

**Cornell Catering  
Reunion 2008 Menu**

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Cornell Catering  
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## Scheduling an Event with Cornell Catering

Memorable occasions come in all shapes and sizes - and in every case, Cornell Catering can provide the professional services and incredible food and beverages our guests have become accustomed to over the past twenty years. Each event is designed specifically for each client, so the possibilities are endless!

To schedule your event, please contact us at (607) 255-5555 or [catering@cornell.edu](mailto:catering@cornell.edu) with the following information:

- Chairperson name, class, address, and phone number
- Day and date of function
- Type of function (i.e. dinner, BBQ, reception)
- Location and time of event
- Estimated number of persons attending
- Menu along with any special dietary requirements (i.e. kosher, vegetarian)
- Program requirements and room layout

## Meal Service

The prices listed include:

- Red or white linen
- Floral arrangements for buffet tables
- White china, glassware, flatware or disposable catering ware as appropriate
- Barbeques: all disposable service with stainless flatware
- Bars: clear plastic beverage ware provided; glassware available for an additional charge

There is a time allotment of two hours for breakfasts, luncheons, or receptions, and three hours for brunches and dinners. Additional labor charges of \$15.00 per hour, per employee will be added to your account if the event exceeds the limited timeframe or continues after the scheduled ending time. If there is a speaker, band, entertainment, etc. which extends the function past the allotted time, additional labor will be charged. Special requests on menus will be gladly accommodated. However, price adjustments may be necessary.

All food and beverage subject to applicable sales tax. Prices are subject to change without notice.

## Guarantees

At the time you book your event, an estimated number of people attending the event is needed. You are required to provide us with the final, guaranteed guest count by June 1, 2008.

## Cancellations

### Cancellation fees are as follows:

- Seven (7) calendar days notice of cancellation: 10% of total cost will be charged.
- Six (6) calendar days to forty-eight (48) hours notice of cancellation: 25% of total cost will be charged.
- Less than twenty-four (24) hours notice of cancellation: 100% of the total cost will be charged.

## Service Charge

A 18% service charge will be added to all staffed events.

## Billing Procedures

All invoices will be issued and billed directly to the Alumni Office with a copy forwarded to the class chairperson. Any questions you may have on specific charges should be directed to Cornell Catering as soon as possible.

## Tables and Chairs

Cornell University Dining units have table and chairs that will be arranged to accommodate your event. Tables and chairs for other locations should be coordinated through the Alumni House.

## Common Billing Questions

### Children's Pricing:

Children ages 6-12 are charged 60% of the adult meal price. There is no children's pricing on hors d'oeuvres. Children 5 and under are priced as follows: fewer than 20 "under 5s" are free. More than 20 "under 5s": every 2 "under 5s" equals one 6-12 and is priced accordingly. Therefore, if you have 20 6-12s and 30 under 5s, your bill will show 35 6-12s at 60% of the adult price.

### Guarantee Counts:

Your final guarantee count is due to us on June 1, 2008, including breakdowns of boxed lunches and sit-down entrees, and dietary restrictions (vegan, vegetarian, kosher, etc.). We understand that there are late registrations (and please keep us updated) and we will do our best to accommodate any changes you have after that point, but we must order our products and equipment to begin preparations for your events by the June 1. Your bill will reflect your guarantee count or actual number of attendees at your event, whichever is greater.

**Billing Process:**

After Reunion, your final bill is tallied and the invoice is sent to Campus Life Business Services by June 22. Unfortunately, because the end of the fiscal year at the university is June 27, we are not able to extend this deadline.

## Breakfast Packages

### Package I

Assorted Bagels  
Cream Cheese  
Butter  
Preserves  
Orange Juice & Cranberry Apple Juice  
Starbucks Coffee Service

***\$6.25 per person***

### Package II

Scrambled Eggs  
Breakfast Potatoes  
Assorted Bagels  
Cream Cheese  
Butter  
Preserves  
Orange Juice & Cranberry Apple Juice  
Starbucks Coffee Service

***\$8.25 per person***

### Enhancements to your Breakfast Packages

Doughnuts 16.00 per dozen  
Bagels with Cream Cheese 15.00 per dozen  
Muffins 13.00 per dozen  
Mini Muffins 10.50 per dozen  
Croissants 13.00 per dozen  
Belgian Waffles 2.50 per person  
Apple Cinnamon French Toast 2.75 per person  
Seasonal Artesian Breads 2.75 per person  
Cheese Blintzes with Juniper flavored Chantilly Cream 1.50 per person  
House-made Granola 1.50 per person  
Individual Cereal 1.75 per person  
Individual Yogurt 1.75 per person  
Cottage Cheese 6.50 per pound  
Orange juice 9.75 per gallon  
Starbucks coffee 19.25 per gallon

## **Breakfast Buffets**

### **Finger Lakes Continental**

Freshly Baked Danish, Croissants, & Assortment of Muffins  
with Preserves & Butter  
Tropicana Grovestand Orange Juice  
Freshly Brewed Starbucks Coffee (regular & decaffeinated)  
Tazo International Tea

***\$7.50 per person (disposable)***

***\$8.50 per person (china)***

### **Cayuga Continental**

Tropicana Grovestand Orange Juice  
Fresh Seasonal Fruit Display  
Individual Yogurts  
Breakfast Breads  
Freshly Baked Danish, Croissants, & Assorted Muffins  
Bagels & Cream Cheese  
Preserves & Butter  
Freshly Brewed Starbucks Coffee (regular & decaffeinated)  
Tazo International Tea

***\$9.25 per person (disposable)***

***\$10.25 per person (china)***

### **The Grande Cascadilla Continental**

Tropicana Grovestand Orange Juice  
Sliced Fresh Fruit  
Scrambled Eggs with Cheese & Tomatoes  
Home Fried Potatoes  
Fresh Breakfast Pastries  
Applewood Smoked Bacon, Sausage  
Assortment of Dry Cereals with Milk  
Belgian Waffles & French Toast  
Freshly Brewed Starbucks Coffee (regular & decaffeinated)  
Tazo International Tea

***\$15.50 per person (disposable)***

***\$16.50 per person (china)***

### **The Healthy Start Brunch**

Tropicana Grovestand Orange Juice  
Fresh Sliced Fruit with Yogurt Dip  
Homestyle Granola, Low-fat Milk  
Scrambled Egg Beaters  
Turkey Sausage  
Blueberry & Bran Muffins  
Assorted Bagels  
Preserves & Butter  
Freshly Brewed Starbucks Coffee (regular & decaffeinated)  
Tazo International Tea

***\$16.50 per person (disposable)***

***\$17.50 per person (china)***

## Luncheon Buffets

### **All buffets include:**

*Choice of Two Salads and Dressings (see page 9),  
Choice of One Dessert (see page 24),  
Homemade Artisan Rolls, Sweet Butter Roses, Iced Tea or Lemonade,  
Paper Napkins and Appropriate Flatware*

### **Vegetarian Buffet**

Italian Wedge Sandwich  
with Grilled Mediterranean Vegetables & Mozzarella Cheese  
Served on Grilled Focaccia Bread  
with Choice of Three Salads

***\$12.00 per person (disposable)***

***\$13.00 per person (china)***

### **Salad Buffet**

Traditional Tuna Salad or Tuna Salad with Lemon, Olive Oil & Capers  
Neva Yang (Cold Beef Salad)  
Tarragon Chicken Salad

***\$13.50 per person (disposable)***

***\$14.50 per person (china)***

### **Bob Baker's Salad Buffet**

Cornell Chicken Salad  
Basil & Marinated Chicken served chilled on a bed of Penne Pasta  
with Tomato, Herbed Mozzarella, Imported Olives, & Peppers  
in a Balsamic Vinaigrette

***\$13.50 per person (disposable)***

***\$14.50 per person (china)***

### **Deli Board**

Sliced Ham, Turkey, & Roast Beef  
Lettuce, Tomato, Onion, Mayonnaise, Mustard, Horseradish Sauce,  
American, Swiss, & Provolone Cheeses  
Kaiser Roll

***\$13.75 per person (disposable)***

***\$14.75 per person (china)***

### **Deluxe Deli**

Pastrami, Genoa Salami, Black Forest Ham,  
Pepper Crusted Sirloin, & Turkey  
Lettuce, Tomato & Onion  
Assorted Relish Tray, Mayonnaise, Dijon Mustard, Horseradish  
Vermont Cheddar, American, Swiss & Provolone Cheeses

***\$15.75 per person (disposable)***

***\$16.75 per person (china)***

### **Buffet Salads**

***\$2.95 per person for each additional salad***

Tuscan Marinated Vegetable Salad  
Chicken Caesar Salad with Garlic Herb Croutons  
Mixed Greens with Cucumber & Tomato  
Southwestern Cole Slaw (Jicama, Cilantro, Apples)  
Traditional Potato Salad  
Orzo Pasta Salad with Fresh Vegetables in a Sesame Vinaigrette  
Wild Rice Salad  
Tomato & Cucumber Dill  
Greek Salad  
Black Bean & Corn Salad  
Spinach Salad, Pears & Walnuts  
Feta Cheese, Goat Cheese & Toast Points  
Chilled Poached Salmon, Farfelle Pasta & Sugar Snap Peas  
Red Onions & Cucumber Dill with Crème Fraiche Dressing

### **Dressing Choices**

Balsamic Vinaigrette  
Ranch  
Italian  
Caesar  
Blue Cheese  
Citrus Vinaigrette  
Herb Vinaigrette

## **Backyard Grill Outs**

**(Lunch or Dinner)**

### ***Back Yard Grill Outs include:***

*Choice of Two Buffet Salads (see previous page), Condiments,  
Iced Tea or Lemonade, Paper Napkins, and Appropriate Flatware*

### **Basic Grill**

Beef Hot Dogs & Hamburgers  
Lettuce, Tomato, & Onion  
Vegetarian Burgers  
Bar-B-Que Chicken Breast  
Bush's Baked Beans

***\$15.95 per person (disposable)***

***\$17.95 per person (china)***

### **Deluxe Grill**

Beef Hot Dogs & Hamburgers  
Lettuce, Tomato, & Onion  
Boneless Chicken Breast, Spare Ribs  
Spicy Polish Sausage with Peppers & Onions  
Corn on the Cob with Garlic Butter  
Bush's Baked Beans

***\$19.50 per person (disposable)***

***\$21.50 per person (china)***

### **Royal Grill Out**

Grilled New York Strip Steak  
Bistro Chicken Breast  
Corn on the Cob with Jalapeno & Chive Compound Butter  
Twice-Baked Potato

***\$25.50 per person (disposable)***

***\$27.50 per person (china)***

Grill-onsite charge \$150 \* Grill permits \$40

# Appetizers

Prices listed are per piece  
Please order in increments of 25

## Cold Appetizers

Brie with Fruit.....	\$2.50
Domestic Cheese Board with Fruit and Crackers.....	\$2.50
Fresh Fruit Display with Mint Yogurt.....	\$2.75
Crudites with Herb Dip.....	\$2.75
Imported Cheese Board (A generous display of Boursin, Triple Cream Brie, Maytag Blue, & Smoked Gouda).....	\$3.50
Bruschetta with Olives & Capers White Cannellini Bean & Roma Tomato Tapenades.....	\$2.50
Smoked Salmon Canapes on Cocktail Rye with Dill Cream Cheese.....	\$3.25
Vegetarian Sushi with Wasabi, Pickled Ginger & Soy Dipping Sauce .....	\$3.50

## Hot Appetizers

Spinach & Artichoke Dip with Herbed Lavosh Chips.....	\$2.00
Miniature Quiche.....	\$1.50
Vegetable Egg Rolls with Orange Ginger Sauce .....	\$1.50
Miniature Black Bean Quesadilla with Chipotle Aioli .....	\$1.75
Blue Corn Beef Empanadas with Salsa Fresca .....	\$2.00
Feta & Spinach in Phyllo Pastry .....	\$1.50

Pecan Crusted Chicken Satay with Coconut Dipping Sauce .....	<b>\$2.00</b>
Mojo Beef Hibachi Skewers.....	<b>\$2.00</b>
Chicken Hibachi Skewers.....	<b>\$2.00</b>

## **Hors d'oeuvre Displays**

### **Mediterranean Style Antipasto**

Sliced Prosciutto, Pepperoni,  
Genoa Salami, Capicola  
Ham, Mortadella, Provolone  
Fontina, Soppressio, & Mozzarella Cheeses

***\$4.50 per person***

### **Fruit and Cheese Crudite Display**

Seasonal Fruit and Vegetables  
Cheddar, Swiss, and Monterey Jack Cheese  
served with Assorted Crackers and Dips

***\$275 - serves 150 people***  
***(must be displayed on a 5-foot round table)***

### **Gulf Shrimp Display**

Cold Poached Tiger Shrimp  
with Tequila Cocktail Sauce  
Cocktail Sauces Available: Tamarind  
Lemon Wedges, Tabasco (Green)

***\$5.50 per person***

Enhanced with  
Snow Crab Legs, Snow Crab Claws  
Kumamoto Oysters, Crawfish, & Clams

***Market Price***

**Tapas Display**

Truffle Scented Hummus  
Sun Dried Tomato Tapenade  
Calamata Olive Caponata, Baba Ghanoush  
Grilled Pita Bread & Crispy Lavosh Cracker

**\$3.50 per person**

## Dinner Buffets

*Dinner buffets include: Choice of Two Salads and Dressings (see page 18), Condiments, Iced Tea or Lemonade, Paper Napkins and Appropriate Flatware*

### Fajita Station

Havana Chicken & Coriander Beef  
Sautéed Onions & Peppers  
Roasted Vegetables Empanadas  
Crispy Nachos, Flour Tortillas  
Sour Cream, Salsa, Tomatoes, Cheese  
Shredded Lettuce, Guacamole  
Fried Cheesecakes & Churros  
Cilantro and Jicama Slaw & Olives

***\$19.50 per person (disposable)***

***\$21.50 per person (china)***

### Taco Bar

Adobo Seasoned Ground Turkey  
or Cilantro & Cumin Beef  
Crispy Nachos, Taco Shells, Refried Beans & Rice  
Three Tomato Salsa, Diced Tomatoes, Cheese  
Shredded Lettuce, Guacamole  
Sweet Corn Cakes with Seasonal Berries and Whipped Cream & Dolce De Leche Cheesecake

***\$17.50 per person (disposable)***

***\$19.50 per person (china)***

### St. Thomas Buffet

Peel and Eat Shrimp, Grilled Swordfish,  
Pineapple Chicken, Papaya, & Herbed Jasmine Rice  
Conch Fritters, Ginger & Orange Sweet Potatoes, Vegetable Medley  
Tropical Flan & Rum Cake

***\$24.50 per person (disposable)***

***\$26.50 per person (china)***

### **Tuscany Buffet**

Five Cheese Lasagna  
Garlic Green Beans with Roasted Peppers  
Chicken Puttanesca  
Pesto Pasta Cavatappi, Garlic Bread Sticks,  
Tossed Mesculine Green Salad with Choice of Dressing  
Tiramisu, Mocha White Chocolate Pana Cotta

***\$19.50 per person***

### **Asian Buffet**

Fried Rice, Mongolian Beef  
Vegetable Lo Mein, General Tso Chicken  
Vegetable Spring Rolls  
Stir-Fry Vegetables, Fortune Cookies  
Banana Spring Rolls & Pistachio Leeche Cheesecake

***\$19.50 per person***

### **Low Country Buffet**

Honey Dipped Southern Fried Chicken  
Seafood Jambalaya, Three Cheese Macaroni  
Candied Yams, Georgia Collard Greens  
Fruit Cobbler & Strawberry Shortcake

***\$19.50 per person***

### **New England Clam and Lobster Bake**

Freshly Steamed Little Neck Clams in Salt Water with Dipping Butter  
Boiled Whole Maine Lobsters with Drawn Butter  
Corn on the Cob  
Vegetarian Baked Beans and Salt Potatoes

***\$38.00 per person***

### **Hawaiian Buffet**

Kahlua Roasted Pork Tenderloin  
Huli-Huli Chicken with Smoked Pineapple Glaze  
Coconut Citrus Jasmine Rice  
Fresh Green Beans  
with Water Chestnuts, Mushrooms, Bamboo Shoots, & Roasted Peppers  
Pineapple Upside Down Cake & Coconut Ice Cream

***\$19.50 per person***

### **Italian Pasta Station**

Penne Pasta  
Tri-Tortellini Pasta  
Fusilli Pasta  
Asiago Cream Sauce  
Port Wine Pomodora  
Meat balls  
Grilled Chicken  
Julliene Summer Vegetables  
Pesto  
Parmesan Cheese  
Roasted Peppers  
Artichokes  
Black Olives  
Baby Spinach Salad  
Fruit Salad  
Assorted Rolls  
New York Cheese Cake

***\$19.50 per person (china)***

***\$17.50 per person (disposable)***

***Around the World Buffet Stations***

### **Mongolian Station**

Traditional Asian Dishes  
Beef and Vegetable LoMein  
Szechwan Vegetable Tofu and Vegetarian Pot Stickers

***\$8.50 per person***

### **Little Italy Station**

Pesto Chicken Served with Penne Pasta  
Vegetable Lasagna with a Three Cheese Alfredo,  
Medley of Seasonal Shoe String Vegetables, Roasted Garlic, and Plum Tomatoes

***\$10.50 per person***

### **Tapas Station**

Serrano Ham and Manchego Cheese Stuffed Eggplant  
with Roasted Pepper Coulis  
Assorted Breads with a Trio of Warm Dips and Flavored Oils

***\$7.50 per person***

### **South Western Station**

Beef or Quesadilla with Warm Tortilla Shells,  
Shredded Cheese, Diced Tomatoes, Sour Cream, and Green Chili Salsa,  
With Beans and Rice, Chili con Carne, and Crispy Tortilla Chips

***\$10.75 per person***

### **Vegetable Pasta Station**

Includes Choice of Two Pastas, Two Sauces, Chef's Choice of Vegetables

***\$23.00***

*\* Action stations will incur \$150 chef attendant fee \**

### **Buffet Salads**

***\$2.95 per person for each additional salad***

Tuscan Marinated Vegetable Salad  
Chicken Caesar Salad with Garlic Herb Croutons  
Mixed Greens with Cucumber & Tomato  
Southwestern Cole Slaw (Jicama, Cilantro, Apples)  
Traditional Potato Salad  
Orzo Pasta Salad with Fresh Vegetables in a Sesame Vinaigrette  
Wild Rice Salad  
Tomato & Cucumber Dill  
Greek Salad  
Black Bean & Corn Salad

Spinach Salad, Pears & Walnuts  
Feta Cheese, Goat Cheese & Toast Points  
Chilled Poached Salmon, Farfelle Pasta & Sugar Snap Peas  
Red Onions & Cucumber Dill with Crème Fraiche Dressing

**Dressing Choices**

Balsamic Vinaigrette  
Ranch  
Italian  
Caesar  
Blue Cheese  
Citrus Vinaigrette  
Herb Vinaigrette

**Buffet Additions**

Twice Baked Potato  
Country Biscuits  
Corn Bread  
Low Country Mashed Potatoes  
Herb Roasted Mashed Potatoes  
Sweet Potatoes with Vanilla & Orange  
Mousseline Herbed Wild Rice  
Rice Pilaf  
Corn on the Cob  
Sautéed Green Beans  
Julienne Vegetables Mélange  
Zucchini, Summer Squash, & Red Bell Pepper  
Sugar Snap Peas, Seasonal Asparagus, & Vegetable Medley

***\$4.75 per person***

## Served Dinners

*Served Dinners include: a Salad Course, Freshly Baked Rolls with Butter, Dessert, Coffee, Tea and Water*

***For a choice of two entrees, please add \$5.00 to the listed price***

### Salad Course

Fresh Buffalo Mozzarella & Beefsteak Tomato  
on a Bed of Micro Greens with Balsamic Vinaigrette

Spinach Salad served with Red Onions & Homemade Croutons

Caesar Salad with Housemade Croutons & Shaved Parmesan Cheese

Mixed Greens with Herbed Mozzarella with a Choice of Two Dressings

Romaine Salad with Fresh Seasonal Berries

Boston & Radicchio Salad with Pine Nuts in Citrus Vinaigrette

### Dressings

Sun Dried Tomato Vinaigrette

Honey Balsamic Vinaigrette

Blue Cheese

Parmesan Peppercorn

Ranch

Citrus Vinaigrette

### Entrees

Petite 6 oz. Grilled Fillet Mignon

Creamed Leeks with Horseradish

Yukon Gold Mashed Potatoes and Summer Vegetables

***\$36.50 per person***

Grilled London Broil Involtini

Stuffed with Swiss Chard

Shallots, Leeks and Gorgonzola

With Braised Baby Vegetables

***\$29.50 per person***

Pesto Encrusted Rack of Lamb  
Served with Vermont Cheddar and Chive Risotto  
Baby Vegetables & Peppercorn Sauce

***\$38.75 per person***

Lemon Thyme Cornell Breast of Chicken  
Served with Ginger-Infused Roasted Potatoes  
Sautéed Green Beans & a Baton of Carrots

***\$27.75 per person***

Chicken Roulade stuffed with Fontina & Chevre Cheeses  
Toasted Pine Nuts, Oven Roasted Plum Tomato Sauce  
with Elephant Garlic & Saffron  
Chef's Choice Starch & Vegetable

***\$26.75 per person***

Grilled Swordfish  
with Grilled Pineapple Mango Salsa

***\$23.00 per person***

Pan Seared Atlantic Salmon  
with a Goat Cheese and Spinach Frittata,  
Sautéed Pencil Asparagus  
and Ice Wine Butter Sauce

***\$26.50 per person***

### **Vegetarian Entrees**

Porcini Mushroom Ravioli  
Served in a Roasted Garlic Cream Sauce &  
Sautéed Broccolini

***\$23.00 per person***

Vegetable Strudel Puff Pastry  
Seasonal Vegetables &  
Oven Dried Tomato Coulis

***\$23.00 per person***

Cornell Three Cheese Lasagna  
with Baby Spinach, Grilled Vegetables, Ricotta & Parmesan

***\$23.00 per person***

Yukon Gold Potato Rosti  
Stuffed with Eggplant  
Roasted Vegetables & Grilled Asparagus  
Served in a Pool of Fontina Chardonnay Sauce

***\$23.00 per person***

Tofu Knots Tossed with Asian Vegetables  
in a Moo Shu Wine Sauce  
Accompanied with Steamed Baby Bok Choy on a Bed of Jasmine Rice  
Garnished with Toasted Black & White Sesame Seeds

***\$23.00 per person***

Roasted Butternut Squash Risotto Cake  
Root Vegetable Tangine  
Chick Peas with Braised Swiss Chard & Harissa Sauce

***\$23.00 per person***

## Desserts

Fruit Cobblers with Fresh Whipped Cream  
Carrot Cake  
New York Cheesecake  
Apple Pie  
Pecan Pie  
Fruits of Forest Pie  
Chocolate Cake  
Praline Cheesecake  
Fried Cheesecake  
Key Lime Pie  
Double Deluxe Brownie  
Holts Assorted Cookies

***Additional Desserts are \$4.50 per person***

## Sweet Temptations & Snacks

Curried Mixed Nuts ..... \$9.50 per pound  
Crystallized Ginger Spiced  
Pecan Halves..... \$9.50 per pound  
Spicy Rosemary Mixed Nuts ..... \$9.50 per pound  
Whole Fresh Fruit ..... \$12.50 per dozen  
Chocolate Covered Nuts ..... \$10.50 per pound  
Brownie, Pecan, & Lemon Bars..... \$13.50 per dozen  
Small Assorted Miniature Desserts ..... \$18.00 per dozen  
Chocolate Covered Strawberries..... Seasonal  
Tortilla Chips with Salsa ..... \$8.00 per pound  
Potato Chips with Dip ..... \$8.00 per pound  
Pretzels..... \$6.00 per pound  
Mixed Nuts..... \$10.00 per pound

## Beverage Service

Cornell Catering is pleased to offer a variety of beverage services, including Host Bars, Cash Bars, and Beer, Wine and Soft Drink Service.

### Beverage Ware

Cornell Catering will supply bars with high quality, clear plastic beverage ware. Glassware is available for an additional charge of \$1.00 per person.

### Liquor Licenses

Facilities other than the Big Red Barn and Robert Purcell Community Center require liquor permits. The New York State Liquor Authority, Division of Alcoholic Beverage Control requires a special use permit, currently \$60.00, for each stand-alone bar that is set up at a catered event. Our team will assist you in determining the number and design of your bars, as well as proper levels of staff, in order to provide efficient, courteous service at minimal costs.

### Bar minimums (per bar)

<b>Total Hours of Bar Service Minimum</b>	<b>Beer, Wine, Service</b>	<b>Full Bar</b>
1 Hour	<b>\$135.00</b>	<b>\$185.00</b>
2 Hours	<b>\$210.00</b>	<b>\$285.00</b>
3 Hours	<b>\$280.00</b>	<b>\$380.00</b>
4 Hours	<b>\$320.00</b>	<b>\$420.00</b>

*Once your minimum bar has been reached, you are billed based on actual consumption.*

## Full Service Bar

All liquor bottles are inventoried by the tenths and are charged a rate of \$8.50 per tenth of a bottle for premium brands and \$6.50 per tenth of a bottle for standard brands. Sodas, Juices, Mineral Waters, and Bottled Water are charged by the can or bottle. The following items are included in our full bar service. If our bar does not have a particular brand you would like served, please inquire and we can accommodate your preferences.

### Full Bar Service

#### Standard brands @ **\$6.50/tenth**

Smirnoff Vodka  
 Gordon's Gin  
 Bacardi Rum  
 Jim Beam Bourbon  
 Dewars Scotch  
 Seagram's 7 Whiskey

#### Whiskey

Canadian Club Blended  
 Jose Cuervo Tequila

#### Premium brands @ **\$8.50/tenth**

Absolut Vodka  
 Tanqueray Gin  
 Mount Gay Rum  
 Maker's Mark  
 Chivas Regal Scotch  
 Jack Daniel's/EarlyTime

Crown Royal Blended Whiskey  
 Sauza Tequila

*\*specialty drinks by gallon: Sangria, Margharita*

### Cash Bar Prices

Standard Cocktail	<b>\$5.00</b>	Domestic Beer	<b>\$3.50</b>
Premium Cocktail	<b>\$6.00</b>	Imported Beer	<b>\$4.50</b>
Standard Wine	<b>\$4.50</b>	Waters and Juices	<b>\$1.75</b>
Premium Wine	<b>\$6.00</b>	Soft Drinks	<b>\$1.75</b>

### Additional Beverage Selections

Juice (Orange, Apple, & Cranberry)	<b>\$9.75/gallon</b>
Starbucks Regular & Decaffeinated Coffee	<b>\$19.25/gallon</b>
Lemonade	<b>\$9.50/gallon</b>
Iced Tea	<b>\$9.50/gallon</b>
Fruit Punch	<b>\$9.50/gallon</b>
Milk	<b>\$.95/half pint</b>
Sodas	<b>\$1.75 each</b>
Bottled Waters & Juices	<b>\$1.75 each</b>

*Please note: Cornell Catering reserves the right to deny alcohol service to individuals or groups.*

## Cornell Catering Wine and Beer List

### White Wine

CK Mondavi Chardonnay (California)	<b>\$20.00</b>
Oggi Pinot Grigio (Italy)	<b>\$20.00</b>
Brancott Sauvignon Blanc (New Zealand)	<b>\$20.00</b>
Geyser Peak Chardonnay (California)	<b>\$20.00</b>
Glenora Riesling (Finger Lakes)	<b>\$24.50</b>
Knapp Riesling (Finger Lakes)	<b>\$24.50</b>
Dr. Frank Chardonnay (Finger Lakes)	<b>\$24.50</b>
Lameroux Landing Chardonnay (Finger Lakes)	<b>\$24.50</b>
Ravines Riesling (Finger Lakes)	<b>\$32.00</b>
Millbrook Chardonnay (Hudson Valley)	<b>\$32.00</b>

### Red Wine

Ironstone Merlot (California)	<b>\$20.00</b>
Robert Mondavi Cabernet Sauvignon (California)	<b>\$20.00</b>
Parducci Pinot Noir (California)	<b>\$20.00</b>
Jacobs Creek Shiraz (Australia)	<b>\$20.00</b>
Ravenswood Zinfandel (California)	<b>\$24.50</b>
Kendall Jackson Merlot (California)	<b>\$24.50</b>
Hosmer Cabernet Frank (Finger Lakes)	<b>\$32.00</b>
Ravines Cabernet Frank (Finger Lakes)	<b>\$32.00</b>
Glenora Merlot (Finger Lakes)	<b>\$32.00</b>
Dr. Frank Cabernet (Finger Lakes)	<b>\$32.00</b>
Ravines Pinot Noir (Finger Lakes)	<b>\$32.00</b>
*Assorted House Wine	<b>\$20.00</b>
*NYS Assorted House Wine	<b>\$32.00</b>

### Domestic Beer

Sam Adams Lager	<b>\$3.50</b>
Sam Adams Light	<b>\$3.50</b>
Bud Light	<b>\$3.50</b>
Ithaca Beer	<b>\$4.00</b>

### Imported Beer

Corona	<b>\$4.50</b>
Heineken	<b>\$4.50</b>
Amstel Light	<b>\$4.50</b>

**Cornell Catering Alcohol**

## **Regulations**

Thank you for choosing Cornell Catering to provide your bar service. Please be advised that New York State and Cornell University regulations require the following:

1. As a licensed caterer, we must provide all of the alcohol for your event. The only exception to this is when alcohol is donated in accordance with the procedure detailed below.
2. You must complete a Cornell UUP form at [www.activities.cornell.edu/eventreg/](http://www.activities.cornell.edu/eventreg/).
3. We are required to verify ID.
4. We reserve the right to refuse alcohol service to individuals or groups at any time, and will follow New York State laws regarding the sale of alcohol to intoxicated or underage individuals.
5. We must obtain a New York State Liquor Permit for each bar at your event, regardless of location. \*Permits must be applied for at least 14 business days in advance of your event. We cannot serve alcohol at your event without a valid permit.  
\*exceptions include Robert Purcell Community Center and the Big Red Barn
6. Alcohol Service must be limited to a four-hour time period, and must end one half-hour before the end of your event.

### **Donated Alcohol Procedure:**

- The alcohol must be shipped to Cornell Catering through a New York State distributor that has a zero-balance invoice in our records.
- Each box must be clearly labeled with the event name and date.
- You must provide Cornell Catering with contact information for the distributor for shipping detail confirmation.

If there are any questions regarding this information, please contact Cornell Catering at (607) 255-5555 or Craig McAllister, Asstant Director of Risk Management, at (607) 254-1575.