

Weddings at Keuka College

Our expert team creates your picture-perfect day

Contact Conference Services to learn more: <u>conferences@keuka.edu</u> 315-279-5289

Stationary or Passed Hors D'oeuvres

Priced per piece 50 piece minimum

Hibachi Chicken Skewer – \$1.95

Grilled chicken skewers with soy dipping sauce

Waldorf Chicken Salad - \$1.75

Diced chicken with grapes, apples, celery and mayonnaise in a phyllo cup

Honey Sriracha Turkey Meatball – \$1.75

Sweet and spicy glazed turkey meatball

Taco Bites – \$1.95

Ground seasoned beef with chopped tomatoes, shredded lettuces, shredded cheese and sour cream in a tortilla cup

Mini Quiche - \$2.65

Your choice of spinach, ham and Swiss or broccoli and cheddar

Shrimp Cocktail Shooters - Market Price

Jumbo shrimp served with bloody Mary cocktail sauce

Bacon Wrapped Sea Scallops – Market Price

Crisp apple smoked bacon wrapped scallops

Crab Rangoon - \$3.25

Flaked crab meat and cream cheese fried in a wonton wrapper served with sweet and sour dipping sauce

Smoked Salmon Pinwheel - \$3.25

Lemon pepper and asiago spread, spinach and smoked salmon

Stationary or Passed Hors D'oeuvres

Priced per piece 50 piece minimum

Mini Brioche Lobster Roll- \$3.25

Lobster salad with spices and lemon zest served in a brioche roll

Boursin Stuffed Mushrooms – \$2.25

Creamy filling of Boursin cheese with onions, peppers, breadcrumbs and artichokes topped with parmesan cheese

Petite Vegetable Spring Roll – \$1.75

Served with sweet Thai chili dipping sauce

Spanakopita – \$2.10

Spinach and feta cheese wrapped in phyllo dough with dill cucumber tzatziki

Crudité Shooter - \$1.65

Fresh seasonal vegetables served with roasted garlic hummus

Cucumber Avocado Roll-\$1.35

A smooth mixture of avocado and spices rolled in a thin cucumber slice

Displayed Hors D'oeuvres

Priced per person

Antipasto – \$5.25

Provolone, Salami, Prosciutto Wrapped Melon, Artichokes, Roasted Pepper, Olives, Tuscan Green Bean Salad, Fresh Basil & Mozzarella, Olive Oil & Bread

Mediterranean Vegetable - \$4.75

Artichoke Hearts, Kalamata Olives, Grilled Eggplant, Zucchini and Yellow Squash, Pickled Onions, Roasted Red Peppers, Traditional Hummus & Pita

Pizza – 16" Cheese Pizza – \$13.25 or 16" Pepperoni Pizza – \$14.50

Wing Station – Market Price per 50 Jumbo Wings

Choose up to three sauces: BBQ, Mild, Hot, Honey Mustard, Sweet and Sour or Garlic Parmesan

Nacho Grande – \$5.50

Tri-colored tortilla chips served with seasoned beef, diced tomatoes, jalapenos, diced onions, sour cream, salsa, and warm nacho cheese sauce

Soft Pretzel – \$4.75

House-made pretzel bites with warm nacho cheese and honey mustard sauce

Fresh Vegetable Station – \$3.95

Seasonal vegetables with ranch and roasted garlic hummus dipping sauce

Action Stations

Priced per person

Mashed Potato Bar – \$13.95

Whipped Garlic Mashed Potatoes, Mashed Sweet Potatoes with: Crumbled Bacon, Chives, Sautéed Broccoli, Shredded Cheese, Whipped Butter, Sour Cream and Whipped Butter

Pasta Station – \$15.95

Penne Pasta and Cheese Tortellini with Marinara, Alfredo and Pesto Cream Sauce, Sautéed Mushrooms, Grilled Chicken, Beef, Broccoli, Roasted Red Peppers, Marinated Tofu and Parmesan Cheese

Macaroni and Cheese Station – \$15.95

House made Three Cheese Macaroni and Cheese with: Crumbled Bacon, Herbed Bread Crumbs, Buffalo Popcorn Chicken, Jalapenos, Broccoli and Shredded Cheese

Chef Attended Carving Station – \$17.95

Choice of Honey Glazed Ham, Roasted Turkey, or Roast Beef with au jus served with Dinner Rolls, Butter and Condiments

Chef Attended Stir Fry Station – \$15.95

Chicken and Beef served with Red and Green Peppers, Red Onion, Broccoli, Mushrooms, Citrus Soy Sauce, Szechuan Chili sauce and White rice

Slider Station – \$15.95

Includes: Whole Wheat and White slider rolls, your choice of two of the following proteins: Beef Burger, Crab Cake, Marinated Chicken, BBQ Pork or Black Bean Burger served with coleslaw and condiments

Salad Station - \$7.95

Mixed Greens and Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Olives, Red Onions, Red and Green Peppers, House made Croutons, Shredded Cheese, House made Ranch, Caesar, and Balsamic Dressings, Garlic Bread sticks and Fresh Bakery Rolls

Composed Salad Station – \$8.95

Choice of three of the following House made salads: Orzo Pasta, Broccoli, Potato, Macaroni, Fruit, Mediterranean Bulgur

141 Central Avenue, Keuka Park, NY 14478

Menu adjustments / pricing increases will be implemented in January 2023.

30 Person Minimum

Add 8% NYS Sales Tax & 18% Gratuity

Plated Dinner

Priced per person

Select up to two entrees listed below:
Dinner includes Rolls with Butter
Choice of Garden Salad or Caesar Salad
Served Coffee, Hot Tea, Iced Tea, and Ice Water

Champagne Chicken – \$31.95

Breaded and topped with Champagne cream sauce and sautéed mushrooms

Chicken Marsala – \$31.95

Lightly sautéed in a rich Marsala wine sauce with mushrooms

Maple Dijon Chicken - \$31.95

Roasted bone in chicken breast glazed in a savory maple Dijon sauce

Chicken Florentine – \$32.95

Baked chicken breast stuffed with spinach, roasted peppers and feta cheese

Filet Mignon with Garlic Butter Sauce – Market Value

8 oz. Center cut beef tenderloin with a creamy garlic butter sauce

Herb Roasted Beef – \$34.95

Tender inside round of beef crusted with fresh herbs and served with au jus

Stuffed Salmon - \$38.95

Salmon steak topped with a mixture of crab meat, roasted red peppers, spinach and cream cheese

Broiled Haddock – \$32.95

Broiled with lemon, white wine and old bay seasoning

Shrimp Scampi – \$35.95

Jumbo shrimp tossed in a parmesan butter garlic sauce served over linguini

Shrimp and Scallop Fettuccini – \$37.95

Fresh shrimp and sea scallops sautéed in white wine and tossed with fettuccini pasta and Alfredo sauce

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Plated Dinner Continued

Priced per person

Select up to two entrees listed below:
Dinner includes Rolls with Butter
Choice of Garden Salad or Caesar Salad
Served Coffee, Hot Tea, Iced Tea, and Ice Water

Keuka Pasta – \$30.95

Artichoke hearts, mushrooms, bacon and spinach with linguini in an asiago cream sauce

Chicken and Broccoli Alfredo – \$30.95

House made Alfredo sauce tossed with chicken and broccoli florets served over linguini

Pasta Primavera – \$30.95

Three cheese tortellini tossed in a creamy Alfredo sauce and topped with grilled vegetables

Grilled Stuffed Portabella Mushroom – \$28.95

Italian seasoned tofu, roasted garlic, baby spinach, grilled zucchini and yellow squash, finished with roasted red pepper compote

Falafel – \$28.95

Crispy fried chick pea fritters with garlic, cumin, coriander and parsley served with roasted eggplant lemon tahini sauce and pomegranate molasses

Coconut Cashew Tofu – \$29.95

Braised chilies, cauliflower and sweet potatoes in a curried tomato broth with toasted cashews

Buffet Dinner

Priced per person

Dinner includes Rolls with Butter Two Entrees, One Starch, One Vegetable, One Salad Coffee Hot Tea Station, Served Ice Water on Tables

Traditional Entrees- \$30.95

Slow cooked Sliced Sirloin
Chicken Parmesan
Roasted Pork Loin with Demi-Glaze
Honey Glazed Ham
Penne Alfredo
Baked Ziti

Premium Entrees- \$36.95

Beef Stir Fry
Carved Roasted Garlic & Peppercorn Beef
Tropical Tilapia
Chicken Marsala
Seared Pork Medallions
Spinach Lasagna
Stuffed Shells

Platinum Entrees- \$48.95

Pasta Primavera

Carved Prime Rib
Stuffed Salmon
Chicken Florentine
Maple Dijon Chicken
Shrimp Scampi
Lobster Macaroni & Cheese
Vegetable Lasagna Roulade

Starch Choice

NY Cheddar Gratin
Garlic Mashed Potatoes Roasted
Red Potatoes Scalloped Potatoes
Macaroni & Cheese
Roasted or Glazed Sweet Potatoes
Wild Rice Medley
Rice Pilaf

Vegetable Choice

Honey Glazed Carrots Zucchini &
Summer Squash Medley
Corn with Roasted Red Peppers
Steamed Broccoli Green Beans
California Blend

Salad Choice Garden Caesar

Apple Walnut & Blue Cheese Mandarin Orange Spinach

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Dessert Station

Priced per person

Assorted Desserts - market price

Cake

Priced per person

Customized Cake – \$3.75 per person

Your choice of Vanilla, Chocolate, Marble, Strawberry or White with buttercream frosting

Specialty cake flavors:

Raspberry Almond Torte

White cake layered with Amaretto buttercream, a crunchy almond pastry & raspberry preserves.

Chocolate Raspberry Truffle Torte

Layers of chocolate cake, Belgian chocolate truffle filling and raspberry preserves

White Wedding Cake with Preserves

Traditional white wedding cake layered with buttercream and choice of raspberry, strawberry or apricot preserves.

Chocolate Mousse Cake

White cake with chocolate mousse filling, coated with Belgian chocolate ganache, finished with buttercream frosting.

Two-Tiered Cake Serves 50 guests

Three-Tiered Cake Serves 100-150 guests



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Bar

Bartender Fee - \$35.00 per hour per bartender New York State Liquor License - \$60.00 Two-Hour Minimum Bar

Limited Open Bar – \$12.00 per person for the first hour

\$9.00 per person for each additional hour

Includes: Domestic Light and Regular Bottled Beer, Finger Lakes Wine and Pepsi Products

Full Open Bar – \$15.00 per person for the first hour

\$12.00 per person for each additional hour

Includes: Domestic Light and Regular Bottled Beer, Finger Lakes Wine, House Liquor, Mixers and Pepsi Products

Premium Open Bar – \$17.00 per person for the first hour

\$14.00 per person each additional hour

Includes: Domestic Light and Regular Bottled Beer, Finger Lakes Wine, Premium Brand Liquor, Mixers and Pepsi Products

Wine Bar – \$9.00 per person for the first hour

\$7.00 per person for each additional hour

Includes: Finger Lakes Wine and Pepsi Products

Cash Bar - Market Pricing

Available with a minimum of \$75.00 per hour of service

Champagne Toast – \$3.50 per person Add fresh raspberries for \$1.00 per person

Linen

Priced per item

Tablecloths - \$5.50 each **Napkins** - \$1.00 each

Standard Tablecloth Colors Bone, Black, White

Standard Napkin Colors

White, Bone, Seafoam Green, Light Blue, Gray, Lavender, Gold, Walnut, Forest Green, Cadet Blue, Navy, Purple, Peach, Dusty Rose, Pink, Red, Burgundy, Black



***If you would like to enhance your event with special ordered linens, our catering team can assist you with additional linens for your seating, registration, or display tables. Estimated price TBD based on request.

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