

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

External clients: 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.

Internal clients: All changes to be submitted 1 week prior to an event. Changes made post 1 week may be subject to a cancellation fee. All events scheduled outside operational hours of 7am - 7pm are subject to overtime fee where applicable. All catering will be cancelled if campus closes due to inclement weather.

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.



Skidmore is a proud member of the Monterey Bay Aquarium's Seafood Watch list which highlights menu items that are environmentally sustainable. To learn more, please visit seafoodwatch.org



Contents



| | |
|---|-------|
| Beverages and Bar Service | 6 |
| Snacks | 7 |
| Breakfast | 8-9 |
| Lunches | 10 |
| À la carte Lunches | 11 |
| Sandwiches, Wraps, & Bistro Salad | 12 |
| Buffet Lunches | 13 |
| Salads | 14 |
| Pizza | 15 |
| Receptions | 16-17 |
| Reception Packages | 18 |
| Reception Enhancements | 19 |
| Barbecue | 20-21 |
| Dinner | 22-25 |
| Desserts | 26 |

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)

\$8.00 (serves 10)

\$9.25 (serves 30)

\$72.00 Cambro (serves 50)

Soda, water and juice

Pepsi, Diet Pepsi, Bubly, or Starry

\$1.25/12 ounce can

\$3.25/1 liter bottle

Lemonade and iced tea \$9.90/gallon

Tropicana orange, cranberry, or apple juice

\$3.50/quart

\$2.75/10 ounce bottle

Milk \$2.00/pint

Seasonal punch \$18.00/gallon

Apple cider (seasonal, hot or cold) \$16.75 (serves 16)

Hot chocolate (seasonal) \$20.25 (serves 16)

Sparkling or Still Saratoga Water

\$3.00/12 ounce glass bottle

\$5.25/28 ounce glass bottle

Saratoga or Aquafina Water

\$2.75/16 ounce plastic bottle

BAR SERVICE

There is a 30-*business day* lead time to obtain a temporary liquor permit and an additional \$75 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

\$30.00/bottle (open bar)

\$8.00/glass (cash bar)

Beer and hard cider \$6.00/bottle

Prosecco \$30.00/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
\$1.25 (serves 1)

Potato Chips

\$4.75 per 16-ounce bag (serves 12) | \$1.25 per individual bag (serves 1)

Lays Baked Potato Chips

Assorted varieties
\$2.00 per individual bag (serves 1)

Pretzels

\$4.25 per 12-ounce bag (serves 12) | \$1.25 per individual bag (serves 1)

SmartCorn Popcorn

\$1.25 per individual bag (serves 1)

Chex Mix

\$2.50 per individual bag (serves 1)

Trail Mix

\$2.00 per individual size

Granola bars

\$1.50 per individual size

Saratoga Chip bar

Includes flash fried Saratoga Kettle Chips with buttermilk ranch, buffalo blue cheese,
and caramelized French onion dips
\$70.00 (serves 20)

UDI's Gluten-Free Chocolate Chip Cookie

\$3.00 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, vegan banana, lemon poppy, or cranberry orange

Individual yogurts
Overnight oats (V,GF)
Fresh fruit platter

\$12.00 per person

Healthy Living Continental

Skidmore's own healthy living overnight oats (V,GF)
Fresh fruit platter
Individual yogurts

\$10.25 per person

BREAKFAST BUFFETS

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

Orange, cranberry, and apple juices
Freshly brewed regular and decaffeinated coffee
Regular and decaffeinated teas
Pitchers of water
Assorted bagels and cream cheese
Fresh fruit platter
Home fried potatoes
Overnight Oats (V, GF)
Bacon (your choice of turkey or pork)
Pork sausage
Scrambled eggs
Coffee and tea service

Freshman Buffet

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

\$17.00 per person

Sophomore Buffet

Add your choice of one of the following sides:

Assorted muffins and danishes
Belgian waffles
Challah french toast

\$18.00 per person

Junior Buffet

Add one of the following upgrades:

Rolled omelets: Ham and cheese, veggie
Vegan tofu scramble
Yogurt

\$20.00 per person

Senior Buffet

Add an interactive station:

French crepe station
Smoothie station
Live omelet station

\$23.00 per person

***Breakfast sandwich add on \$2.00 per person**

Can be added to any of the buffets. Options include egg and cheese; pork sausage/bacon, egg, and cheese; turkey bacon, egg, and cheese; GF available.

Breakfast



À LA CARTE BREAKFAST

Available by the dozen, unless otherwise marked

Mini croissants \$18.00

Assorted small scones \$17.00

Assorted bagels with cream cheese \$17.00

Assorted muffins \$15.50

Freshly baked small Danishes

Apple, raspberry, cheese, cinnamon roll, and pecan twist

\$13.50

Skidmore fresh cider donuts \$12.50

Sweet breads

Pumpkin, banana, coffee cake, gluten-free banana, gluten-free pumpkin, vegan banana, lemon poppy, or cranberry orange

\$8.00/loaf

Hot cross buns \$24.00

Assorted donuts \$13.00

Assorted individual 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

Lunches



SIGNATURE BOXED LUNCHES \$14.00 each

Choose up to three options for 1-20 guests and up to four options for 21 or more guests:

(orders less than 10 can be picked up in the atrium)

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

Francesca chicken breast on ciabatta

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

Grilled vegan vegetable wrap with hummus spread (V)

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.

Maple Dijon ham and swiss

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

Tomato and mozzarella caprese on herb focaccia (Veg.)

Fresh sliced mozzarella, sweet tomatoes, and torn basil

Chicken-Less salad on Kaiser (V)

Plant based protein, vegan aioli, crisp vegetables, bibb lettuce

Slow roasted turkey w/ NYS smoked cheddar on hearty wheat

Crisp lettuce and tomatoes, whole grain mustard and honey

Roast beef and horseradish on brioche

Creamy horseradish, NYS cheddar, bibb lettuce & sweet tomatoes

Classic tuna salad on French croissant

Crispy vegetables, aioli, tender greens

Cajun Chicken on Herbed Roll

Citrus aioli, tender greens, roasted tomatoes, NYS cheddar

À la carte Lunches



Garden salad (V,GF)

Mixed field greens, cucumber, cherry tomatoes, shaved carrots, and balsamic vinaigrette.

Small (serves 12) \$27.00

Large (serves 25) \$40.00

Spinach salad (Veg.,GF)

Fresh spinach layered with crisp apples, dried cranberries, toasted pumpkin seeds, and maple-cider dressing.

Small (serves 12) \$27.00

Large (serves 25) \$40.00

Chicken Caesar salad

Small (serves 12) \$52.50

Large (serves 25) \$84.00

Sonoma salad (Veg.)

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

Small (serves 12) \$40.00

Large (serves 25) \$67.00

Potato salad (Veg.) – \$25.00 (serves 25)

Vegan pasta salad (V) – \$27.00 (serves 25)

Skidmore's mac & cheese (Veg.) - hot

\$55.00 (serves 25)

Grilled and sliced chicken platter - chilled

Small (serves 12) \$37.00

Large (serves 25) \$75.00

Grilled beef sirloin platter (GF) - chilled

Served with freshly baked artisan rolls and horseradish sauce

\$102.50 (serves 25)

Dinner rolls – \$8.00/dozen

Soup

Includes oyster crackers.

\$40.00 (serves 16)

Choose from:

Beef chili con carne (GF)

Butternut squash (Veg., GF)

Carrot ginger* (GF/V)

Chicken noodle

Corn chowder (Veg., GF)

Cream of broccoli

New England clam chowder

Southwest chicken (GF)

Tomato basil bisque (V,GF)

Vegetable minestrone (Veg.)

Vegan chili (GF, V)

Kale and White Bean (V, GF)

**contains sesame and soy*

Sandwiches, Wraps, & Bistro Salads



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, traditional hummus
Leaf lettuce and sliced tomatoes
Sliced bread and rolls
Vegan Mediterranean pasta salad
Freshly baked cookies

\$13.75 per person

SIGNATURE BISTRO SALAD LUNCH

Each includes a custom-built salad, potato chips or pretzels, two freshly baked cookies, hand fruit, choice of canned soda or bottled water, dressings, and napkins.

\$16.00 per person

Choose from:

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 and 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 olives, artichoke hearts, feta cheese with an oregano vinaigrette.

Harvest Cobb (GF)

Sliced Turkey, apples, sun dried cranberries, goat cheese, and crisp bacon with an apple cider vinaigrette.

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

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, Caesar salad dressing (contains anchovy).

Mixed garden salad (GF/V/Veg.)

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

Sonoma blend salad (Veg.)

Mesclun greens with sliced apples, fresh strawberries, 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)

English cucumbers, roasted peppers, dates and snipped herbs with simple lemon 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)

Crispy tempura chicken (served hot)

Roast sirloin with horseradish cream (GF)

HOT DISH OPTIONS *(please select one)*

Soup

Macaroni and cheese (Veg.)

Three-cheese lasagna (Veg.)

Beyond sausage, peppers, and onions (V, GF)

Black pepper tofu with vegetables (V)

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

Loaded sweet potato casserole (V, GF)

Cinnamon and Vanilla whipped sweet potatoes drizzled with NYS maple syrup and topped with GF Oat crumble.

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

Select two leafy greens:

Mesclun greens
Arugula
Baby spinach
Romaine

Select three accompaniments:

Sliced red onion
Craisins
Broccoli florets
Carrot
Edamame
Peas
Sunflower seeds
Sweet red pepper
Feta cheese
Roasted portobello mushrooms

Select two proteins

(served cold):

Marinated chicken breast (GF)
Citrus-marinated seared tofu (V)
Chilled shrimp (GF)
Spiced roasted chickpeas (V,GF)

Select two dressings:

Balsamic vinaigrette (V)
Ranch (Veg.)
Creamy blue cheese (Veg.)
Sesame ginger (V)
Low-calorie Italian (V)
Creamy Caesar

Select one dessert:

Cookie of the day
Brownies
Lemon bars
Fresh fruit salad

Pizza



16" Round (8 slices)

Plain cheese – \$15.00

Garlic white pizza – \$18.00

Sheet Pizza (24-cut)

Plain cheese – \$30.00

Plain vegan gluten-free 10" cauliflower pizza (6 slices)

with vegan shredded mozzarella

\$15.00

Gluten-free 10" pizza

with shredded mozzarella and sauce

\$15.00

Assorted toppings

Add \$2.00 per topping

VEGETABLE TOPPINGS

Fresh mushrooms
Peppers
Roasted red peppers
Fresh tomato
Onion
Extra garlic
Extra cheese
Pineapple
Black olives

MEAT TOPPINGS

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

Receptions



SIGNATURE STATIONARY

Empire 87 meat and cheese

Capital Region small batch cured meats and artisan cheeses
served with toasted bread and butter crackers
\$164.50 (serves 25 people)

Tomatoes and fresh mozzarella (Veg., GF)

Heirloom and cherry tomatoes with fresh sliced mozzarella, torn basil,
sea salt, olive oil, and sweet balsamic vinegar
\$82.50 (serves 25 people)

or Classic cheese display with french baguettes and crackers

Small \$40.00
Large: \$71.00

Tapas table (V)

Marinated gigante beans, duet of hummus, rosemary cracked pepper olives,
shaved prosciutto, pickled mushrooms, and toasted baguette
\$87.00 (serves 25 people)

Sliced fruits and berries (V, GF)

A selection of melons and pineapple accented with markets best berries
Small \$65.00 (10-12 people)
Large \$85.00 (25-30 people)

Warm spinach and artichoke dip (Veg.)

Creamy herbs with sauteed spinach and roasted artichokes,
toasted baguettes, and butter crackers
\$83.50 (serves 25 people)

Poached jumbo shrimp (GF)

Chilled shrimp served with horseradish cocktail sauce and fresh lemon
\$140.00 (serves 25 people)

Dim sum sampler

Crispy fried edamame dumpling, chicken lemongrass pot sticker
and vegetable Spring roll. Served with sweet soy dumpling sauce,
Thai chili glaze and plum sauce
\$135.00 (serves 25 people)

HAND ROLLED SUSHI

Assorted sushi platter

Shrimp tempura, California roll, Philadelphia roll and spicy tuna
\$71.00 (approximately 36 pieces)

Vegan sushi platter

Cucumber and carrot, avocado and vegetables, tempura sweet potato
\$57.00 (approximately 36 pieces)

Receptions



HOT HORS D'OEUVRES

Prices based on individual portions

Crispy fried pakora (Veg.)

Pickled peppers, cucumber raita
\$40.00

Spanakopita (Veg.)

Flaky phyllo wrapped spinach and feta,
Mikes Hot Honey
\$40.50

Edamame wonton (Veg.)

Dumpling daughter sweet soy, thai sweet chili dip
\$46.00

Churrasco steak skewers (GF)

Chipotle sirloin, Brazilian steak house marinade,
sweet onion, and poblano
\$61.00

Scallion sesame chicken yakitori (GF)

Spicy yum yum dipping sauce
\$53.50

Mascarpone and overnight tomato arancini (Veg.)

Parmesan herb risotto, fresh basil ,and crispy
panko breading
\$39.00

Artichoke beignet (Veg.)

Herbed cream cheese, parmesan panko crunch
\$41.00

Onion and Gruyere puffs (Veg.)

Toasted sour dough, caramelized onions,
melted Gruyere
\$37.50

COLD HORS D'OEUVRES

Prices based on individual portions

Smoked maple tarragon chicken

Dried fruits and crisp apple in a toasted phyllo shell
\$38.00

Brie and prosciutto

Lemon zest shortbread cookie, basil, Black pepper, and
olive oil
\$43.00

Vietnamese chilled duck salad (GF)

Confit duck, sambal glass noodles, citrus, and cilantro
\$43.00

Tan-tan carrot verrine (V,GF)

Rainbow roasted carrot, Tan-tan hummus, crushed
pepper parsley EVOO
\$39.00

Buratta bites (V)

Stone fruit jam, balsamic, basil, maldon
\$41.00

Crisp wonton chip and spiced Ahi

with Wakame, togarashi, wasabi aioli
\$45.00

Chevre and fig tartlet

Local chevre, preserved figs, snipped herbs
\$41.00

Hot honey cheddar madeleine (Veg.)

Calabrian chili honey, cave aged cheddar,
smoked mustard 'caviar'
\$42.00

Reception Packages



CUSTOM 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.

\$25.00 per guest | Add \$5.00 per guest for each additional 30 minutes of continuous foodservice.

COLD OPTIONS

Select 4 of the following:

- Classic cheese displays (GF)
- Freshly sliced fruits and berries (V,GF)
- Vietnamese chilled duck and glass noodle salad (GF)
- Petite heirloom tomatoes and ciliegine mozzarella (Veg.,GF)
- Assorted hand rolled sushi (add \$3.50pp) (GF)
- Beet carpaccio, fennel, arugula, horseradish aioli and citrus (V,GF)
- Flash fried tortilla chips with margherita salsa and guacamole (V,GF)
- Warm grilled pita with hummus duet (V)

HOT OPTIONS

Select 3 of the following:

- Warm artichoke and spinach dip with toasted baguettes, and butter crackers (Veg.)
- Thai style cocktail meatballs
- Edamame wontons with sweet chili and ponzu dipping sauces (Veg.)
- Classic pigs in blanket with honey mustard
- Warm soft pretzel bites (V) with Mikes Hot Honey and warm cheese sauce
- Fresh tossed pasta with a choice of Homemade marinara or roasted garlic alfredo (Veg.)
- Indian samosa with tamarind glaze and spiced tomato chutney (V)
- Buffalo chicken rangoons with spiced blue cheese

Reception Enhancements



CHEF ATTENDED CARVING STATIONS

1 item per event, \$75 staffing fee

THE CLASSIC

add \$9.00 per person

Herb butter roasted statler turkey breast (GF)

Herb pan jus and cranberry relish

Rosemary and garlic roast beef (GF)

Demi glace and creamy horseradish

Maple glazed ham (GF)

Cherry thyme glaze and pommery mustard

PREMIUM

add \$11.00 per person

Herb crusted beef tenderloin (GF)

Demi glace, pommery mustard and creamy horseradish

Bone-in pork roast (GF)

Rosemary au jus, tangy BBQ, cranberry relish

Oven roasted open water salmon (GF)

Hollandaise and dill sour cream

COMFORT KITCHEN

add \$14.00 per person

Skidmore signature mac n' cheese (Veg.)

Slider bar (choice of 2 Proteins)

Seared All Beef Patties Hot Honey Fish

Crispy Chicken Chickpea Battered Pakora Bites

with slider rolls, ketchup, mayonnaise, mustard, hot sauce, sliced roma tomatoes and leaf lettuce

Garden salad (V)

Ranch and dark balsamic

Tater tot casserole (Veg.)

Cheddar cheese, scallions, cherry peppers

TACO TRUCK

add \$12.00 per person

Slow cooked chicken tinga, sazón roasted tofu

Crunchy corn and warm street style flour tortillas

Beans and rice, tortilla chips

Pico de gallo, cotija, sliced jalapenos, guacamole, salsa verde, shredded lettuce, fresh diced onion, sour cream, and pepper jack cheese

SWEET STREET

add \$9.00 per person

A variety of Skidmore signature sweet treats and fresh fruit

Station will feature such items as: chocolate chip cookies, double chocolate brownie bites, rice crispy treats, mini parfaits, traditional macaroons, individual tarts, fresh fruit platters

Barbecue



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

Traditional BBQ – \$21.00 per person

Hamburgers, all beef hot dogs, vegan sausage and peppers, rolls, lettuce, sliced tomato, American cheese, condiments, pickles, sliced watermelon (in season), freshly baked cookies, lemonade, iced tea, and cambros of 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, choice of two dressings

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

Macaroni and cheese

Sweet locally grown corn on the cob (in season)

Substitute one protein choice off the Traditional Basic menu

Marinated chicken breast

BBQ pulled pork

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, cookies, and brownies.

Select two proteins:

Add an additional protein for \$3.50 per person

Vegan sausage and peppers (V)

Carolina applewood smoked pulled pork (DF)

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

Oven roasted Atlantic salmon (GF/DF)

Select two cold salads:

Add an additional salad for \$1.80 per person

Sonoma salad (GF/Veg.) – Mixed baby greens, sliced apples, seasonal berries, and goat cheese with 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) (V)

Salt potatoes (Veg.)

Seasoned rice pilaf (V)

Vegetarian baked beans

Select one dessert:

Add an additional dessert for \$3.00 per person

Strawberry shortcake

Berry and peach cobbler

Lemon bars

Bakers' suggestion of seasonal GF/Vegan options

Dinner



HOT DINNER BUFFETS

\$33 per person

Offered daily between 5 p.m. and 7:30 p.m.

All dinner buffets include a choice of two entrees, choice of soup or salad, choice of one starch and one vegetable, bakeshop soft rolls, one dessert, fresh fruit, coffee and tea service, lemonade, iced tea and pitchers of water. Prices include china, white linen and service. Specialty linen available upon request for an additional charge.

Salads (choose one)

Garden salad with choice of dressing
Caesar salad
Spinach salad

Soups (choose one)

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

Starch (choose one)

Rice pilaf (V, GF)
Smashed red potatoes (Veg., GF)
Quinoa pilaf (V, GF)
Penne tossed with olive oil garlic & parsley (V)
Herb roasted potatoes (V,GF)
Roasted sweet potatoes (GF)

Vegetable (choose one)

Fresh, garlic green beans (V, GF)
Roasted root vegetables (V, GF)
Steamed carrots, honey and thyme (V, GF)
Steamed broccoli (V, GF)
Julienne vegetable medley (Yellow squash, red pepper, green beans, carrots) (V, GF)

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

POULTRY

Chicken parmesan

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

Sauté breast of chicken

Marsala, wild mushrooms, and a tasty pan sauce

Lemon chicken francaise

Wilted seasonal greens, artichoke hearts and fresh herbs with lemon caper sauce

Grilled citrus-marinated chicken breast (GF, DF)
with herb pan jus

BEEF AND PORK

Beef and broccoli stir fry (GF/DF)

Slow-braised beef boneless short ribs (DF)

Hearty red wine pan sauce with roasted vegetables

Char-grilled flank steak (GF)

Caramelized onions and mushrooms in a roasted garlic horseradish sauce

Maple-glazed pork tenderloin medallions (GF)

Caramelized apples, onions, and demi glaze

FISH AND SEAFOOD

Herb seared salmon (GF)

with blood orange shallot beurre blanc sauce

Day boat cod loins (GF)

With lemon parsley olive oil

Shrimp scampi Provençale (GF)

VEGETARIAN

Sweet potato and coconut dal (V, GF)

Seasonal risotto (GF)

With herbs and parmesan

Wild mushroom ravioli (Veg.)

Sage browned butter and truffled cream sauce

VEGAN

Spaghetti squash pasta (GF,V)

Mushroom bolognese

Kung Pao cauliflower (V)

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

Beyond mapo ragu (GF, V)

Korean rice cakes tossed with plant-based Sichuan-style ragu with Beyond meat, chilli bean paste, and garlic

Pan toasted gnocchi (V)

Roasted eggplant, squash, heirloom tomatoes and herb “cream” sauce

Roasted vegetable and saffron gratin (V,GF)

Root cellar vegetables, “béchamel”, parsley panko crunch

Dinner



CHEF-INSPIRED PLATE SERVICE DINNERS

*Offered daily between 5 p.m. and 7:30 p.m. in full catering spaces only. | 20-guest minimum
Includes china, white linen and service. Specialty linen available upon request for an additional charge.*

\$42.00 per person

Plate service dinners include a choice of two entrees, choice of soup or salad, bakeshop soft rolls, one dessert (fresh fruit cup will be offered for all special dietary needs), coffee and tea service, lemonade, iced tea and pitchers of water.

SALADS *(choose one)*

Garden salad with choice of dressing (V, GF)

Caesar salad

Torn burrata and heirloom tomato salad (Veg., GF)

ENHANCED SALADS – *add \$4.00 per person*

Beets and squash (V,GF)

Velvety coconut and butternut, mint, pomegranate, Agro Dolce glaze

Petite carrots and FootHills greens (V,GF)

Fennel pollen roasted carrots, overnight tomatoes, hyper local greens, sunflower brittle, blood orange shallot vinaigrette

SOUPS *(choose one)*

White bean escarole (GF/DF/V)

Vegetable minestrone (V)

Tomato basil (GF/DF)

Carrot ginger (GF/DF/V)

Cream of broccoli (Veg.)

DESSERTS *(choose one)*

Warm apple crisp (V)

Spiced cake

with caramel buttercream

Lemon cream cake

Chocolate or vanilla cakes

with chocolate or vanilla bean buttercream

Fresh seasonal fruit cup (V)

(can be offered as an additional dessert to accommodate those with dietary restrictions)

ENHANCED DESSERTS – *add \$5.00 per person*

Strawberry cream cake

Rich layers of shortcake, preserved strawberry, finished off with chantilly cream

Caramel flan

with rich creamy custard and golden caramel glaze

Flourless chocolate torte (GF)

Served with a decadent berry coulis

Seasonal cheese cake

with fresh berries and chantilly cream

Dinner



PLATE SERVICE DINNER ENTREES

Choose two

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.

Lemon chicken Florentine

Panko-breaded breast cutlet with garlic sautéed spinach, melted mozzarella and a lemon supreme sauce served with roasted fingerling potatoes and fresh seasonal vegetables.

Mushroom ravioli (Veg.)

Brown butter sage truffle cream sauce, roasted tomatoes, and garlic ciabatta bread

Pan roasted airline chicken breast (GF)

Double butter mashed potatoes, farm truck vegetables and pan jus

Chianti-braised boneless beef short ribs (GF)

Double butter mashed potatoes and roasted vegetables with a rich demi-glaze

Herb seared salmon (GF)

Blood orange shallot beurre blanc, coconut sticky rice, haricots verts

Grilled beef sirloin (GF)

Potato gratin, roasted seasonal vegetables, roasted shallot red wine reduction

Seared diver sea scallops (GF)

Baby bok choy, arugula chimichurri, and maple whipped sweet potatoes.

Seared umami polenta cakes (V,GF)

White bean conserva, roasted beets, mushroom confit, blistered spinach

Pan toasted gnocchi (V)

Roasted eggplant, squash, heirloom tomatoes and Herb “cream” sauce

Roasted vegetable and saffron gratin (V,GF)

Root cellar vegetables, “bechamel”, parsley panko crunch

Desserts



À LA CARTE AND STATIONS

S'mores social

Chocolate bars, marshmallows
and graham crackers
\$7.00 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 ice cream novelties

Options include fudgsicles, ice
cream sandwiches, popsicles, and
strawberry shortcake bars.
\$2.00 per person

Mock-tails

\$75 per cambro

Hot Chocolate Bar

Regular hot chocolate,
marshmallows, whipped cream,
sprinkles, crushed mints, chocolate
syrup, caramel syrup
\$4.50 per person

Iced Tea or Lemonade

\$45.00 per cambro

BY THE DOZEN

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

Brownies – \$15.00

Caramel Apple bars – \$15.00

Chocolate cranberry biscotti
\$20.00

Chocolate chip cookies – \$12.00

Chocolate covered strawberries
\$22.00 (available Feb. – Sept.)

Coconut macaroons (GF) – \$15.00

Cupcakes – \$20.00

**Iced chocolate chip brownie
platter** – \$15.00

Lemon squares – \$15.00

Magic bars – \$15.00

M&M cookies – \$12.00

Mint chocolate chip cookies
\$12.00

Molasses cookies (V) – \$12.00

Mudslide cookies (GF) – \$12.00

Oatmeal raisin cookie (V) – \$12.00

Petit fours – \$12.00

Pumpkin bars – \$15.00

S'mores brownies – \$15.00

Vegan chocolate chip cookies
\$12.00

WOW butter cookies – \$12.00

FOR A CROWD

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

Mini cannoli platter
\$44.00

**Mini chocolate cups filled
with chocolate mousse**
\$24.00

**Cheesecake tarts and
chocolate Truffles**
\$57.00

Mini cream puffs platter
\$45.00

Mini desserts platter
Includes 50 (10 of each) chocolate
covered Strawberries, petit fours,
cream puffs, cannolis, and
chocolate mousse cups
\$60.00

Cakes

Chocolate, vanilla or marble
(1/4 sheet, serves 24) – \$30.00
(1/2 sheet, serves 40) – \$55.00

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

