Contents

Hospitality Service Guidelines..........pgs. 2-3
Breakfast & Break Selections..........pgs. 4-6
Buffet Selections.................................pgs. 7-10
Receptions........................................pgs. 11-13
Served Dinners....................................pgs. 14-15
Beverage Service...............................pgs. 16
Serviceware.......................................pg. 17
Policies and Procedures.....................pgs. 17-19
Hospitality Service Guidelines

SERVICE
Our team of professionals assigned to your event will ensure that your guests receive the highest quality service, making their experiences memorable. From planning to execution, each detail will be carefully reviewed to ensure that your expectations are exceeded.

DROP OFF SERVICE: All compostable serviceware with disposable platters. Setup, pickup, and service attendants are not included.

DELIVERIES: All compostable serviceware, with linen tablecloths, flowers, delivery, setup, and pickup by Catering staff. Service attendants are not included.

ATTENDED SERVICE: All compostable serviceware, with buffet linen tablecloths, delivered, set up, and picked up by Catering staff. Service attendants are included with attended events. Any events that include sterno heating must have service attendants. For this service, please add a service charge of 18%.

CHINA SERVICE: China service with linen, glassware, silverware, buffet table linen, linen napkins, and service attendants. Includes delivery, setup, wait staff, breakdown, and pickup. Guest seating table linens are not included. For this service, please add $3.75 per person and a service charge of 18%.

GUIDELINES
To achieve our high standard of service, Cornell Catering has the following requirements:
• A minimum order of 25 guests on all menu items
• Final menu selections are due in writing seven (7) days prior to your event.
• Final guest counts are due in writing seven (7) days prior to your event.
• An 18% service charge will be added to all staffed events.
• Non-university payments may incur NYS 8% sales tax.
• $75 delivery fee for non-staffed events
• $25 delivery fee for boxed lunches
• To ensure timely service of your event, Cornell Catering recommends that any event over 100 guests be a staffed event as opposed to a delivery event.
• Prices are subject to change without notice.

Changes made after the deadlines will be subject to the availability of products and incur a 25% surcharge on all additional menu items. New events booked after the seven day deadline will be subject to a 25% surcharge.

SERVICE HOURS
The time allotments of catered functions are as follows:

<table>
<thead>
<tr>
<th>Two hours</th>
<th>Three Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>Brunch</td>
</tr>
<tr>
<td>Luncheon</td>
<td>Dinner</td>
</tr>
<tr>
<td>Reception</td>
<td></td>
</tr>
</tbody>
</table>

Additional labor charges of $25.00 per hour, per employee will be added to your account if the event exceeds the stated time frame or continues after the scheduled ending time. If there is a speaker, band, entertainment, etc. that extends the function past the allotted time, additional labor will be charged.

SPECIAL DIETARY REQUESTS
Special requests on menus, such as kosher or allergens, will be gladly accommodated. Please note that these items will incur an additional charge of $6.00 per request. Special requests are due in writing fourteen (14) days prior to your event.
Scheduling an event with Cornell Catering

You will be assigned a sales manager to provide guidance and expertise throughout the planning and execution of your event. In order for our team members to best assist you, please have the following information when contacting our office:

**CONTACT INFORMATION**
Event coordinator name, address, and phone number

**DATE**
Day and time of event (start/end time of actual event)

**LOCATION**
Room number, floor, rain location, if applicable, and catering back-of-house location

**SERVICE STYLE**
Buffet, served dinner, reception, breakfast, etc.

**ROOM SETUP AND PROGRAM INFORMATION**
Please provide a room diagram, table and chair requirements, rentals, and linen needs. Cornell Catering welcomes the opportunity to assist you with recommendations for rental services. Cornell Catering is not responsible for table and chair setup in non-dining units. You may need to contact building staff regarding specific room setup requests.

**ESTIMATED NUMBER OF GUESTS**

**MENU**
Including special dietary requests

**ONSITE CONTACT**
For day of event, including phone number

**BAR SERVICE REQUIREMENTS**
Full bar; beer, wine, and soda bar; or non-alcoholic bar

**PAYMENT METHOD**
Cornell University account number or prepayment required with credit card or check

**EVENT ENHANCEMENTS**
Specialty linens, equipment, floral arrangements, and décor

**SALES CONTACT INFORMATION**
To schedule your event, please contact us at (607) 255-5555 or catering@cornell.edu. You may also contact us directly at:

**BRANDON FORTENBERRY**
DIRECTOR
(607) 255-9137
bf52@cornell.edu

**EILEEN GIBSON**
SR. SALES MANAGER
(607) 254-5357
emg72@cornell.edu

**KIMBERLEE SMITH**
SALES MANAGER
(607) 255-9724
kjs257@cornell.edu

**MARC ROBISON**
SALES ASSOCIATE
(607) 255-5555
mcr3@cornell.edu
Breakfast & Break Selections

All prices are per person unless otherwise stated.

BREAKFAST EXPRESS - DROP-OFF SERVICE ONLY
Mini bagels with cream cheese or assorted muffins
Orange juice
Fresh brewed Starbucks regular and decaffeinated coffee
5.75

CAYUGA CONTINENTAL
Sliced fresh fruit
Assortment of scones and muffins
Jam and butter
Orange juice
Fresh brewed Starbucks regular and decaffeinated coffee
Teatulia Tea
9.50

CORNELL CONTINENTAL
Sliced fresh fruit
Bagels and cream cheese
Jam and butter
Cornell Dairy yogurt
House made granola
Orange juice
Fresh brewed Starbucks regular and decaffeinated coffee
Teatulia Tea
10.95

BREAKFAST ENHANCEMENTS
Assorted scones 19.00 per dozen
Bagels with cream cheese 17.00 per dozen
Whole fruit 12.60 per dozen
Scrambled eggs and bacon 3.95 per person
Tofu scramble 3.70 per person
Arugula and feta cheese strata 3.95 per person
Gluten-free breads 6.00 per person
Hard-boiled eggs 1.85 each
Individual milk 1.95 each
Individual cereal 2.00 each
Individual Greek yogurt 2.00 each
Asparagus-cheddar quiche 19.95, serves six
Teatulia tea service 10.25 per gallon
Fresh brewed Starbucks regular and decaffeinated coffee 20.20 per gallon
BIG RED BREAKFAST
Sliced fresh fruit
Fresh breakfast pastries
Scrambled eggs
Home fried potatoes with ketchup
Smoked bacon or breakfast sausage
Orange juice
Fresh brewed Starbucks regular and decaffeinated coffee
Teatulia Tea
13.95

THE CASCADILLA BRUNCH
Sliced fresh fruit
Fresh breakfast pastries
Scrambled eggs
Home fried potatoes with ketchup
Smoked bacon or breakfast sausage
Individual assorted cereal with skim milk and 2% milk
French toast from locally baked bread
Maple syrup
Orange juice
Fresh brewed Starbucks regular and decaffeinated coffee
Teatulia Tea
16.95
Breakfast & Break Selections, Continued

All prices are per person unless otherwise stated.

ADD A BREAK, AVAILABLE WITH CATERED BREAKFAST OR LUNCH SERVICE

MORNING BREAK

BEVERAGE BREAK
Starbucks regular coffee, decaffeinated coffee, Teatulia teas, bottled water, and Tropicana bottled juices
4.25

SNACK BREAK - Includes above Beverage Break and a choice of two or three items
- Individual yogurt
- Whole fresh fruit
- Sliced fresh fruit
- Assorted muffins with jam and butter
- Mini bagels with cream cheese, jam, and butter
- Individual granola bars

CHOOSE TWO - 7.75  CHOOSE THREE - 8.75

AFTERNOON BREAK

BEVERAGE BREAK
Starbucks regular coffee, decaffeinated coffee, Teatulia teas, assorted soda, and bottled water
4.25

SNACK BREAK - Includes above Beverage Break and a choice of two or three items
- Dessert bars
- Home baked cookies
- Mini-chocolate bars
- Individual kettle-style chips
- Individual bags of trail mix and peanuts
- Veggie sticks and dip
- Cheese and crackers

CHOOSE TWO - 7.75  CHOOSE THREE - 8.75
Lunch & Dinner Buffet Entrées

All prices are per person unless otherwise stated.

**LUNCH EXPRESS - DROP-OFF SERVICE ONLY**

**THE DELI BOARD - $12.75**
- Add a Salad: seasonal garden, classic Caesar, tabbouleh, fresh fruit, potato, or pasta salad - $2.95
- Add Gluten Friendly: bread and dessert - $6.00

**SLICED HAM, TURKEY, & ROAST BEEF**
Lettuce, tomato, mayonnaise, mustard, American and Swiss cheeses, breads, and rolls
Includes individually packaged kettle-style chips, fresh whole fruit, house made cookies, and bottled water

**LUNCH SANDWICH PLATTERS or BOXED LUNCHES TO GO (choose three) - $11.20**
- Add a Salad: seasonal garden, classic Caesar, tabbouleh, fresh fruit, potato, or pasta salad - $2.95
- Add Gluten Friendly: bread and dessert - $6.00

**MEDITERRANEAN VEGETARIAN**
Roasted red peppers, grilled eggplant, red onion, and tomato with mozzarella, greens and pesto-goat cheese spread on a stratto roll

**CALIFORNIA VEGETABLE WRAP**
Julienne raw and marinated vegetables with hummus and goat cheese in a whole wheat wrap

**BANH MI**
Tofu kahn, pickled vegetables, and a vegan cilantro spread on French baguette

**TURKEY & BRIE**
Roast turkey with Brie cheese, tomato, greens, and garden pesto spread on a whole grain roll

**FRENCH TWIST**
Baked ham, Swiss cheese, tomato and greens with our house spread; Dijon, tarragon, and cornichon, on French baguette

**ROAST BEEF**
Roast beef and Boursin cheese, served on onion kaiser roll with fresh tomato, crisp lettuce, horseradish, and Dijonaise
Includes individually packaged kettle-style chips, fresh whole fruit, house made cookies, and bottled water

**COLD PICNIC BUFFET - Lunch $19.50 Dinner $24.50**

**BUILD YOUR OWN SALAD**
Field greens with salad toppings, chickpeas, cucumber, tomato, red onion, black olives, and croutons

**SALAD DRESSINGS (choose two)**
- Olive oil and vinegar, balsamic vinaigrette, red wine vinaigrette, Italian, or creamy ranch

**CHEESE (choose two)**
- Feta cheese, blue cheese, or cheddar cheese

**SIDES (choose two)**
- Fresh fruit salad, Tuscan vegetables, quinoa and lentils, Israeli couscous, European potato salad, tabbouleh, or caprese salad

**ENTRÉES (choose two)**
- Grilled salmon, Cornell chicken strips, grilled tofu, Mediterranean tuna salad
- Rolls and butter, dessert bars or house made cookies, iced water, iced tea or lemonade
Lunch & Dinner Buffet Entrées, Continued

All entrees include one side, one vegetable, salad, or soup, artisan rolls with butter, dessert, iced water, iced tea or lemonade. Add 2.75 per person for coffee service.

POULTRY ENTRÉES

CHICKEN ARRABBIATA - Lunch 19.75 Dinner 24.75  
Chicken breast sautéed with plum tomatoes, sweet peppers, and garlic in a spicy marinara sauce

STUFFED CHICKEN - Lunch 23.50 Dinner 28.90  
Airline breast stuffed with spinach and wild mushrooms in a toasted garlic-sundried tomato Viognier sauce

CHICKEN PICCATA - Lunch 23.50 Dinner 28.90  
Chicken breast, pan-seared with a lemon caper butter sauce

BOB BAKER’S CORNELL CHICKEN - Lunch 19.50 Dinner 24.75  
Grilled chicken in Cornell’s legendary marinade

MEAT ENTRÉES

TENDER BRAISED BEEF TIPS - Lunch 19.75 Dinner 24.75  
Served with mushroom demi-glace and broad egg noodles

BRAISED BEEF SHORT RIBS - Lunch 20.50 Dinner 25.50  
Slow roasted with Finger Lakes red wine jus

PAN ROASTED FLAT IRON STEAK - Lunch 20.50 Dinner 25.50  
With creamy stewed plum tomato and shallot compote

SLOW ROASTED PORK LOIN - Lunch 20.50 Dinner 25.50  
Glazed with Cornell maple syrup, served with toasted pecans and natural juices

SEAFOOD ENTRÉES

GRILLED SALMON - Lunch 24.75 Dinner 27.90  
Simply dressed with fresh lemon and a light white wine-butter sauce

OVEN ROASTED COD - Lunch 24.75 Dinner 27.90  
With a smoked tomato and fennel broth, topped with feathered crispy onions

SEAFOOD PUTTANESCA - Lunch 24.75 Dinner 27.90  
Sautéed cod, scallops, shrimp, and calamari with tomato, garlic, olives, and capers in a puttanesca sauce, served with rice pilaf

GRILLED COBIA - Lunch 20.50 Dinner 25.50  
Wilted spinach, tomato and Finger Lakes white wine butter sauce

VEGETARIAN ENTRÉES

GRILLED PORTABELLA (vegan) - Lunch 20.50 Dinner 25.50  
Filled with spinach, leek, and vegan cheese, drizzled with a roasted vegetable coulis

ROASTED VEGETABLE LASAGNA - Lunch 20.50 Dinner 25.50  
Layers of roasted vegetables, pasta, cheeses, and marinara sauce

BROWN RICE RISOTTO CAKES (vegan) - Lunch 20.50 Dinner 25.50  
Folded with wild mushroom duxelle, edamame, and fresh herbs, pan seared and served with seasonal ratatouille and spiced tomato coulis
Lunch & Dinner Buffet, Continued

Sides

STARCHES  Choose one
- Wild rice pilaf
- Smashed red potatoes
- Roasted root vegetables
- Cornell Dairy macaroni and cheese
- Herb-roasted fingerling potatoes

VEGETABLES  Choose one
- Asparagus display
- Sautéed green beans
- Seasonal vegetable medley
- Pan roasted broccoli and cauliflower
- Roasted summer squash and zucchini

Salads / Soups

SALAD  Choose one or soup

GARDEN
Fresh dressed vegetables tossed with Finger Lakes field greens, served with a light balsamic vinaigrette

CAESAR
Served in tradition with seasoned croutons and shaved Parmesan

CAPRESE
Roma tomatoes and mozzarella cheese dressed with basil pesto vinaigrette on micro greens

QUINOA AND LENTIL SALAD
Summer squash and oven roasted cherry tomatoes

TABBOULEH
Bulgar wheat with tomatoes, onions, parsley, mint, lemon, and olive oil

FRESH FRUIT SALAD
Lunch & Dinner Buffet, Continued

SOUP  Choose one or salad

GAZPACHO (vegan)
Crisp and cool tomato based soup

SOUTHWESTERN BLACK BEAN (vegan)
Black beans stewed with plum tomatoes, garlic, smoked paprika, and fresh lime

VEGETABLE MINESTRONE (vegan)
Sautéed seasonal vegetables with basil and garlic

Desserts

ASSORTED COOKIE COLLECTION

PETIT FOURS
Red velvet, carrot cake, chocolate truffle

CREATIVE CUPCAKES
Red velvet with vanilla frosting, vanilla with imported dark chocolate frosting, fresh strawberry with strawberry frosting, or chocolate with salted caramel frosting

CHEESECAKES
New York style cheesecake with fresh berry sauce

CAKES (Choose two:)
Triple chocolate, apple caramel, old fashioned carrot, or coconut cream

FRUIT CRISP
Seasonal fruits topped with oatmeal-brown sugar streusel

ASSORTED DESSERT BARS

Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced tea</td>
<td>14.25 per gallon</td>
</tr>
<tr>
<td>Iced water</td>
<td>6.75 per gallon</td>
</tr>
<tr>
<td>Orange juice</td>
<td>14.25 per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>14.25 per gallon</td>
</tr>
<tr>
<td>Bottled sparkling water</td>
<td>2.00 each</td>
</tr>
<tr>
<td>Bottled water</td>
<td>2.00 each</td>
</tr>
<tr>
<td>Assorted soda</td>
<td>1.50 each</td>
</tr>
<tr>
<td>Individual juices</td>
<td>2.00 each</td>
</tr>
</tbody>
</table>
Receptions

HORS DOEURVES

All prices are per piece. Recommended amounts: 4-6 pieces per person per hour

VEGETARIAN

BLACK BEAN EMPANADA - 2.80
Spicy black beans folded in flaky pastry with chipotle aioli

WILD MUSHROOM TART - 3.30
Mushroom duxelle and goat cheese in a savory tart shell

SPANAKOPITA - 2.80
Spinach, feta, and cream cheese with herbs and spices

CORNELL DAIRY MAC & CHEESE FRITTERS - 3.60
Laced with truffle oil and fresh rosemary

SMOKED MOZZARELLA PROFITEROLE - 3.30
Roasted red pepper spread topped with smoked mozzarella

CARAMELIZED PEAR AND BLUE CHEESE FLATBREAD - 3.60
Pear, herbs, garlic, and blue cheese

MUSHROOM RISOTTO BALLS - 2.80
Topped with stewed onion relish

VEGAN

SPRING ROLL - 2.80
Asian vegetables wrapped in a wheat flour wrapper and fried with sweet soy-chili sauce

ROASTED BEET SALAD - 2.80
Presented in a Belgian endive cup with candied walnuts and red pepper jam

FARMER GROUND POLENTA - 3.50
Filled with seitan, chimichurri, and a vegan cilantro crème

DEVILED POTATO - 3.30
New potato with a creamy chickpea filling

CUCUMBER CUP - 2.80
Filled with white bean hummus, avocado, and herbs

SEAFOOD

CARDAMOM GLAZED SHRIMP - 3.50
With curried honey and cardamom

SESAME CRAB CAKES - 3.30
Rolled in black and white sesame seeds, topped with pickled ginger and wasabi

SCALLOPS AND BACON WRAP - 3.30
Sea scallops wrapped in apple smoked bacon

SCALLOP BLT - 3.75
Pan seared diver scallop, tomato jam, and Bibb lettuce on a crostini

ASIAN CRAB SALAD - 3.75
Served in phyllo cup

SMOKED SALMON MOUSSE - 3.75
Piped on pumpernickel crostini with pickled red onion

CHILLED ASPARAGUS SOUP - 3.75
Mini shooter with crab salad and crème fraîche
POULTRY

ROLLER - 2.80
Rolled chicken breast with Brie, red and yellow peppers, topped with Boursin and chives

SPICY THAI CHICKEN SATAY - 3.30
Chicken marinated in a Thai peanut sauce

HONEY SIRACHA MEATBALL - 3.30
Glazed chicken meatball skewer

GINGER CHICKEN & APRICOT SALAD - 3.75
With spiced walnuts on raisin bread crostini

DUCK CONFIT - 3.80
Slow cooked presented in Farmer Ground polenta cup

MEAT

MINI QUICHE - 2.80
An assortment of your favorites

BEEF CROSTINI - 3.75
Thin sliced roast beef with caramelized onions and Boursin cheese

BRAISED BEEF SHORTRIB - 3.80
Slow roasted with pickled shallots on brioche toast

BEEF YAKITORI - 3.75
Japanese style beef and scallion skewer, grilled and glazed with rice wine, honey, and soy

RECEPTION STATIONS

An elegantly presented chilled food display. It's a perfect accompaniment to your reception menu. All prices are per person.

FRUIT, CHEESE AND CRUDITÉ - 4.25
Fresh vegetables, cheddar, Swiss, and Monterey Jack cheeses, and seasonal fruit garnish served with assorted crackers and dip

HUMMUS TRIO - 4.25
Chef’s selection of House made hummus with pita chips and focaccia bread

LOCAL AND IMPORTED CHEESE DISPLAY - 4.80
A selection of Finger Lakes and imported cheeses with rustic flatbreads, crackers, crostini, and seasonal fruit garnish

FINGER LAKES ANTIPASTO - 8.95
A selection of local cured meats and cheeses, served with olive medley, marinated peppers, grilled artichoke hearts, eggplant, fresh and pickled vegetable salad mix, assorted crackers, focaccia bread, and roasted garlic hummus
DESSERT DISPLAYS
All prices are per person unless otherwise stated.

**COOKIES AND BARS - 4.15**
An assortment of fresh-baked cookies and bars

**CREATIVE CUPCAKES (choose two) - 5.20**
Red velvet with vanilla frosting, vanilla with imported dark chocolate frosting, fresh strawberry with strawberry frosting, or chocolate with salted caramel frosting

**PETITOURS AND MINI DESSERTS (choose two) - 5.25**
Petit Fours: Truffle, red velvet, carrot, and dark chocolate
Cream Puffs: Dipped in dark chocolate
Petite Cheesecakes: Turtle, raspberry, strawberry, and vanilla
French Macaroons: Chocolate, white chocolate, apricot, lemon, and pistachio

**UNIQUE FLAVORS (choose two) - 6.55**
Expressive Tarts: House made lemon crème with Italian meringue, fresh berry with vanilla pastry cream, or chocolate hazelnut
Truffles: Dark Belgium chocolate
Served Dinners

Cornell Catering adds 18% service charge to served dinners. Cornell Catering recommends selecting one entrée, with a vegetarian option upon request. This ensures timely service. Cornell Catering requires an itemized list of entrée selections within seven (7) days prior to the event. Served dinners include: salad course, freshly baked rolls with butter, iced water, one entrée choice, dessert, coffee, and hot tea.

SALAD COURSE
Roasted carrot and arugula salad with shaved red onions, candied walnuts, and white balsamic vinaigrette
Field green salad with roasted chickpeas, glass onion, cherry tomatoes, and flatbread croutons with sherry herb vinaigrette
Bibb salad with Cayuga blue cheese, candied walnuts, pear tomatoes, and apple cider vinaigrette
Wedge salad with crisp baby iceberg lettuce with blue cheese, marinated cherry tomatoes, scallions, and whole grain mustard vinaigrette
Spinach salad with goat cheese, shaved mushrooms, strawberries, sweet and spicy pecans, and raspberry vinaigrette

ENTRÉE COURSE

BROWN RICE RISOTTO CAKES (vegan) - 25.75
Folded with wild mushroom duxelle, edamame and fresh herbs, pan seared and served with seasonal ratatouille and spiced tomato coulis

EGG PLANT ROLLATINI - 26.50
Sun-dried tomatoes, roasted vegetables, and blackened tomato sauce

BUTTERNUT SQUASH CANNELLONI - 26.50
Filled with roasted squash and ricotta cheese, finished with a brown butter sage cream sauce

PAN SEARED SALMON - 28.90
Matchstick vegetables, pan seared risotto cakes and whole grain mustard Vin Blanc sauce

PAN ROASTED HALIBUT - 31.90
Matchstick vegetables, ginger-sweet potato puree, and orange fennel crème

PAN SEARED SCALLOPS - 31.90
Coriander-crusted diver scallops with seasonal vegetables, celeriac puree, and Finger Lakes wine-lemon butter sauce

CHICKEN PICCATA - 28.90
Chicken breast, pan seared and served with a lemon caper butter sauce, spring vegetable couscous, and fresh asparagus

STUFFED CHICKEN - 28.90
Airline breast stuffed with spinach and wild mushrooms in a toasted garlic-sundried tomato Vin Blanc sauce, with smashed red potatoes and matchstick vegetables

TUSCAN CHICKEN - 28.90
Spinach, mushrooms, charred tomato purée and Italian cheeses, with Farmer Ground creamy polenta and steamed vegetables

SLOW ROASTED PORK LOIN - 29.90
Kentucky bourbon brown sugar glaze, sweet potato hash, and seasonal vegetables
Served Dinners, Continued

DINNERS, CON’T.

**BEEF TENDERLOIN** - Market Price
Pan seared with garlic scented broccoli rabe, herb roasted fingerling potatoes and Madeira truffle demi-glace

**SURF AND TURF** - Market Price
Grilled salmon with saffron crème paired with seared beef tenderloin with Finger Lakes Merlot demi-glace sauce, fresh asparagus, and Russet potato galette

DESSERT COURSE

**CHOCOLATE MARQUISE**
Chocolate sponge cake layered with dark chocolate mousse, topped with chocolate ganache, raspberries, and raspberry puree

**OLD FASHIONED CARROT CAKE**
Layers of moist cake with vanilla cream cheese frosting

**FLOURLESS CHOCOLATE CAKE** *(Gluten friendly)*
Luscious, rich, dark chocolate cake, with berries and whipped cream

**NEW YORK CHEESECAKE**
New York style cheesecake with fresh berry sauce

**WILD BERRY TART**
Delicate pastry filled with vanilla pastry cream and berries

**TIRAMISU**
Espresso infused vanilla cake with mascarpone cream

**RASPBERRY LEMON DROP**
Sponge cake layered with raspberry preserves and lemon mousse with a chocolate garnish

**TRIPLE MOUSSE**
Delicious chocolate cake with dark, white, and milk chocolate mousse

**FRESH FRUIT SALAD**

**CREATIVE CUPCAKES** *(choose two)*
Red velvet with vanilla frosting, vanilla with imported dark chocolate frosting, fresh strawberry with strawberry frosting, or chocolate with salted caramel frosting

*Cupcake trees available at an additional cost*
BEVERAGE SERVICES

Cornell Catering is pleased to offer a variety of beverage services, including:

• FULL OPEN BAR SERVICE
• BEER, WINE, SODA, AND WATER BAR SERVICE
• SODA AND WATER BAR SERVICE

The above bar services are available as host, cash bars, consumption, or per guest. Information on each beverage service is available upon request.

LIQUOR LICENSES

• The New York State Liquor Authority, Division of Alcoholic Beverage Control, requires a special use permit, currently $60.00, for each stand-alone bar that is set up at a catered event.
• Alcoholic beverage permit applications must be processed at least 16 business days before the event and are nonrefundable. We will not be able to provide or serve alcohol at a function booked after this 16 day time period. Our team will assist you in determining the number of bars recommended based on your guest count and location.
• Big Red Barn, Robert Purcell Community Center, and Willard Straight Hall do not require special use permits, as they hold permanent liquor licenses. If your event is outdoors, please provide a weather backup that we may list on the application.

CORNELL CATERING WINE AND BEER LIST

Please contact our Sales Department for our current list, which features domestic, imported, and award-winning Finger Lakes wines and beers. For all events, Cornell Catering requires a minimum bar charge, which depends on the style and length of the event.
Serviceware

All menu prices include high quality compostable flatware, plates, cups, paper napkins, and heavy lucite platters and bowls necessary for buffet display and service. Décor includes linen and flower arrangements for buffet tables for no additional cost.

UPGRADES

**CHINA & GLASSWARE** - 3.75 per person/per event
This price includes basic china, glassware, linen napkin, and all necessary flatware. Dining table linen is not included in this price.

**RECEPTION CHINA & GLASSWARE** - 2.50 per person/per event
This price includes basic china, glassware, and all necessary flatware.

**BAR GLASSWARE** - 1.50 per person/per event
This price includes basic glassware for bars.

**TABLES AND CHAIRS**
Cornell University dining units have tables and chairs that will be arranged to accommodate your event. Tables and chairs for other locations should be coordinated through the building’s event coordinator.

**ENHANCEMENTS**
Cornell Linens – 7.50, for standard dining tables
Linen Napkins – 1.50 each
Floor Length Linens – 25.00, White or cream
Specialty Linens – Luxury fabric and colors, starting at 25.00
Bud Vases – 10.00 small, 12.00 medium and 15.00 large
Accent Lighting – pricing provided upon request
Tall Cocktail Tables – With linens to the floor $30.00

Cornell Catering welcomes the opportunity to assist you with recommendations for rental services.

Policies and Procedures

**ALCOHOL REGULATIONS**

**BEVERAGE SERVICE/ALCOHOL POLICY**

- As a licensed caterer, we must provide all of the alcohol for your event. The only exception to this is when alcohol is donated in accordance with the procedure detailed on the following page.
- We are required to verify identification and age.
- We reserve the right to refuse alcohol service to individuals or groups at any time, and will follow New York State laws regarding the sale of alcohol to intoxicated or underage individuals.
- We must obtain a New York State liquor permit for each bar at your event. Each permit will incur a nonrefundable charge of $60.00. We will not be able to provide or serve alcohol at an event booked less than fifteen (15) business days before the event date.
- Alcohol service must be limited to a four-hour time period, and close one half-hour before the end of your event.
- Cornell University and its Risk Management policies require trained serving staff at all functions that serve hot food and/or alcohol.
DONATED ALCOHOL PROCEDURE
- All donated wine is subject to a $20.00 per bottle corkage fee, all beer $20.00 per case fee.
- Each box must be clearly labeled with the event name and date.
- You must provide Cornell Catering with distributor contact information for shipping detail confirmation.
- Donated alcohol must be received five (5) business days before your scheduled event. Any deliveries received with less than five (5) business days will be charged a $250.00 rush handling fee.
- If there are any questions regarding this information, please contact Cornell Catering at (607) 255-5555.

GUARANTEE COUNTS
At the time you book your event, an estimated number of people attending the event is needed. Your final guarantee count and menu selections are due to us seven (7) days prior to your event, including breakdowns of boxed lunches and sit-down entrées. Dietary restrictions (vegan, vegetarian, kosher, and allergens) are due to us fourteen (14) days prior to your event. An additional $6.00 per request will be applied for special dietary prepared meals.

Changes made after the deadlines will be subject to the availability of products and incur a 25% surcharge on all additional menu items.

CHILDREN’S PRICING
Children ages 6-12 are charged at a rate of 60% of the adult meal price. Additional children five years and younger will be charged at a rate of 30% of the adult meal price. There is no children's pricing on hors d'oeuvres.

CANCELLATIONS
Fees for alcohol permits and specialty equipment are non-refundable. Events may be cancelled any time prior to seven (7) days before the event (excluding holidays) without additional penalty. Events cancelled less than seven (7) days prior to the event will be charged 50% of the contracted estimate. Events cancelled within 48 hours of the event will be charged the full amount of the contracted estimate.

SERVICE CHARGE
Cornell Catering suggests service staff for events over 100 guests.
Policies and Procedures, Continued

BILLING PROCEDURES
An interdepartment account number is required in advance of your event. Internal accounts will be automatically charged. If billing for the event will not be charged to (or paid by) an internal Cornell account number, a 50% deposit of the estimated value of the event must be paid seven (7) business days prior to the event. The balance of the event charges must be paid three (3) business days prior to the event.

OTHER CHARGES
• Boxed Lunch and Express Services will be charged a $25.00 delivery fee.
• Delivered Events will be charged a $75.00 delivery fee.
• Attended and China Service Events are charged an 18% service fee on food and beverage charges.
• Served dinners are charged a 21% service fee on food and beverage charges.
• Chef Attendant - $150.00

THANK YOU!

CORNELL CATERING IS COMMITTED TO:

Cornell University: Cornell Catering gives back dollars to the University, so when you book with us, you are supporting the University and future projects.

Buying Local: Whenever possible, Cornell Catering purchases products from local vendors and farmers.

Sustainability & Composting: As part of our commitment to sustainability, Cornell Catering provides 100% compostable plates, flatware, and napkins at no additional charge to our customers.

Liveable Wage: Cornell Catering provides a liveable wage to all of our full-time employees.

CORNELL DINING MISSION STATEMENT

We are committed to serving high quality foods that are healthy and creatively prepared with genuine care for a diverse community.