



Hospitality Services at Niagara University



CATERING GUIDE





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This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.





Welcome to Hospitality Services at Niagara University Catering Services. Angela Scott, our Catering Supervisor, will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event.



Our philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.



Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.



We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Angela Scott at (716) 286-8399 or email us at ascott@niagara.edu.

We look forward to serving you.



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs, All set-ups include freshly brewed coffee, decafe, and hot tea.

EARLY RISER

An assorted pastry basket of Jazzman's danish, muffins, and scones, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of Jazzman's danish, muffins, and scones, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of Jazzman's danish, muffins and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

BREAKFAST



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menu's to create a custom menu for any occasion.

ENTRÉES

Scrambled eggs
Mushroom cheese strata
Ham and potato frittata
Vegetable quiche
Yogurt with granola
Lox and condiments
Bacon
Ham steak
Sausage links
French toast
Pancakes
Waffles
Hash browns
Home fried potatoes
Oatmeal
Cream of wheat
Grits

BAKERY A LA CARTE,

SOLD BY THE DOZEN, OR BY PERSON

Jazzman's cheese danish
Jazzman's assorted muffins
Blueberry, banana nut, raspberry, bran
Lowfat blueberry, banana nut, apple
cinnamon raisin, raspberry
Jazzman's sticky cinnamon rolls
Jazzman's assorted scones
Blueberry, cinnamon, cranberry
Jazzman's pound cake
Orange cranberry, lemon poppy seed,
banana walnut, chocolate chip
Jazzman's crumb cake
Blueberry, black forest, raspberry
Jazzman's turnovers
Blueberry, apple, raspberry

MORNING BREAKS A LA CARTE

Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Manager about our
Famous Cooked to Order Omelet Bar

BREAKFAST



LUNCH TIME

EXPRESS LUNCHES: (10 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day, condiments, potato chips, cookies or brownie and a soft drink or bottled water.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies or brownie and a soft drink or bottled water.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day, condiments, potato chips, cookies or brownie and a soft drink or bottled water.

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise, condiments, potato chips, cookies or brownie, and a soft drink or bottled water.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with side salad of the day, condiments, potato chips, cookies or brownie and a soft drink or bottled water.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies or brownie, and a soft drink or bottled water.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with side salad, condiments, potato chips, cookies or brownie, and a soft drink or bottled water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, condiments, potato chips, cookies or brownie, and a soft drink or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (10 GUEST MINIMUM)

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

*Add grilled balsamic chicken breast

* Add beef strips

LUNCHEON SALADS



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS: (15 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, and brownies and an assortment of soft drinks and bottled water.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and an assortment of soft drinks and bottled water.

Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

OPTIONS

Pasta salad, potato salad, caesar salad and tossed garden salad with lettuce mix, tomato, cucumbers, red onion and croutons.

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, butter, shredded parmesan cheese, cookies and an assortment of soft drinks and bottled water.

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion, and croutons with a choice of two salad dressings, all accompanied by bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and an assortment of soft drinks and bottled water.

BUFFETS



MOVABLE FEASTS

MOVEABLE FEASTS: (15 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, relish tray with lettuce, tomato, pickle and onion, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

Choice of potato salad, macaroni salad or coleslaw.

HOLIDAY DINNER

Roast turkey with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, and pumpkin pie. Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings. Served with coffee, decaffeinated coffee, hot tea or iced tea.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, with bacon, cheddar BBQ sauce, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea and water

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas, warm flour tortillas accompanied with spanish rice and traditional toppings, cheese cake, lemonade, iced tea, and water.

OPTIONS

Watermelon
Assorted soft drinks

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, with assorted soft beverages and bottled water.

Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad

PIZZA

1/2 Tray cut into 12 servings
Cheese Pizza
Pepperoni
Additional Toppings available

CLASSICS



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

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

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese lemon pepper chicken breast

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce.

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

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

STUFFED PORK CHOP

Center cut pork chop stuffed with cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

VEAL

VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

ITALIAN STYLE STUFFED VEAL

CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

CLASSICS



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with soffrito and vegan pinto beans

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa.

BROILED SALMON WITH DILL

BUTTER

Salmon fillet broiled to perfection served with dill butter.

AHI TUNA

Ahi Tuna grilled and served with a caponata relish.

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes.

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings.

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce.

CLASSICS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS - SELECT ONE

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing.

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing.

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette.

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette.

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

Sautéed spinach and feta.

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD

STARCHES - SELECT ONE

Baked potato served with butter sour cream and chives.

Country mashed potatoes

Oven roasted garlic potatoes

Potatoes anne

Whipped sweet potatoes

Baked sweet potatoes

Long grain and wild rice

Rice pilaf

Basmati rice

Risotto with mushrooms

Olive couscous

Basil orzo

VEGETABLES - SELECT ONE

Fresh broccoli spears

Asparagus spears

Fresh zucchini with garlic and basil

Green beans with almonds

Baby carrots

Carrots vichy

Baby squash

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

DESSERTS

CAKES

Chocolate cake
Black forest cake
Chocolate pyramid anglaise
German chocolate cake
Raspberry white chocolate cheese brûlé
Angel food cake with seasonal berries
Cheesecake with strawberries
Carmel granny apple
Carrot cake
Carrot cake with cream cheese frosting
Bread pudding wth fruit sauce

PIES AND COBBLERS

Dutch apple pie
Peach cobbler
Pumpkin pie
Boston cream pie
Lemon meringue pie
Key lime pie
Cherry pie
Chocolate cream pie
Apple crisp
also available ala' mode

SPECIALTY

Crème Brûlé
Parfaits
Tiramisu
Sorbet

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS

BY THE DOZEN OR PER PERSON

Have your dessert bars cut into triangles or squares to create an attractive platter

- Lemon bars
- Chocolate brownies
- Marble brownies
- Oreo dream bar
- Turtle brownie bar
- Square petit fours
- Raspberry ribbon brownies
- Marshmallow krispies
- Seven layer bars

JAZZMAN'S GIANT COOKIES

BY THE DOZEN OR PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip

COOKIES

BY THE DOZEN OR PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip

ICE CREAM SUNDAE BAR

25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select 3 from the following toppings:

- Crushed oreos
- Sprinkles
- Cherries
- Whipped topping
- M & M's
- Granola

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry

SNACKS

BY THE POUND OR PER PERSON

- Potato chips and dip
- Pretzels
- Tortillia chips and salsa
- Granola bars



GOURMET DIPS, CARVING STATIONS, TRAYS AND DISPLAYS

ASSORTED DIPS, BY THE POUND

Served with crackers

Spinach and artichoke dip

French onion dip

Garden vegetable dip

Ranch dip

Crab dip

Shrimp dip

Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, PER PERSON

SMALL (25-45)

MEDIUM (50-75)

LARGE (75-100)

Imported/specialty cheese and gourmet crackers

Smoked salmon with condiments

Crudités and dip

Cheese and crackers

Tea sandwiches with assorted fillings:

(Select 2 or 3 types)

tuna salad, egg salad, turkey salad

chicken salad, seafood salad

Fresh seasonal fruit

CARVING STATION, BY THE PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef

Carving station comes with your choice of:

Roast top round of beef with au jus

Roast tenderloin of beef

Mustard and apricot glazed ham

Roast turkey with giblet gravy

Roast pork loin

GOURMET DIPS CARVING STATIONS TRAYS AND DISPLAYS



HORS D'OEUVRES

PRICED PER PERSON OR BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Coconut shrimp
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Stuffed mushroom
- Oysters Rockefeller
- Parmesan artichoke hearts
- Vegetable spring rolls
- Eggrolls
- Scallops wrapped in bacon
- Chicken wings with blue cheese
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Crab cakes
- Pigs in a blanket
- Fried ravioli

COLD

- Crab claw cocktail
- Shrimp cocktail
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Belgium endive and herbed goat cheese
- Vegetarian sushi roll
- Sushi
- Cantaloupe wrapped with prosciutto

HORS D'OEUVRES



BEVERAGES

HOT

*SOLD BY THE GALLON:
20 - 6 oz SERVINGS PER GALLON*

Brewed regular coffee
Brewed decaf coffee
Hot tea
Hot cocoa

COLD

Canned soda (12ounce)
pepsi, diet pepsi, sierra mist, lipton ice tea
Bottled water (16 ounce)
Bottled juices (10 ounce)
orange, apple, cranberry
Milk (pint)
whole, 2%, chocolate

PUNCHES

*SOLD BY THE GALLON:
servings per gallon
10 - 12 oz glasses
14 - 9 oz glasses
25 - 5 oz glasses*

Lemonade
Fruit punch
Iced tea

BEVERAGES

The standard amounts, based on guarantee, when ordering the following services:

Canned soda and bottled water
bottled water -50%
pepsi - 20%
diet pepsi - 20%
sierra mist - 10 %

Bottled juices
orange juice -50%
apple - 30%
cranberry - 20%

If you would like a different mix of the items, please inform the catering manager when order is placed.



PLANNING YOUR EVENT

Hospitality Services Catering Contact

Angela Scott, Catering Supervisor
Office Location: Clet Dining Commons
Phone: (716) 286-8399
Fax (716) 286-8398
e-mail: ascott@niagara.edu

Booking your event

Minimum of ten (10) business days for all events.

Some coffee breaks and small receptions may be planned up until five (5) business days, but menu options may be limited.

Accommodations can be made on a shorter notice, however, menu options will be limited.

Information needed to book your event

Date of event

Location of event, (both building and room number)

Who is hosting the event

Who will be the contact person for this event

Time event is to begin

Time meal is to be served if not at the beginning of your event

Time event is to end

Actual or estimated attendance (actual must be given 3 business days prior to event)

Account number for all campus charges

Contact phone number

Contact e-mail address

Menu for event

Room reservations

Contact the catering office for reserving the Heritage Room, Commons on the Ridge, or the Clet Dining Commons. (Clet Dining Commons is on a limited basis).

Conference Services

If you are planning a conference at Niagara University, please contact Jay Stockslader at (716) 286-8417 in the Continuing & Community Education office.



PLANNING YOUR EVENT

Guest Count/Guarantee

We require a final count three (3) business days before the event (not including the day of the event). An earlier guarantee of five (5) business days is required for groups over 100 or with special menu's. The client will be responsible for one hundred percent (100%) of the final guarantee , or the actual number of guests served, whichever is greater. If a guarantee is not provided, the last estimate becomes the guarantee. Last minute guest count changes will result in additional charges. If the guest count increases less than three (3) days before your event, we may not be able to increase the quantity of every menu item, but we will serve an appropriate substitution. We will prepare food for five percent (5%) above the guarantee, for buffets only.

Cancellations

There is no charge for cancellations made at least three (3) working days prior to your event, a fifty percent (50%) charge for cancellations made two working days prior to the event, and a one hundred (100%) charge for cancellations made less than 24 hours prior to your event. During an emergency university closure, all events scheduled will be automatically cancelled at no charge.

Brochure Pricing

All pricing included in this brochure is based on the event being held in Clet Dining Hall, during the academic calendar. Pricing will be higher when college is not in session.

Event Confirmation

All events will be sent a confirmation via e-mail. Review this confirmation to insure all of the information provided to us is correct. If any information is incorrect or missing, please contact us with the correct information and/or missing information. A revised confirmation will be sent with the corrected information. All event confirmations must be approved in order to execute the event.

Tables and Chairs

Hospitality Services does not supply tables and chairs. When tables and chairs are needed, we can assist you with the quantity that is needed for the event. Tables needed for food and beverage set-up are needed for all events outside of Clet Dining Hall. Table orders may be made through Unicco, by sending a work order to Facility Services. Set-up of tables and chairs is the responsibility of the client.



PLANNING YOUR EVENT

Linens and Skirting

Linen tablecloths/napkins will be supplied for buffets and dinners only. When linen tablecloths and/or napkins are needed, an order must be placed at least 7 days prior to event. This lead time is needed so that it will be available when the event is scheduled. We only stock linen tablecloths and napkins required to execute events that are previously booked. There is a charge for all linen tablecloths and napkins, not supplied with a buffet or dinner. Skirting will be provided for buffet tables. If skirting is required at the event, please include this with your order. If skirting is required with no food or beverages, a set-up fee will be charged.

Delivery Services

All delivery prices include charge for disposable ware. All deliveries will be sent on disposable ware, unless china, silver, and glassware is requested. There is an additional charge for china, silver, and glassware. Drop-offs with disposable ware, the refuse will be the responsibility of the contact person of the event. Please establish accurate delivery and pick-up times with our staff for the event. Service staff will not remain with a delivery, unless prior arrangements have been made. Event delivery and pick-up times provided on the confirmation, are considered accurate and factual. Events with unscheduled return trips will incur an additional fee. The event location must be unlocked and available at least 1 hour prior to the event starting time as shown on the confirmation. Events with unscheduled return trips, due to location not being available for set-up, will incur an additional fee. So we may continue to provide complimentary delivery on campus, we have a \$50.00 minimum food order. If the food order is below the minimum, a delivery fee will be charged.

Billing

When ordering, on-campus groups must provide an account number. This account number, must be provided prior to the event.

In accordance with New York State tax laws, any group without an University account number, will be charged 8% New York State Sales Tax, unless a tax exempt form is provided prior to the event. A deposit of 75% of the invoice is required 5 working days prior to the event in order for the event to be executed, with the balance due at the conclusion of the event.

Method of Payment

In addition to University account numbers, we accept cash, checks, money orders, Mastercard, Visa, and American Express.

