



Sheraton[®]

SYRACUSE UNIVERSITY
HOTEL & CONFERENCE CENTER



Banquet & Catering Menus

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spg^{*}
Starwood
Preferred
Guest



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SYRACUSE UNIVERSITY
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Morning Start

BREAKS

Coffee, decaf and tea served with all breaks

CONTINENTAL

Danish pastries, muffins, bagels and cream cheese or mini scones, cubed fresh fruit and assorted juices 13.00

BAKER'S DELIGHT

Assorted breakfast breads, bagels and cream cheese, cubed fresh fruit, croissants (plain & chocolate) and assorted juices 15.00

KICK START

Naked juices, cubed fruit, scones and fruit flavored yogurt 16.00

YOGURT & GRANOLA BAR

Create your own yogurt parfait with assorted yogurts, granola, raisins, fresh berries and toasted almonds 17.00

CLASSIC COMBINATION

Smoked salmon with capers, onions and cucumbers served with assorted mini bagels and cream cheese, croissants and red currant jam 18.00

A LA CARTE

ASSORTED MUFFINS 21.00 per dozen

ASSORTED DANISH 25.00 per dozen

ASSORTED BAGELS
With cream cheese 28.00 per dozen

CROISSANTS 28.00 per dozen

FRESH FRUIT TRAY **GF VE** 175.00
Serves 25 people

YOGURT PARFAITS 6.00 each

VARIETY OF YOGURTS **GF** 3.00 each

WHOLE FRUIT **GF VE** 3.00 per piece

COOKIES & BROWNIES 19.00 per dozen

ASSORTED GRANOLA BARS 2.00 each

BREAKFAST SANDWICHES 6.00 each

- Egg, sausage and cheddar cheese
- Egg, ham and american cheese
- Egg, bacon and fontina cheese
- Egg and american cheese

FRITTATAS 6.00 each
Meat or vegetarian

BREAKFAST BURRITOS 6.00 each
Served with onions, peppers, pepper jack cheese, sour cream, salsa and guacamole

REFRESHMENTS

COFFEE, DECAF & TEA 27.00 per gallon

BOTTLED JUICE 3.00 each

BOTTLED WATER 3.00 each

ASSORTED SODAS 2.00 each

INFUSED WATER **GF VE** 25.00 per gallon

- Strawberry mint
- Mandarin lime
- Citrus mint
- Watermelon basil
- Blackberry mint

Menu items not noted as **GF** (gluten free) or **VE** (vegan) may be made to accommodate. Please inquire when making selections for your event. Additional charges may apply.



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Just a Little Something

ALL DAY REFRESHMENT PACKAGE

Each individual break available for 1.5 hours
24.00

RISE & SHINE

Danish pastries, muffins, bagels with cream cheese, cubed fresh fruit, assorted juices, coffee, decaf and tea

MID-MORNING **GF VE**

Whole fresh fruit, assorted sodas, bottled water, coffee, decaf and tea

AFTERNOON

Cookies, brownies, assorted sodas, bottled water, coffee, decaf and tea

STANDARD BREAKS

MOM'S KITCHEN

Cookies, brownies, assorted sodas, bottled water, coffee, decaf and tea 10.00

SNACK TIME

Fresh vegetables, cheese, crackers, fruit kabobs, hummus with pita bread and chips, assorted sodas and bottled water 12.00

ENERGIZE

All natural granola berry parfait with mint crème, assorted cupcakes, fruit and vegetable shots 14.00

ASSORTED CUPCAKES

An assortment of three delicious cupcake flavors, assorted sodas, coffee, decaf and tea 10.00

CREATIVE BREAKS

EMPIRE STATE BREAK

Apples with caramel sauce, spicy buffalo cheese, extra sharp cheese, roasted onion cheddar cheese, apple cinnamon taco, assorted sodas, bottled water, coffee, decaf and tea 15.00

SLAM DUNK

Hummus, beer and cheddar dip, artichoke spinach dip with pita bread and homemade potato chips, assorted sodas, bottled water, coffee, decaf and tea 15.00

MAKE YOUR OWN SUNDAE

Vanilla ice cream with chocolate, caramel and strawberry sauces, whipped cream, chopped nuts, sprinkles, cherries, assorted sodas, bottled water, coffee, decaf and tea 13.00 **GF**

SIGNATURE TAILGATE

Medium, mild and barbecue chicken wings served with celery and bleu cheese, fried cheese sticks with marinara sauce, homemade potato crisps with french onion dip, homemade tortilla chips with salsa, cookies, brownies, assorted sodas, bottled water, coffee, decaf and tea 18.00

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Breakfast

BUFFETS

[FOR 25 PEOPLE OR MORE]

Coffee, decaf, tea and assorted juices served with all breakfast buffets

HEARTY BREAKFAST TABLE

Scones, muffins, a variety of yogurt and granola, fresh fruit, scrambled eggs, french toast with maple syrup or strata, and breakfast potatoes 19.00

Choose One Breakfast Meat

- Bacon
- Sausage

Choose One Breakfast Cereal

- Hot oatmeal with brown sugar
- Assorted cold cereals

EXECUTIVE TABLE

Scones, muffins, bagels and cream cheese, fresh fruit, scrambled eggs, french toast with maple syrup or strata, omelet station with assorted fillings, carved fresh ham and assorted dessert 26.00

**Carving fee 25.00 per chef*

BREAKFAST SANDWICHES

Includes a variety of the below 17.00

- Egg, sausage and cheddar cheese
- Egg, ham and american cheese
- Egg, bacon and fontina cheese
- Egg and american cheese

**\$200 set-up fee applied for under 25 people.*

ENHANCEMENTS

OMELET STATION **GF**

Create your own omelet with assorted fillings and toppings 8.00

**Station fee 25.00 per chef*

ADDITIONAL BREAKFAST MEAT **GF**

Sliced ham steak, sausage, bacon or turkey bacon 2.00

BERRY STRATA

French toast casserole with mixed berries baked with a maple glaze 3.00

SMOKED SALMON STATION

Smoked salmon with capers, onions and cucumbers served with assorted mini bagels and cream cheese, croissants and red currant jam 9.00

CARVING STATION **GF**

Choice of ham, turkey or beef 7.00

**Carving fee \$25 per chef*

A LA CARTE

BOTTLED WATER 3.00 each

INFUSED WATER **GF VE** 25.00 per gallon

- Strawberry mint
- Mandarin lime
- Citrus mint
- Watermelon basil
- Blackberry mint

BLOODY MARY **GF** 65.00 per gallon

CHAMPAGNE MIMOSA **GF** 65.00 per gallon

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Lunch Made Simple

COLD SANDWICHES

Potato chips or potato salad, pickles, brownies, cookies, coffee, decaf, tea and soda served with all sandwiches

SUPER SUB

Roast beef, turkey, ham, salami and provolone cheese with lettuce and tomato on a hoagie roll 17.00

TURKEY CLUB WRAP

Smoked turkey, lettuce, tomato and bacon with seasoned mayonnaise in a wheat wrap 17.00

CHICKEN SALAD CROISSANT

Chicken salad in a croissant 17.00

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, diced tomato, croutons and asiago cheese with caesar dressing rolled in a sun-dried tomato wrap 17.00

GRILLED VEGETABLE WRAP

Zucchini, summer squash, portobello mushroom and roasted red peppers tossed in balsamic vinaigrette in a spinach wrap 17.00

BOXED LUNCH

Roast beef, turkey or ham and cheese on a kaiser roll, potato chips, whole fresh fruit, cookie or brownie, condiments and soda 17.00

PANINIS

[FOR 25 PEOPLE OR LESS]

Potato chips or potato salad, pickles, brownies, cookies, coffee, decaf, tea and soda served with all panini sandwiches

HAM & BRIE

With dijon mustard on sourdough 18.00

THREE CHEESE

Fresh mozzarella, provolone and asiago cheese with sun dried tomato pesto and spinach on a telera roll 18.00

ROAST BEEF

Sliced roast beef, roasted onions, cheddar cheese and horseradish cream sauce on a telera roll 18.00

CAPRESE

Fresh mozzarella, tomato and fresh basil on a french baguette 18.00

SMOKED TURKEY

With maple cheddar cheese and bacon on a telera roll 18.00

A LA CARTE

SOUP DU JOUR 4.00

HOUSE SALAD 4.00

INFUSED WATER **GF** **VE** 25.00 per gallon

- Strawberry mint
- Mandarin lime
- Citrus mint
- Watermelon basil
- Blackberry mint

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Plated Lunch

BEEF & CHICKEN

House salad, choice of vegetable, starch, dessert, coffee, decaf and tea served with all beef and chicken entrées

FLANK STEAK

With sherry mushroom sauce 22.00

10 OZ NY STRIP

With brandied mushrooms 26.00

8 OZ ANGUS SIRLOIN

Cajun rubbed with a balsamic demi-glace 24.00

PESTO CHICKEN **GF**

Searched semi-boneless chicken in a basil pesto sauce 24.00

CHICKEN FRANCAISE

In a lemon volute 24.00

STUFFED CHICKEN

With asparagus and roasted red peppers in a mornay cream sauce 25.00

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SEAFOOD, PASTA & VEGETARIAN

House salad, dessert, coffee, decaf and tea served with all seafood, vegetarian, and pasta entrées

SESAME SEARED SALMON **GF**

On a bed of napa cabbage, carrots, and snow peas, served with jasmine rice 26.00

SHRIMP & SCALLOPS

Prepared in a dijon cream sauce served in a pastry shell with rice pilaf and julienne vegetables 27.00

VEGAN RAVIOLI

Served in a pomodoro sauce with julienne vegetables 20.00

RIGATONI

With grilled chicken served in a pink blush sauce 22.00

MUSHROOM RAVIOLI

Served in a mushroom pesto cream sauce 22.00

EGGPLANT PARMESAN

Served with capellini pasta and fresh garlic bread 20.00

SENSATIONAL SALADS

Fresh rolls, butter, dessert, coffee, decaf and tea served with all salad options

CLASSIC CAESAR

Topped with your choice of grilled salmon, portobello or grilled chicken; served with diced tomato, lemon slices, asiago cheese and croutons 21.00

MEDITERRANEAN SALAD

Artichoke hearts, roasted red peppers, feta cheese, diced tomato and grilled chicken on a bed of romaine and baby greens 21.00

BALSAMIC TENDERLOIN

Spring mix, romaine greens, red onion and crumbly bleu cheese with medallions of beef tenderloin 22.00

COBB SALAD

Mixed greens, chopped hard-boiled eggs, bleu cheese, bacon, and avocado garnished with green onions 21.00

TRIO SALAD

Egg salad, tuna salad, and chicken salad served on a tomato crown and bed of greens 21.00

PLATED SIDE DISHES

Choose One Starch

- Plain or garlic mashed potatoes
- Rice pilaf
- Orange blended wild rice
- Oven roasted red skin potatoes with rosemary and garlic **GF**
- Duchess sweet potato

Choose One Vegetable

- Green beans with diced red pepper **GF**
- Roasted seasonal vegetables **GF**
- Ginger glazed carrots **GF**
- Broccoli florets with dill carrots **GF**
- Roasted brussels sprouts with olive oil, sea salt and cracked pepper **GF**

Choose One Dessert *add ice cream 2.00*

- Caramel apple pie with a caramel drizzle
- NY style cheesecake with a strawberry or chocolate drizzle
- Red velvet cake
- Chocolate layer cake
- Lemon cake with a raspberry drizzle

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Lunch Buffet

TRADITIONAL LUNCH

[FOR 25 PEOPLE OR MORE]

Includes assorted desserts, coffee, decaf, tea and soda 28.00

Choose One Salad

- Mixed greens salad bar with toppings
- Traditional caesar salad
- Spinach, romaine and arugula with feta dressing

Choose One Starch

- Plain or garlic mashed potatoes
- Rice pilaf
- Orange blended wild rice
- Oven roasted red skin potatoes with rosemary and garlic **GF**

Choose One Vegetable

- Green beans with diced red pepper **GF**
- Roasted seasonal vegetables **GF**
- Ginger glazed carrots **GF**
- Broccoli florets with dill carrots **GF**
- Roasted brussel sprouts with olive oil, sea salt and cracked pepper **GF**

**\$200 set-up fee applied for under 25 people.*

Choose Two Entrées

SEAFOOD

- Potato chip crusted salmon served in a tarragon cream sauce
- Roasted grouper topped with an orange marmalade **GF**
- Spinach and feta stuffed tilapia in a sambuca cream sauce

CHICKEN

- Chicken francaise in a light lemon voluté
- Chicken chasseur
- Stuffed chicken with pepperoni and mozzarella in a roasted tomato sauce **GF**

BEEF

- Sliced roast top sirloin in a chianti demi-glace
- Marinated flank steak with onions and green peppers
- Braised short rib in a red wine demi-glace red potatoes and baby carrots

Choose One Pasta

- Sun dried tomato basil penne alfredo carbonara
- Rigatoni primavera with pink blush sauce
- Penne with wild mushroom pesto

ADD A CARVING STATION

ROASTED TURKEY BREAST **GF**
Served with cranberry sauce 5.00

TOP SIRLOIN OF BEEF **GF**
Served with a bleu cheese butter sauce and horseradish 4.00

PRIME RIB OF BEEF **GF**
Served in a red wine demi-glace with rosemary au ju horseradish 8.00

TENDERLOIN OF BEEF **GF**
Served with horseradish in a red wine demi-glace 12.00

DUCK BREAST **GF**
Served with a chipotle blueberry sauce 8.00

RACK OF LAMB **GF**
Served with mint jelly 12.00

**Carving fee \$25 per chef*

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Lunch Buffets with a Twist

SLIDERS

[FOR 25 PEOPLE OR MORE]

All served on a mini kaiser roll with coffee, decaf, tea, assorted mini desserts, soda and cubed fruit 27.00

Choose Three Sliders

- Italian marinated tofu with asparagus, roasted red pepper **GF VE** (without the roll)
- Smoked turkey stuffed with sage stuffing with cranberry aioli
- Grilled shrimp with mixed greens and cajun aioli
- Roast beef and potato pancake with horseradish aioli

Choose Two Salads

- Mixed greens and romaine with raisins and candied walnuts served with creamy bleu cheese or italian dressing
- Chef's tossed salad with cherry tomatoes, green olives and dry vermouth vinaigrette **GF VE**
- Couscous with kale, tomato, cucumber and kalamata olives **VE**
- Mixed greens with roasted sweet potato and fresh oranges **GF VE**

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NY STATE FAIR

[FOR 25 PEOPLE OR MORE]

Includes dessert, coffee, decaf, tea and soda 28.00

Experience the great NYS fair favorites: chicken speedies, Gianelli sausage with onions and peppers, Dinosaur BBQ pork ribs, salt potatoes, mini corn on the cob and fried dough

*\$200 set-up fee applied for under 25 people.

ALL AMERICAN

[FOR 25 PEOPLE OR MORE]

Includes dessert, coffee, decaf, tea and soda 29.00

Fried chicken, mini hamburger sliders, macaroni and cheese, sweet corn with red and green peppers, potato salad and tossed salad

*\$200 set-up fee applied for under 25 people.

TACO BAR

[FOR 25 PEOPLE OR MORE]

Includes dessert, coffee, decaf, tea and soda 22.00

Create your own taco with chicken and/or beef, sautéed onions, peppers, and assorted toppings served with both soft and hard taco shells. Side dishes include spanish rice, black bean and roasted corn salad

Choose One Soup

- Chicken tortilla
- Three bean vegetarian chili **GF VE**

*\$200 set-up fee applied for under 25 people.

ITALIAN

[FOR 25 PEOPLE OR MORE]

Includes dessert, coffee, decaf, tea and soda 25.00

Chicken cacciatore, cheese ravioli, meatballs and sausage, green beans with garlic and tomatoes, italian and garlic bread, and penne pasta with your choice of one sauce:

- Pink blush
- Pomodoro
- Alfredo

Choose One Salad

- Traditional caesar salad
- Antipasto salad

*\$200 set-up fee applied for under 25 people.

DELI TABLE

[FOR 25 PEOPLE OR MORE]

Includes dessert, coffee, decaf, tea and soda 22.00

Create your own sandwich with sliced turkey, ham, salami, roast beef, tuna and egg salad, assorted sliced cheese, fresh deli breads and rolls, appropriate condiments and a variety of bagged potato chips

Choose Two Salads

- Mixed greens salad bar with toppings **GF**
- Pasta or potato salad
- Fruit salad **GF VE**
- Marinated mushroom salad **GF VE**

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Hors d'oeuvres

VEGETARIAN

[PRICING PER 100 PIECES]

Hors d'oeuvres may be passed or displayed

Potato pancakes with sour cream
and applesauce 325.00

Crispy asparagus in phyllo 350.00

Parmesan artichoke hearts 325.00

Goat cheese with roasted red pepper
crostini (served cold) 375.00

Crostini with sliced tomato, fresh
mozzarella and balsamic vinaigrette
(served cold) 325.00

Belgian endive with dill cream cheese
(served cold) 325.00 **GF**

Spanakopita 275.00

Mini assorted quiche 250.00

Vegetarian egg rolls 250.00

Parmesan risotto drops 300.00

Breaded cheese ravioli 275.00

Grilled cheese and tomato shots 350.00

Fried mac and cheese 300.00

CHICKEN

[PRICING PER 100 PIECES]

Hors d'oeuvres may be passed or displayed

Chicken with a herb cream sauce
in phyllo 300.00

Boneless wings tossed in bleu cheese
and hot sauce 300.00

Chicken pot stickers 275.00

Sesame chicken 300.00

Coconut chicken 325.00

Chicken satay 300.00 **GF**

Chicken quesadillas 275.00

Thai chicken spring rolls 275.00

Chicken and pesto blossoms 300.00

Chicken kabobs 350.00 **GF**

Chicken sante fe purse 325.00

BEEF & PORK

[PRICING PER 100 PIECES]

Hors d'oeuvres may be passed or displayed

Meatballs (swedish or italian) 250.00

Sausage stuffed mushroom caps 275.00 **GF**

Philly cheesesteak spring rolls 350.00

Beef empanadas 325.00

Tenderloin bruschetta (served cold) 375.00

Hibachi beef 350.00 **GF**

Beef kabobs 350.00 **GF**

Asparagus wrapped in prosciutto
(served cold) 325.00

SEAFOOD

[PRICING PER 100 PIECES]

Hors d'oeuvres may be passed or displayed

Scallops wrapped in bacon 375.00 **GF**

Crab meat stuffed mushroom caps 300.00

Shrimp shots with cocktail sauce
and lemon (served cold) 375.00 **GF**

Crab cakes 325.00

Coconut shrimp 350.00

Crab rangoon 350.00

Smoked salmon on sliced cucumber topped
with cream cheese and capers
(served cold) 350.00 **GF**

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Displayed Hors d'oeuvres

SIMPLE STARTERS

BAKED BRIE WHEEL

Baked in a puff pastry drizzled with brown sugar and almonds, serve with french baguettes 90.00 serves 50 people

DRY SNACKS

Goldfish crackers, pretzels, tortilla chips and salsa 12.00 per pound

FANCY MIXED NUTS **GF**

A variety of peanuts, cashews, almonds, sunflower seeds, dried brazil nuts, filberts and pecans 14.00 per pound

FRESH FRUIT **GF**

Skewers of cubed fruit with an assortment of yogurt dips 8.00

TRADITIONAL SPREADS

IMPORTED & DOMESTIC CHEESE

Swiss, cheddar, munster, provolone, brie, havarti, gorgonzola, boursin, gouda and pepper jack cheese served with crackers, fresh breads and infused oils 10.00

Choose Two Dips

- Spinach artichoke dip **GF**
- Sun-dried tomato dip **GF**
- Roasted red pepper hummus
- Cilantro and lemon hummus

FRESH VEGETABLE CRUDITES **GF VE**

Seasonal fresh vegetables displayed and served with a variety of dressing 8.00

FOR STARTERS

Assorted cheeses, fresh vegetables and cubed fresh fruit 700.00 serves 50 people

BIG DIPPER

A delicious dip display to be served with our homemade potato crisps, pita chips and wheat thins 11.00

Choose Three Dips

- Spinach artichoke **GF**
- Beer and cheddar
- Classic french onion **GF**
- Shrimp cocktail spread **GF**

FROM LAND TO SEA

MEDITERRANEAN BOARD **GF**

Italian meats and cheeses to include cappicola, prosciutto, salami, pepperoni, provolone and fresh mozzarella, marinated peppers, mushrooms, tomatoes, and black olives served with loaves of crusty italian bread and infused oils 12.00

ROLLED SUSHI **GF**

California rolls, spicy tuna rolls, vegetable rolls and spicy salmon rolls served with wasabi, ginger, and soy sauce 14.00

RAW BAR **GF**

Chilled oysters, shrimp, marinated mussels and clams on the half shell *Market price

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Plated Dinner

BEEF & CHICKEN

House salad, choice of vegetable, rice or potato, dessert, coffee, decaf and tea served with all beef and chicken entrées

PRIME RIB BEEF
With rosemary au jus 34.00

12 OZ NY STRIP STEAK
With wild mushroom and shallot compote 36.00

FILET MIGNON
In a red wine dijon demi-glace
6 oz 41.00 | 8 oz 44.00

FLANK STEAK
With a chipotle tomato demi-glace 23.00

BRAISED SHORT RIBS
In a red wine demi-glace 23.00

PESTO GRILLED CHICKEN
Semi-boneless with a chardonnay leek sauce 24.00

BACON WRAPPED CHICKEN
Semi-boneless served on a bed of spinach and diced tomato 25.00

MARINATED CHICKEN **GF**
Stuffed with italian sausage, pepperoni and mozzarella served with a roasted tomato sauce 26.00

See page 5 to select your starch, vegetable and dessert

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SEAFOOD, PASTA & VEGETARIAN

House salad, dessert, coffee, decaf and tea served with all seafood, vegetarian, and pasta entrées

LEMON SEARED SALMON **GF**
Served on a bed of fennel, onion and tomatoes 28.00

GROUPER **GF**
Prepared in a margarita marinade and pico de gallo salsa 28.00

VEGAN RAVIOLI
With garlic tomato sauce served with julienne vegetables 24.00

EGGPLANT PARMESAN
Served with angel hair pasta 24.00

MANGO CHUTNEY HALIBUT **GF**
Served with pineapple coconut risotto 34.00

VEGETARIAN LASAGNA
24.00

See page 5 to select your dessert

DUET PLATES

House salad, dessert, coffee, decaf and tea served with all duet plates

Choose Two Entrées
Your selections are served with rosemary roasted potatoes and house vegetables 58.00

BEEF
6 oz bacon wrapped sirloin with a caramelized onion demi-glace

CHICKEN
Sauteed chicken with artichoke hearts and mushrooms in a lemon cream sauce

SEAFOOD
Cajun seared salmon with pico de gallo salsa **GF**

Choose Two Entrées
Served with roasted garlic mashed potatoes, julienne vegetables and broccoli 63.00

BEEF
6 oz filet mignon with wild mushrooms and chipotle demi-glace

CHICKEN
Stuffed chicken with bacon, roasted peppers and onion in a smoked gouda cream sauce

SEAFOOD
Crab stuffed salmon with a lemon beurre blanc



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Dinner Buffet

TRADITIONAL DINNER

[FOR 25 PEOPLE OR MORE]

Served with fresh rolls and butter, a variety of desserts, coffee, decaf and tea 31.00

Choose Two Salads

- Mixed greens salad bar with toppings
- Caesar salad with asiago cheese, diced tomatoes and croutons **GF**
- Fruit salad **GF**
- Pasta salad
- Mediterranean couscous
- Tomato, basil and mozzarella with balsamic vinaigrette **GF**

Choose One Starch

- Plain or garlic mashed potatoes
- Rice pilaf
- Orange blended wild rice
- Oven roasted red skin potatoes with rosemary and garlic **GF**

Choose One Vegetable

- Green beans with diced red pepper **GF**
- Roasted seasonal vegetables **GF**
- Ginger glazed carrots **GF**
- Broccoli florets with dill carrots **GF**
- Roasted brussel sprouts with olive oil, sea salt and cracked pepper **GF**

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Choose Two Entrées

SEAFOOD

- Rum and lime juice marinated mahi mahi with pico de gallo **GF**
- Crusted salmon served in a mango beurre blanc sauce
- Shrimp and scallop scampi with tomato and mushrooms in a butter wine sauce

CHICKEN

- Sauteed chicken with a thyme dijon sauce **GF**
- Roasted chicken in bacon and onions **GF**
- Chicken stuffed with pepperoni, sausage and mozzarella in roasted tomato sauce **GF**

BEEF & PORK

- Sweet mesquite roasted pork loin with apple, onion and sweet potato compote **GF**
- Top round of beef served with caramelized onions

Choose One Pasta

- Bow tie pasta primavera with pesto cream sauce
- Tortellini with broccoli in alfredo sauce
- Baked ziti and meatballs
- Rigatoni with mushroom and artichoke hearts in a pink blush sauce

ADD A CARVING STATION*

ROASTED TURKEY BREAST **GF**

Served with cranberry sauce 5.00

TOP SIRLOIN OF BEEF **GF**

Served with a bleu cheese butter sauce and horseradish 4.00

PRIME RIB OF BEEF **GF**

Served with horseradish and au jus 8.00

TENDERLOIN OF BEEF **GF**

Served with horseradish and au jus 12.00

DUCK BREAST **GF**

Served with a chipotle blueberry sauce 8.00

RACK OF LAMB **GF**

Served with mint jelly 12.00

*Carving fee \$25 per chef



Sheraton®

SYRACUSE UNIVERSITY
HOTEL & CONFERENCE CENTER

Stations

PASTA CUISINE

[FOR 25 PEOPLE OR MORE]

Station includes caesar salad and garlic bread
12.00

Choose Three Pastas

- Penne
- Tortellini
- Cavatappi
- Vegan ravioli
- Veal and beef jumbo tortellini

Choose Three Sauces

- Pink blush
- Pesto cream with mushrooms
- Marinara **GF**
- Red or white clam sauce
- Bolognese **GF**

Enhance your pasta with...

- Lobster 5.00
- Shrimp 4.00
- Chicken 3.00

**Station fee \$25 per chef.*

\$200 set-up fee applied for under 25 people.

HAND-CARVED

[FOR 25 PEOPLE OR MORE]

ROASTED TURKEY BREAST **GF**
Served with cranberry sauce 9.00

TOP SIRLOIN OF BEEF **GF**
Served with a bleu cheese butter sauce
and horseradish 9.00

PRIME RIB OF BEEF **GF**
Served in a red wine demi-glace 13.00

TENDERLOIN OF BEEF **GF**
Served with horseradish and au jus 16.00

DUCK BREAST **GF**
Served with a chipotle sauce 14.00

RACK OF LAMB **GF**
Served with mint jelly 17.00

**Carving fee \$25 per chef*

\$200 set-up fee applied for under 25 people.

RISOTTO

[FOR 25 PEOPLE OR MORE]

20.00

Served With All Three

- Asparagus parmesan risotto
- Basil asiago risotto
- Smoked gouda risotto

**\$200 set-up fee applied for under 25 people.*

SEAFOOD

[FOR 25 PEOPLE OR MORE]

Station includes all items below 20.00

SHRIMP & SCALLOPS
Served with julienne vegetables in a
light sriracha cream sauce

BLACKEND SALMON **GF**
With grilled pineapple salsa

SEARED CRAB CAKES
Served with cocktail, tartar and cajun aioli

RICE PILAF

**\$200 set-up fee applied for under 25 people.*

SOUP & SALAD

[FOR 25 PEOPLE OR MORE]

Served with oyster crackers and fresh bread
16.00

Choose One Salad

- Mixed greens salad bar with toppings **GF**
- Caesar salad with asiago cheese,
diced tomatoes and croutons

Choose Two Soups

- Chicken noodle
- Vegetarian minestrone
- Cream of mushroom
- New england clam chowder
- Chicken and corn chowder

**\$200 set-up fee applied for under 25 people.*

Menu items not noted as **GF** (gluten free) or **VE** (vegan) may be made to accommodate.
Please inquire when making selections for your event. Additional charges may apply.

All Prices Subject to 22% Administrative Fee and 8% New York State Sales Tax



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More Stations

SENSATIONAL SLIDERS

[FOR 25 PEOPLE OR MORE]

Station includes all items below served on a mini kaiser roll 16.00

CRAB MEAT

Served with cajun mayonnaise

BEEF BURGERS

Served with lettuce, tomato, mayo, onions, mustard and ketchup

GRILLED CHICKEN

With caramelized onions

POTATO BAR

Mashed or baked served with bacon, onions, peppers, sour cream, and shredded cheese

*\$200 set-up fee applied for under 25 people.

MAC & CHEESE BAR

[FOR 25 PEOPLE OR MORE]

Station includes all items below 15.00

Creamy cheddar macaroni and gouda macaroni served with a variety of toppings to include bacon, onions, peppers, grilled vegetables, chives and scallions

Enhance your macaroni and cheese with...

Lobster 5.00

Shrimp 4.00

Chicken 3.00

*\$200 set-up fee applied for under 25 people.

Menu items not noted as **GF** (gluten free) or **VE** (vegan) may be made to accommodate. Please inquire when making selections for your event. Additional charges may apply.

WRAPS

[FOR 25 PEOPLE OR MORE]

Station includes all items below made-to-order by our chef 16.00

TACO

Choice of fillings include ground beef, chicken, lettuce, onion, tomato, black olives and salsa

CHICKEN CAESAR SALAD

PHILLY STEAK

Choice of fillings include mushrooms, onions and peppers

*Station fee \$25 per chef.

\$200 set-up fee applied for under 25 people.

SIMPLY DESSERTS

[FOR 25 PEOPLE OR MORE]

Station includes all items below 10.00

Mousse, assorted cupcakes, cheesecakes and decadent cakes

*\$200 set-up fee applied for under 25 people.

VIENNESE DESSERTS

[FOR 25 PEOPLE OR MORE]

Station includes all items below 12.00

Mini dessert pastries, assorted mousse, variety of cupcakes, classic cheesecake, chocolate fondue with fresh fruit, coffee, decaf and tea

*\$200 set-up fee applied for under 25 people.



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Beverage Service

PACKAGE BAR

[FOR 40 PEOPLE OR MORE]

Hours must be for a continuous time period

BEER, WINE & SODA

One hour 12.00 per person

Each additional hour 7.00 per person

HOUSE BRANDS

One hour 14.00 per person

Each additional hour 8.00 per person

PREMIUM BRANDS

One hour 16.00 per person

Each additional hour 9.00 per person

ULTRA - PREMIUM BRANDS

One hour 17.00 per person

Each additional hour 10.00 per person

HOSTED BAR

PREMIUM BRANDS

Liquor 8.00

Bottled domestic beer 6.00

Bottled imported beer 7.00

House wine 7.00

Cordials 8.00

Brandies 8.00

Assorted sodas 3.00

Fruit juices 3.00

Mineral water 3.00

ULTRA - PREMIUM BRANDS

Liquor 10.00

Bottled domestic beer 6.00

Bottled imported beer 7.00

Premium wine 10.00

Cordials 9.00

Brandies 9.00

Assorted sodas 3.00

Fruit juices 3.00

Mineral water 3.00

**\$50 bartending fee if sales do not exceed \$250 within four hours*

CASH BAR

Premium liquor brands 8.00

Ultra-premium liquor brands 10.00

Bottled domestic beer 6.00

Bottled imported beer 6.00

House wine 6.00

Premium wine 10.00

Cordials 6.00

Brandies 6.00

Assorted sodas 3.00

Fruit juices 3.00

Mineral water 3.00

**\$50 bartending fee if sales do not exceed \$250 within four hours*

ENHANCEMENTS

NON - ALCOHOLIC FRUIT PUNCH

25.00 by the gallon

ALCOHOLIC or CHAMPAGNE PUNCH

65.00 by the gallon

CHAMPAGNE MIMOSAS

65.00 by the gallon

BLOODY MARYS

65.00 by the gallon



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Policies & Procedures

MULTIPLE ENTRÉE SELECTIONS

Should you wish to select multiple entrees for plated meals, the following guidelines apply: If there is a price difference between the two entrees, the higher price will apply for all entrees. Some form of entree indication is required at the guest table, (i.e. colored ticket, coded name tags, etc). The quantity for each of the selected entrees is needed 72 hours prior to the event. Please restrict entrees to a maximum of two (2) selections. A vegetarian choice is always available, for a maximum of three (3) total entrees.

GUARANTEE

We need your assistance in making your event a success. Your guarantee (number in attendance) must be received three (3) business days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to 48 hours prior to the function (72 hours on weekends). Once received, the guarantee may not be lowered. You will be charged the guarantee or the actual number of attendees; whichever is higher.

BEVERAGE

It is our policy that the hotel supplies all liquor, wine and/or beer. We consider it our responsibility to enforce all alcohol service laws of the State of New York. Charges for a host or cash bar are \$50 per bartender for four (4) hours. If the bar receipts total \$250 per bartender, the fee will be waived.

CANCELLATIONS

If you should cancel this event for any reason you will be held accountable to the cancellation policy stated on your letter of agreement.

ROOM RENTAL

Function rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to accordingly reassign the function room. The hotel also reserves the right to charge a service fee for set up of function rooms with extraordinary requirements and/or for last minute changes to room set-ups. A room rental fee will be charged where applicable.

ADMINISTRATIVE FEE AND TAX

In accordance to New York State law, no outside food and beverage may be brought into the function rooms. An administrative fee of 22% is added to all charges with the exception of audio visual equipment, which is subject to an event technology fee of 22%. New York law states that the administrative fee and event technology fees are taxable.

DEPOSIT REQUIREMENTS

We welcome new accounts, but require that credit be established in accordance with hotel policies thirty (30) days prior to arrival date. Advance deposits, when required, are non-refundable as a rule. The Hotel's Executive Operating Committee will review requests for refunds caused by events beyond the control of the client on a case-by-case basis. Hotel policy requires that all social events be paid in full three (3) business days prior to your event.

LIABILITY

The Sheraton Syracuse University Hotel reserves the right to inspect, control or revoke all private functions in accordance with hotel policy and the law. The hotel cannot assume responsibility for personal property and equipment brought onto the premises. The hotel may require that extra security be hired for your function. It is a hotel policy that for health reasons, in addition to liability, we shall not give any "left-over" food and/or beverages to take out after any function. Liability for damage to the premises will be charged accordingly.

Prices are subject to change. Updated January 2018.