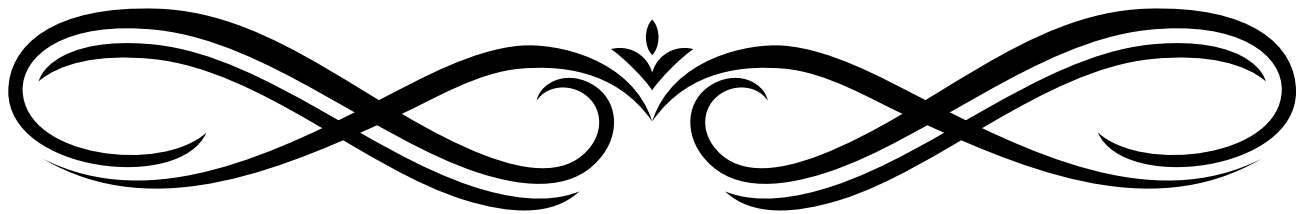


# *Catering Menus*



Scholar Hotel Syracuse  
1060 East Genesee Street  
Syracuse, NY 13210

# Specialty Breaks

## Continental Breakfast

**\$13 per person**

Orange, Cranberry & Apple Juice  
Assorted Bagels with Cream Cheese  
Seasonal Sliced Fruit  
Scones, Croissants & Blueberry Muffins  
Vanilla Yogurt with Granola  
Coffee, Decaf & Hot Tea



## Light Breakfast

**\$16 per person**

Orange, Cranberry & Apple Juice  
Assorted Bagels with Cream Cheese  
Seasonal Sliced Fruit  
Scones, Croissants & Blueberry Muffins  
Mini Souffles (Meat & Veggie)  
Coffee, Decaf & Hot Tea



## Morning Break

**\$11 per person**

Orange, Cranberry & Apple Juice  
Seasonal Sliced Fruit  
Vanilla Yogurt with Granola  
Coffee, Decaf & Hot Tea



## Healthy Break

**\$16 per person**

Fresh cut Vegetables  
Crackers & Pita Points  
Hummus & Baba Ganoush  
Seasonal sliced Fruit  
Orange, Cranberry & Apple Juice  
Coffee, Decaf & Hot Tea



## Beverage Break

**\$9 per person**

Orange, Cranberry & Apple Juice  
Assorted Sodas  
Coffee, Decaf & Hot Tea

## Afternoon Break

**\$15 per person**

Fresh cut Vegetables & Crackers  
with Hummus & Ranch  
Seasonal Sliced Fruit  
Assorted Soda  
Coffee, Decaf & Hot Tea



## Cookies & Fruit

**\$13 per person**

Assorted fresh baked Cookies  
Seasonal Sliced Fruit  
Assorted Sodas  
Coffee, Decaf & Hot Tea



## Charcuterie Platter

**\$16 per person**

Assorted Cured Meats  
Imported & Domestic Cheese  
Cracker, Crostini, Dijon Mustard  
Assorted Sodas  
Coffee, Decaf & Hot Tea



## Sweet & Salty

**\$13 per person**

Granola, Chocolate Chips, Mini Marshmallows  
Assorted Nuts & Dried Fruit  
Assorted Sodas  
Coffee, Decaf & Hot Tea



## Take 5

**\$11 per person**

Granola Bars & Potato Chips  
Assorted Fresh Baked Cookies  
Assorted Sodas  
Coffee, Decaf & Hot Tea

# *Specialty Breaks*

## **Wings & Dip**

**\$15 per person**

Buffalo Confit Chicken Wings  
Fresh Cut Vegetables with Ranch  
& Bleu cheese dressing  
Kettle Chips  
Assorted Soda, Iced Tea & Lemonade



## *Enhancements* **per person**

Smoothies \$5  
Almond Macaroons \$4  
Danishes \$4  
Starbuck's Frappuccino \$5  
Starbuck's Coffee \$4



## *All Inclusive Break*

**\$25 per person**

### **Morning Break**

Orange, Cranberry & Apple Juice  
Seasonal Sliced Fruit  
Vanilla Yogurt with Granola  
Starbuck's Coffee, Decaf & Hot Tea

### **Beverage Break**

Orange, Cranberry & Apple Juice  
Assorted Sodas  
Starbuck's Coffee, Decaf & Hot Tea

### **Afternoon Break**

Granola Bars, Potato Chips  
Assorted Fresh Baked Cookies  
Assorted Sodas  
Coffee, Decaf & Hot Tea

# *Breakfast*

## Plated Breakfast

\$18 per person

### Breakfast I

Scrambled Eggs with Cheddar cheese & chives  
Crispy Bacon  
Breakfast Potatoes  
Orange, Cranberry & Apple Juice  
Coffee, Decaf & Hot Tea

### Breakfast II

Bacon Cheddar Quiche  
Seasonal Sliced Fruit  
Breakfast Potatoes  
Orange, Cranberry & Apple Juice  
Coffee, Decaf & Hot Tea

# *Breakfast & Brunch Buffet*

## Breakfast Buffet I

\$21 per person

Assorted Bagels with Cream cheese  
Scones, Croissants & Blueberry Muffins  
Seasonal sliced Fruit  
Scrambled Eggs with Cheddar cheese & chives  
Breakfast Potatoes  
Bacon & Sausage  
Orange, Cranberry & Apple Juice  
Coffee, Decaf & Hote Tea



## Breakfast Buffet II

\$23 per person

Assorted Bagels with Cream cheese  
Scones, Croissants & Blueberry Muffins  
Seasonal Sliced Fruit  
French Toast with Warm Maple Syrup  
Scrambled Eggs with Cheddar Cheese & Chives  
Breakfast Potatoes  
Bacon & Sausage  
Orange, Cranberry & Apple Juice  
Coffee, Decaf & Hot Tea

## Brunch Buffet

\$30 per person

Seasonal Sliced Fruit  
Eggs Benedict with Hollandaise  
Breakfast Potatoes  
Bacon & Sausage  
Assorted Bagels with Cream Cheese  
Scones, Croissants & Blueberry Muffins  
French Toast with Warm Maple  
Syrup & Berries  
Mixed Green Salad with Balsamic  
Seared Salmon with Beurre Blanc  
Grilled Pesto Chicken  
Assorted Soda's  
Orange, Cranberry & Apple Juice  
Coffee, Decaf & Hote Tea

## *Enhancements* Per Person

Chef Attended Omelette Station \$5  
Chef Attended Waffle Station \$5  
Smoked Salmon Platter with Accompaniments \$6  
Eggs Benedict \$3

# Light Lunch

\$25 per person

## Served With:

Choice of Soup, Baked Rolls with Butter, Sliced Fruit with Berries  
Coffee, Decaf & Hot Tea

## Select One Soup:

Potato Leek, Garden Vegetable, New England Clam Chowder or Chicken & Rice

## Select Two Entrees:

### Caesar Salad

Romaine, Parmesan  
cheese, croutons, Asiago  
cheese

### Cobb Salad

Mixed greens, grape  
tomatoes, cucumber,  
bacon, hard boiled egg &  
ranch dressing

### Spinach Tomato Goat Cheese Quiche

with seasonal sliced fruit

### Bacon Cheddar Quiche

with seasonal sliced fruit

### Caprese Flatbread

Tomato, basil, mozzarella

**Add Grilled Chicken \$5**

**Add Grilled Shrimp \$6**

**Add Grilled Salmon \$7**



# Plated Lunch

## Served With:

Choice of Soup & Baked Rolls with Butter or Mixed Green Salad with Balsamic Vinaigrette  
Coffee, Decaf & Hot Tea

## Select One Soup:

Potato Leek, Garden Vegetable, New England Clam Chowder or Chicken & Rice

## Select Two Entrees:

### Prosciutto & Mozzarella

#### Stuffed Chicken \$27

Oven Dried Tomatoes,  
Fresh Basil, Beurre Rouge

#### Grilled Salmon \$28

Roasted Red skin Potatoes,  
Sautéed Spinach, Beurre  
Blanc

#### Sliced Roasted

#### Sirloin \$28

Whipped Potatoes,  
Broccoli, Sauce Bordelaise

### Pasta Primavera

#### (Vegan) \$22

Tomatoes, Peppers,  
Broccoli, Carrots, Summer  
Squash, Zucchini & Penne  
Pasta

#### Grilled Shrimp \$28

Lemon Herbed Risotto  
with Peas

#### Pork Tenderloin \$27

Vegetable Rice Pilaf, Green  
Beans, Sauce Robert

## Select One Dessert:

NY Style Cheesecake, Seasonal Sliced Fruit with Berries or Chocolate Decadence

# Lunch Buffet

Only Available 11am - 3pm

Soup & Sandwich  
Minimum of 15 people  
\$23 per person

## Choice of One Soup:

Potato Leek, Garden Vegetable, New England Clam Chowder or Chicken & Rice

## Includes:

Sides: Coleslaw & Potato Chips  
Lettuce, Tomato, Red Onion, Pickles, Mayo, Dijon Mustard, Russian Dressing & Horseradish Aioli  
Meat: Roasted Beef, Ham, Turkey  
Cheese: Cheddar, Swiss, American, Pepper Jack cheese  
Bread: Kaiser Rolls, White, Wheat & Marble Rye  
Assorted Desserts  
Assorted Soda, Ice Tea & Lemonade



Soup & Salad  
Minimum of 15 people  
\$22 per person

## Choice of One Soup:

Potato Leek, Garden Vegetable, New England Clam Chowder or Chicken & Rice

## Includes:

Make Your Own Salad Bar:  
Romaine Lettuce, Mixed Greens, Tomato, Red Onion, Cucumber, Croutons  
Grilled Chicken, Flaked Tuna, Hard Boiled Eggs  
Caesar Dressing, Balsamic Vinaigrette, Italian Dressing, Russian Dressing  
Baked Rolls with Butter  
Assorted Desserts  
Assorted Soda, Ice Tea & Lemonade



Boxed Lunch  
Each Guest Pre-Order  
\$16 per person

Turkey with Cheddar, Bacon, Lettuce, Tomato on a Kaiser Roll  
Ham & Swiss with Lettuce & Tomato on Ciabatta  
Vegetable with Eggplant, Zucchini, Yellow Squash, Red Pepper, Avocado on Ciabatta  
Each Served with: Potato Chips, Chocolate Chip Cookies, Whole Fruit & Soda

# Lunch Buffet

Only Available 11am - 3pm

## Southern Comfort

Minimum of 25 people

\$28 per person

Spinach Salad with Bacon bits, grape tomatoes, frizzled onions, crumbled Bleu cheese with Caramelized Onion Vinaigrette, North Caroline Styled BBQ Pork Loin, Macaroni & Cheese, Praline Chicken, Succotash & Cornbread

Assorted Desserts

Assorted Soda, Ice Tea & Lemonade

Coffee, Decaf & Hot Tea



## Classic Americana

Minimum of 25 people

\$28 per person

Angus Beef Cheese Burger sliders, Southwest Black Bean Burger sliders, crispy bacon, caramelized onions, mayonnaise, mustard, ketchup, BBQ Grilled Chicken, Salt Potatoes, Potato Salad, Mixed Green with tomatoes, cucumber, red onion, croutons & Balsamic Vinaigrette

Assorted Desserts

Assorted Soda, Ice Tea & Lemonade

Coffee, Decaf & Hot Tea



## Italian Favorites

Minimum of 25 people

\$28 per person

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese, Baked manicotti with Marinara, Utica Styled Greens, Baked Rolls & Butter, Meatballs & Sauce, Shrimp Ravioli with a Scampi Sauce &

Chicken Saltimbocca

Assorted Desserts

Assorted Soda, Ice Tea & Lemonade

Coffee, Decaf & Hot Tea



## Provencal Lunch

Minimum of 25 people

\$28 per person

Cream of Mushroom soup, Mixed Greens with Goat cheese, Toasted Almonds, Cranberries, Sherry Vinaigrette, Characuterie Platter, Mini Croque Monsieur, Sliced Sirloin with Bordelaise, Chicken Paillard with Beurre Blanc & Baked Rolls with Butter

Assorted Desserts

Assorted Soda, Ice Tea & Lemonade

Coffee, Decaf & Hot Tea

# *Plated Dinner*

Minimum of 25 people

Choice of Two Entrees \$32 per person

Choice of Three Entrees \$35 per person

## Served With:

Mixed Greens with Balsamic Vinaigrette, Baked  
Rolls & Butter & Chef's Vegetable  
Coffee, Decaf & Hot Tea

## Choice of One Dessert:

Chocolate Bomb, Seasonal Fruit Tart or  
NY Cheesecake

## Entrees:

### **Prosciutto & Mozzarella Stuffed Chicken**

Oven Dried Tomatoes,  
Fresh Basil, Beurre Rouge

### **Pasta Primavera (Vegan)**

Tomatoes, Peppers,  
Broccoli, Carrots,  
Summer Squash,  
Zucchini, Penne Pasta

### **Grilled Filet Mignon (Add \$5)**

Whipped Potatoes, Sauce  
Bordelaise

### **Grilled Salmon**

Roasted Red Skin Potatoes,  
Beurre Blanc

### **Sliced Roasted Sirloin**

Whipped Potatoes, Sauce  
Bordelaise

### **Herb Crusted Roasted Cod**

Roasted Red Skin  
Potatoes, Beurre Blanc

### **Pork Tenderloin**

Vegetable Rice Pilaf, Sauce  
Robert

### **Spicy Crispy Tofu (Vegan)**

Mango Salsa, Cilantro  
Lime Sauce

### **Seared Scallop & Shrimp**

Roasted Red Skin  
Potatoes, Beurre Blanc

### **Grilled 10 oz. NY Strip (Add \$5)**

Whipped Potatoes, Sauce  
Bordelaise



# *Plated Duo Dinner*

Minimum of 25 people

\$38 per person

## **Prosciutto & Mozzarella Stuffed Chicken & Grilled Salmon**

Roasted Red Skin Potatoes, Beurre Rouge

## **Sliced Roasted Sirloin & Grilled Salmon**

Whipped Potatoes, Sauce Bearnaise

## **Sliced Roasted Sirloin & Prosciutto and Mozzarella Stuffed Chicken**

Whipped Potatoes, Beurre Rouge

## **Filet Mignon & Herb Roasted Cod**

Roasted Red Skin Potatoes, Beurre Blanc



# Dinner Buffet

## Mayflower Dinner Buffet

Minimum of 25 people

\$39 per person

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese  
Mixed Green with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers, Crumbled Blue Cheese &  
Spicy Ranch Dressing  
Marinated Mozzarella with Grape Tomatoes, Extra Virgin Olive Oil & Basil  
Oven Roasted Medley of Sweet & Russet potatoes with Caramelized Onions  
Grilled Salmon Fillet, Beurre Blanc & Wilted Baby Spinach  
Grilled Chicken Breast with Roasted Tomato Oregano Cream  
Three Cheese Ravioli with Roasted Mushroom Shallot Cream Sauce and Baby Spinach  
Chef Attended Carving Board of Prime Rib of Beef served with Bordelaise & Horseradish Cream Sauce  
Chef's Vegetables & Baked Rolls and Butter  
Assorted Desserts  
Assorted Soda, Ice Tea & Lemonade  
Coffee, Decaf & Hot Tea



## Genesee Dinner Buffet

Minimum of 25 people

\$38 per person

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese  
Mixed Greens with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers, Crumbled Bleu Cheese,  
Spice Ranch Dressing & Balsamic Vinaigrette  
Grape Tomatoes Salad with Cucumber, Shaved Red Onion, Jalapeno, Coriander Lemon Vinaigrette  
Seasoned Red Skin Potatoes Wedges & Chef's Vegetables  
Herb Crusted Cod with Lemon Beurre Blanc  
Chicken Piccata with Lemon Caper Sauce  
Penne Pasta Fra Diavolo with Asiago cheese  
Chef Attended Carving Board of Prime Rib of Beef served with Bordelaise & Horseradish Cream sauce  
Assorted Desserts  
Assorted Soda, Ice Tea & Lemonade  
Coffee, Decaf & Hot Tea

# *Dinner Buffet*

Louisiana Dinner Buffet

Minimum of 25 people

\$38 per person

Louisiana sunburst salad with dried cranberries, toasted almonds, blue cheese & raspberry vinaigrette

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese

Corn, Tomato & Feta Salad

Chicken and Shrimp Jambalaya

Dirty Rice

Roasted Red Skin Potatoes and Chef's Vegetable

Chef Attended Carving Board Cajun Seasoned Prime Rib of Beef

Baked Rolls and Butter

Assorted Desserts

Assorted Soda, Ice Tea & Lemonade

Coffee, Decaf & Hot Tea



# *Dinner Station Package*

Minimum of 40 people

\$55 per person

## Stationary Hors d'oeuvres

### Select Two

#### **Charcuterie Platter**

Assorted Cured Meats  
Imported & Domestic  
Cheese  
Cracker, Crostini Dijon  
Mustard, Mostarda

#### **Mediterranean Spread**

Kettle Chips, Pita Points,  
Crostinis, Roasted Red  
pepper & traditional  
hummus, olive tapenade &  
tzatziki

#### **Tri-Color Cream Torte**

Sun-dried Tomato, Basil  
Pesto & Herbed Cream  
Cheeses  
Accompanied with  
assorted cracker, focaccia  
bread & whole grain bread

#### **Crudite Display**

Fresh Vegetables with  
Hummus & Herb Ranch  
Dips & Crackers

#### **Imported & Domestic Cheese Display**

Accompanied with Cracker  
assortment

#### **Hot Artichoke & Spinach Dip**

Pita Points & Crostinis

#### **Imported & Domestic Cheese Display**

Accompanied with Cracker  
assortment

## Passed Hors d'oeuvres

### Select Three

**Shrimp Pot Stickers with soy ginger dipping sauce**

**Fried mac & cheese bites with spicy marinara**

**Basil tomato mascarpone arancini**

**Mini crab cakes with remoulade**

**Smoked salmon crostini with dill creme fraiche**

**Brie & raspberry en croute**

**Wild mushroom in phyllo**

**Fried boursin stuffed mushrooms**

**Bacon wrapped scallops**

**Vegetable egg roll with sweet pineapple chili sauce**

**Caramelized onion with goat cheese mousse phyllo cup with balsamic reduction**

# Dinner Station Package cont...

## Salad Station

### Select Two

#### **Classic Caesar**

With parmesan cheese, croutons & asiago cheese

#### **Spinach Salad**

Frizzled onions, grape tomatoes, bacon bits, toasted walnuts, warm bacon vinaigrette

#### **Strawberry Salad**

Toasted almonds, goat cheese, sliced strawberries, strawberry vinaigrette

#### **Greek Salad**

Sliced red onion, feta, kalamata olives, romaine, lemon oregano vinaigrette

#### **Mixed Green Salad**

Tomato, cucumber, roasted peppers, balsamic vinaigrette

#### **Arugula Salad**

Mixed greens, arugula, goat cheese, ruby grapes, lemon vinaigrette

## Carving Station

### Select Two

#### **Whole Roasted Sirloin**

Sauce Bordelaise, horseradish cream

#### **Maple Glazed Ham**

Mostarda

#### **Whole Roasted**

#### **Pork Loin**

Sauce Robert

#### **Roasted Beef Prime**

(add \$5)

Sauce Bordelaise, horseradish cream

#### **Whole Roasted Turkey Breast**

Cranberry Chutney

#### **Whole Roasted Beef**

#### **Tenderloin**

(add \$7)

Sauce Bordelaise, horseradish cream

## Pasta Station

### Select Two

#### **Chicken Riggies**

Penne pasta, chicken, cherry peppers, tomato cream sauce

#### **Chicken & Spinach Pasta**

Cavatappi pasta, asiago, white beans

#### **Shrimp Ravioli**

Scampi sauce

#### **Three Cheese Ravioli**

Basil pistou, parmesan, toasted walnuts

#### **Broccoli Alfredo**

Bowtie pasta, broccoli, parmesan cream sauce

#### **Pasta Primavera**

Penne pasta, tomatoes, peppers, broccoli, carrots, summer squash, zucchini

## Dessert Station

**An assortment of mini pastries, petite fours, chocolate covered strawberries  
Coffee, Decaf & Hot Tea**

# Reception Menus

## Cocktail Reception I

\$20 per person

### Stationary Hors d'oeuvres

#### **Fruit & Cheese Display**

Imported & Domestic cheeses, sliced fruit, ruby grapes and assorted crackers.

### Passed Hors d'oeuvres

#### Select Three

- Shrimp Pot Stickers with soy ginger dipping sauce**
- Fried mac & cheese bites with spicy marinara**
- Basil tomato mascarpone arancini**
- Mini crab cakes with remoulade**
- Smoked salmon crostini with dill creme fraiche**
- Wild mushroom in phyllo**
- Fried boursin stuffed mushrooms**
- Vegetable egg roll with sweet pineapple chili sauce**

## Cocktail Reception II

\$25 per person

### Stationary Hors d'oeuvres

#### **Mediterranean Spread**

Kettle chips, pita points, crostinis roasted red pepper & traditional hummus, baba ganoush, olive tapenade and tzatziki

- Or -

#### Select Two

#### **Imported & Domestic Cheese Display**

- Hot Artichoke & Spinach Dip**
- Sliced Fruit Display**
- Crudite Display**
- Charcuterie Platter**

### Passed Hors d'oeuvres

#### Select Three

- Shrimp Pot Stickers with soy ginger dipping sauce**
- Fried mac & cheese bites with spicy marinara**
- Basil tomato mascarpone arancini**
- Mini crab cakes with remoulade**
- Wild mushroom in phyllo**
- Smoked salmon crostini with dill creme fraiche**
- Fried boursin stuffed mushrooms**
- Vegetable egg roll with sweet pineapple chili sauce**

# Reception Menus Cont...

## Cocktail Reception III

\$30 per person

## Stationary Hors d'oeuvres

### **Mediterranean Spread**

Kettle chips, pita points, crostinis roasted red pepper & traditional hummus, baba ganoush, olive tapenade and tzatziki

- OR -

### Select Two

#### **Imported & Domestic Cheese Display**

**Hot Artichoke & Spinach Dip**

**Sliced Fruit Display**

**Crudite Display**

**Charcuterie Platter**

## Passed Hors d'oeuvres

### Select Four

**Shrimp Pot Stickers with soy ginger dipping sauce**

**Fried mac & cheese bites with spicy marinara**

**Basil tomato mascarpone arancini**

**Mini crab cakes with remoulade**

**Wild mushroom in phyllo**

**Smoked salmon crostini with dill creme fraiche**

**Fried boursin stuffed mushrooms**

**Vegetable egg roll with sweet pineapple chili sauce**

**Bacon wrapped scallops**

## Dessert Station

**An assortment of mini pastries, petite fours, chocolate covered strawberries**

**Coffee, Decaf & Hot Tea**

# *Stationary Hors d'oeuvres*

## **Charcuterie Platter**

**\$14 per person**

Assorted Cured Meats  
Imported & Domestic  
Cheese, Cracker, Crostini  
Dijon mustard, Mostarda

## **Imported Domestic Cheese Display**

**\$12 per person**

Accompanied with Cracker  
Assortment

## **Jumbo Shrimp**

### **Cocktail Display**

**\$300 per 100 pieces**

Cocktail sauce, lemon  
wedges

## **Hot Artichoke & Spinach Dip**

**\$9 per person**

Pita Points, Crostinis

## **Crudite Display**

**\$8 per person**

An array of Fresh  
Vegetables & Crackers  
Served with Hummus &  
Herb Ranch Dip

## **Mediterranean Spread**

**\$12 per person**

Kettle Chips, Pita Points,  
Crostinis, Roasted Red  
Pepper, Traditional  
Hummus, Olive Tapenade  
& Tzatziki

## **Sliced Fruit Display**

**\$9 per person**

Sliced Melon, Pineapple,  
Ruby Grapes

## **Tri-color Cream Cheese Torte**

**\$10 per person**

Sun-dried tomato, basil  
pesto & Herbed Cream  
Cheeses, Assortment of  
Crackers, Focaccia Bread &  
Whole Grain Bread

# *Passed Hors d'oeuvres*

**Shrimp Pot Stickers with soy ginger dipping sauce**

**Fried mac & cheese bites with spicy marinara**

**Basil tomato mascarpone arancini**

**Mini crab cakes with remoulade**

**Wild mushroom in phyllo**

**Smoked salmon crostini with dill creme fraiche**

**Fried boursin stuffed mushrooms**

**Vegetable egg roll with sweet pineapple chili sauce**

**Bacon wrapped scallops**

**Bacon Jam Tartlet with blue cheese fondue**

**Brie & Raspberry en croute**

**Chicken satay with thai peanut sauce**

**Duck bacon and corn wonton with Orange Ginger sauce**

**Carmalized onion and Goat cheese mousse phylo cup with balsamic reduction**

# *Elegant Sit-Down Reception*

\$80.00 per person

**Includes: Three hour call brand bar, Two stationary displays, One salad, Two entrees & Champagne Toast for your Guests**

## **Three Hour Call Brand Bar**

Barton's Rum, Vodka & Gin, Black Velvet Whiskey, Cruzan Spiced Rum, Great King Scotch, Old Grandad Bourbon, El Toro Tequila. Domino House Wine which includes Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot. Selection of Imported & Domestic Beer. Assorted Sodas, Juice & Mixers.

## **Stationary Display**

**Imported & Domestic Cheese Display**  
Accompanied with Cracker Assortment

### **Crudite Display**

An array of Fresh Vegetables, Crackers, Hummus & Herb Ranch Dips

## **Salad**

### **Select One**

#### **House Salad**

Salad mixed greens, Roasted Bell Pepper, Grape Tomatoes, Diced Cucumbers & House Dressing

#### **Classic Caesar**

Romaine, Parmesan Cheese, Croutons & Asiago Cheese

## **Entrees**

### **Select Two**

Served with Chef's Choice of seasonal starch, vegetable & fresh baked rolls and butter

#### **Grilled Stockyard**

Thick cut Sirloin with Sauce Bordelaise

#### **Chicken Paillard**

Lightly pounded chicken with chicken demi-glace sauce

#### **Oven Roasted Salmon**

with beurre blanc

#### **Grilled Eggplant Roll Ups (Vegan)**

Stuffed with roasted pepper basil pistou farro, smoked tomato coulis and seasonal green vegetable



# Grande Station Dinner Package

\$90.00 per person

Includes: Four hour premium brand bar, Two stationary displays, Four Butler Passed Hors d'oeuvres, Two salad displays, Two Carving Stations, Two Pasta Stations & Champagne Toast for your Guests

## Four Hour Premium Brand Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Jim Beam Bourbon, Sauza Tequila. Domino House Wine which includes Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot. Selection of Imported & Domestic Beer. Assorted Sodas, Juice & Mixers.

## Stationary Display

Tri-color Cream Cheese Torte

Sun-dried Tomato, Basil Pesto & Herbed Cream Cheeses

Accompanied with Assortment of Cracker, Focaccia Bread & Whole Grain Bread

Mediterranean Display

Kettle Chips, Pita Points, Crostinis, Roasted Red Pepper, Traditional Hummus, Olive Tapenade & Tzatziki

## Passed Hors d' oeuvres

Select Four

**Pork Pot Stickers with soy ginger dipping sauce**

**Chicken Satay with Thai peanut sauce**

**Scallops wrapped in Bacon**

**Spanakopita**

**Bacon Jam tartlet with blue cheese fondue**

**Greek marinated Beef Satay with Tzatziki sauce**

**Smoked Salmon crostini with dill creme fraiche**

**Basil tomato mascarpone arancini**

**Caramelized onion & Goat cheese mousse phyllo cup with balsamic reduction**

**Crispy Asparagus with Asiago cheese**

**Brie & Raspberry en croute**

**Chilled Poached Shrimp with Lemon & Cocktail sauce**

# Grande Station Dinner Package cont...

## Salad Display

### Select Two

Classic Caesar

Parmesan cheese, croutons and Asiago cheese

Mixed Green Salad

Tomato, cucumber, roasted peppers and Balsamic vinaigrette

Strawberry Salad

Toasted almonds, goat cheese, sliced strawberries and Strawberry vinaigrette

Spinach Salad

Frizzled onions, grape tomatoes, bacon bits, toasted walnuts and Warm Bacon Vinaigrette

Greek Salad

Sliced red onions, feta, kalamata olives and Lemon Oregano Vinaigrette

Arugula Salad

Goat cheese, Ruby grapes, and Lemon Vinaigrette

## Carving Station

### Select Two

Served with fresh baked rolls and butter

**Certified Angus Prime Rib**

Served with Au Jus, Horseradish Cream

**Salmon and Spinach En Croute**

Lemon Hollandaise, Remoulade

**Roasted Turkey Breast**

Served with Cranberry Chutney

**Smoked Sugar Glazed Ham**

Served with Mostarda

**Whole Roasted Pork Loin**

Served with Housemade Applesauce, Dijon Mustard

## Pasta Station

### Select Two

Chicken Riggies

Penne pasta, chicken, cherry peppers, tomato cream sauce

Shrimp Ravioli

Scampi sauce

Broccoli Alfredo

Bowtie pasta, broccoli, parmesan cream sauce

**Chicken and Spinach Pasta**

Cavatappi pasta, asiago, white beans

**Pasta Primavera (Vegan)**

Penne pasta, tomatoes, peppers, broccoli, carrots, summer squash, zucchini

**Three Cheese Ravioli**

Basil Pistou, Parmesan, Toasted Walnuts

# Grande Sit-down Dinner Package

\$100.00 per person

Includes: Four hour premium brand bar, Two stationary displays, Four Butler Passed Hors d'oeuvres, One Salad, Up to Three Entrees & Champagne Toast for your Guests

## Four Hour Premium Brand Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Jim Beam Bourbon, Sauza Tequila. Domino House Wine which includes Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot. Selection of Imported & Domestic Beer. Assorted Sodas, Juice & Mixers.

## Stationary Display

Tri-color Cream Cheese Torte

Sun-dried Tomato, Basil Pesto & Herbed Cream Cheeses

Accompanied with Assortment of Cracker, Focaccia Bread & Whole Grain Bread

Crudite Display

Fresh cut Vegetables with Hummus & Herb Ranch Dips and Crackers

## Passed Hors d' oeuvres

### Select Four

**Pork Pot Stickers with soy ginger dipping sauce**

**Chicken Satay with Thai peanut sauce**

**Scallops wrapped in Bacon**

**Spanakopita**

**Bacon Jam tartlet with blue cheese fondue**

**Greek marinated Beef Satay with Tzatziki sauce**

**Smoked Salmon crostini with dill creme fraiche**

**Basil tomato mascarpone arancini**

**Caramelized onion & Goat cheese mousse phyllo cup with balsamic reduction**

**Crispy Asparagus with Asiago cheese**

**Brie & Raspberry en croute**

**Chilled Poached Shrimp with Lemon & Cocktail sauce**

# Grande Sit-down Dinner Package cont...

## Salad Display

### Select One

Classic Caesar

Parmesan cheese, croutons and Asiago cheese

Mixed Green Salad

Tomato, cucumber, roasted peppers and Balsamic vinaigrette

Strawberry Salad

Toasted almonds, goat cheese, sliced strawberries and Strawberry vinaigrette

Spinach Salad

Frizzled onions, grape tomatoes, bacon bits, toasted walnuts and Warm Bacon Vinaigrette

Greek Salad

Sliced red onions, feta, kalamata olives and Lemon Oregano Vinaigrette

Arugula Salad

Goat cheese, Ruby grapes, and Lemon Vinaigrette

## Entree Station

### Select Three

Prosciutto Mozzarella Parmesan Stuffed Chicken

Oven-dried tomato, Fresh Basil, Beurre Rouge

Sliced Herb Crusted Pork Tenderloin

Sauce Robert

Honey-Lime Glazed Salmon

Watermelon mint jicama slaw

Grilled Filet Mignon

Bordelaise Sauce

Three Cheese Ravioli

Basil Pistou, Parmesan, Toasted Walnuts

Grilled Salmon Filet

Beurre Blanc Sauce

Grilled Eggplant Roll Ups (Vegan)

Roasted Red Pepper Basil Pistou Farro, Smoked Tomato Coulis, Seasonal Green Vegetable

Chicken Paillard

Lemon Beurre Blanc Sauce

## Duo Plates

### Select One Plate in lieu of Selecting Three Entrees

Petite Filet Mignon & Prosciutto Mozzarella Parmesan Stuffed Chicken

Beurre Rouge Sauce

Petite Filet Mignon & Grilled Salmon Filet

Cabernet Demi Glace & Beurre Blanc Sauce

Petite Filet Mignon & Roasted Gulf Shrimp

Cabernet Demi Glace & Lemon Garlic Butter

Chicken Paillard & Grilled Salmon Filet

Lemon Beurre Blanc Sauce

# Menu Enhancements

## Stationary Hors d'oeuvres

### **Hot Crab Dip**

**\$16 per person**

Served with Pita Points & Assorted Crackers

### **Imported & Domestic Cheese Display**

**\$12 per person**

Accompanied with Cracker Assortment

### **Charcuterie Platter**

**\$14 per person**

Assorted Cured Meats, Imported & Domestic Cheese, Cracker, Crostini,  
Dijon Mustard and Mostarda

### **Hot Artichoke & Spinach Dip**

**\$9 per person**

Pita Points & Crostinis

### **Crudite**

**\$8 per person**

Array of Fresh Vegetables & Crackers, Traditional Hummus and Herbed Ranch Dip

### **Tricolor Cream Cheese Torte**

**\$10 per person**

Sun-dried Tomato, Basil Pesto & Herbed Cream Cheese  
Accompanied with Assortment of Cracker, Focaccia and Whole Grain Bread

### **Classic Antipasto**

**\$10 per person**

Grilled Portobello Mushrooms, Artichoke Hearts, Three Olive Mix, Grape Tomatoes &  
Fresh Mozzarella Salad and Sliced Italian Meats & Cheeses

### **Mediterranean Spread**

**\$12 per person**

Kettle Chips, Pita Points, Crostinis, Roasted Red Pepper. Traditional Hummus, Olive  
Tapenade and Tzatziki

# *Passed For d' Oeuvres*

All Pricing per 100 Pieces

**Jumbo Shrimp Cocktail Display \$300**

Cocktail Sauce

**Chilled East Coast Oysters on the Half Shell \$300**

Lemon wedges and Mignonette sauce

**Vegetable Spring Rolls \$200**

Pineapple chili dipping sauce

**Crispy Asparagus \$200**

Asiago Cheese and Hollandaise sauce

**Spanakopita \$200**

**Scallops wrapped in Bacon \$275**

**Lump Crab Baguette \$275**

Roasted peppers and aioli

**Crab Cakes \$275**

Remoulade sauce

**Coconut Battered Jumbo Shrimp \$275**

Sriracha aioli

**Bacon Jam Tartlet \$250**

Blue cheese fondue

**Smoked Salmon Crostini \$225**

Dill creme fraiche

**Assorted Mini Quiche \$225**

**Pork Pot Stickers \$200**

**Apricot Chicken Salad on Crostini \$200**

**Certified Angus Beef Sliders \$300**

Caramelized Onions & Cheddar

**Greek Marinated Beef Satay \$275**

Tzatziki sauce

# *Late Night Snacks*

Select Three

\$12 per person

**Assorted Pizzas**

**Fried Mac & Cheese Bites**

**Chicken Satay**

**Burger Sliders with Caramelized Onions & Cheddar**

**Quesadilla Roll-ups**

**French Fries**

**Buttered, Caramel or Truffle Popcorn**

**Soft Pretzel Sticks with Beer Cheese Sauce**

**Doughnut Holes with Anglaise Sauce**

# Bar Offerings

LIQUOR	PREMIUM BAR	GRANDE PREMIUM BAR
Vodka	Absolut	Grey Goose
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi, Captain Morgan	Bacardi, Captain Morgan
Scotch	Dewar's	Glenlivet 12 Year
Whiskey	Jack Daniel, Seagrams 7, Canadian Club	Jameson, Crown Royal
Bourbon	Jim Beam	Maker's Mark
Tequila	Sauza	Patron



## Package Bar (One Hour)

Premium Bar \$13 per person (Each additional Hour \$5 per person)

Grande Premium Bar \$15 per person (Each additional Hour \$7 per person)

All Bars Include the Following:

Imported & Domestic Beers, House Wines, Appropriate Garnishes, Assorted Sodas & Juices

House Wine Domino:

Chardonnay, Pinot Grigio, Moscato, Cabernet and Merlot



## Additional Bar Pricing

Cash Bar

All Pricing Upon Per Drink Price

Premium Brands \$7

Grande Premium Brands \$8.5

Host Bar

All Pricing Upon Per Drink Price

Premium Brands \$7

Grande Premium \$8

Bottled Domestic \$4

Bottled Imported \$5

House Wine by Glass \$6

Soft Drinks & Juice \$2.5

Beer, Wine & Soda Bar

First Hour \$10 per person

Each Additional Hour \$6 per person

Includes:

House Wines, Imported & Domestic Beer,

Assorted Sodas & Juices



# Terms & Conditions

For all food and beverage functions, we require four (4) business days prior to the event, the guaranteed number of expected guests. This guarantee will serve as the guarantee for which you will be charged even if fewer guests actually attend

If multiple entrees are ordered, the guarantee must include a count of each entree. Your food and function room setup will be prepared at 5% over the guaranteed number of guests. If a final guaranteed number of guests are not provided four (4) business days in advance, the estimated number will serve as the final guarantee.

Selections are limited to two choices plus a vegetarian entree and all meals will be charged at the higher priced entree. Place cards are required at each place setting to designate entree selections to the banquet staff.

Breakfast, Breaks, Lunch and Dinner Buffets are based on a sixty minute meal period. Station events are based on ninety minutes.

Scholar Hotel Syracuse reserves the right to make reasonable substitutions in function rooms and/or menu selections for causes beyond our control.

Scholar Hotel Syracuse holds a liquor license granted by the New York State Liquor Commission and is held responsible for complying with it's regulations. To ensure proper regulation of its licensed premises, no alcoholic beverages may be brought into or served at the Scholar Hotel Syracuse.

All food and beverage must be purchased, prepared and served by the Scholar Hotel Syracuse. Under no circumstances will outside food or beverage be permitted to be brought in or served at the Scholar Hotel Syracuse.

Prices are not subject to change with-in a 60 day period in advance of the event. Every effort will be made to make reasonable substitutions to the menu if a fixed price is required by the organization. The substitutions will be done with the notification and approval of the organization.

The Scholar Hotel Syracuse will provide white table linens and white napkins. On a complimentary basis the Scholar Hotel Syracuse will offer votive candles as centerpieces, which can be added to your centerpiece. When providing your own centerpieces, please remember that the flame of any candle must be fully enclosed.

Wifi is complimentary throughout the hotel.

The Scholar Hotel Syracuse offers complimentary parking based on availability.

A complete line of audio visual (AV) equipment is available through the hotel's banquet department. To ensure availability, all orders must be received two (2) business days prior to each function. Estimated costs for the equipment will be provided as the equipment is ordered. Any cancellations to the AV order must take place one (1) day prior to the function. Same day cancellations may result in the full rental charge being applied.

All food and beverage prices, room rentals, audio visual and miscellaneous charges are subject to a 22% service charge plus the current New York State Sales Tax per NYS law. Menu, prices and service charge are all subject to change without notice.