

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 cancelation 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.



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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)

\$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

*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

Butternut squash

Carrot ginger (GF/V)

Chicken noodle

Corn chowder

Cream of broccoli

New England clam chowder

Southwest chicken

Tomato basil bisque

Vegetable minestrone

Vegan chili (GF/V)

Kale and White Bean (V, GF)

# 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  
Chilled shrimp (GF)  
Spiced roasted Chickpeas (V)

### **Select two dressings:**

Balsamic vinaigrette (V)  
Ranch  
Creamy blue cheese  
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**

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**

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**

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**

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

### **Poached jumbo shrimp**

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 25 servings*

### **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

### **Queso fresco and guava empanada (Veg.)**

Cayenne toasted apples, whipped cream cheese,  
masa pastry  
\$42.00

### **Gochujang kimchi wonton (V)**

Marinated tofu, roasted vegetables,  
crispy wonton wrapper  
\$41.00

### **Onion and Gruyere puffs**

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

## COLD HORS D'OEUVRES

*Prices based on 25 servings*

### **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

### **Flash fried Saratoga Kettle Chips (V)**

with Mountain Blossom Honey, truffled Chevre  
\$35.00

### **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**

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

### **Ahi Tuna Wonton;**

Wakame, togarashi, wasabi aioli  
\$45.00

### **Chevre and fig tartlet**

Local chevre, preserved figs, snipped herbs  
\$41.00

# 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
- 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, sazon 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 macarons, 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, 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)

Salt potatoes

Seasoned rice pilaf

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  
Smashed red potatoes  
Quinoa pilaf  
Penne tossed with olive oil garlic & parsley  
Herb roasted potatoes  
Roasted sweet potatoes

### Vegetable (choose one)

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

### 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)**

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**

**Caesar salad**

**Torn burrata and heirloom tomato salad**

### **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.

**Grilled oyster mushroom (V,GF)**

Applewood, charmoula, date and apricot pilaf with tender bok choy and tomato jam.

**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

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### 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.*

**Apple bars and brownies** – \$15.00

**Apple pie** (serves 8) – \$15.00

**Brownie platter** – \$15.00

**Chocolate cranberry biscotti**  
\$20.00

**Chocolate chip brownie platter**  
\$15.00

**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 cookies** – \$12.00

**Petit fours** – \$12.00

**Pumpkin bars** – \$15.00

**S'mores brownies** – \$15.00

**Sun butter cookies** – \$12.00

**Vegan chocolate chip 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

**Mini cheesecakes platter**  
\$45.00

**Mini cream puffs platter**  
\$45.00

**Mini desserts platter**  
Includes 50 (10 of each) mini  
cheesecakes, 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







### **Dining Services**

Murray-Aikins Dining Hall  
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(518) 580-5850

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

