



# Catering Services

2026



# Welcome

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](mailto: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](mailto: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



*Ice Water \$.50*

*Infused Water \$1.00*

*Juice \$2.00*

*Canned Soda \$2.00*

*Fruit Drink, Lemonade or Iced Tea  
\$1.50 per person*

*Mocktails \$3.00*

*Mocktails with Fruit \$3.50*

*Coffee Service \$2.50 per person*

Includes: Regular, Decaf, Tea, Condiments and  
Paper Products

**Flavored Syrups \$.50**

Pumpkin Spice, Apple Pie, Caramel

~ Seasonal Coffee Flavors Available ~

*Seasonal Hot Cocoa & Cookies \$4.00*

*Hot Cocoa Bar \$2.50*

Includes Marshmallows & Whipped Topping





# Breakfast

## *Classic Continental \$4.50*

Choice of Muffin, Danish or Scone

\*\*add fresh assorted whole fruit \$1.50

## *Breakfast Sandwich Buffet \$11.00*

Sandwich includes Egg and American Cheese on your choice of Bagel, English Muffin or Croissant

Choice of Bacon, Sausage, or Veggie

Includes Breakfast Potatoes and Fruit Salad

## *Pioneer Breakfast Buffet \$12.00*

Choice of Sausage or Bacon, Scrambled Eggs, Breakfast Potatoes, Assorted Pastry and Fruit

## *Yogurt Bar \$7.50*

Vanilla or Strawberry Yogurt with assorted toppings, mix ins and granola

\*\* Prices are per person and include coffee service \*\*

## *A la Carté*

Danish \$2.00

Muffin \$2.00

Bacon \$2.50

Scone \$2.00

Fruit Salad \$3.00

Sausage \$2.50

# Sandwiches

## *Assorted Wraps \$12.00 per person*

All wraps are prepared with Lettuce & Tomato.

Served with a bag of Chips and a Cookie or Brownie.

## *Deli Platter \$12.00 per person*

Includes Ham, Turkey, Cheeses, Lettuce, Tomato & Condiments

Choice of Kaiser or Ciabatta Roll

Served with Bagged Chips and Choice of Cookies or Brownies



## *Specialty Sandwiches \$12.00 per person*

Served with Bagged Chips and Choice of Cookies or Brownies

\***Ciabatta Club**- Choice of Ham or Turkey

Includes Bacon, Lettuce, Tomato & Cheese on a Ciabatta Roll

\***BLT Wrap**- Bacon, Lettuce & Tomato on a Wheat Wrap

\***Vegan Wrap**- Grilled Vegetables & Rice on a Spinach Wrap

\***Portabella Sandwich**- Marinated & Grilled Portabella Mushroom with Gorgonzola Cheese on a Ciabatta Roll

# Soups & Salads



## *Soup \$5.50 per person*

All soups are served with crackers and Rustic Bread

Choose from Broccoli Cheddar, Chicken Noodle, Loaded Baked Potato, Vegetable or Pasta Fagioli

## *Chili Bar \$10.00 per person*

Includes Corn Bread, Shredded Cheese, Sour Cream

## *Plated Salads per person*

### *Citrus Cranberry Salad \$11.00*

Mixed Greens, Mandarin Oranges, Crumbled Feta Cheese, Dried Cranberries, Balsamic Vinaigrette Dressing

### *Garden Salad \$8.50*

Mixed Greens, Carrots, Cucumbers & Tomato

### *Grilled Chicken Salad \$11.00*

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

\* \* Italian, Ranch & French Dressings Available



# Pizza

## *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

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

Choice of Sauce: Mild Buffalo, BBQ or Carolina Gold



# Buffets

All hot lunch buffets require a minimum of 20 guests and come standard with chafers, linens, plates, serving utensils and cutlery. Includes Coffee Service and Fruit Drink and Ice Water.

*1 Entrée , 2 accompaniments, seasonal vegetable, garden salad with house dressing, bread basket with butter, and 1 dessert \$18.00 per guest*

## Entrée Choices

Marinated Chicken Breast  
Artichoke Chicken  
Bruschetta Chicken  
Roast Turkey  
Seasoned Salmon  
Vegetable Pasta  
Glazed Ham  
Herb Crusted Roast Beef  
Lasagna with Meat & Red Sauce  
Jack Daniels Flank Steak

## Accompaniments

Baked Potato  
Wild Rice Pilaf  
Red Roasted Potatoes  
Seasoned Mashed Potatoes with Gravy  
Pasta Primavera  
Penne Alfredo  
Macaroni & Cheese

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 Themed Buffets require a 20 guest minimum and include Coffee Service and Fruit Drink, Iced Tea or Infused water\*\*



## *Backyard BBQ \$17.50*

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

Choose one: Baked Beans, Salt Potatoes, Pioneer Potato Salad, Pasta Salad, Cole Slaw, Garden Salad with House Dressing

## *Big Blue BBQ \$19.50*

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

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

Choose one: Baked Beans, Salt Potatoes, Pioneer Potato Salad, Pasta Salad, Garden Salad with House Dressing

## *Pizza & Wings \$17.50*

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

# Themed Buffets

## *"Pasta-bilities Buffet" \$17.50*

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

Choose 1: Fettuccini, Cavatappi, Penne, Cheese Ravioli

Choose 2: Marinara Sauce, Alfredo, Blush Sauce

Choose 2: Italian Meatballs, Italian Sausage, Grilled Chicken Strips, Grilled Vegetables, Garlic Shrimp



## *Tex-Mex Buffet \$17.50*

Includes: Tortillas, Tortilla Chips, Grilled Chicken Fajita, Seasoned Ground Beef, Mexican Rice, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onion, Seasoned Black Beans, Guacamole, Salsa, Sour Cream and Cookies

## *Festive Feast \$19.50*

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

## **Potato Bar \$10.00**

Includes: Baked Potato Skins, Bacon Crumbles, Sour Cream, Broccoli and Cheese Sauce



## **Mac n' Cheese Bar \$12.00**

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



## **Sundae Bar \$5.00**

**(Minimum 20 guests)**

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

# Platters & Snacks



**\*\*Price per Guest\*\***

***Cheese, Cracker & Pepperoni Platter \$3.00***

***Veggie Crudité & Dip \$3.00***

***Vegetable Crudité & Hummus \$3.00***

***Homemade Chips & Dip \$2.50***

***Nachos & Queso \$3.50***

***Nachos & Salsa \$2.00***

***Fresh Fruit & Dip \$3.00***

***Assorted Cookies \$1.50***

***Ice Cream Novelties \$3.25***

***Brownies \$1.50***

***Brookie Bars \$1.50***

***Bagged Chips \$1.00***

***Candy Bars \$2.50***

***Granola Bars \$1.25***

***Trail Mix \$2.50***



