

© THE ONCENTER

Meet. Play. Celebrate. Syracuse

CATERING

Receptions

"To eat and drink and be merry."

- Ecclesiastes 8:15



CATERING
Receptions

HOT HORS D'OEUVRES

PRICED PER PIECE
(Minimum 50 Piece Order)

Roasted Vegetables en Croute	\$2.00
Spinach & Imported Mushroom Chimichanga	\$2.25
Caramelized Onion, Mushroom and Goat Cheese Tart	\$2.25
Five Cheese Flatbread Pizza	\$2.25
Mini Cajun Crab Cakes; Remoulade Sauce	\$3.50
Glazed Barbecued Shrimp Skewer	\$3.50
Spicy Shaved Pork Tostado	\$3.00
White Chicken Wings; Stuffed with Jalapeños & Wrapped in Bacon	\$2.75
Smoked Chicken & Gouda Flatbread Pizza	\$2.75
Grilled Chicken Skewers with Thai Peanut Sauce	\$2.75
Creole Spiced Chicken Finger	\$2.50
Beef Empanada	\$3.00
Manchego Cheese & Chorizo Empanada	\$3.00
Mini All Beef Slider	\$3.50
Beef & Scallion Skewer	\$3.25
Philly Cheesesteak Spring Roll with Spicy Remoulade	\$3.25
Mini Reuben	\$3.00
Shrimp & Pork Spring Roll	\$3.50
Petite Lamb Chop Dijonnaise	\$4.00

Prices are exclusive of a 21% service charge and 8% sales tax.

CATERING Receptions

COLD HORS D'OEUVRES

PRICED PER PIECE
(Minimum 50 Piece Order)

Red Pepper & Goat Cheese Hummus; Toasted Pita chip	\$2.25
Sun-dried Tomato, Mozzarella & Basil Tartlet	\$2.50
Traditional Caesar Salad in Mini Parmesan Cheese Cup	\$2.50
Grilled Baby New Potatoes with Sour Cream & Caviar	\$2.25
Smoked Salmon Bilini; Crème Fraiche	\$3.00
Crab Meat Stuffed Fresh Jalapeño	\$3.50
Assorted Sushi Rolls	\$4.00
Shot glass filled with choices of: Seared Calamari, Cucumber-Melon, Shrimp Margarita or Ceviche	\$4.00
Mini Cones filled with choices of: Gorgonzola Cheese & Beet; Spicy Tuna & Wasabi Cream; Smoked Chicken & Lemon Thyme Aioli	\$3.50
Curried Chicken Salad Tartlets	\$3.00
Antipasto Skewers	\$3.00



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CATERING Receptions

DISPLAY STATIONS

Station attendants are provided at \$150.00 per attendant

SLICED FRESH FRUIT & BERRIES
\$4.50 Per Person

Seasonal fresh fruit and berries display; yogurt lime dressing

SMOKED SALMON
\$9.00 Per Person

Whole cured Atlantic salmon with red onions, capers, chopped eggs and toasted crostini chips

DOMESTIC AND IMPORTED CHEESES
\$5.25 Per Person

Selection of hard and soft cheeses with sliced baguettes, assorted crackers; fresh fruit garnish

CRUDITÉ DISPLAY
\$4.50 Per Person

Seasonal fresh-cut vegetables; black bean dip, avocado-herb ranch dip, bleu cheese dip

BRIE EN CROUTE
Serves 40 People
\$7.00 Per Person

Raspberry jam, assorted crackers and sliced crostini

ANTIPASTO PLATTER
\$7.50 Per Person

Grilled vegetables, Sopressetta, Prosciutto, fresh mozzarella, tear drop tomatoes, roasted peppers and garlic, marinated olives and artichoke hearts

CHILI CON QUESO
\$4.50 Per Person

House-made tri-color tortilla chips

SPINACH ARTICHOKE DIP
\$4.00 Per Person

Spinach, artichoke hearts and a blend of cheeses, grilled pita wedges

ASSORTED SUSHI ROLLS
\$12.00 Per Person

Selection of California rolls, vegetable rolls and spicy tuna rolls

YELLOW TAIL AHI AND SALMON SASHIMI
\$15.00 Per Person

Accompanied by pickled ginger soy sauce and wasabi

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DISPLAY STATIONS

Station attendants are provided at \$150.00 per attendant

FRESH SEAFOOD ON ICE
\$22.00 Per Person

(3) chilled jumbo shrimp, (2) Alaskan king crab claws, (1) Seasonal oyster or mussels; cocktail sauce

MEDITERRANEAN DISPLAY
\$12.00 Per Person

Hummus, baba ganoush, grilled and roasted vegetables, feta cheese, roasted peppers, assorted olives, flat bread and toasted pita bread

DESSERT STATION
\$12.00 Per Person

To include: bananas foster prepared to order; fruit pizza, chocolate fondue with strawberries, marshmallows and pound cake skewers

CARVING STATIONS

Station attendants are provided at \$150.00 per attendant

SMOKED TURKEY
\$8.50 Per Person

Breast of turkey smoked and served with cranberry relish, rosemary mayonnaise, herb rolls and potato rolls

ASIAN FLANK STEAK
\$12.00 Per Person

Asian marinated flank steak with herb rolls; garlic aioli, honey mustard and sirrachi mayonnaise

**PEPPER SEARED
TENDERLOIN OF BEEF**
\$15.00 Per Person

Sauce Béarnaise, potato rolls

PRIME RIB OF BEEF
\$16.50 Per Person

Creamed horseradish, herb mustard and crusty french bread

**HONEY GLAZED
VIRGINIA HAM**
\$7.50 Per Person

Stone ground mustard, potato rolls

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CHEF STATIONS

Station attendants are provided at \$150.00 per attendant

THE GRIDDLE

\$16.00 Per Person

Polenta cakes with wild mushrooms and herb ragoût, crab cakes with charred corn, wilted spinach and stone ground mustard, smoked salmon and potato cakes with spiced apple chutney

SCAMPI SAUTÉ

\$17.00 Per Person

Large shrimp sautéed in garlic, capers and parsley butter with French bread crostini

FAJITAS

\$15.00 Per Person

Marinated skirt steak and chicken breast sautéed with onions, bell peppers, tomatoes and Latin spices, accompanied by soft flour tortillas, shredded cheese, guacamole, sour cream and salsa

GOURMET PIZZERIA

\$13.00 Per Person

Four types of pizza:

Gorgonzola, provolone and caramelized onions with fresh rosemary

Smoked chicken, prosciutto and basil chiffonade

Italian sausage, mozzarella and tomato sauce

Roasted mushrooms and herbed goat cheese

SAUTÉ STATION

\$19.00 Per Person

Sautéed medallions of beef tenderloin with portobello mushrooms, Pinot Noir sauce and herb bread

PASTA

\$16.00 Per Person

Fresh pasta prepared to order and served with garlic, foccacia and grated Parmesan cheese to include:

Spinach and cheese tortellini tossed with tomatoes, olives, chives, mushrooms and garlic Alfredo sauce;

Penne pasta tossed with artichokes, pine nuts, sun-dried tomatoes, roasted peppers, asparagus and basil marinara

ASIAN STIR-FRY DISPLAY

\$17.00 Per Person

Add \$5.75 Per Person for Jumbo Prawns

Ginger- soy marinated beef and chicken, snow peas, shitake mushrooms, Napa cabbage, udon and soba noodles; chili soy and Thai curry sauce

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