

Weddings at



KEUKA COLLEGE

Believe in What We Can Do Together





Stationary or Passed **HORS D'OEUVRES**

Priced per person

Hibachi Chicken Skewer 2.05

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

Bacon Wrapped

Jalapeno Poppers 2.75

Jalapeno pepper stuffed with cream cheese and wrapped in bacon

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

Mini Brioche Lobster Roll 3.75

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

Boursin Stuffed Mushrooms 2.50

Creamy filling of Boursin cheese with onions, peppers, bread crumbs 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

Crudit  Shooter 1.65

Fresh seasonal vegetables served with roasted garlic hummus



Displayed **HORS D'OEUVRES**

Priced per person

Antipasto 5.25

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

Mediterranean Vegetables 4.75

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

California Roll Display 5.50

Served with soy sauce, ginger and wasabi sauce

Assorted Gourmet Cheese and Crackers 4.95

Assorted Cheeses served with crackers

Fresh Fruit Skewers 4.75

Seasonal fruit with cream cheese dipping sauce

Fresh Vegetable Station 3.95

Seasonal vegetables with ranch and roasted garlic
hummus dipping sauce



ACTION STATIONS

57.95

Priced per person

CHOOSE ONE PROTEIN

Carving Station

Choice of Glazed Ham, Roasted Turkey or Roast Beef with au jus served with dinner rolls, butter and condiments

Stir Fry

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

Sliders

Your choice of two of the following proteins:

Beef Burger, Crab Cake, Marinated Chicken, BBQ Pork or Black Bean Burger served with Whole Wheat and White slider rolls, coleslaw

CHOOSE TWO STARCHES

Mashed Potato Bar

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

Pasta Bar

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 Bar

House made Three Cheese Macaroni and Cheese with:

Crumbled Bacon, Herbed Bread Crumbs, Buffalo Popcorn Chicken, Jalapenos, Broccoli and Shredded Cheese

CHOOSE ONE SALAD

House Salad

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

Choice of three of the following House made salads:

Orzo Pasta, Broccoli, Potato, Macaroni, Fruit, or Mediterranean Bulgur



PLATED DINNER

Priced per person - Select up to two entrees listed below

DINNERS INCLUDES

Chef Choice Vegetable and Starch, Dinner Rolls with Butter
Choice of One Displayed Hors d'oeuvres, and Garden Salad or Caesar Salad

Champagne Chicken 30.95

Breaded and topped with Champagne cream sauce and sautéed mushrooms

Chicken Roulade 34.95

With goat cheese, spinach and prosciutto

Chicken Florentine 33.95

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

Grilled Leg of Lamb with Chimichurri 38.95

Filet Mignon with Garlic Butter Sauce Market Price

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

Herb Roasted Beef 35.95

Tender sliced sirloin crusted with fresh herbs and served with au jus

Stuffed Salmon Market Price

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

Pan Seared Halibut Market Price

Seared with a lemon dill beurre blanc

Surf and Turf Market Price

Pan seared NY strip with sautéed shrimp and sea scallops

Shrimp Puttanesca 34.95

Kalamata olives, mushrooms, grape tomatoes, artichoke hearts, with creamy white wine sauce served over linguine

Chicken and Broccoli Alfredo 29.95

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

Pasta Primavera 28.95

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

Grilled Cauliflower Steak 29.95

With romesco sauce and fried capers

Butternut Squash and Spinach Risotto 29.95

Arborio rice blended with Butternut Squash, spinach, leeks and fresh herbs finished with toasted pistachios



BUFFET DINNER

Priced per person

DINNERS INCLUDES

Rolls with Butter Two Entrees, One Starch,
One Vegetable, One Salad, and One Displayed Hors d'oeuvres

TRADITIONAL ENTREES 38.95

Brazilian Steakhouse Sliced Beef with Roasted
Garlic Brown Butter
Thai BBQ Chicken Breast
Tequila-Lime Chicken Breast
Smoked Pork Loin with Honey Mango Salsa
Carrot Tempeh Cashew Curry
Lentil Bolognese with Whole Wheat Pasta

PREMIUM ENTREES 46.95

Smoked Beef Short Ribs
Carved Roasted Garlic & Peppercorn Beef
Sirloin
Lemon Glazed Salmon
Crispy Caprese Chicken Breast
Harissa Grilled Chicken
Vegan Lasagna Roll-ups
Edamame and Rice Stuffed Pepper

STARCH CHOICE

NY Cheddar Au Gratin Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes
Macaroni & Cheese
Roasted Sweet Potatoes
Wild Rice Medley
Rice Pilaf
Baked Ziti

VEGETABLE CHOICE

Honey Glazed Carrots
Zucchini & Summer Squash Medley
Steamed Broccoli
Green Beans
California Blend

SALAD CHOICE

Garden or Caesar



CUSTOMIZED CAKE

Priced per person

CUSTOMIZED CAKE 4.25

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

SPECIALTY CAKE FLAVORS

Raspberry Almond Torte 5.00

White cake layered with Amaretto butter cream, a crunchy almond pastry & raspberry preserves

Chocolate Raspberry Truffle Torte 5.00

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

Chocolate Mousse Cake 5.00

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

BAR SERVICE

New York State Liquor License 65.00 / Two-Hour Minimum Bar

Limited Open Bar 13.95

Per Person for the first hour

9.95 Per Person for each additional hour

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

Full Open Bar 17.95

Per person for the first hour

\$13.95 per person for each additional hour

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

Cash Bar Market Price

Available with a minimum of 300.00 per hour of service

Champagne Toast 4.75 per person

Thank You!



KEUKA COLLEGE

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Brought to You by AVI Foodsystems Culinary Services

Contact Us At:

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