



TASTES OF THE SEASON

**Bold, Beautiful dishes
will accent your catered event.**



**Grilled Pita Falafel
and Vegetable
Relish**



**Apricot & Goat
Cheese Chicken**



**Praline Cream
Pie**

<http://www.sage.edu/studentlife/dining/index.html>

Breakfast Buffets

Seasonal Sliced Fresh Melon Tray
Individual Mini Three-Berry Yogurt Parfaits
Assorted Nutbreads
Crispy Potato Hash Browns
Eggs Benedict with Canadian Bacon
Aspretto Coffee, Decaffeinated Coffee and Hot Water for Tea
\$10.99 per guest (minimum 15)



Gluten-Free Vanilla Cake with Lime Curd & Coconut Frosting

Vanilla Cake with Lime Curd Frosting, fantastic Gluten-Free Cake with fresh Lime Curd between layers and Coconut Cream Cheese Frosting slathered on top
Add to any Seated dinner for \$2.99 per guest (minimum 25)

Tiramisu Cupcakes

Coffee-infused Cupcake topped with Espresso Cream Icing and a cocoa sprinkle
Add to any buffet lunch or dinner for \$1.99 per guest (minimum 25)

Desserts

Praline Cream Pie

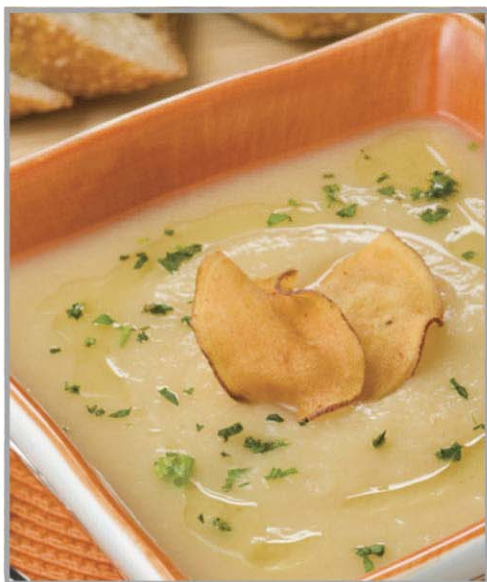
A sweet rich, decadent Praline Pie studded with chopped Pecans and a dollop of cool whipped Topping
Add to any Seated dinner for \$2.99 per guest (minimum 25)



Winter Catering Specials and Prices are available through February 2012.

Your Campus Catering Team is proud to offer these special catering menus during the Winter of 2011/2012. To place an order or speak with the catering department please call 518/244-2377.

Our talented catering culinarians have taken advantage of Winter flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.



Soup & Salad

Cream of Parsnip Soup

A mild, creamy home-style Soup made with fresh Parsnips, drizzled with Truffle Oil and garnished with Parsley

Citrus Spinach Pasta Salad

Farfalle tossed with Baby Spinach, Bacon, Pecans, Egg, Red Onion, & Mandarin Oranges all in our Balsamic Vinaigrette

Greens & Lemon Vinaigrette

Romaine, Spinach and Radicchio with Lemon Herb Vinaigrette, garnished with Pecorino Romano Cheese

Soup & Salad with Beverage & Cookie
\$11.79/person (minimum 15)

Appetizers

Beef Short Rib in a Red Potato Cup

Tender slow-roasted Short Ribs in a rich Brown Sauce, served in Red Potato Cups with a kick of Horseradish tucked inside
Add to any Seated dinner for \$4.99 per guest (minimum 25)

Grilled Pita Falafel and Vegetable Relish

Grilled Mini Pita Rounds topped with a dab of Hummus, one Falafel, and a sprinkling of Sundried Tomato Relish
Add to any reception \$15.99 per dozen (minimum 3dz)

Broccoli Rabe and Fresh Mozzarella Crostini

Grilled Crostini slathered with Pesto, topped with fresh Mozzarella, garlicky Broccoli Rabe and Sundried Tomato Relish
Add to any reception \$15.99 per dozen (minimum 3dz)



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Entrées:

All entrées are served with a house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Roasted Vegetable Tomato and Polenta with Coulis

Yummy Polenta Squares sautéed till crispy, topped with roasted Vegetables and our home-style Tomato Coulis
\$21.95 per guest (minimum 25)

Apricot & Goat Cheese Chicken

Succulent Chicken Roulades stuffed with chopped Apricots and Goat Cheese. Served over a light, warm Sauce with whipped Sweet Potatoes, seasoned with Brown Sugar and Cinnamon. Brussel Sprouts cooked very lightly, then Pan-tossed with sundried Tomatoes and Pine Nuts
\$27.95 per guest (minimum 25)

Braised Ribs with Chocolate

A dash of shaved Chocolate is the secret to this succulent offering of braised Short Ribs in savory Brown Sauce \$29.95 per guest (minimum 25)

Carving/Tabled Station

Herb-Roasted Turkey Breast with Cranberry Orange Compote & Dijonnaise

Carved Juicy and Delectable Turkey Breast Roasted in a Savory Layer of Classic Herbs: Garlic, Parsley, and Thyme with Cranberry Orange Compote and Dijonnaise Spread and served with assorted Dinner Rolls
Add to any reception or dinner for \$5.99 per guest (minimum 25) + Carver Fee

Brown Sugar Rubbed Pork with Apple Chutney and stone ground Mustard

Roast Pork Loin, tender and lean, sweetened by our house special Brown Sugar Rub with Apple Chutney and stone ground Mustard and served with assorted Dinner Rolls
Add to any reception or dinner for \$5.99 per guest (minimum 25) + Carver Fee



A grand celebration
of food and family is
what La Famiglia
is all about.
Mangia! Mangia!

Antipasti Di Italia

A sampler of Genoa Salami, marinated Artichokes, fresh Provolone Cheese, seasoned Tomatoes & Baguette Crisps
Add to any lunch or dinner for \$2.99 per guest (min 25)

Greek Lemon Chicken with Orzo and sautéed Mushrooms

Crispy sautéed Chicken Breast topped with a creamy Spinach Mixture and Mozzarella served with creamy and delicious Orzo Pasta and roasted Zucchini, Red Peppers and tender Peas, topped with Parmesan and sautéed fresh Button Mushrooms
\$39.95 per guest for complete meal (minimum 25)

Cannoli Cake

A dream come true: layers of sweet, creamy Ricotta, bakery fresh White Cake, tart Cherries, and Chocolate Chips
Add to any Seated dinner for \$2.99 per guest (min 25)

