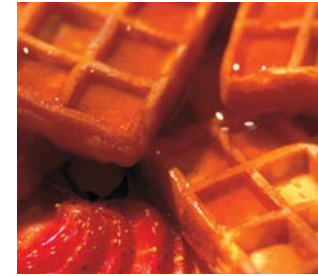


TO: MEMBERS OF THE SIENA COMMUNITY,

**S**iena Catering is committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual meals and elegant hors d'oeuvres, our catering menus are filled with fresh contemporary ideas.



This menu represents only a starting point. Our commitment is to customize menus for your occasion to keep our services current to trends, fresh and new in the eyes of the participants and in sync with your budgetary needs. We will assist in planning your event by offering creative menus, elegant presentations and thoughtful service. Our goal is to provide you and your guests a pleasant and gracious experience.

To plan your next event or for further assistance, please call us at 783-2523 or visit us at our office in Serra Hall.

Cordially,

Norm Kvam- *General Manager*

Martha Grinstead- *Operations Director*

Rob Laviolette- *Catering Manager*





## PLANNING YOUR EVENT

*We pride ourselves in being able  
to meet everyone's catering needs.  
The following steps will help you through  
the process of organizing your special function.*

### Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on your records. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least five business days before the function. You may contact the catering department at 783-2523.

### Reserving the Room

Whether the event is to take place on campus or off, the location needs to be reserved before we book the event. Tables, chairs and other equipment needs are to be arranged by you by contacting the Siena Reservation Office at 783-2383.

### Contact the Catering Office

At least five days before your event, contact the catering office at 783-2523, or stop by the office located in Serra Hall. Some arrangements can be made over the phone while others require an appointment. The office hours are Monday through Friday 8:30 am to 4:30 pm. Our fax number is 782-6555.

### Payment

Catered functions should have a secured payment before they occur. Purchase orders can be arranged through your department.

### Delivery Fees

There is no delivery fee for catering services on campus. Deliveries off campus will be subject to a \$15.00 or 10% delivery fee, whichever is greater, not to exceed \$150.00. Events that involve major set-up and breakdown of rooms or service at non-traditional times or locations may incur pricing adjustments.

### Linen

As a standard we provide tablecloths and table skirting for all food and beverage tables. Linen for guest tables are included only with full service of breakfast, lunch, dinner, and buffets. If you would like linen to be placed on guest tables for receptions, breaks and boxed lunches there will be a \$3.50 fee for each tablecloth. The same applies to registration tables, nametags, head tables and any additional table that will not be directly used for setup.

### Alcohol Procedures/Policy

Siena College Catering Service has a full New York State liquor license. 30-day notice is required to arrange a caterer permit for any off-site event.

### Floral Charges

We will be happy to order, receive and handle specific floral and decorative request for an additional fee determined in accordance with your specific needs.





# SUNRISE BREAKFAST

*The menus are all set up buffet style. However, if a served breakfast is desired, an appropriate menu can be tailored to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.*

## Early Riser

Assorted pastry,  
bottled juice  
\$4.95

## Eye Opener

Assorted pastry,  
bottled juice and  
sliced seasonal fruit  
\$5.25

## Healthy Start

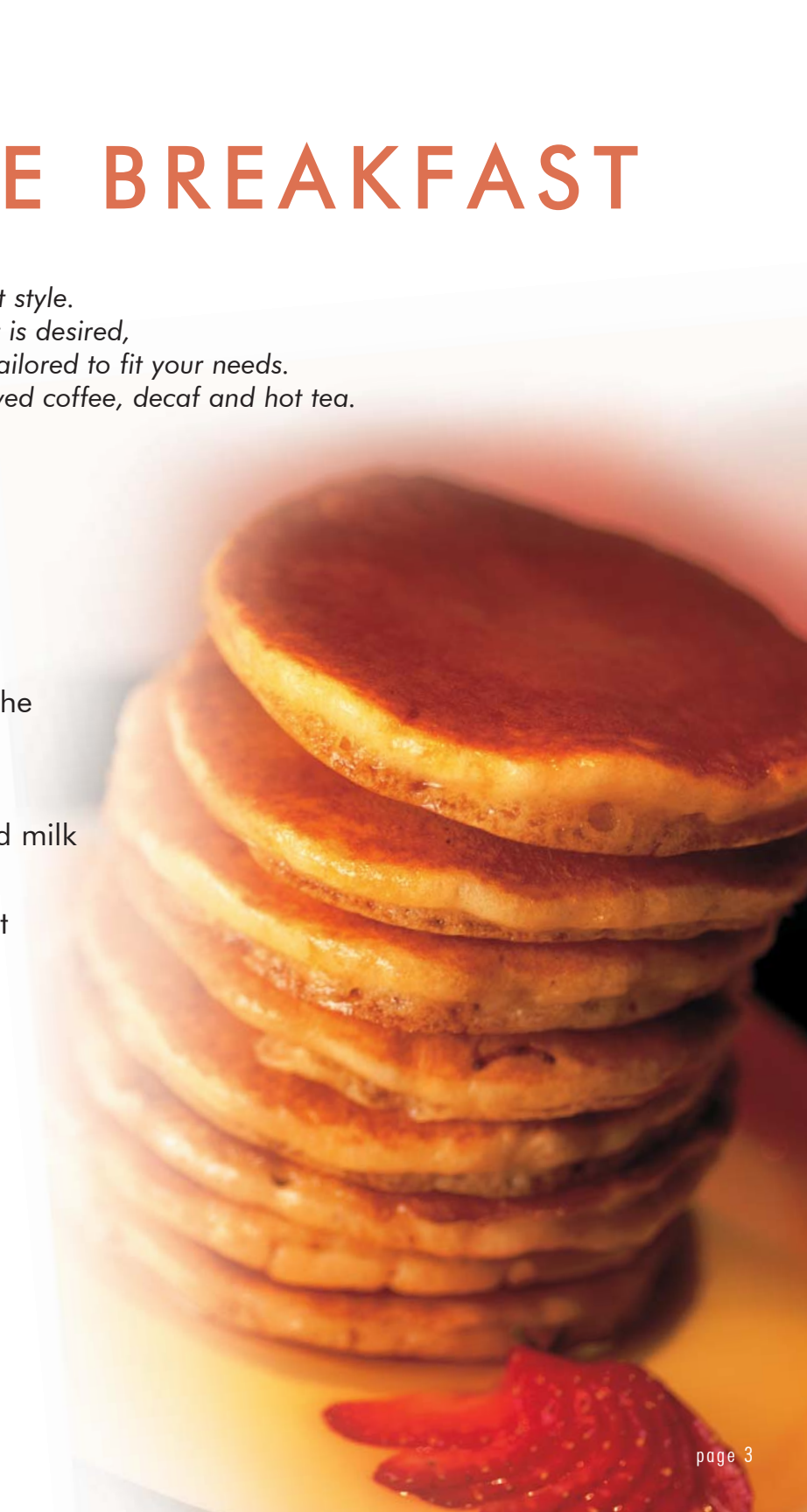
Bagels and scones,  
granola with yogurt,  
sliced seasonal fruit  
and bottled juice  
\$5.50

## Fresh Baked Goods \$1.00

Assorted bagels  
with cream cheese  
Assorted donuts  
Assorted muffins  
Assorted scones  
Croissants  
Sticky rolls  
Assorted tea breads

## Add-Ons \$2.00

Quiche Lorraine  
California quiche  
Broccoli and cheese quiche  
Ham and potato frittata  
Harvest frittata  
Assorted cold cereals and milk  
Yogurt with granola  
Sliced seasonal fresh fruit  
Nutri Grain bars  
Whole seasonal fruit  
Bacon  
Ham steak  
Breakfast sausage links  
French toast  
Waffles  
Pancakes  
Home fries



# SPECIALTY BUFFET

*These lunch and dinner buffets offer a variety of selections to appeal to every guest attending.*

## **Deli Buffet**

Sliced roast beef, ham, turkey, american, swiss and provolone accompanied by bread and rolls, relish tray of lettuce, tomato, pickles and onion condiments, potato chips cookies and brownies and bottled soda

\$7.95

## **Caesar Bar**

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter bar dessert and bottled soda

*Add in grilled chicken, grilled flank steak or grilled shrimp*

\$8.95

## **Salad Buffet**

Soup du jour, deli style rolls seafood salad, chicken salad, tuna salad, egg salad, tossed green salad, two dressings, potato chips, relish tray of lettuce, tomato, onion and pickles, condiments bar, dessert and bottled soda

\$9.45

## **Roma Italiano**

Spaghetti with marinara sauce and meatballs, antipasto salad served with garlic bread, Italian pastries and bottled soda

10.95



# EXPRESS LUNCHES

*A pre-set or boxed lunch (priced separately) is a great way to take a break during a busy day or to keep working through your business meeting.*

## **Bag Lunch**

Assorted deli sandwiches (tuna, turkey or ham and swiss) on bulkie roll, bag chips, apple, cookies and bottled soda. \$6.25

## **Box Picnic**

Two pieces of fried chicken served with buttermilk biscuit, butter, coleslaw, apple, cookies and bottled soda. \$6.95

## **Albuquerque Chicken**

Chicken sandwich with a southwest flair served with side salad of the day, chips, cookies, brownie or bar dessert and bottled soda. \$7.95

## **Pesto Magic**

Pesto grilled chicken breast sandwich served with side salad of the day, chips, cookies, brownie or bar dessert and bottled soda. \$7.95

## **Veggie Grillers**

Grilled veggies on fresh bread served with side salad of the day, chips, cookies, brownie or bar dessert and bottled soda. \$6.25

## **Portable Portobello**

Grilled Portobello mushroom sandwich served with side salad of the day, chips, cookies, brownie or bar dessert and bottled soda. \$6.25

## **Sweet Beef**

Roast beef with caramelized onion and dijon mayonnaise served with side salad of the day, chips, cookies, brownie or bar dessert and bottled soda. \$7.25

## **Grilled Flank on Focaccia**

Grilled marinated and flank steak sandwich served on focaccia bread with side salad of the day, chips, cookies, brownie or bar dessert and bottled soda. \$8.75





# MOVABLE FEASTS

## Basic BBQ

Hamburgers, hot dogs, veggie burgers, rolls, lettuce, tomato, onion, sliced cheese, potato salad, chips, cookies and bottled soda. \$8.25

## Texas Style

Thick and zesty chili, baby back ribs, cajun chicken breasts, hamburgers, hot dogs, veggie burgers, corn on the cob, coleslaw, sliced fruit, cookies and bottled soda. \$16.75

## Holiday Dinner

Roast turkey with all the fixings, whipped potatoes, stuffing, giblet gravy, corn, cranberry sauce, rolls and butter, apple pie and bottled soda. \$16.25

## Mangia!

Tomato, basil and mozzarella salad, grilled portobello mushrooms, sautéed green beans, oven roasted garlic potatoes, baked penne, Italian bread, condiments, Italian desserts, and bottled soda. \$14.25

## Surf and Turf

Steamed clams, New England style clam chowder, New York strip steak, grilled marinated chicken breasts, Italian sausage with peppers and onions, baked potatoes, corn on the cob, coleslaw, sliced fruit, strawberry shortcake and bottled soda. \$18.95

# BAR NONE

## Fajita Bar

Choice of chicken and vegetables, beef and vegetables or shrimp and vegetables, warm flour tortillas, Spanish rice, traditional toppings, key lime pie and bottled soda. \$14.95

## Wings and Things

Buffalo wings with dip, celery and carrot sticks with dip, assorted pizzas, Caesar salad and bottled soda. \$12.95

## Italiano Dinner

Tossed garden salad, meat or vegetarian lasagna, garlic bread, mini crème puffs and bottled soda. \$12.95

## Mediterraneo

White and wheat pita pockets with grilled chicken, diced cucumber, diced tomato, diced red onion, hummus, tabbouleh, baba ganoush, feta cheese, kalamata olives, lemon cookies and bottled soda. \$14.95

## One Potato, Two Potato

Delicious sizzling Philly cheesesteak potato, vegetarian baked stuffed potato, pizza supreme potato, cookies and bottled soda. \$12.95



# CULINARY CLASSICS

Can be presented as buffet service or waited service event.  
Menu Foundation (salads, rolls and butter, vegetables, starch,  
and beverage \$ 7.95.

One Entrée- add \$7.00

Two Entrees- add \$10.00

Three entrees- add \$12.00

Contact our offices for assistance in sculpting your buffet or  
planning the service details of your dinner.

## POULTRY

### Chicken Florentine\*

Baked chicken breast stuffed with spinach and button  
mushrooms served with a veloute sauce

### Chicken breast with pecan dijon sauce\*

Boneless breast of chicken covered in crushed pecans,  
served with a dijon mustard sauce

### Chicken Parmesan\*

Boneless breast of chicken, breaded and baked with red  
marinara sauce and layers with mozzarella cheese

### Chicken breast with rosemary and garlic\*

Boneless breast of chicken seasoned with Italian marinade  
and grilled

## VEAL

### Veal piccata

A classic. Scallopine of veal sautéed and flavored lemons  
and capers

## BEEF

### Roast top sirloin of beef

Sliced roast top sirloin of beef  
carved and served with au jus

### Steak Diane

Delicious beef tenderloin served  
with classic brandy sauce

### Marinated London broil

Marinated flank steak carved and  
served with mushroom gravy



# CULINARY CLASSICS *continued*

## PORK

### Baked ham

Fresh baked ham served with a classic raisin sauce

### Southwestern glazed pork loin

Carved and served with a zesty chipotle pepper sauce

### Anise roast pork with figs and apples

Oven roasted pork loin stuffed with savory figs and apples and a hint of anise

### Pork tenderloin with raspberry sauce

Sliced tenderloins of roast pork dressed with piquant raspberry coulis

## SEAFOOD

### Shrimp Scampi\*

Shrimp sautéed with fresh herbs and garlic served over a bed of rice

### Chilean sea bass with salsa

Tender and sweet sea bass grilled and topped with zesty tomato salsa

### Broiled salmon with dill butter

Salmon fillet broiled with dill butter

### Pepper crusted salmon

Delicate filet of salmon covered with freshly cracked peppercorn

## VEGETARIAN

### Crepes

Vegetable or dessert crepes. Dessert crepes served with flavored sugars whipped cream

### Pasta Pronto\*

Wholly ravioli or totally tortellini with marinara, pesto and alfredo, served with breadsticks

### Pasta with vegetables and walnuts

Rotini with fresh julienne vegetables, crunchy walnuts and flavored with a rice wine marinade

### Portobello shiitake stroganoff\*

The vegetarian version of the European main dish. Fresh Portobello and shiitake mushrooms simmered in a vegetarian sauce and served over egg noodles

### Zucchini torte

Fresh green garden zucchini grated and baked with eggs and cheese

### Asparagus and mushroom strudel

Oyster and shiitake mushrooms, asparagus, tomatoes and mozzarella rolled in puff pastry

## CARVING STATION

*(Choice of two)*

### Roast turkey with Horseradish Cranberry Couli

Whole glazed baked ham  
Roast pork tenderloin  
Roast top round of beef au jus  
Roast tenderloin of beef

*Includes assorted dinner rolls and condiments  
Additional charge for carver, based on a two-hour reception*





## ON THE SIDE

Select two vegetables and one starch when planning Menu Foundation

- Baked potatoes
- Garlic whipped potatoes
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Whipped sweet potatoes
- Couscous
- Broccoli with roasted walnuts
- Asparagus spears
- Fresh zucchini with garlic and basil
- Green beans with lemon and walnuts
- Carrots with ginger
- Parmesan baked tomatoes

## FRESH INSPIRATIONS

Choice of three when planning Menu Foundation for Buffets

- Tossed garden salad with tomatoes, cucumbers, red onion, croutons and choice of two dressings
- Caesar salad with romaine, parmesan cheese and garlic croutons
- Buffalo mozzarella, tomato and fresh basil with garlic vinaigrette
- Spinach salad with bacon dressing
- Corn, cherry tomato and arugula salad\*
- Cranberry rice salad with spinach\*
- Orzo with sautéed spinach and feta\*
- Thai pasta salad with snow peas\*
- White bean and tomato salad\*

## FINISHING TOUCHES

### BARS \$1.25

- Traditional brownies (mini or large)
- Marble brownies (mini or large)
- Lemon bars (mini or large)
- Marshmallow krispies
- Butterscotch bars
- Brownie pizza

### PIES AND COBBLERS \$3.00

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- French silk pie
- Pumpkin pie
- Sweet potato pie

### SNACKS \$ .75

- Sold by the per person
- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus

### CAKES \$3.00

- Chocolate torte
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Devil's food cake
- Carrot cake with cream cheese frosting
- Mississippi mud pie
- Ginger bread with choice of whipped cream, hot lemon sauce or hot caramel sauce
- Specialty desserts can be arranged at time of booking

### COOKIES \$1.25

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate
- Assorted Petit Fors
- Assorted biscotti



# BEVERAGES

One gallon serves approximately 20 people

## HOT \$1.25

Sold per person

- Brewed coffee
- Brewed decaf coffee
- Hot tea
- Herb tea
- Hot cocoa seasonal

## COLD \$1.25

Sold per person

- Bottled (20 oz.) soda
- Bottled waters (plain and sparkling)
- Assorted bottled juices
- Half pint milk

## PUNCHES \$ .75

Sold per person

- Lemonade
- Iced tea
- Eggnog
- Mulled cider

# TRAYS OR DISPLAYS

Medium serves 50-75/large serves 75-100  
All single items can be sold by the per person  
Medium- \$75.00 per tray  
Large-\$150.00 per tray

- Crudités and dip
- Cheese and crackers
- Fresh seasonal fruit and dip
- Smoked salmon with condiments
- Finger rolls with assorted toppings  
(tuna, egg, seafood and chicken salad)
- Assorted dips and spreads with crackers
- Antipasto platters

## HOT

- Spanikopita
- Mini Quiche
- Stuffed mushrooms
- Caribbean chicken
- Vegetable or Pork pot stickers
- Potato latkes
- Potato cheddar cayenne puffs
- Sweet potato pancakes
- Shrimp toast
- Sweet and sour meatballs
- Chicken skewers
- Crab cakes
- Chicken chimichangas

# HORS D'OEUVRES

All single items sold by the per person  
Minimum 5 items per Reception  
\$1.75 per item per person

## COLD

- Vegetarian sushi roll
- Tuscan bruschetta
- Fruit picks
- Chicken salad bauchees
- Smoked salmon canapés
- Hummus with pita diamonds

Custom hors d'oeuvres menus can be arranged at time of booking.  
Contact our office for menu development