





ACES catering is here to assist you in planning your special event. Our catering guide illustrates the flexibility and variety of services available through ACES Catering. Whether your event is a small business meeting or a campus wide event we are committed to providing you with quality and customized services. Each event is unique and we offer several plans, menus and pricing to fit your occasions.

Individual consultations available to help create specialized menus for any event.

Please contact ACES catering for more details.

Catering@alfredstate.edu

General Information

Please read the following information carefully before placing any orders.

Room Bookings

The Allegany Room, Student Gathering Place & Lake Lodge are all able to be reserved by contacting Catering@alfredstate.edu Reserve all other campus areas with Alfred State prior to scheduling your event with ACES Catering. For areas booked through Alfred State a completed Facilities Work Order for tables and chairs is required.

Dietary Requests

We are pleased to offer a variety of meal selections. This includes allergies, vegan and vegetarian options. Please let us know at the time of booking, and we will work with you to accommodate your request.

Notification

ACES Catering requests at least ten working days' notice in order to prepare for your event and ensure the availability of food items. We understand that last minute meetings do occur and, we will make every attempt to fulfill your request.

Guest Count

Final guaranteed guest count is requested 48 hours in advance of the event. You will be responsible for the full cost of the guaranteed number or the actual number, whichever is greater. An estimated guest count will assist us in organizing your event during the planning phase.

Cancellations

Notices of cancellation are required 48 hours in advance. Catering requests cancelled within 48 hours of the event may be invoiced for the guaranteed number of guests.

Audiovisual and Other Equipment

ACES does not provide any audiovisual or technical equipment. Please contact Alfred State for these items.

Linens

Linens and skirting used on food tables and standard guest tables are part of the presentation and therefore complimentary. If you require additional table linens based on unique table layout or meeting style, the following rates apply:

Tablecloth-\$3.50 each
Napkin-\$0.85 each

Equipment

All equipment provided during a catered event is for use during that event only. Items removed from that event will be added to the final bill at full replacement cost. Items damaged by misuse during an event will be billed at full replacement value.

Additional Information

Catering hours and pricing may be subject to change by ACES. Guide pricing is per person unless otherwise noted.

Any unused food items, decorations or flowers provided by ACES Catering are the property of ACES. Due to safety concerns and Health Department regulations, we cannot allow unused food product to be redistributed or removed from the facility. No credit will be given for leftover food or products.

Beverages



Bottled Water \$1.50

Bottled Juice \$1.75

Canned Soda \$1.50

Bottled Gatorade \$3.00

Lemonade or Iced Tea \$1.00 per person

Coffee Service \$2.00 per person

Includes: Regular, Decaf, Tea, Condiments and

Paper Products

Coffee Station 10 people \$20.00

Coffee Station 20 people \$38.00

Hot Cocoa 10 people \$20.00

Hot Cocoa 20 people \$38.00

Infused Water 25 people \$15.00

(Cucumber Mint, Berry or Citrus)

Seasonal Cider & Donuts \$3.50

Seasonal Hot Cocoa & Cookies \$3.50

Seasonal Mocktails \$4.50

Hot Cocoa Bar 10 people minimum \$2.50
Includes toppings & mix-ins





Breakfast

Menu

Classic Continental \$4.50

Choice of Muffin, Danish or Scone

**add fresh assorted whole fruit \$1.25

Breakfast Sandwich \$5.75

Choice of Bagel, English Muffin or Croissant

Choice of Bacon, Sausage, Ham or Veggie

Includes Egg and American Cheese

Breakfast Sandwich Buffet \$8.50

Includes pre-made breakfast sandwich assortment, hash brown potato cakes & fruit

Frittata Flair Buffet \$8.50

Frittata with or without meat, hash brown potato cakes, fruit and your choice of danish or muffin

Pioneer Breakfast Buffet \$10.00

Choice of Ham, Sausage or Bacon, Scrambled Eggs, Hash brown potato cakes, Assorted Pastry and Fruit

Oatmeal Bar \$5.50

Hearty Oatmeal with assorted toppings and mix ins

Yogurt Bar \$5.50

Plain or Greek Yogurt with assorted toppings, mix ins and granola

Prices are per person and include coffee service

A la Carté

Danish \$1.25 Scone \$1.25

Muffin \$1.50 Seasonal Fruit Cup \$2.50

Soup & Sandwiches



Deli Sandwich or Wrap \$11.50

All sandwiches are prepared with Lettuce & Tomato. Served with a bag of Chips and a Cookie or Brownie.

Sandwiches served on your choice of Kaiser Roll, Croissant or Wrap

For groups under 10 choice of 2 types of sandwich. For groups over 11 choice of 3 types of sandwiches.

Ham & Provolone, Turkey & Swiss, Roast Beef & Cheddar, BLT, Chicken Salad, Tuna Salad, Classic Hummus, Veggie

Deli Platter \$10.50 per person serves 10

Includes Ham, Turkey, Roast Beef, Assorted Cheese, Lettuce Tomato, Deli Rolls & Condiments Served with Bagged Chips and Choice of Cookies or Brownies

Soup & Chili
Soup \$3.50 10 people minimum

All soups are served with crackers

Choose from Butternut Squash, Broccoli Cheddar, Tomato Bisque, Chicken Noodle, Vegetable Beef, Loaded Baked Potato, Vegetable, Chili con Carne, or Vegan Chili

Pizza & Salads

Pizza-16 inch serves 4

Classic Cheese \$13.00

Pepperoni \$15.00

Veggie Lovers \$16.00

Meat Lovers \$16.00

Buffalo Chicken \$18.00

Pizza Logs per dozen \$18.00

Wings

Wings-Dozen-Bone in \$15.00

Wings-Boneless Wings per pound \$12.00

All Chicken Wings served with Blue Cheese or Ranch dip & Celery

Choice of Sauce: Mild Buffalo, BBQ or Carolina Gold





Plated Salads per person
Garden Salad \$8.50

Mixed Greens, Carrots, Cucumbers & Tomato

Chef Salad \$11.00

Mixed Greens, Carrots, Cucumbers, Tomato, Ham, Turkey, Cheese & Hard Boiled Egg

Grilled Chicken Caesar \$11.00

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons & Creamy Caesar Dressing

* * Italian, Ranch, Balsamic & French

Lunch Buffets

All hot lunch buffets require a minimum of 10 guests and come standard with chafers, linens, plates, serving utensils and cutlery. Includes Coffee Service and Lemonade, Iced Tea or Infused Water.

Prices are per guest

1 Entrée Buffet-one entrée, 2 accompaniments, garden salad with house dressing, bread basket with butter and 1 dessert \$16.00

2 Entrée Buffet-2 entrées, 2 accompaniments, garden salad with house dressing, bread basket with butter and 1 dessert \$20.00

Entrée Choices

Cilantro Lime Chicken
Marinated Chicken Breast
Artichoke Chicken Parmesan
Bruschetta Chicken
Roast Turkey
Citrus Tilapia
Veggie Lasagna
Glazed Ham
Chicken Marsala
Herb Crusted Roast Beef
Lasagna with Meat & Red Sauce
Roast Pork Medallion
Jack Daniels Flank Steak additional \$3.00
Chicken Cordon Bleu additional \$3.00
Garlic Shrimp Skewers additional \$3.00

Accompaniments

Red Skinned Garlic Smashed Potatoes
Roasted Brussel Sprouts
Wild Rice Pilaf
Red Roasted Potatoes
Mashed Potatoes with Gravy
Pasta Primavera
Cilantro Lime Rice
Macaroni & Cheese
Glazed Sweet Potatoes
Seasonal Vegetable Medley
Fettuccini Alfredo
Maple Glazed Baby Carrots

Dessert Choices: Apple Pie, NY Style Cheesecake, Pumpkin Pie, Chocolate Cake, Assorted Cookies, Chocolate Brownies, White Chocolate Raspberry Cake or Carrot Cake



Themed Buffets

All Buffets include Coffee Service and Lemonade, Iced Tea or Infused water



Backyard BBQ \$16.00

Includes: Hot Dogs, Hamburgers, Veggie Burgers, Rolls, Lettuce, Tomato, Cheese, Bagged Chips, Condiments and Cookie or Brownie

Choose one: Baked Beans, Salt Potatoes, Macaroni Salad, Pioneer

Potato Salad, Pasta Salad, Fruit Salad, Cole Slaw, Garden Salad with House Dressing

Big Blue BBQ \$18.00

Choose one: Beef on Weck, Pulled Pork or Marinated Chicken Breast

Includes: Kaiser or Weck Rolls, Cole Slaw, Bagged Chips, Condiments and Cookies or Brownies

Choose one: Baked Beans, Salt Potatoes, Macaroni Salad, Pioneer Potato Salad, Pasta Salad, Fruit

Salad, Garden Salad with House Dressing

Pizza & Wings \$14.50

Includes Assorted Pizza, Boneless Chicken Wings, Garden Salad with House Dressing and Cookies or Brownies



Wok Buffet \$16.00

Includes: Fried Rice, Lo Mein Noodles, Fortune Cookie, and Cookies or Brownies

Choice of 2: General Tso Chicken, Sweet & Sour Chicken, Beef and Broccoli, Korean BBQ Pork, Sesame Beef, Pepper Steak, Shrimp with Seasonal Vegetables

Add on Egg Roll \$2.50

Themed Buffets

"Pasta-bilities Buffet" \$16.00

Includes: Garden Salad with House Dressing, Garlic Knots and Cannoli

Choose 2: Fettuccini, Linguini, Cavatappi, Penne, Cheese Ravioli

Choose 2: Marinara Sauce, Alfredo, Creamy Vodka

Choose 2: Italian Meatballs, Italian Sausage, Grilled Chicken Strips, Seasoned Tofu, Grilled Vegetables, Breaded Eggplant

Add on Garlic Shrimp Skewers \$3.00



Tex-Mex Buffet \$16.00

Includes: Tortillas, Hard Shell Tacos, Tortilla Chips, Mexican Rice, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onion, Black Olives, Black Beans, Guacamole, Salsa, Sour Cream and Churros with Chocolate Sauce

Choose 2: Grilled Fajita Chicken, Seasoned Ground Beef, Pork Carnitas, Breaded Fish, Seasoned Beef Strips, Seasoned Spiced Tofu

Festive Feast \$18.00

Includes: Roast Turkey, Traditional Bread Stuffing, Mashed Potatoes, Gravy, Candied Sweet Potatoes, Cranberry Relish, Seasoned Green Beans, Dinner Rolls with Butter

Choice of Apple or Pumpkin Pie

Fun Bars



Tapas Bar \$16.00

Includes: Marinated Olives and Artichokes, Vegetable Crudité with Dip, Hummus with Pita Bread Chips

Choose 3: Chicken Skewers, Sausage Stuffed Mushrooms, Spanakopita, Bruschetta, Shrimp Cocktail, Finger Sandwiches, Sweet Chili Meatballs, Beef Kabobs or Pot Stickers

Potato Bar \$10.00

Includes: Choice of Baked or Mashed Potatoes, Butter, Bacon Crumbles, Gravy, Shredded Cheese, Sour Cream, Broccoli and Cheese Sauce

Mac n' Cheese Bar \$12.00

Includes: Macaroni and Cheese, Grilled Chicken, Bacon Crumbles, Shredded Cheddar Cheese, Scallions and Broccoli

Fiesta Bar \$10.00

Includes: Choice of Nachos or Walking Tacos with individual bagged nacho chips, Seasoned Beef, Lettuce, Tomato, Nachos Cheese, Salsa and Jalapeños

Churro Bar \$4.00

Includes: Churros, Chocolate Sauce & Caramel Sauce

Sundae Bar \$4.00

Includes: Choice of Vanilla, Chocolate or Strawberry Ice Cream, Chocolate Syrup, Caramel Sauce, Whipped Topping, Chopped Nuts & Sprinkles

Platters & Snacks

Platters serve 10

Cheese & Cracker Platter \$18.50

Veggie Crudité & Dip \$17.50 Fresh Fruit & Dip \$18.50

Per Dozen

Assorted Cookies \$12.00
Brownies \$12.00
Rice Krispie Treats \$10.00
Dessert Bars \$15.00



Office Snack Basket-Assorted Candy Bars, Bagged Chips & Trail Mix

Large 20 people \$40.00 Small 10 people \$20.00



** Snacks are per serving**

Homemade Chips & Dip \$2.50
Hummus & Pita Chips \$2.50
Hummus & Veggie Sticks \$3.00
Soft Pretzel & Cheese Sauce \$6.00
Jalapeño Poppers \$3.50
Nachos with Queso \$3.00
Granola Bar \$1.00
Trail Mix \$2.25

Thank You

Thank you for choosing ACES to support your catering needs. If you are planning a served dinner or more elegant affair, we invite you to contact us for a menu consultation. We have many different options available and would welcome the chance to customize a menu for you.

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