and one entrée from groups E through F:  
\$35.50 per guest*

*Any two entrées, including groups E through F  
\$ 41.00 per guest*

*Additional entrées can be added for parties of  
75 or greater at fair market price.*

### Salads (choose one)

Garden salad with choice of dressing  
Caesar salad  
Vegetarian spinach salad

### Soups (choose one)

White bean escarole (GF/DF/V)  
Vegetable minestrone (V)  
Tomato basil (GF/DF)  
Carrot ginger (GF/DF/V)  
White cheddar cauliflower (GF/Veg.)  
Cream of broccoli (Veg.)

### Starch (choose one)

Rice pilaf  
Steamed jasmine rice  
Smashed red potatoes  
Quinoa pilaf  
Penne tossed with olive oil garlic & parsley  
Herb roasted potatoes  
Roasted sweet potatoes  
Gallagher potatoes (roasted wedges, ranch seasoning)

### Vegetable (choose one)

Fresh, garlic green beans  
Roasted root vegetables (carrots, butternut squash, parsnips, red onion)  
Steamed carrots, honey and thyme  
Steamed broccoli crowns  
Julienne vegetable medley (Yellow squash, red pepper, green beans, carrots)  
Sautéed spinach with garlic oil

### Dessert (choose one)

Warm apple crisp (V)  
Spiced cake with caramel buttercream  
Lemon cream cake  
Chocolate or vanilla cakes with chocolate or vanilla bean buttercream  
Chocolate mousse  
Lemon mousse  
Choice of apple pie (V/DF), pumpkin pie, berry pie (V/DF), or chocolate pie  
Fresh seasonal fruit cup (can be offered as an additional dessert to accommodate those with dietary restrictions)



# Dinner



## HOT DINNER BUFFET ENTREE OPTIONS

### A. POULTRY

#### **Chicken parmesan “sauté”**

Lightly breaded, sautéed chicken breast finished traditionally with house marinara and mozzarella.

#### **Sauté breast of chicken**

Marsala, wild mushrooms, grilled local apples and a tasty pan sauce

#### **Roasted, citrus-brined turkey breast**

Cornbread, pear dressing and pan gravy

#### **Stuffed medallions of chicken breast (GF)**

Spinach, artichoke hearts, roasted red bell peppers and goat cheese. Finished with lemon basil beurre blanc.

#### **Lemon chicken fraicaise**

Wilted seasonal greens, artichoke hearts and fresh herbs

#### **Locally raised pan-roasted whole chicken (GF)**

Rosemary-sage-garlic essence and a pan sauce

#### **Grilled citrus-marinated chicken breast**

Fresh avocado, tomato and cucumber salsa

#### **Pan-smoked chicken (GF)**

Apricot ancho barbeque glaze

#### **Chicken Scarpiello**

Chicken thigh meat, hot Italian peppers, sweet onions and potatoes slow roasted with lemon and olive oil

#### **Huli Huli chicken (GF/DF)**

Grilled pineapple and coconut rice

### B. VEGETARIAN

#### **Butternut Squash Risotto Cakes (GF)**

Caramelized local apples and a maple crema

#### **Parmesan-encrusted eggplant**

Basil, spinach, ricotta, fresh mozzarella and a Pomodoro sauce

#### **Wild mushroom ravioli**

Sage browned butter sauce with roasted autumn vegetables

#### **Zucchini pancakes**

Tzatziki sauce (yogurt cucumber and mint)

#### **Vegetarian lasagna**

Kale, butternut squash and creamy asiago sauce

#### **Seasonal chef’s risotto (GF)**

#### **Potato pancakes**

Caramelized local apples and onions

#### **Braised greens and ricotta-filled crepes**

### C. VEGAN

#### **Crispy red curry tofu fillet (GF)**

Stir-fried bok choy, coconut curry broth

#### **Stuffed bell peppers (GF)**

Quinoa and roasted vegetables with a smoky tomato sauce

#### **Black bean quinoa cakes (GF)**

Sweet corn crema

#### **Grilled herb polenta**

Slow cooked ratatouille

#### **Spaghetti squash pasta**

Mushroom bolognese

#### **Kung Pao cauliflower**

Crispy cornstarch-dusted cauliflower florets finished in a spicy Szechwan spiced sauce

# Dinner



## HOT DINNER BUFFET ENTREE OPTIONS

### D. PASTA

**Ricotta and parmesan-filled raviolis (Veg.)**  
Pomodoro sauce with roasted garlic grilled ciabatta bread

**Penne with roasted vegetables (Veg.)**  
Nut-free basil pesto sauce

**Chef's Seasonal GF Pasta (Veg.)**

**Cavatelli with vegetables (Veg.)**  
Braised kale, shitake mushrooms, fresh roma tomato concasse and shaved parmesan

### E. BEEF AND PORK

**Slow-braised beef boneless short ribs (DF)**  
Hearty red wine pan sauce with roasted vegetables

**London broil sirloin (DF)**  
Caramelized onions and mushrooms in a roasted garlic horseradish sauce

**Beef and broccoli stir fry (GF/DF)**  
Jasmine rice

**Korean beef "Bulgogi" (boneless) short ribs (GF/DF)**

**Char-grilled flank steak (GF/DF)**  
Argentinian parsley and olive oil in a sweet onion sauce

**Maple-glazed pork tenderloin medallions**  
Caramelized apples and onions

**Herb and mustard-crusting roast pork loin**  
Roasted garlic and apple cider jus

### F. FISH AND SEAFOOD

**Seared Atlantic salmon (GF/DF)**  
Maple tamari glaze and a ginger grilled pineapple salsa

**Sustainable catch of the day**  
Provençale relish

**Atlantic flounder or sole**  
Buttery Ritz-crab stuffing in a lemon butter sauce

**East coast fresh haddock**  
Scallion and dill butter

**Crab cakes with creole remoulade**  
*Add \$3 per person*

**Baked shrimp**  
Stuffed with crab artichoke and served in a lemon butter sauce

**Sesame-seared sea scallops (GF/DF)**  
Wakame slaw and a Ponzu glaze *Add \$2.50 per person*

**Shrimp scampi Provençale (GF)**

# Dinner



## CHEF-INSPIRED PLATE SERVICE DINNERS

*Offered daily between 5 p.m. and 7:30 p.m. in full catering spaces only. | 25-guest minimum*

*Pricing based on entrée selections and includes china, white linen and service.*

*Specialty linen available upon request for an additional charge.*

Plate service dinners include a choice of two entrees, choice of soup or salad, Chef's recommendation of starch and vegetable, bakeshop soft rolls, one dessert, coffee and tea service, lemonade, iced tea and pitchers of water.

### Salads (choose one)

Garden salad with choice of dressing  
Caesar salad  
Vegetarian spinach salad

### Enhanced salads – add \$4.00 per person

Baby kale salad – Lightly massaged in olive oil with sundried cranberries, toasted almonds, crumbled feta cheese, orange supremes and a white balsamic vinaigrette. (GF/V)

Farmers market salad – Chef's choice of locally sourced ingredients paired with a complimenting dressing.

Sonoma salad – Mixed baby greens, sliced apples, seasonal berries, goat cheese and candied walnuts with an apple cider dressing. (GF/Veg.)

Roasted beet salad – Paired with orange supremes, arugula, goat cheese, shaved fennel and toasted walnuts with a citrus vinaigrette. (GF/Veg.)

Baby greens Caprese salad – Sliced fresh mozzarella, tomatoes fresh basil and arugula with an aged balsamic vinegar. (GF/Veg.)

Boston butter lettuce salad – Chick peas, cucumber, tomato, red onion and Kalamata olives. (GF/V)

### Soups (choose one)

White bean escarole (GF/DF/V)  
Vegetable minestrone (V)  
Tomato basil (GF/DF)  
Carrot ginger (GF/DF/V)  
White cheddar cauliflower (GF/Veg.)  
Cream of broccoli (Veg.)

### Desserts (choose one)

Warm apple crisp (V)  
Spiced cake with caramel buttercream  
Chocolate or vanilla cakes with chocolate or vanilla bean buttercream  
Chocolate mousse  
Choice of apple pie (V, DF), pumpkin pie, berry pie (V, DF), or chocolate pie  
Fresh seasonal fruit cup (can be offered as an additional dessert to accommodate those with dietary restrictions)

### Enhanced desserts – add \$4.00 per person

Tiramisu – The Italian specialty featuring ladyfinger cake dipped into a mixture of coffee and marsala wine, layered with sweetened mascarpone cheese and shaved chocolate.

Carrot cake – Super moist layers of cake prepared with freshly grated carrot, pineapple, coconut and walnuts, topped with vanilla-infused cream cheese buttercream.

Tuxedo truffle mousse cake – Layers of vanilla sponge cake, white and milk chocolate mousse, finished with chocolate ganache.

Lemon cream cake – Fluffy layers of shortcake, whipped cream and tangy lemon curd.

Strawberry cream cake – Rich layers of shortcake, preserved strawberry, finished off with Chantilly cream.

NY-style cheesecake – Traditional graham cracker crust and one flavor choice: plain, Kahlúa or chocolate.

Vanilla bean crème brûlée (GF) – Chilled, rich custard with caramelized sugar.

Flourless chocolate torte (GF) – Served with a decadent berry coulis.

# Dinner



## PLATE SERVICE DINNER ENTREES

GROUP A – \$34.50 per person

**Pan-seared supreme breast of chicken with a wild mushroom Madeira wine jus (GF)**

Served with a lemon parmesan risotto, oven roasted plum tomato, fresh seasonal vegetable.

**Sautéed organically farmed chicken breast with a Caprese salad**

Served with fresh, locally produced mozzarella, dressed arugula, slow roasted tomato, aged balsamic and lemon-infused olive oil, parmesan basil orzo, julienne vegetables.

**Autumn chicken roulade with a cranberry farce and a natural pan jus (GF)**

Served with a choice of wild rice pilaf or mashed sweet potato, caramelized brussels sprouts.

**Sautéed breast of chicken in an egg and fresh herb batter with a slow-roasted tomato, caramelized fennel and artichoke heart ragout**

Served over fettuccine tossed with roasted garlic and olive oil.

**Greek-style lemon and herb grilled organic chicken breast (GF)**

Served with roasted fingerling potatoes.

**Spinach and Boursin-stuffed chicken breast with a roasted red pepper coulis (GF)**

Served with wild rice quinoa pilaf.

**Lemon chicken Florentine**

Panko-breaded breast cutlet served with garlic sautéed spinach, melted mozzarella and a lemon supreme sauce.

**Lemon risotto cake (GF/V)**

Served with a wild mushroom shallot confit.  
Can also be prepared vegan with oven-roasted tomato and a fresh, seasonal vegetable

**Chermoula-spiced baby eggplant (Veg.)**

Served with a warm bulgur wheat salad and a lemon yogurt dressing.

**Squash pasta (GF/DF/V)**

Spaghetti squash or zucchini squash pasta with a mushroom Bolognese.

**Stuffed Portobello mushroom (GF/Veg.)**

Featuring a basil spinach ricotta, fresh mozzarella and a Pomodoro sauce.

**Autumn root vegetable strudel (Veg.)**

Served with a creamy vanilla parsnip puree and a crunchy apple and local cabbage slaw.

**Chef's inspiration seasonal risotto (GF/Veg. or V by direction)**

Served with freshly grated Parmesan.

**Wild rice quinoa cakes (GF/DF/V)**

Served with a granny smith apple celeriac slaw.

**Mushroom ravioli (Veg.)**

Served with braised greens, a shallot mushroom confit, a roasted bell red pepper coulis and shaved Parmesan.

**Grilled cauliflower steak (GF/V)**

Served with a fava bean puree and a Romesco sauce (contains nuts).

# Dinner



## PLATE SERVICE DINNER ENTREES

GROUP B – \$42 per person

### **Chianti-braised boneless beef short ribs (GF)**

Organic and locally milled cornmeal polenta with Grafton smoked cheddar cheese, braised local greens, toasted garlic and rich pan jus.

### **Grilled carne asada (GF/DF)**

Latin-style, citrus-marinated teres major steak prepared medium rare with smothered peppers and onions and a fresh avocado-tomato Pico salsa

### **Maple mustard-glazed Atlantic Salmon (GF/DF)**

Served with an apple fennel slaw and wild rice quinoa pilaf

### **Shrimp and grits**

A southern classic featuring sautéed, fresh, wild Gulf shrimp, andouille sausage, bacon, red and green bell peppers that are slowly simmered in their own juices and served on cheesy grits

### **Baked and stuffed day boat haddock**

With lump crab spinach, a brown butter lemon emulsion, rice pilaf and caramelized baby carrots

## PLATE SERVICE DINNER ENTREES

GROUP C – \$45.00 per person

### **Maryland-style crab cakes**

Served with Old Bay remoulade and a Napa cabbage red pepper fennel slaw.

### **Grilled and miso honey-glazed wild seasonal salmon (GF/DF)**

Served with braised bok choy, ginger snow peas, orange Supremes and purple coconut sticky rice.

### **Porcini-crusted beef tenderloin (GF)**

Served with a red wine reduction sauce, maple whipped sweet potatoes and julienne vegetables.

### **Roasted beef tenderloin filet (GF)**

Served with gorgonzola whipped potatoes and garlic spinach with a roasted shallot red wine reduction.

### **Roasted NY strip sirloin (GF)**

Served with caramelized onion sage compound butter, herb-roasted baby bliss potatoes and roasted root vegetables.

### **Seared diver sea scallops (GF)**

Served with arugula chimichurri and maple whipped sweet potatoes.

### **Duet plates**

Featuring small portions of two Group C entrées.  
*Available for groups of 50 or more – \$48.50 per person*

# Desserts



## À LA CARTE AND STATIONS

### S'mores social

Chocolate bars, marshmallows  
and graham crackers  
\$7 per person

### Decorate your own cookie bar

Sugar cookies, frosting and  
toppings  
\$4.50 per person

### Ice cream social

Two types of ice cream and a  
choice of four toppings  
\$6.00 per person

**Individual cappuccino,  
chocolate or lemon mousses** 25  
servings for \$75

### Individual tiramisus

\$4.00 per person (20 minimum)

### Individual ice cream novelties

Options include fudgsicles, ice  
cream sandwiches, popsicles, and  
strawberry shortcake bars.  
\$2 per person

## BY THE DOZEN

Serves approximately 12 guests  
(1 piece per). Multiple orders can  
be placed.

**Dessert Bars & Brownies** - \$15 per  
dozen

*Iced chocolate chip brownies*

*Lemon squares*

*Magic bars*

*Brownies*

*Apple Bars*

*Pumpkin Bars*

*Magik Bars*

*S'mores Brownie*

### **Cookies** - \$12 per dozen

*Chocolate chip*

*Mint chocolate chip*

*Molasses*

*Mudslide (GF)*

*Sugar*

*M&M*

*Oatmeal raisin*

*Peanut butter*

*Sun butter*

*Vegan chocolate chip cookies*

*Coconut macaroons*

**Apple pie** (serves 8) - \$15

**Biscotti** - \$20 per dozen

*Chocolate Almond*

*Pistachio*

## FOR A CROWD

Serves approximately 24 guests, unless  
otherwise noted. Multiple orders can be  
placed.

### **Mini cannoli platter**

\$39.95

### **Mini chocolate cups filled with chocolate mousse**

\$21.50

### **Mini cappuccino mousse cups** \$62.50

### **Mini cheesecakes platter**

\$37.50

### **Mini cream puffs platter**

\$40.25

**Mini desserts platter** Includes 50 (10  
of each) mini cheesecakes, petit fours,  
cream puffs, cannolis and chocolate  
mousse cups  
\$56.25

**Chocolate covered strawberries** \$20 by  
the dozen 3 dozen minimum (available  
Feb. - Sept.)

### **Cakes**

Chocolate, vanilla or marble (1/4 sheet,  
serves 24) - \$19.95 (1/2 sheet, serves  
40) - \$40.95

*Cupcakes* - \$20 per dozen

*Mini Cupcakes* - \$24 per dozen  
(5 dozen minimum)



# SKIDMORE

C O L L E G E

## **Dining Services**

Murray-Aikins Dining Hall  
815 North Broadway  
Saratoga Springs, New York 12866  
(518) 580-5850

**[skidmore.edu/diningservice](http://skidmore.edu/diningservice)**

