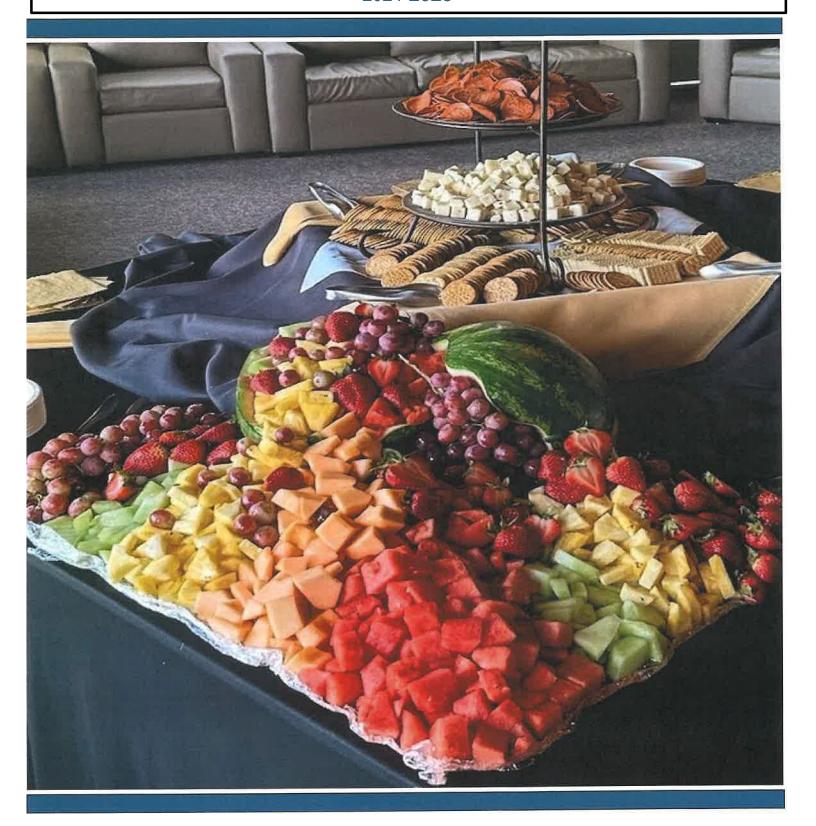
Catering Services 2024-2025





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.

Dietacy 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 redi tributed or removed from the facility. No credit will be given for leftover food or products.

Beverages



Ice Water \$.50
Infused Water\$1.00
Juice \$1.00
Canned Soda \$1.50
Fruit Drink, Lemonade or Iced Tea
\$1.00 per person

Coffee Service \$2.00 per person

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

Mocktails \$2.00

Mocktails with Fruit \$2.50

Seasonal Hot Cocoa & Cookies \$3.50 Hot Cocoa Bar \$2.50

Includes Marshmallows & Whipped Topping





Breakfast

Classic ContinentJJ \$3.50

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, or Veggie Includes Egg and American Cheese

Fritlatl Flair Buffet \$8.50

Frittata, includes choice of Bacon or Sausage, Breakfast Potatoes, Fruit and your choice of Danish or Muffin

Pioneer Breakfast Buffet \$10.00

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

Yogurt Bar \$5.50

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

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

Ala Carte

Danish \$1.50

Scone \$1.50

Muffin \$1.50

Seasonal Fruit Cup \$2.50

Soup & Sandwiches



Assorted W.raps \$11.50

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

Deli Platter \$10.50 per person seIVes 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

All soups are served with crackers

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

Pizza & Salads

Pi.ua.-16inch 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

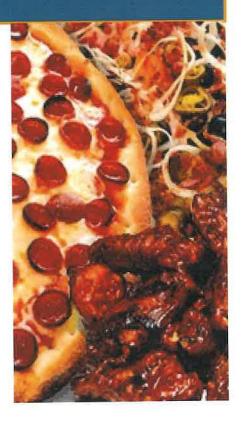
Wings

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

Steak Salad \$11.00

Mixed Greens, Carrots, Cucumbers, Sliced Steak, Cheese & Hard Boiled Egg

Grilled Chicken Salad \$11.00

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

**Italian, Ranch & French Dressings Available

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 Fruit Drink, Iced Tea or Infused Water.

Prices are per guest

1 Entree Buffet-one entree, 2 accompaniments, seasonal vegetable, garden salad with house dressing, bread basket with butter, and 1 dessert \$16.50

2 Entree Bu/Tet-2 entrees, 2 accompaniments, seasonal vegetable, garden salad with house dressing, bread basket with butter and 1 dessert \$20.50

Entree Choices

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

Accompaniments

Roasted Brussel Sprouts
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 Buffets include Coffee Service and Fruit Drink, Iced Tea or Infused water



Backyard BBQ \$16.50

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 \$18.50

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

Includes: Kaiser or Week 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

Pu.za& Wmgs \$16.50

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

Themed Buffets

"Pasti-bilities Buffe \$16.50

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

Choose 2: 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 \$16.50

Includes: Tortillas, Hard Shell Tacos, 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 \$18.50

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

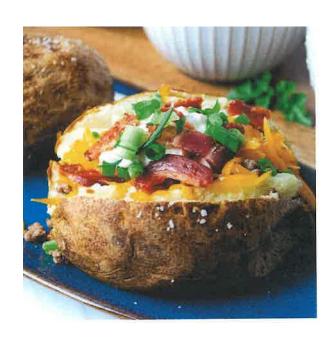
Fun Bars

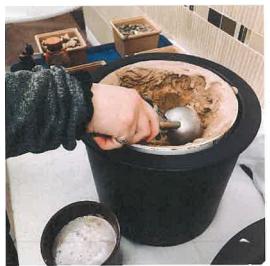
Potato Bar \$10.00

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



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





Sundae Bar \$4.00

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 \$2.50

Veggie Crudite & Dip \$2.00

Vegetable erudite & Hummus \$3.00

Pita Chips & Hummus \$2.50

Homemade Chips & Dip \$2.50

Nachos & Queso \$3.50

Fresh Fruit & Dip \$2.00

Assorted Cookies \$1.25

Ice Cream Novelties \$1.50

Brownies \$1.25

Brookie Bars \$1.25

Bagged Chips \$1.00

Candy Bars \$2.50

Granola Bars \$1.25

Trail Mix \$2.50



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.

Notes:			

