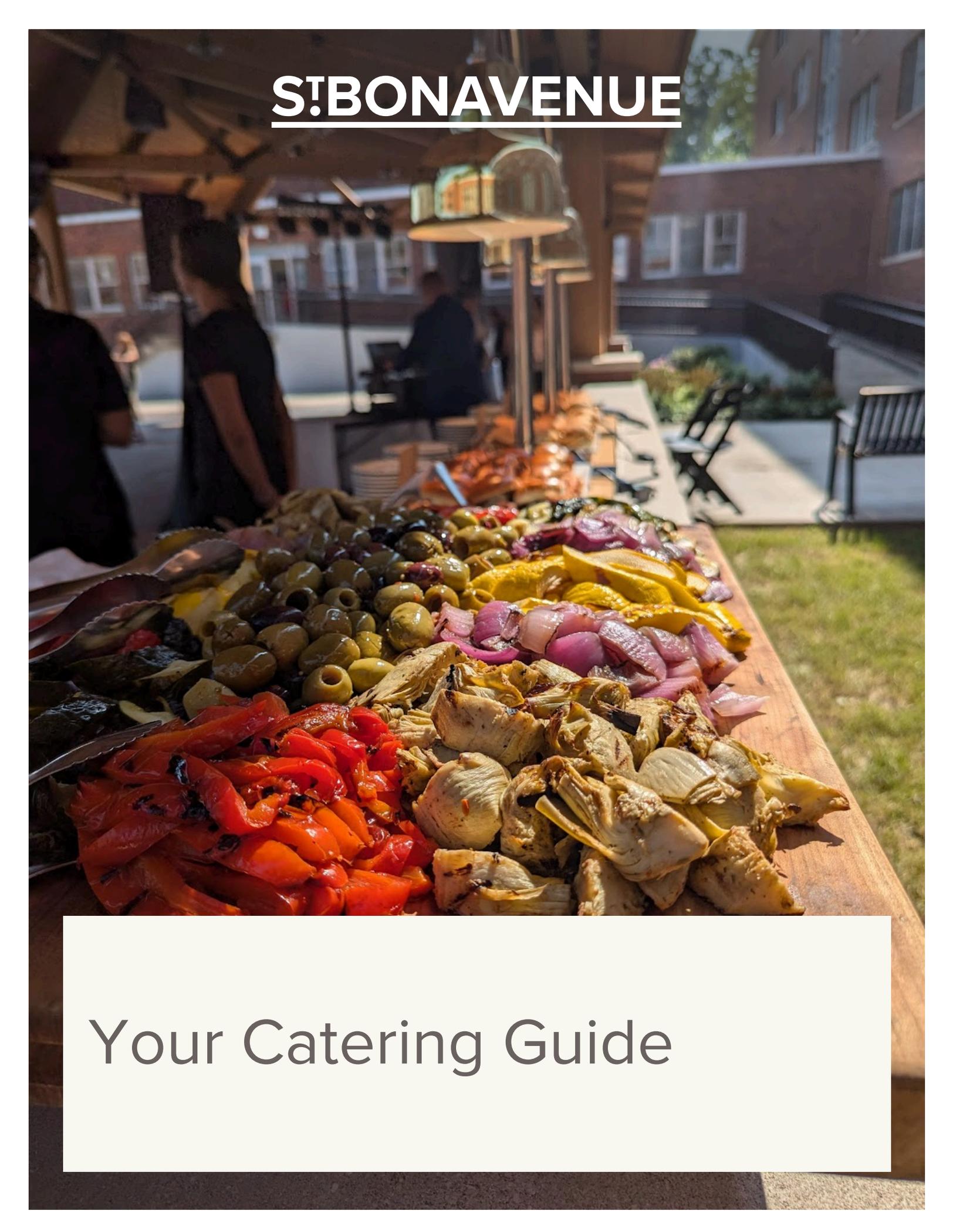


# STBONAVENUE

A long wooden table is set up outdoors, displaying a variety of Mediterranean-style appetizers. The table is covered with a large quantity of food, including olives, artichokes, roasted peppers, and onions. The background shows an outdoor dining area with tables, chairs, and a building in the distance. The scene is brightly lit, suggesting a sunny day.

Your Catering Guide



## plated dinners

Our plated dinner menu offers a wide variety of foods and presentations with fixed per person rates to simplify your experience.

All plated dinners include your selection of salad, starch, seasonal fresh vegetables, fresh-baked rolls, butter and coffee/hot tea service. Additional duo plate options are available; please inquire about pricing.

## | Beef Entrée Options *\*market price*

### **Espresso Crusted Sirloin Steak \***

*tabasco shallot butter*

### **6oz. Grilled Filet Mignon \***

*sauces: red wine demi, bearnaise or chimichurri*

### **Seared Tenderloin Medallions \***

*roasted cremini mushrooms and bourbon peppercorn cream sauce*

### **Braised Beef Short Rib \***

*braised pearl onions and red wine demi-glace*

### **12oz. Roasted Prime Rib \***

*rosemary au jus*

### **10oz. Grilled NY Strip Steak \***

*roasted garlic chive butter and crisp onion straws*

### **Veal Osso Buco\***

*braised veal shanks simmered in a rich tomato and white wine sauce, served over creamy saffron risotto and finished with gremolat*

## | Vegetarian Entrée Options

### **Wild Mushroom & Fontina Ravioli**

\$24

*mushroom and fontina cheese filled ravioli with fresh asparagus and a fire roasted tomato cream sauce topped with crispy basil*

### **Grilled Portobello Napoleon**

\$24

*marinated grilled portobellas layered with wilted spinach, roasted red peppers and fontina cheese with a balsamic drizzle*

### **Butternut Squash & Ricotta Ravioli**

\$24

*roasted butternut squash and ricotta cheese filled ravioli tossed with fresh peas, roasted red pepper and lemon thyme butter sauce*

### **Grilled Butternut Squash Steak**

\$24

*roasted beet and red wine reduction*

### **Roasted Beet Wellington**

\$24

*braised portabella mushrooms and red wine reduction*

### **Eggplant Parmesan Stack**

\$24

*layers of breaded eggplant, fresh mozzarella, and roasted tomato sauce, finished with basil and a drizzle of aged balsamic reduction.*



## | Chicken Entrée Options

**Seared Herb Marinated Chicken** \$33  
*shiitake mushroom thyme cream sauce*

**Mediterranean Chicken** \$33  
*grilled chicken breast topped with olives, sun-dried tomatoes, artichokes, and finished with a light lemon herb sauce.*

**Crispy Roasted Duck à l'Orange** market price  
*classic French preparation featuring crispy-skinned duck paired with a bright orange gastrique, finished with candied orange zest*

**Caprese Chicken** \$33  
*seared airline chicken breast topped with plum tomato, fresh mozzarella, fresh basil and balsamic reduction*

**Stuffed Chicken Florentine** \$33  
*oven-roasted chicken breast stuffed with fresh spinach, feta cheese, roasted red peppers and charred tomato coulis*

**Lemon Artichoke Chicken** \$33  
*seared chicken breast with roasted artichokes, fresh thyme and charred lemon white wine sauce*

## | Seafood Entrée Options

**Grilled Swordfish Steak** \$35  
*baby spinach, charred tomato, shaved garlic, lemon wine sauce and topped with feta cheese*

**Herb Crusted Salmon** \$33  
*tossed with fresh herbs, garlic and dill cream sauce and topped with panko breadcrumbs*

**Sesame Crusted Ahi Tuna** \$33  
*teriyaki drizzle and pickled slaw*

**Grilled Mahi Mahi** \$34  
*pineapple mango salsa and crispy leeks*

**Lobster Tail with Drawn Butter** market price  
*succulent lobster tail served with clarified butter and a side of lemon*

**Garlic Butter Shrimp Scampi** \$35  
*succulent shrimp sautéed in a garlic butter and white wine sauce, finished with fresh parsley and served over a bed of linguine*

**Pan-Seared Scallops** \$35  
*served with a light citrus beurre blanc and wilted spinach, accompanied by roasted cherry tomatoes.*



## plated dinner menus

### Sides

#### STARCHES

**Wild Rice Pilaf**

**Herb Roasted Red Potatoes**

**Roasted Fingerling Truffled Potatoes**

*with parsley, truffle oil and parmesan cheese*

**Sour Cream and Chive Twice Baked Potato**

**Roasted Garlic Mashed Potatoes**

**Fondant Potatoes**

**Savory Herd Roasted Sweet Potatoes**

#### VEGETABLES

**Honey Roasted Carrots**

**Grilled Asparagus**

**Roasted Garlic Broccolini**

**Fresh Green Beans**

**Lemon Garlic Broccoli**

**Roasted Seasonal Vegetables**

**Brussels Sprouts with Balsamic Glaze**

#### SALADS

**Tossed Salad**

*mixed greens, cherry tomato, cucumber, carrot and balsamic vinaigrette*

**Roasted Beet**

*mixed greens, roasted beets, herbed goat cheese and champagne vinaigrette*

**Berry Salad**

*spinach, strawberry, blueberry, crumbled blue cheese and raspberry vinaigrette*

**Caesar Salad**

*crisp romaine, creamy Caesar dressing, Parmesan, and crunchy croutons.*

**Burrata Salad**

*burrata cheese, heirloom tomato, shaved fig, microgreens and lemon infused olive oil*

#### DESSERTS

**Chocolate Tuxedo Bomb**

*white chocolate mousse, chocolate mousse & chocolate cake, topped with chocolate ganache*

**Key Lime Cheesecake**

*topped with fresh raspberries & white chocolate drizzle*

**Vanilla Cheesecake**

*topped with macerated strawberries, fresh mint & chocolate drizzle*

**Tiramisu**

*espresso-soaked cake topped with whipped cream & cocoa powder*

**Lemon Creme Cake**

*lemon-soaked cake topped with lemon whipped creme, fresh blueberries & charred lemon*

***\*our chef can custom create a dessert to compliment your meal selection if desired***

### | Children's Menu \$10.99

*\*For our guests that are 12 and under*

**Chicken Tenders, Hamburger, Cheeseburger, Hot Dog, or Spaghetti & Meatballs**

*\*All above meals are accompanied by French Fries and a Fruit Cup*





## buffet dinner menus

Everyone loves a choice! Our buffets offer flexibility to guests with a wide array of food options. It's less formal than a plated dinner, but just as elegant.

Your choice of salad, two entrées and two sides includes rolls and butter with coffee/hot tea service and dessert.

buffet dinner menus



**BUFFET DINNER \$26.18 per person on china**  
**\$25.18 per person on upscale compostable**  
*Includes rolls, soda, ice water, coffee & hot tea*  
*\*China service may not be available in all venue locations due to space and preparation limitations.*

**CHOOSE ONE  
STARTER**

- Tossed Salad**  
*ranch & Italian dressing*
- Classic Caesar Salad**
- Baby Spinach Salad**  
*bacon & hard boiled egg*
- Roasted Vegetable Platter**  
*chimichurri mayonnaise*
- Fresh Fruit Salad**

**CHOOSE TWO  
SIDES**

- Italian Green Beans**
- Roasted Garlic Mashed Potatoes with Gravy**
- Seasonal Roasted Vegetables**
- Brussel Sprouts**  
*almond butter*
- Quinoa & Wild Rice**
- Grilled Asparagus**  
*bearnaise sauce*
- Honey-Glazed Baby Carrots**
- Roasted New Potatoes**

**CHOOSE TWO  
ENTREES**

- Chicken in a White Wine Mushroom Cream Sauce**
- Caprese Stuffed Chicken Breast**
- Roasted Turkey**
- Baked Ham**
- Rosemary & Garlic Sirloin Tips**
- Broiled Salmon**  
*dill butter*
- Haddock Scampi**
- Coconut Crusted Mahi Mahi**
- Kale & Tomato Pasta**
- Eggplant Lasagna**

**CHOOSE UP TO 3  
DESSERTS FOR AN  
ASSORTMENT**

- SBU Apple Pie**
- Pumpkin Pie**
- Peanut Butter Cream Pie**
- Key Lime Pie**
- Lemon Meringue Pie**
- Carrot Cake**
- Chocolate Cake**
- Vanilla Bean Cheesecake**  
*fresh berries*

## Light Fare Menu

**\$17.99 per person**

*Includes tossed salad with dressings, an assortment of cookies, brownies, dessert bars, coffee, hot tea & ice water*

### CHOOSE ONE DIP

- Chicken Wing Dip
- Spinach Artichoke Dip
- Rubeen Dip
- Pizza Dip

### CHOOSE ONE PLATTER

- Fresh Garden Crudite  
*with ranch dill dip*
- Classic Sliced Cheese  
*Swiss, cheddar, pepperjack, crackers, pita chips & crostini*
- Seasonal Fresh Fruit

### CHOOSE UP TO FOUR SELECTIONS

- Turkey & Provolone Sandwich Sliders
- Ham & Swiss Sandwich Sliders
- Caprese Sandwich Sliders
- Buffalo Chicken Wrap
- Grilled Portabella & Hummus Wrap
- Steakhouse Wrap
- Chicken Salad Croissant Sandwich
- Tuna Croissant Sandwich
- Egg Salad Croissant Sandwich

### CHOOSE ONE SIDE

- Macaroni Salad
- Potato Salad
- Pasta Salad
- Linguine Salad
- Fresh Berry Salad
- Cucumber Tomato Salad

### CHOOSE ONE BEVERAGE

- Lemonade
- Iced Tea



*\*Served on upscale compostable serviceware*



# Snacks & Small Bites

**\$15.99 per person**

*Served on upscale compostable serviceware.*

## CHOOSE TWO MAINS

Assortment of Sandwich Sliders  
Assortment of Wraps  
Chicken Tenders  
Hamburger Sliders  
Hot Dog Sliders  
Meatball Sliders  
Philly Cheesesteak Sliders  
Pulled Pork Sliders  
Walking Tacos

## CHOOSE ONE DIP

Chicken Wing Dip  
Pizza Dip  
Reuben Dip  
Spinach & Artichoke Dip

## CHOOSE ONE SIDE

Mac 'n' Cheese  
Macaroni Salad  
Pasta Salad  
Penne Pasta  
*marinara sauce*  
Spanish Rice

## CHOOSE ONE PLATTER

Crudité Platter  
*herbed ranch dip*  
Cheese Platter  
Seasonal Fresh Fruit Platter

**Iced water is included. Please in  
addition, choose (2) options:**

*Assorted Soda, Iced Tea, Mango-Lemonade, Lemonade, or Berry Punch*

### **Deluxe Taco Bar Package** \$19.99 per person

***Includes:***

*Beef Taco Meat. Shredded Chicken. Salsa. Sour Cream. Guacamole. Mexican Rice. Beans. Shredded Lettuce. Pico. Hard & Soft Taco Shells. Gluten-Free Shells (if needed).*

*Basket of Individual DORITOS bags, for “Walking Tacos.”*

*Mixed Green Tossed Salad with Assortment of Dressing Packets, for “Taco Salads.”*

*Frosted Sugar Cookies and Assorted Brownies.*

*Iced Water/Lemonade (Small cans/bottles).*

### **Basic Taco Bar Package** \$9.00 per person

***Includes:***

*Beef Taco Meat. Shredded Chicken. Chopped Tomatoes. Hard Shell Tacos. Soft Taco Shells. Mexican Rice. Salsa. Shredded Cheddar Cheese. Shredded Lettuce. Sour Cream.*



## Sunshine Spread Menu

*\*Included: Choice of (3) Sandwiches or Wraps, (2) Salads, (2) desserts, (1) Beverage, & House-Made Seasoned Potato Chips & Iced Water*

*\$19.99 per person*

### **Choice of (3) Sandwiches or Wraps**

#### **CHICKEN SANDWICHES & WRAPS**

- Chicken, Bacon, Ranch Wrap
- Grilled Chicken Club - Bacon, Swiss on toasted wheat bread
- Chicken, Lettuce, Tomato Wrap - Blue cheese crumbles, raspberry vinaigrette
- Buffalo Chicken Wrap - Buffalo tenders tossed in mild sauce, lettuce, tomato & ranch
- Chicken Caesar Wrap

#### **TURKEY SANDWICHES & WRAPS**

- Turkey, Lettuce & Tomato Wrap - Cranberry mayo
- California Turkey Wrap - Avocado, spinach, cucumber, tomato, ranch
- Turkey Feta Ciabatta - Spinach, sundried tomato aioli
- Turkey & Avocado Sandwich - Lettuce, tomato on multigrain

#### **BEEF & PORK SANDWICHES**

- Steakhouse Wrap - Grilled steak, crispy fried onions, lettuce, tomato, steakhouse ranch
- Pastrami Sandwich - Slaw, thousand island dressing on rye bread
- Roast Beef Sandwich - Tarragon horseradish spread on wheatberry bread
- Cuban - Pickles, ham, pulled pork & cheese on a toasted bun

#### **HAM SANDWICHES**

- Bavarian Ham & Swiss - On a pretzel roll
- Ham & Brie - Fresh pear, spinach, caramelized onions on a wheatberry bread

#### **CLASSIC SALAD SANDWICHES**

- Chicken Salad Croissant
- Tuna Salad Croissant

#### **VEGETARIAN SANDWICHES**

- Portobello Sandwich - Baby spinach, sundried tomato pesto on an onion roll
- Mediterranean Vegetable Ciabatta - Hummus, spinach, tomato, cucumber, olive spread, feta
- Caprese on Focaccia - Fresh mozzarella, basil, tomato, balsamic drizzle
- Veggie Ciabatta - Chickpeas, tomato, spinach, radish, carrot, feta, cucumber, red onion & Greek dressing
- Very Veggie Sub - Provolone, honey Dijon dressing
- Grilled Portobello Sandwich - On a fresh roll with lettuce & tomato

#### **SPECIALTY SANDWICHES**

- Muffuletta Ciabatta - Turkey, Swiss, green olive spread, pesto mayo

## Sunshine Spread Menu Continued

*\*Included: Choice of (3) Sandwiches or Wraps, (2) Salads, (2) desserts, (1) Beverage & House-Made Seasoned Potato Chips & Iced Water*

*\$19.99 per person*

**Choice of (2) Salads: (chips included with menu)**

### **LEAFY GREEN SALADS**

- Spinach Salad - Feta, strawberries, blueberries, poppy seed dressing
- Summer Salad - Boston or bibb lettuce, cucumbers, cherry tomatoes, feta, grilled peaches, tangy cilantro lime vinaigrette
- Mixed Greens Tossed Salad - With choice of ranch, Italian, balsamic vinaigrette or raspberry vinaigrette
- Caesar Salad

### **PASTA & GRAIN SALADS**

- Grilled Vegetable Pasta Salad
- Ranch Pasta Salad
- Greek Pasta Salad
- Herbed Quinoa Salad

### **FRESH & FRUITY SALADS**

- Caprese Salad - with balsamic drizzle
- Watermelon Berry Salad
- Fresh Fruit Salad

### **CLASSIC SIDE SALADS**

- Red-Skinned Potato Salad

### **DESSERTS, CHOICE OF (2)**

#### **FRUIT FOCUSED DESSERTS**

- Strawberry Shortcake
- Blueberry & Strawberry Angel Food Cake Layered Dessert
- Pineapple Upside Down Cake (Individual)

#### **CITRUS TREATS**

- Lemon Meringue Pie
- Key Lime Pie

### **BEVERAGES, CHOICE OF (1) (WATER IS INCLUDED)**

- Unsweetened Iced Tea
- Raspberry Iced Tea
- Lemonade

## brunch buffet menu

**\$22.79 per person**



### **BUFFET INCLUDES**

- Scrambled Eggs
- Bacon
- Home Fries
- French Toast
- Assortment of Breakfast Pastries
- Coffee
- Assorted Bottles of Juice and Water

### **CHOOSE (2) ASSORTED MINI SLIDER SANDWICHES**

- Chicken Salad on Mini Croissant
- Tuna Salad on Mini Croissant
- Egg Salad on Mini Croissant
- Caprese on Focaccia (vegetarian)
- Roast Beef on Brown Artisan Rolls

### **CHOOSE (2) SALADS**

- Fresh Berry Salad  
*strawberries, blueberries, blackberries & raspberries*
- Fresh Fruit Salad  
*cantaloupe, honeydew, pineapple & grapes*
- Mixed Green Tossed Salads  
*choice of ranch or raspberry vinaigrette*
- Spinach Berry Salad  
*strawberries, blueberries, feta and walnuts tossed in a poppyseed dressing*

### **CHOOSE (1) PROTEIN**

- Grilled Bruschetta Chicken
- Sliced Roast Beef
- Baked Ham

### **CHOOSE (1) SIDE**

- Rice Pilaf
- Au Gratin Potatoes

## Supplemental Offerings

### | Favorites & Crowd Pleasers

<b>Chicken Tenders</b>	<i>\$10.99/dozen</i>	<b>Mini Tacos</b>	<i>\$8.99/dozen</i>
<b>Mozzarella Sticks</b> <i>with marinara sauce</i>	<i>\$9.99/dozen</i>	<b>Chicken Wings</b> <i>hot sauce, BBQ, ranch</i>	<i>market price</i>
<b>Pizza Logs</b> <i>with marinara sauce</i>	<i>\$9.99/dozen</i>	<b>Boneless Wings</b> <i>hot sauce, BBQ, ranch</i>	<i>\$8.99/dozen</i> <i>\$100/pan</i>
<b>Vegetable Spring Rolls</b>	<i>\$36.19 / dozen</i>	<b>Chicken Wing Dip</b>	<i>\$37.50 / serves 22-25</i>
<b>Cheese Platter</b>	<i>\$43.69 / serves 12</i>	<b>Spinach Dip</b>	<i>\$37.50 / serves 22-25</i>
<b>Crudité Platter (veggie platter)</b> <i>(serves 12) carrots, broccoli, cauliflower, celery, cucumber, peppers with ranch dill dip traditionally</i>	<i>\$32.59</i>	<b>Potato Boats</b> <i>cheese, sour cream, chives, and bacon on the side</i>	<i>\$4.00/person</i>
<b>Salsa &amp; Chips</b>	<i>\$1.50/person</i>	<b>Charcuterie</b>	<i>market price</i> <i>(approx. \$50.00/ board)</i>

### | Soft Pretzel Bar (*\$5.39/ Person*)

#### Choice of (3) dipping sauces:

- Honey Mustard
- Spicy Mustard
- Nacho Cheese
- Yellow Mustard
- Vegan Cheese Sauce
- Cajun Cheese Sauce
- Buffalo Blue Cheese Sauce
- Chocolate Sauce
- Caramel Sauce

### | Desserts

<b>Assorted Blondies</b>	<i>\$18.19 per dozen</i>
<b>Assorted Desert Bars</b>	<i>\$19.29 per dozen</i>
<b>Printed Cookies</b>	<i>\$18.99 per dozen</i>
<b>Assorted Crave-worthy Cookies</b>	<i>\$15.79 per dozen</i>
<b>Bakery-fresh Brownies</b>	<i>\$16.99 per dozen</i>

#### **Build Your Own Cheesecake Parfait Display** *\$5.89/person*

*Vanilla cheesecake pieces with balsamic macerated strawberries, fresh blueberries, chocolate chips, dried cherries, walnut brittle, graham cracker crumble, whipped topping, caramel, and chocolate sauce.*

# Beer, Wine & Cocktails

Customized bar packages available, ask your event planner!



Top Shelf Mixed Drinks:	\$8+/drink
Well Mixed Drinks:	\$6/drink
Premium Beers:	\$6/drink
Standard Beers:	\$4/drink
Spiked Seltzers:	\$5-6/drink
Wine:	\$5/drink
Soda:	\$2/drink

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**PREMIUM BEERS-** (choice of two)  
(additional flavors available upon request)

Angry Orchard, Ellicottville Brewing Company IPA, Ellicottville Brewing Company Blueberry, Heineken, Stella

**STANDARD BEERS-** (choice of three)  
Bud Lite, Coors Lite, Labatt, Labatt Lite, Michelob Ultra, Miller Lite, Yuengling

**RED WINE** (choice of two)  
Cabernet Sauvignon, Merlot, Pinot Noir

**WHITE WINE** (choice of two)  
Chardonnay, Pinot Grigio, Prosecco, Riesling

**LIQUOR**  
Bicardi, Captain Morgan, Crown Royal, Dewars, Grey Goose, Jack Daniels, Jim Beam, Johnny Walker Red, Jose Cuervo, Southern Comfort, Tanqueray, Tullamore Dew

**SPIKED SELTZERS**  
White Claw and High Noons

**ASSORTED SODAS**  
Pepsi, Diet Pepsi, Starry, Ginger Ale, Mountain Dew, Dr. Pepper, Pellegrino



**STBONAVENTURE**

3261 WEST STATE ROAD  
ST. BONAVENTURE, NY 14778  
EVENTS@SBU.EDU  
(716) 375-7808  
STBONAVENTURE.COM