



BRICKY
CATERING

FALL CATALOG
2009

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BRICK CITY CATERING POLICIES

ADVANCE NOTICE

We normally require a minimum of seven business days to process a catering request. Pick-ups, Boxed/Basket Lunches, and Specialty Cakes may be ordered with less advance notice, but please call our sales office first (475-2346) to check for availability. Catering for large, complex, or multi-day events should be ordered at least one month ahead of the event date.

SERVICE CHARGE

A 15% service charge is added to most functions, with the exception of Pick Ups/Drop Offs, Boxed/Basket Lunches, Sandwich Trays, and Table Draping/Water Setups, which are not assessed a service charge.

GUARANTEE

For all events, a final guarantee of attendance is required three full working days prior to your event. This number will be considered a guarantee and is not subject to reduction. Increases to your guarantee are subject to approval and may be assessed service charges.

CANCELLATIONS

Events or items cancelled or changed after the original placing of your order will be subject to all charges directly incurred in the preparation of your event.

ON CAMPUS DELIVERY

The event location must be unlocked and available at least 30 minutes – 2 hours prior to the event start time (depending on the scope of the event) as shown on the event order. The group is responsible for the safe keeping of all Brick City Catering equipment dropped off at the site. Any equipment lost or damaged will be charged at replacement value on your bill.

OFF CAMPUS EVENTS

Off campus locations necessitate a \$45.00 delivery charge. Events off campus typically are with plastic ware only. If china service is desired, a surcharge will be applied.

FIELD HOUSE SERVICE

Events located in the Gordon Field House may necessitate an additional charge based on group size and the type of function.

MINIMUMS

Events with fewer guests than the minimum will require an additional charge. For groups with 10 to 19 guests, the additional charge is \$3.00 per person for meals, or \$1.50 per person for breaks. For groups with fewer than 10 guests, the additional charge is \$6.00 per person for meals, or \$3.00 per person for breaks.





BRICK CITY CATERING POLICIES

BARS

A temporary New York State Liquor License is required for all events involving alcohol, taking place anywhere other than the Ritz Sports Zone or Henry's Restaurant. We are required to apply for one license per bar setup at the event. Each license costs \$48.00, and is charged to the sponsoring organization. All bars must be ordered 25 business days prior to event.

BILLING

For internal groups, all charges are billed directly through the accounting department to the specified RIT account number. For external groups, payment is accepted in the form of cash or check, and is due in full within 30 days after you receive your final bill. A copy of your bill will be sent electronically to the contact person.

PLEASE NOTE

All food, beverages, and centerpieces are property of Brick City Catering. No food can be removed from the catering event unless prior arrangements have been made. For pick up/drop off services, and in instances when prior arrangements have been made for the customer to remove food from the catering event: it is the customer's responsibility to observe safe food handling procedures and to ensure that food and beverage is maintained at the appropriate temperature. Food that has been left out at room temperature for more than two hours should be disposed of promptly.

Thank you for your cooperation.





PICK-UP & DROP-OFF SERVICES

PICK-UP SERVICE

Items can be picked up from the Brick City Cafe (formerly the SAU Cafe) 7 a.m. – 5 p.m. (M-F).

DROP-OFF SERVICE

Brick City Catering can deliver your order to your office or on-campus meeting location for an additional \$10 delivery fee that will be added to your final bill. Refer to our ‘Specialty Cakes’ section for a list of desserts that can be delivered to your office or on-campus meeting location.

It is the group’s responsibility to observe safe food handling procedures, and to ensure that food and beverage is maintained at the appropriate temperature. Food that has been left out at room temperature for more than two hours should be disposed of promptly.

Prices below are for menu items only and do not include paper products. Plastic forks, plates, and beverage napkins will be provided upon request for \$.20 extra per person.

BOX OF COOKIES

A delicious assortment of home-style cookies.

Small (10 - 15 people)	\$18.40
Medium (15 - 20 people)	\$25.70
Large (20 - 25 people)	\$33.10

BOX OF DESSERTS

An assortment of home-style cookies, finger brownies, and mini dessert bars.

Small (10 - 15 people)	\$20.00
Medium (15 - 20 people)	\$28.00
Large (20 - 25 people)	\$36.00

BOX OF PASTRIES

An assortment of mini pastries including Danish, cinnamon rolls, filled croissants, and muffins.

Small (10 - 15 people)	\$20.00
Medium (15 - 20 people)	\$28.00
Large (20 - 25 people)	\$36.00

BAGELS BY THE DOZEN OR HALF-DOZEN

Assorted bagels with butter, cream cheese, and preserves.

\$18.00 dozen
\$9.00 half-dozen

ANTIPASTO PLATTER

Artichoke hearts, mozzarella cheese, provolone cheese, ham, salami, pepperocini, olives, mushrooms, and roasted red peppers.

Small (8 - 12 people)	\$32.30
Medium (13 - 17 people)	\$43.05
Large (18 - 22 people)	\$53.80





PICK-UP & DROP-OFF CONTINUED

CHEESE & CRACKER TRAY

Assorted cheeses (including cheddar, Swiss, and pepper jack) with a selection of crackers.

Small (10 - 15 people)	<i>\$27.30</i>
Medium (20 - 25 people)	<i>\$37.80</i>
Large (30 - 35 people)	<i>\$48.30</i>

VEGETABLE PLATTER WITH DIP

Fresh vegetables (typically including red, yellow, and green peppers, celery, baby carrots, mushrooms, broccoli and cauliflower) with French onion dip.

Small (10 - 15 people)	<i>\$21.00</i>
Medium (20 - 25 people)	<i>\$31.50</i>
Large (30 - 35 people)	<i>\$42.00</i>

FRESH FRUIT PLATTER WITH DIP

Fresh fruit (watermelon, cantaloupe, honey dew and pineapple) garnished and served with strawberry dip.

Small (10 - 15 people)	<i>\$21.00</i>
Medium (20 - 25 people)	<i>\$31.50</i>
Large (30 - 35 people)	<i>\$42.00</i>





BREAKFASTS

All prices are listed per person, per hour, unless noted otherwise. We request a minimum of 20 guests for catered breakfasts. A 15% service charge applies to all breakfasts.

Full Service prices include on-campus delivery, set-up and clean-up, your choice of plasticware or china service and silverware (where appropriate), service attendants, a centerpiece and full draping of food and beverage tables.

Express Delivery prices include on-campus delivery, set-up and clean-up, paper products and plastic utensils, and a top piece of linen for the food and beverage tables.

Served breakfast prices include on-campus delivery, set-up and clean-up, the appropriate condiments, linen with china and silverware place settings for guest tables, water service, and service attendants. Prices are based on a service period up to one and one-half hours. Longer events may necessitate an additional labor charge.

	FULL SERVICE	EXPRESS DELIVERY
COFFEE AND BAGELS	\$3.90	\$3.70
Regular and decaffeinated coffee and tea with assorted bagels. Includes butter, cream cheese, and preserves.		
Add chilled orange juice and cranberry juice in pitchers	\$1.90 <i>pp</i>	
Add fresh fruit medley	\$2.00 <i>pp</i>	

BREAKFAST SHEET PIZZA

Two types of breakfast pizzas are available: Meat Lover's (eggs, bacon, sausage, ham, green onions, and cheddar) or Vegetarian (eggs, tomatoes, caramelized onions, roasted red peppers, spinach, mushrooms, feta, and mozzarella). Each pizza has 32 slices, and we recommend 2-3 slices per person. Available as a drop-off service or as an addition to another breakfast menu. Price includes plastic plates and paper napkins.

Meat Lover's Sheet Pizza	\$23.05
Vegetarian Sheet Pizza	\$24.10
Add chilled orange juice and cranberry juice in pitchers	\$1.90 <i>pp</i>
Add regular and decaffeinated coffee and tea	\$2.00 <i>pp</i>
Add fresh fruit medley	\$2.00 <i>pp</i>





BREAKFASTS CONTINUED

	FULL SERVICE	EXPRESS DELIVERY
FAST STARTER Regular and decaffeinated coffee and tea, choice of two chilled fruit juices in pitchers, and your choice of up to three pastries.	<i>\$5.10</i>	<i>\$4.70</i>
THE CONTINENTAL Our "Fast Starter" breakfast with the addition of fresh fruit medley.	<i>\$7.10</i>	<i>\$6.70</i>
THE DELUXE CONTINENTAL Our "Fast Starter" breakfast with the addition of fresh fruit tray with dip and assorted yogurts.	<i>\$8.10</i>	<i>\$7.40</i>
LIGHT FARE CONTINENTAL BREAKFAST Regular and decaffeinated coffee and tea, V8 juice cans and Tropicana Pure & Natural Orange Juice cartons, bagel bites (assorted bagels cut into 1/8th) with light cream cheese, peanut butter, honey, and fresh fruit medley with vanilla yogurt dip.	<i>\$7.30</i>	<i>\$6.90</i>
MORNING SCRAMBLER BUFFET Regular and decaffeinated coffee and tea, two chilled fruit juices in pitchers, fresh fruit medley, scrambled eggs, bacon and sausage, home-fried potatoes, bagels with cream cheese, butter and preserves.	<i>\$9.35</i>	
COUNTRY BREAKFAST BUFFET Regular and decaffeinated coffee and tea, choice of two chilled fruit juices in pitchers, fresh fruit medley, scrambled eggs, mini Belgian waffles with syrup and a fruit topping, bacon and sausage, home-fried potatoes and English muffins, butter, and jellies.	<i>\$10.55</i>	
Country Breakfast with sausage, gravy and fresh biscuits	<i>\$12.75</i>	
BACK TO BASICS BREAKFAST BUFFET Regular and decaffeinated coffee and tea, Tropicana Pure & Natural Orange Juice, scrambled eggs with choice of three items (green peppers, onions, tomatoes, broccoli, mushrooms, or cheese), steel cut oatmeal station with berries, bananas, raisins, brown sugar, honey, Canadian bacon, fresh fruit salad, and English muffins with butter and jellies.	<i>\$12.40</i>	
We suggest adding a beverage refill if your event lasts more than two hours.		
Refresh of coffee and tea	<i>\$1.45</i>	
Refresh of coffee, tea, and fruit juices	<i>\$1.55</i>	





BREAKFASTS CONTINUED

RISE & SHINE

\$8.00

Served breakfast, includes regular and decaffeinated coffee and tea, chilled fruit juice, three-egg omelet with choice of three fillings (green peppers, onions, tomatoes, broccoli, mushrooms, or cheese), fresh fruit garnish and English muffins with butter and jellies.

HEARTY BREAKFAST

\$9.70

Served breakfast, includes regular and decaffeinated coffee and tea, chilled fruit juice, three-egg omelet with choice of three fillings (green peppers, onions, tomatoes, broccoli, mushrooms, or cheese), fresh fruit garnish, bacon or sausage, home-fried potatoes, and English muffins with butter and jellies.

GOOD START BREAKFAST

\$10.20

Served breakfast, including regular and decaffeinated coffee and tea, Tropicana Pure & Natural Orange Juice, two egg omelet with choice of three fillings (green peppers, onions, tomatoes, broccoli, mushrooms, or cheese), fresh fruit garnish, Canadian bacon, and English muffins with butter and jellies.





BREAKS & CASUAL RECEPTIONS

All prices are listed per person, per hour unless noted otherwise. We request a minimum of 20 guests for these services.

Express Delivery prices include on-campus delivery, set-up and clean-up, paper products and plastic utensils, and a top piece of linen for the food and beverage tables. A 15% service charge applies to all express delivery catering.

Full Service prices include on-campus delivery, set-up and clean up, your choice of plasticware or china service and silverware (where appropriate), service attendants, a centerpiece, and full draping of food and beverage tables. A 15% service charge applies to all full service catering.

Please visit rit.catertrax.com for details of our a la carte pricing.

	FULL SERVICE	EXPRESS DELIVERY
JUST BEVERAGES		
Regular and decaffeinated coffee and tea, with an assortment of bottled sodas, juices, and water.	\$3.95	\$3.70
LIGHT & EASY		
Assorted 20 oz. bottled sodas and bottled water with home-style cookies and brownies.	\$3.35	\$3.10
THE TRADITIONAL		
Regular and decaffeinated coffee and tea, with home-style cookies and/or brownies.	\$3.45	\$3.15
PUNCH AND DESSERTS		
Served punch with an assortment of cookies, brownies and dessert bars.	\$3.60	
AUTUMN DELIGHT		
Hot mulled cider or chilled apple cider with donut holes.	\$3.10	\$2.80
THE REFRESHER		
Iced tea and lemonade with assorted dessert bars and party cookies.		
With bottled beverages	\$3.95	\$3.55
With beverages in pitchers	\$3.70	\$3.30
CROWD PLEASER		
Regular and decaffeinated coffee and tea, assorted 20 oz. bottled sodas and bottled water, home-style cookies and brownies, and individual bags of snacks (chips, pretzels, nuts, etc)	\$5.25	\$4.75





BREAKS & CASUAL RECEPTIONS CONTINUED

PIZZA AND WINGS *(Express delivery service)*

Each sheet pizza serves 10-15, available toppings: pepperoni, Italian sausage, mushrooms, and sweet peppers. Wings are sold by the dozen and are available plain, with Buffalo sauce, BBQ, or sweet and sour.

\$16.90 cheese sheet pizza plus \$2.05 each topping

\$7.20 per dozen wings

ICE CREAM SOCIAL *(Full service)*

Vanilla, chocolate, and strawberry ice cream with assorted syrups, fruit toppings, nuts, and whipped cream.

\$5.45 pp

ICE CREAM NOVELTIES

We provide the ice cream cart and the novelties.

Please select from one of three options:

STANDARD NOVELTY SELECTION

An assortment including: nutty sundae cones, fudgesicles, blue raspberry and cherry slush pops, and vanilla ice cream sandwiches.

\$0.90 per piece

PREMIUM NOVELTY SELECTION

An assortment including: Nestle Strawberry Shortcake Bars, Nestle Crunch Loaded Bars, variety of Drumsticks, and Nestle frozen lemonade cup.

\$1.75 per piece

ULTRA NOVELTY SELECTION

An assortment including: Haagen Dazs Vanilla Milk Chocolate Bars, Ben & Jerry's Cherry Garcia Bars, Toll House Mint Brownie Sandwiches, and Snickers "Big One" Cones.

\$3.50 per piece

You may collect the ice cream cart (filled with your choice of ice cream novelties) from the Brick City Cafeteria kitchen between the hours of 7 a.m. and 5 p.m., Monday through Friday. You are responsible for returning the ice cream cart (empty) to the same location during regular business hours. If your event takes place later in the evening or over the weekend, you are responsible for securing the cart until you can return it the next business day.

Alternatively, we can deliver the cart to your on-campus location and pick it up at the completion of your event for a \$20.00 fee.

If you require our staff to stay throughout your event and distribute ice cream novelties to your guests, a 15% service charge will be added to the total bill. (In this case, the \$20.00 delivery fee is waived).





CONFERENCE PACKAGES

All prices are listed per person per hour, unless noted otherwise. We request a minimum of 20 guests for these services.

Express Delivery prices (where applicable) include on-campus delivery, set-up and clean-up, paper products, plastic utensils, and a top piece of linen for the food and beverage tables. Linen may be added to guest tables for \$5.00 per tablecloth.

Full Service prices (where applicable) include on-campus delivery, set-up and clean-up, your choice of plasticware or china service and silverware (where appropriate), service attendants, a centerpiece and full draping of food and beverage tables.

Served Luncheon (Executive Full Day Package) includes on-campus delivery, set-up and clean-up, appropriate condiments, linen with china and silverware place settings for the guest tables, water service, and service attendants.

The packages listed below are suggestions only, and may be modified. Please feel free to contact us at (585) 475-2346 if you would like to customize your own all-day catered event.

STANDARD FULL DAY PACKAGE

(Express Delivery Service Only)

\$17.35 per person + 15% service charge

FAST STARTER BREAKFAST

Regular and decaffeinated coffee and tea, chilled orange juice and cranberry juice, bagels with butter, cream cheese and preserves, assorted fresh baked muffins, and mini cinnamon rolls.

MID-MORNING REFRESH

Refill of coffee, tea, and juice.

BRICK CITY SANDWICH TRAY

An assortment of turkey, ham, beef, and hummus sandwiches on a variety of breads and rolls. Includes pasta salad, fresh fruit medley, potato chips, and bottled soda and water.

AFTERNOON BREAK

Regular and decaffeinated coffee and tea, cookies, and brownies.





CONFERENCE PACKAGES CONT.

PREMIUM FULL DAY PACKAGE

(Full Service Only)

\$26.50 per person + 15% service charge

CONTINENTAL BREAKFAST

Regular and decaffeinated coffee and tea, chilled orange juice and cranberry juice, bagels with butter, cream cheese, and preserves, assorted fresh baked muffins, assorted mini Danish, and fresh fruit medley.

MID-MORNING REFRESH

Refill of coffee, tea, and juice.

BUFFET LUNCHEON

Includes water service, and coffee & tea service.

Choice of one buffet:

Cajun Buffet

Louisiana sunburst salad (preset or served), cornbread, blackened chicken, BBQ shrimp with Tasso ham, dirty rice, okra succotash, and pecan pie (served).

All American Buffet

Field green salad with basamic vinaigrette (preset or served), bread rolls, sliced beef strip loin with au jus, roasted salmon with lemon tarragon beurre blanc, smashed red skin potatoes, green bean almandine, and chocolate cake (served).

Little Italy Buffet

Caesar salad (preset or served), antipasto platter, garlic bread, chicken picatta, tortellini Alfredo, roasted vegetables, and tiramisu (served, contains alcohol).

AFTERNOON BREAK

Bottled iced tea and lemonade, with dessert bars and party cookies.





CONFERENCE PACKAGES CONT.

EXECUTIVE FULL DAY PACKAGE

(Full Service Only)

\$29.45 per person + 15% service charge

DELUXE CONTINENTAL BREAKFAST

Regular and decaffeinated coffee and tea, chilled orange juice and cranberry juice, bagels with butter, cream cheese, and preserves, assorted fresh baked muffins, assorted mini scones, fresh fruit tray with dip, assorted individual yogurts, and steelcut oatmeal station with berries, bananas, raisins, and brown sugar.

MID-MORNING REFRESH

Bottled water and bottled soda, refill of coffee, tea, and juice.

SERVED LUNCHEON

Includes bread rolls, water service, and coffee & tea service.

- | | |
|------------------------|--|
| Choice of one entrée: | Chilled marinated flank steak salad with tossed greens |
| | Zesty dill seafood salad |
| | Greek pasta salad with chicken |
| Choice of one dessert: | Cheese cake with seasonal fruit |
| | Carrot cake |
| | Chocolate mousse with fresh berries |

AFTERNOON BREAK

Regular and decaffeinated coffee and tea, bottled soda, bottled water, cookies, brownies, and assorted bags of snacks.





ADDITIONAL SERVICES

LINEN RENTAL

Linen can be rented at a cost of \$5.00 per tablecloth.

TABLE DRAPING

Tables may be draped for registration, panel discussions, and exhibits for a cost of \$15.00 per table.

WATER SET-UPS

Water set-ups for speaker panels, meetings, etc.

If we are providing catered services for your event:

- Podium: \$5.50 per set-up (Pitcher of iced water, glasses and doily)
- Panel: \$18.00 for set-ups up to 4 people; includes skirting and draping of one table.

Alternatively we can provide draping of panel tables for \$15 per table and bottled water with a glass for each panel member for \$2.20 per person.

If we are only providing the water set-up, and no additional services:

- Podium: \$15.50 per set-up
- Panel: \$28.00 for set-ups up to 4 people; includes skirting and draping of one table.

Alternatively we can provide draping of panel tables for \$18 per table and bottled water with a glass for each panel member for \$2.20 per person.

CONFERENCE ROOM SET-UPS

Pitchers of water with glasses	<i>\$1.60 per person</i>
Ice water and mints or mixed nuts	<i>\$2.40 per person</i>
Ice water, mints, and mixed nuts	<i>\$3.40 per person</i>
Ice water and cashews	<i>\$4.45 per person</i>
Bottled water with glasses	<i>\$2.20 per person</i>
Bottled water and mints or mixed nuts	<i>\$3.00 per person</i>
Bottled water, mints, and mixed nuts	<i>\$4.05 per person</i>
Bottled water and cashews	<i>\$5.10 per person</i>





LUNCHES

BOXED AND BASKET LUNCHES

Prices include: delivery to your office or on-campus meeting location, appropriate condiments, paper napkins, and plastic utensils, and a trash bag for clean up. All clean up is the group's responsibility. Brick City Catering can provide clean up for a \$12 fee for groups with 50 or fewer guests, and \$15 per 100 boxed lunches for larger groups.

Our box lunch selections are also available as basket lunches; a little more upscale, these come in a linen-lined wicker basket and can come with china service for \$1 per person extra. There is a \$10 flat fee for using baskets instead of boxes. Catering staff will provide clean up for basket lunches: \$12 for groups with 50 or fewer guests, and \$15 per 100 baskets for larger groups.

There is no minimum number of guests required for our boxed or basket lunches. For groups with less than ten persons, please limit your selection to one type plus a vegetarian option. Groups with more than ten guests may choose two types plus a vegetarian option. There is no service charge for box or basket lunches.

BOXED AND BASKET LUNCH SELECTIONS

All selections (with the exception of our salads) come with your choice of pasta, macaroni, or potato salad, and fresh fruit salad or whole fruit.

DELI SANDWICHES \$7.05

Turkey, roast beef, ham, or hummus sandwich topped with cheese and served on a Kaiser roll.

SUBMARINE SANDWICH \$8.25

Your choice of turkey, ham, or roast beef served with cheese on a fresh baked 7" sub roll.

SALAD ON A CROISSANT

Tuna salad \$7.40

Autumn chicken salad (pecans, celery, onions, and raisins) \$7.55

Shrimp salad \$7.65

ROASTED VEGGIES WITH HUMMUS IN A PITA \$7.80

Assorted vegetables roasted and served with hummus spread.

CHILLED LEMON CHICKEN ON A BED OF GREENS \$7.05

Marinated chicken breast, chilled, sliced and served over crisp lettuce with a side of pasta salad.

TURKEY WITH ARTICHOKE ON SOURDOUGH \$8.05

Fresh sliced turkey breast smothered with artichoke hearts, lettuce, and tomatoes served on sourdough bread.

ROAST BEEF WITH LEMON BASIL DRESSING \$7.85

Thin sliced roast beef served on ciabatta bread with lettuce, tomato and onions. Served with lemon basil dressing on the side.

CHICKEN FAJITA \$7.40

Diced chicken, a mild salsa, lettuce, diced tomatoes, and Monterey Jack cheese piled high on a pita.





LUNCHES CONTINUED

All prices are listed per person.

MORE BOXED & BASKET LUNCHES...

CAESAR SALAD WRAP \$7.25
Our Caesar salad wrapped in a fresh tortilla wrap.

With Chicken \$8.85

With Shrimp \$9.15

CAESAR SALAD \$7.35

Romaine lettuce topped with seasoned croutons, asiago cheese, and red onions. Served with classic Caesar dressing on the side.

With Chicken \$8.95

With Shrimp \$9.25

JULIENNE SALAD \$8.20

Crisp lettuce served with julienne ham and turkey, Swiss and American cheese with dressing on the side.

Please select from:

Soda (20oz. bottle) \$1.70 Juice (bottle) \$1.95

Bottled Water (20oz. bottle) \$1.70 Coffee/Tea (per person) \$1.90

Chips (individual bags) \$1.00 Cookies (per person) \$1.55

Brownies (per person) \$1.75 Fresh Fruit Cup \$1.70

Chocolate, Lemon or Raspberry Mousse (per person) \$3.00





LUNCHES CONTINUED

GOURMET BOXED LUNCHES

All boxed sandwiches include fresh fruit salad, seven grain salad, home-style cookie, and bottled beverage.

GRILLED CHICKEN ON FOCACCIA \$15.55

Grilled chicken with baby spinach, roasted red peppers, provolone, and a creamy pesto spread, on Focaccia bread.

SMOKED TURKEY SANDWICH \$14.30

Smoked turkey with Muenster cheese, sprouts, leaf lettuce, and a dill spread, on a multi-grain croissant.

SOUTHWEST BEEF SANDWICH \$14.30

Roast beef, chipotle mayo, lettuce, Pepperjack cheese, tortilla strips, black beans and roasted corn in a roasted red pepper wrap.

MUFFALETTA \$14.30

Olive relish, ham, salami, prosciutto, fresh mozzarella, field greens, and balsamic vinaigrette, on roasted garlic bread.

ORIENTAL VEGETABLE WRAP \$14.00

Cabbage, edamame, three-bean sprouts, broccoli, carrots, water chestnuts, green onions, and red peppers in a whole wheat wrap.

GOURMET SALAD BOXED LUNCHES

All boxed salads include a bread roll, fresh fruit salad, home-style cookie, and bottled beverage.

CRAB AND MANGO MARGARITA \$16.80

Crab meat, mango, cucumbers, red onion and cilantro in a tequila reduction mayo over field greens, with pita chips.

GRILLED CHICKEN SALAD \$15.30

Grilled chicken with Crisp Romaine lettuce, chevre, fresh strawberries, shaved red onion, and candied walnuts, with honey poppy seed dressing.

SLICED TENDERLOIN SALAD \$17.85

Sliced filet on a bed of mixed greens, red and yellow peppers, asiago cheese, red onions and tomatoes, with a parmesan peppercorn dressing.





LUNCHES

All prices are listed per person.

SANDWICH TRAYS

Prices include delivery to your office or on-campus meeting location, appropriate condiments, paper napkins, and plastic utensils. There is no service charge for sandwich trays and your invoice will be adjusted accordingly. Brick City Catering provides clean-up for sandwich trays at \$12 for groups with 50 or fewer guests, and \$15 per 100 guests for larger groups.

DELI TRAY SELECTIONS

All deli trays are served with your choice of potato, macaroni, or pasta salad, and fresh fruit salad or whole fruit.

BRICK CITY SANDWICH TRAY **\$7.05**

A variety of sandwiches (deli meats and hummus and cheese) on Kaiser rolls and sliced breads.

ASSORTED SALAD CROISSANT SANDWICH TRAY **\$7.50**

Croissant sandwiches may include an assortment from the following: tuna salad, chicken salad, smoked turkey salad, shrimp salad, and crab salad.

WRAP ASSORTMENT TRAY **\$8.10**

An assortment of wraps including chicken Caesar salad, plain Caesar salad, and shrimp Caesar salad.

DELI WRAP ASSORTMENT TRAY **\$7.75**

An assortment of wraps including turkey, ham, beef, and roasted vegetable.

SUBMARINE SANDWICH TRAY **\$8.25**

Assorted sub sandwiches served on fresh-baked 7" sub rolls and cut in half.

Please select from:

Soda (20oz bottle)	\$1.70	Juice (bottle)	\$1.95
Bottled Water (20oz bottle)	\$1.70	Coffee/Tea (per person)	\$1.90
Chips (individual bags)	\$1.00	Cookies (per person)	\$1.55
Chips (bulk pp)	\$.50	Brownies (per person)	\$1.75
Chocolate, Lemon or Raspberry Mousse (per person)			\$3.00

GOURMET SANDWICH TRAY **\$14.50**

Your choice of three selections from our gourmet sandwiches: grilled chicken on focaccia, smoked turkey on a multi-grain croissant, southwest beef in a roasted red pepper wrap, muffaletta on roasted garlic bread, or oriental vegetable wrap. Includes fresh fruit salad, seven grain salad, home-style cookie, and a bottled beverage.





LUNCHESES

All prices are listed per person, 20 person minimum.

SERVED HOT LUNCHESES

Our served hot luncheon selections include your choice of salad (house or Caesar) or soup of the day, fresh baked rolls, water service, coffee and tea service or soda service, and your choice of dessert (cheesecake with seasonal fruit, lemon or chocolate mousse, carrot cake, German chocolate cake, or apple pie).

All prices include on-campus delivery, set-up and clean-up, linen with china and silverware place settings for guest tables, service attendants, and appropriate condiments.

All prices are listed per person, based on a service period of up to one and one-half hours. Luncheons that are longer may necessitate an additional labor charge. We request a minimum of 20 people and a 15% service charge applies to all served luncheons.

TILAPIA PUTTANESCA **\$14.35**

An 8 oz tilapia filet topped with tomatoes, red onions, black olives, capers, and garlic. Served with cous cous and seasonal vegetable.

SEARED SALMON WITH SAUCE VERONIQUE **\$17.35**

Seared salmon filet on a bed of wilted baby spinach and fennel, served with a white wine butter cream sauce and grapes.

PETITE STRIP STEAK **\$16.00**

Rosemary crusted steak, drizzled with balsamic syrup. Accompanied by roasted red potatoes and seasonal vegetable.

MULLED CIDER CHICKEN **\$13.75**

Grilled chicken breast with a mulled cider sauce, mashed sweet potatoes, and seasonal vegetable.

PARMESAN CHICKEN WITH TOMATO BASIL SAUCE **\$13.85**

Lightly breaded, baked chicken served with a light tomato sauce, served with angel hair pasta and seasonal vegetables.

PESTO CRUSTED CHICKEN **\$13.85**

Pesto crusted chicken breast with tomato basil salsa, served with Barilla Plus penne, roasted zucchini and red pepper, with marinara sauce.

CHICKEN PICCATA WITH SUMMER VEGETABLE PENNE **\$13.25**

A 'light fare' luncheon served with whole wheat penne.

STUFFED SHELLS, MANICOTTI OR RAVIOLI **\$12.10**

Your choice of pasta with marinara or Alfredo sauce, served with seasonal vegetables.

BOWTIE ALFREDO **\$9.95**

Your choice of pasta with marinara or Alfredo sauce, served with seasonal vegetables.

with chicken **\$12.85**

with shrimp **\$14.50**





LUNCHES CONTINUED

MORE SERVED HOT LUNCHES...

- BLACK BEAN, CORN, AND ZUCCHINI ENCHILADA** \$11.55
A light vegetarian option served in a whole wheat tortilla.
- FALAFEL WITH AVOCADO SPREAD** \$11.55
A vegetarian falafel with avocado spread, pinto beans, and Monterey Jack cheese.

SERVED COLD LUNCHES

All prices include on campus delivery, set-up and clean-up, linen with china and silverware place settings for the guest tables, service attendants, and appropriate condiments. We request a minimum of 20 people and a 15% service charge applies to all served luncheons.

All prices are listed per person, based on a service period of up to one and one-half hours. Luncheons that are longer in duration may necessitate an additional labor charge.

Our served cold lunch selections include fresh baked rolls, water service, coffee or tea service, and your choice of dessert (cheesecake with seasonal fruit, lemon or chocolate mousse, carrot cake, German Chocolate cake, or apple pie). Soup may be added for \$1.05 extra per person.

- ZESTY DILL SEAFOOD SALAD** \$14.75
Shrimp & crab mixed with chopped cucumber, red onion, fresh dill & lime juice.
- GREEK PASTA SALAD WITH CHICKEN** \$13.35
Bowtie pasta tossed in a light Greek dressing topped with fresh basil, feta cheese, and olives and served with grilled chicken breast, sundried tomatoes, and baby spinach.
- CHILLED MARINATED FLANK STEAK WITH TOSSED GREENS** \$13.05
Flank steak grilled to perfection, sliced thin, and served on fresh greens with Italian balsamic dressing and pita bread triangles.
- CHILLED LEMON CHICKEN** \$11.20
Boneless chicken breast grilled in our own special lemon marinade. Chilled and served on a bed of lettuce with pasta salad.
- GRILLED PORTABELLA STEAK** \$10.80
Grilled portabella steak, sliced thin, served on fresh greens with champagne dressing.
- CASHEW CHICKEN SALAD** \$10.80
Juicy chunks of white chicken breast meat mixed with cashews and our own seasonings, served with pasta salad and fresh fruit garnish. Served on a pineapple raft for groups less than 30 people.





CASUAL BUFFETS

All prices include on-campus delivery, set-up and clean-up, service attendants, a centerpiece for the buffet, full draping of food and beverage tables, linens for the guest tables, and your choice of china and silverware place settings or plasticware, and condiments.

Buffet menus are available as lunches or dinners. Self-serve cold beverages are included, but you may substitute coffee and tea for cold beverages at no extra charge. Coffee and tea are available in addition to cold beverages for \$1.50 extra per person.

Dinner buffets also include votive candle centerpieces for the guest tables.

We request a minimum of 20 guests and all prices are listed per person based on a service period of up to one and one-half hours. Buffets that are longer in duration may necessitate an additional labor charge. All buffets are subject to a 15% service charge. Pricing is per person.

BUFFET SELECTIONS

BRICK CITY BBQ

Grilled Cornell chicken, BBQ baby back ribs, corn on the cob, salt potatoes, macaroni or pasta salad, cucumber and tomato salad, corn bread, watermelon, with angel food cake with strawberries, assorted sodas and bottled water. Dessert and beverages on the buffet, not served.

bone in chicken \$17.60

boneless chicken breast \$18.65

with green salad \$1.25 additional pp

Make your BBQ a Clam Bake by adding steamed clams (available at market price)

THE PICNIC

Tossed salad, Zweigle's jumbo hot dogs, 1/4 lb hamburgers, BBQ beans, zesty hot sauce, macaroni or potato salad, potato chips, watermelon, dessert bars, assorted sodas and bottled water. Salad, dessert, and beverages on the buffet, not served.

\$12.15

with sausage, peppers and onions \$13.85

Cornell chicken bone-in breast \$13.80

Cornell chicken boneless breast \$14.85

THE GREAT WALL

Asian pasta salad, steamed brown rice, egg rolls, sweet and sour chicken, beef and broccoli, fortune cookies and lemon bars, assorted sodas and bottled water. Dessert and beverages on the buffet, not served.

\$13.30

BEL GRANDE BUFFET

Soft and hard taco shells with all the fixings, spicy ground beef, grilled chicken strips with peppers and onions, black bean and roasted corn salad, Spanish rice, refried beans, churros, assorted sodas and bottled water. Dessert and beverages on the buffet, not served.

\$12.90

add Rum Raisin Bread Pudding w/sauce \$1.55





CASUAL BUFFETS CONTINUED

MORE BUFFET SELECTIONS...

CAJUN BUFFET

\$14.85

Louisiana sunburst salad, cornbread, choice of two entrees: Andouille stuffed pork loin, blackened chicken, or BBQ shrimp with tasso ham all served with dirty rice, okra succotash, pecan pie, assorted sodas and bottled water. Salad, dessert, and beverages on the buffet, not served.

add Sweet Potato Crunch

\$1.55 pp

PASTA EXTRAVAGANZA

\$14.90

Tossed salad with house dressing, whole wheat penne and farfelle (bow tie) pasta, choice of two sauces (pesto, meat, marinara, or alfredo), chicken parmesan, seasonal vegetable, breadsticks, Italian cookies, assorted sodas and bottled water. Salad, dessert, and beverages on the buffet, not served.

with meatballs

\$16.10

with sausage, peppers & onions

\$16.60

MAKE-YOUR-OWN-SANDWICH BUFFET

\$11.35

Variety of deli meats, assorted cheeses, humus spread, sliced breads, Kaiser rolls, relishes, choice of salad (macaroni, potato or pasta), potato chips, fruit salad, home-style cookies, assorted sodas and bottled water. Dessert and beverages on the buffet, not served.

add green salad

\$1.25 pp

Also available as a pre-made sandwich buffet upon request.

BAKED POTATO BAR

\$11.85

Baked potatoes, broccoli and cheese sauce, Julienne chicken, Brick City Catering's Award-winning Chili, bacon bits, salsa, cheddar cheese, green onions, sour cream, butter, assorted sodas and bottled water, and half-moon cookies. Dessert and beverages on the buffet, not served.

FIELD GREEN BAR

\$13.50

Soup of the day (on the buffet), bread rolls, field greens, baby spinach, Julienne chicken, hard-boiled eggs, bacon, broccoli, cucumber, grape tomatoes, shredded cheddar, red onions, black beans, sprouts, croutons, bleu cheese crumbles, sunflower seeds, balsamic vinaigrette, ranch dressing, fat free raspberry vinaigrette, assorted sodas and bottled water, and Rice Krispie Treats. Dessert and beverages on the buffet, not served.





CASUAL BUFFETS CONTINUED

MORE BUFFET SELECTIONS...

THE FAMILY GATHERING

\$11.35

Tossed salad with ranch dressing (on the buffet), bread rolls with butter, baked chicken legs, macaroni and cheese, green beans, lemonade, iced tea, and water (self-serve), and your choice of cherry pie or home-style cookies (on the buffet).

LONE STAR BUFFET

\$11.60

Tossed salad with house dressing (on the buffet), BBQ beef sandwiches, roasted red rosemary potatoes, roasted corn with peppers and onions, assorted sodas and bottled water (self-serve), and chocolate creme pie (on the buffet).





UPSCALE BUFFETS

All prices include on campus delivery, set-up and clean-up with the appropriate condiments, service attendants, a centerpiece for the buffet, full draping of food and beverage tables, linen for the guest tables, and china and silverware place settings.

All buffet menus are available as lunches or dinners. Water service is included in the price, as is coffee and tea service during dessert, but you may substitute soda for coffee and tea at no charge. Soda can be served in addition to coffee for \$1.50 extra per person.

Evening buffets also include votive candle centerpieces for the guest tables.

We request a minimum of 20 persons. All prices are listed per person, based on a service period up to one and a half hours. Buffets that are longer in duration may necessitate an additional labor charge. All served dinners are subject to a 15% service charge.

BRICK CITY BBQ

Grilled Cornell Chicken, BBQ baby back ribs, corn on the cob, salt potatoes, macaroni or pasta salad, cucumber & tomato salad, corn bread, watermelon, angel food cake with strawberries (served), coffee and tea service.

with bone-in chicken \$18.00

with boneless chicken \$19.05

Make your BBQ a Clam Bake by adding steamed clams (available at market price)

add a served salad \$1.90 pp

CAJUN BUFFET

Louisiana sunburst salad (served), cornbread, your choice of two entrees (Andouille stuffed pork loin, blackened chicken, BBQ shrimp with Tasso ham), dirty rice, okra succotash, pecan pie (served), coffee and tea service.

\$15.25

add sweet potato crunch \$1.55 pp

ALL AMERICAN BUFFET

Field green salad with balsamic vinaigrette (served), bread rolls, sliced strip loin with au jus, roasted salmon with lemon tarragon beurre blanc, smashed red skin potatoes, green bean almandine, your choice of chocolate cake or carrot cake (served), coffee and tea service.

\$16.90

HAND CARVED BUFFET

Served tossed salad with house dressing, fresh bread rolls with butter, your choice of hand-carved meat (roast turkey, baked ham, or top round of roast beef), spinach lasagna with meat sauce and marinara sauce on the side, seasonal vegetables, roasted red rosemary potatoes, fresh fruit salad, your choice of Creme Brulee or Strawberries Romanoff (served and contains alcohol), coffee and tea service.

\$21.60

LITTLE ITALY BUFFET

Caesar salad (served), antipasto platter, garlic bread, chicken picatta, meat lasagna or tortellini alfredo, roasted vegetables, Tiramisu (served and contains alcohol), coffee and tea service.

\$15.50





SERVED DINNERS

All prices include on-campus delivery, set-up and clean-up, linen with china and silverware place settings for the guest tables, votive candle centerpieces for the guest tables, and service attendants. We request a minimum of 20 guests and all served dinners are subject to a 15% service charge. Prices are listed per person, based on a service period up to one and one-half hours. Dinners that are longer in duration may necessitate an additional labor charge.

Dinner selections include your choice of house or Caesar salad, fresh baked rolls, water service, coffee and tea or soda service, and your choice of dessert: chocolate oblivion, Tiramisu, crème brulee, NY-style cheesecake with berries, or German chocolate cake.

ADD ONE OF THE FOLLOWING APPETIZERS TO BEGIN YOUR MEAL

Parmesan Crusted Portobello Caps	\$4.55
Crab Cakes	\$6.40
Shrimp Cocktail	\$7.80
Fresh Mozzarella with Tomatoes, Basil & Balsamic Sauce	\$5.25
Tuna Tostados	\$8.55
Smoked Cheese Ravioli with Roasted Red Pepper Sauce	\$5.25
French Onion Soup Au Gratin	\$2.40
Clams Casino (5 pp)	\$6.15

SUBSTITUTE ONE SALAD FOR AN ADDITIONAL CHARGE \$1.90 pp

Spinach, bleu cheese, and apple salad with bacon dressing	
Bibb and romaine with toasted almonds, Mandarin oranges, and vinaigrette dressing	
Mesclun mix with toasted pine nuts and raspberry vinaigrette	
Baby lettuce with dried cherries, goat cheese, tomatoes, pea tendrils, corn shoots and mustard vinaigrette	
Asparagus and mozzarella salad <i>add shrimp</i>	\$4.30 pp

ADD WINE TO YOUR MEAL

House Wine (per person)	\$5.25
Premium Wine (per person)	\$7.70

BEEF

FILET MIGNON \$27.35

Tender cut of filet (8 oz.) served with seasonal accompaniments.

SLICED BEEF TENDERLOIN \$19.80

Beef tenderloin grilled to perfection, sliced and served with a bordelaise sauce, oven roasted red potatoes and seasonal vegetable.

ROAST PRIME OF RIB WITH AU JUS \$24.20

Slow roasted rib roast sliced in 10 oz. portions and served with our delicious au jus, baked potato, sour cream and butter, and seasonal vegetable.





SERVED DINNERS CONTINUED

SEAFOOD

GRILLED SWORDFISH WITH GREEK SALSA *\$19.80*

Swordfish topped with fresh tomatoes, olives, feta cheese, and fresh herbs, served with seasonal vegetables and rice.

SEA BASS *\$23.10*

Delicate sea bass steaks, pan seared, topped with sesame honey crust and served with a star anise cream sauce, seasonal vegetable and wild rice.

GRILLED SALMON WITH LIME BUTTER SAUCE *\$19.50*

Grilled salmon with lime butter sauce served on a bed of blended wild rice, with a seasonal vegetable.

CITRUS MOJO CRUSTED SHRIMP *\$19.00*

Served over brown rice, with broccoli.

CHICKEN

VINEYARD CHICKEN *\$20.20*

Lightly sauteed chicken breast in a white wine sauce, garnished with grapes, served with rice and seasonal vegetable.

CHICKEN MARSALA *\$19.30*

Pan-seared chicken breast glazed with Marsala wine, served with mushrooms, and accompanied by parmesan herb orzo and seasonal vegetable.

TEQUILA LIME CHICKEN *\$19.50*

Tequila lime brined chicken, served with rice, salsa fresco, and black beans.

DUAL ENTREES

FILET MIGNON AND SALMON *\$28.25*

Montreal steak seasoned filet mignon and seared sea bass with lemon beurre blanc sauce, served with smashed redskin potatoes and seasonal vegetables.

SURF AND TURF *\$38.00*

Petit filet mignon and shrimp or lobster tail, served with garlic or blue cheese mashed potatoes and seasonal vegetables.

GRILLED TERIYAKI CHICKEN AND CHILI GLAZED SHRIMP *\$22.55*

Served with roasted garlic smashed potatoes and seasonal vegetables.





SERVED DINNERS CONTINUED

PASTA

CHICKEN ALFREDO

\$18.50

Sliced chicken breast tossed in a mouth watering alfredo sauce with broccoli and red peppers, served over penne pasta.

STUFFED SHELLS, MANICOTTI OR RAVIOLI

\$16.35

Your choice of one of our three selections served with tomato sauce or alfredo sauce, parmesan cheese, and fresh vegetables.

VEGETARIAN ENTREES

MEDITERRANEAN STUFFED PORTABELLA MUSHROOM

\$16.40

Portabella mushroom loaded with vegetables, bread, fresh herbs, parmesan cheese and a balsamic glaze. Served with seasonal vegetables.

GRILLED VEGETABLE NAPOLEON

\$17.10

Marinated grilled vegetables stacked between slices of fresh mozzarella cheese. Served with seasonal vegetables.





RECEPTIONS & HORS D'OEUVRES

Brick City Catering recommends 6-8 pieces per person for a one hour reception when no other food is served, and 3-4 pieces per person for a cocktail hour reception before dinner. We suggest a minimum of 12-14 pieces per person for receptions lasting two or more hours, or for receptions scheduled over the dinner hour. Please limit your selection to a maximum of 3 hot choices and 3 cold choices.

Prices include full draping of the food tables, centerpiece, service attendants, and your choice of plastic ware or china service. Linens can be provided on guest tables for \$5.00 per linen.

HOT HORS D'OEUVRES

Priced per 25 pieces:

Chicken Pineapple Brochette	\$42
Franks in a Blanket	\$20
Mini Crab Cakes	\$44
Artichoke Heart Parmesan	\$45
Asparagus with Asiago and Phyllo	\$31
Mini Beef Wellington	\$49
Mini Chicken Wellington	\$47
Vegetable Egg rolls	\$22
Sausage Stuffed Mushrooms	\$40
Assorted Deep Dish Mini Pizzas	\$28
Dill Cheese Puffs	\$21
Smoked Chicken Quesadilla	\$31
Vegetable Quesadilla	\$31
Scallops Wrapped in Bacon	\$48
Spanakopita	\$31
Hibachi Beef Skewer	\$37
Crab Rangoon	\$20
Assorted Petite Quiche	\$28
Raspberry in Phyllo	\$45
Swedish or Sweet & Sour Meatballs	\$18
Potato Skins	\$35
Tandoori Style Chicken Satay	\$35
Asian Mushroom Stick	\$35
Phyllo Star with Blue Cheese & Pear	\$35
Chicken Wings with Celery and Blue Cheese	\$15

COLD HORS D'OEUVRES

Priced per 25 pieces:

Bruschetta w/ Fresh Tomatoes, Basil, Asiago	\$21
Stuffed Celery (bleu cheese, peanut butter, or veg. cream cheese)	\$20
Boursin Stuffed Strawberries	\$20
Cocktail Shrimp	Market Price
Assorted Canapés	\$49
Miniature Cheesecakes	\$26
Assorted Mini Pastries	\$49
Melon Wrapped in Prosciutto	\$20
Fruit Kabobs	\$35
Mini Phyllo Cups (crab & mango or Greek)	\$26

Priced per person:

French Onion Dip and Chips	\$2
Chips and Salsa	\$2.50
Taco Dip	\$3.50
Chipped Beef in Bread Bowl	\$3.50
Black Bean Dip and Tortilla Chips	\$2.50





RECEPTIONS & HORS D'OEUVRES CONTINUED

FINGER LAKES RECEPTION

\$4.55 pp

Your choice of two from the following: domestic cheese & cracker tray, fresh fruit tray with dip, fresh vegetable tray with dip. (Groups with more than fifty guests may select all three)

ADD BEVERAGE SERVICE TO YOUR RECEPTION:

20 person minimum required, and a 15% service charge applies. Prices include full draping of the beverage tables, centerpiece, service attendants, and your choice of plastic ware or china service.

All services involving alcohol require a temporary NYS Liquor License, which **MUST** be requested 25 business days ahead of the event date. The application fee for each temporary liquor license is \$48.

Priced per person:

SERVED PUNCH

Your choice of fruit punch, citrus punch, or sherbet punch.

1 hour	<i>\$2.00</i>
2 hours	<i>\$3.60</i>
3 hours	<i>\$4.80</i>

OPEN SODA AND JUICE BAR (served)

1 hour	<i>\$2.25</i>
2 hours	<i>\$4.05</i>
3 hours	<i>\$5.40</i>

OPEN BEER, WINE, SODA, AND JUICE BAR (served)

1 hour	<i>\$6.35</i>
2 hours	<i>\$11.25</i>
3 hours	<i>\$15.45</i>

OPEN LIQUOR, BEER, WINE, SODA, AND JUICE BAR (served)

1 hour	<i>\$8.95</i>
2 hours	<i>\$15.90</i>
3 hours	<i>\$21.75</i>





EXHIBITION STATIONS

Our chef will prepare for your guests special dishes made with ingredients of their choice. All prices are listed per person, per hour unless otherwise noted. We request a minimum of 20 guests for these services. A 15% service charge applies to all exhibition stations.

Exhibition station prices include on-campus delivery, set-up and clean-up, choice of plasticware or china service and silverware (where appropriate), service attendants, a centerpiece and full draping of food and beverage tables. Linens may be added on cabaret tables or guest tables for \$5.00 per tablecloth.

CHEF'S EXHIBITION STATIONS

DESSERT & COFFEE STATION

\$7.50

An artistically arranged dessert and coffee display including: regular and decaffeinated coffees, assorted teas, flavored syrups, whipped cream, chocolate shavings and cinnamon sticks with assorted biscotti, gourmet cookies and miniature pastries.

FLAMBÉ STATION

\$10.10

Our chef will flame your choice of two fruits, served over Ben & Jerry's vanilla bean ice cream.

Choose two: Bananas Foster
Cherries Jubilee
Mixed Berry Flambe
Pineapple Flambe
Peach Flambe

ROAST CARVING STATION

\$14.15

Our chef carves for your guests your choice of roasts, served with assorted rolls and condiments. Station includes sliced portabella mushroom steaks.

Choose two: Turkey breast with cranberry orange relish
Glazed ham with honey mustard
Dry-rubbed top round of beef with horseradish cream
Substitute tenderloin of beef (*market price*)
Kielbasa with coarse-ground mustard
Smoked nova salmon

PASTA STATION

\$15.00

Our chef prepares for our guests pasta dishes made with ingredients of their choice. Served with assorted breads, rolls, and herb-infused extra virgin olive oil for dipping. Station includes:

Three pastas: penne, radiatori & farfalle
Three sauces: marinara, alfredo & pesto
Blanched broccoli, fresh spinach, green peas, chopped garlic, sun dried tomatoes, olives and parmesan.

Choose two: Pancetta
Crumbled sausage
Wine-herb chicken
Shrimp (*add \$2.05 pp*)





SPECIALTY CAKES

Specialty cakes can be picked up from the SAU Café 7 a.m. – 5 p.m., Monday – Friday. Brick City Catering will also deliver our specialty cakes to your office or on-campus meeting location. A \$10.00 delivery fee applies and will be added to your final bill. If you are ordering a cake in addition to other catering services (i.e. - to enhance a reception) this fee will be waived.

TRIPLE LAYER CAKE

Triple layer cakes are available in chocolate, orange creamsicle, lemon swirl, and strawberry. Each cake serves 48 guests.

<i>undecorated</i>	\$61.80
<i>decorated</i>	\$74.80

SHEET CAKES

Sheet cakes are available in chocolate, white, marble, or half white and half chocolate cake. A half-sheet cake serves 30 - 35 guests. A full sheet cake serves 60 - 70 guests.

<i>half-sheet undecorated</i>	\$13.50
<i>half-sheet decorated</i>	\$26.50
<i>full-sheet undecorated</i>	\$37.50
<i>full-sheet decorated</i>	\$50.50

TIGER PAW CAKE

A marbled bundt cake frosted in orange and brown and garnished with foil wrapped chocolate RIT logo coins. Each cake serves 12 - 15 people.

\$24.00





BARS & BEVERAGES

All prices are listed per person, per hour, unless noted otherwise. We request a minimum of 20 guests for these services. A 15% service charge applies to all bars and beverages, with the exception of cash bars.

A NYS temporary liquor license is required for all events involving alcohol, and costs an additional \$48 per license required. This must be ordered through the Brick City Catering at least 25 business days prior to the event.

BARS & BEVERAGES

HOT BEVERAGE SET-UP *\$2.00 pp*

Regular and decaffeinated coffee and tea. Hot chocolate available on request.

DELUXE COFFEE DISPLAY *\$2.95 pp*

Regular and decaffeinated coffee and tea with flavored syrups, whipped cream, white and dark chocolate shavings, and cinnamon sticks.

PUNCH SERVICE

Your choice of fruit, citrus, or sherbet punch.

one hour	<i>\$2.00 pp</i>
two hours	<i>\$3.60 pp</i>
three hours	<i>\$4.80 pp</i>

WINE PUNCH SERVICE

Choice of white or blush wine punch.

one hour	<i>\$2.25 pp</i>
two hours	<i>\$4.05 pp</i>
three hours	<i>\$5.40 pp</i>

OPEN JUICE & SODA BAR

one hour	<i>\$2.25 pp</i>
two hours	<i>\$4.05 pp</i>
three hours	<i>\$5.40 pp</i>

OPEN WINE/BEER/JUICE/SODA BAR

one hour	<i>\$6.35 pp</i>
two hours	<i>\$11.25 pp</i>
three hours	<i>\$15.45 pp</i>

FULL OPEN BAR

Includes Grey Goose, Bombay Sapphire, Bacardi, Dewars Scotch, Canadian Club, Jack Daniels, Amaretto Di Saronno, Peachtree Schnapps, Starbucks Coffee Liqueur, Southern Comfort, premium beer, wine, juices, soda and mixers.

one hour	<i>\$8.95 pp</i>
two hours	<i>\$15.90 pp</i>
three hours	<i>\$21.75 pp</i>

CASH BARS

Non-alcoholic bars offer a variety of sodas, juices and bottled water. Requires a minimum sales guarantee of \$75 per hour. Bars with alcohol are available as a full liquor bar, or beer, wine and soda/juice bar. Either option necessitates a minimum sales guarantee of \$125 per hour.

