



© THE ONCENTER

Meet. Play. Celebrate. Syracuse

SAVOR...

Catering Menus

© THE ONCENTER

Meet. Play. Celebrate. Syracuse

SAVOR... CATERING

Dinner

"Dining is and always was a great artistic opportunity."

- Frank Lloyd Wright



*All selections require a 50 person minimum.
Fewer than 50 people may be subject to a surcharge.*

SAVOR...CATERING

Plated Dinner

PLATED

Each entrée includes:

- House salad
- Entrée selection
- Dessert selection
- Assorted rolls and butter
- Paul deLima coffee, decaffeinated coffee & premium Teas

**Signature salads can be substituted for an additional charge*

**Add iced tea for \$2.00 per person*

House Salad (included)

House mixed greens salad with tomato wedges, sliced cucumbers, julienne carrots, sharp cheddar cheese; Italian vinaigrette

Signature Salad Selections

Romaine hearts, crisp capers, parmesan chips and freshly cracked peppercorn; horseradish Caesar dressing

Roasted fruit salad with crispy brie, arugula and ciabatta croutons; blueberry peppercorn vinaigrette

Traditional house caesar featuring romaine leaves, wood oven croutons, freshly grated parmesan; Caesar dressing

Wedge salad with iceberg lettuce, diced tomatoes, applewood smoked bacon; peppercorn ranch dressing

Antipasto salad with roasted bell peppers, prosciutto, olives and trio of tomatoes, mozzarella and basil

Endive salad with walnuts, strawberries, feta cheese; citrus vinaigrette

Sliced watermelon, New York State goat cheese, arugula, toasted almonds; balsamic vinaigrette

Spinach salad with roasted butternut squash, goat cheese, candied pecans; maple honey balsamic vinaigrette

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

© THE ONCENTER

Meet. Play. Celebrate. Syracuse

SAVOR...CATERING

Plated Dinner

Herb-Crusted Pan Seared Chicken

With Caprese risotto cake, julienne vegetables and shallot cream

Coffee Encrusted Chicken Breast

With caramelized onion cream; served with parsnip puree and julienne vegetables

Pan Seared Filet of Salmon

With lemongrass and ginger-infused oil on a bed of basmati rice with sautéed spinach

Pan Seared Chicken

Breast of chicken with bing cherry demi-glace, spinach and butternut squash risotto, roasted shiitake mushroom caps

Fresh Filet of White Fish

Pan seared and served on bed of Israeli cous cous with roasted asparagus; finished with saffron cream and fried capers

Chicken Marsala

Pan seared boneless chicken breast with blend of fresh mushrooms; finished with marsala wine demi. Served with garlic mashed potatoes and seasonal vegetables

Filet of Beef

Salt & pepper seared filet with wild mushroom ravioli, gorgonzola mashed potatoes and sautéed petite carrots with demi

Coffee Encrusted Beef Tenderloin

Seared tenderloin with red skin smashed potatoes, French green beans and fig demi

Boneless Short Ribs

Slow braised beef rib with Jack Daniels demi, served with herbed whipped potatoes, mushrooms and asparagus

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

SAVOR...CATERING

Plated Dinner

Dessert Selections

Triple chocolate mousse cake

Mocha chocolate cheesecake

New York style cheesecake with fresh berries

NY State apple tart with cinnamon bourbon sauce

Homemade carrot cake with cream cheese frosting

Crème Brûlée
Choice of vanilla bean, pumpkin or chocolate

Red velvet cake

Signature white and dark chocolate mousse



Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

SAVOR... CATERING

Receptions

"To eat and drink and be merry."
- Ecclesiastes 8:15



All selections require a 50 person minimum.
Fewer than 50 people may be subject to a surcharge.

SAVOR... CATERING

Reception Hors D'Oeuvres

HOT HORS D'OEUVRES

Spinach & imported mushroom chimichanga
Caramelized onion, mushroom and goat cheese tart
Five cheese flatbread pizza
Mini Cajun crab cakes; remoulade sauce
Polenta bites with hazelnut pesto & parmesan cheese
Grilled chicken skewers with Thai peanut sauce
Beef empanada
Short rib shooter
Angus beef slider with cheese and condiments
Crispy vegetarian spring roll with Asian dipping sauce
Scallop wrapped with applewood smoked bacon
Mac & cheese bites with hot tomato oil
Grilled lamb sliders with curry aioli or garlic aioli
Raspberry & brie purse
Pan seared scallop with hot tomato oil
Maple glazed shrimp with bacon

COLD HORS D'OEUVRES

Loaded baby new potatoes with sour cream, bacon and cheddar
Potato crisp, smoked salmon, dill creme fraiche
Assorted sushi rolls
Antipasto skewers
Bloody mary shrimp cocktail shooters
Oyster mignettes
Seared ahi tuna with wasabi on wonton crisp
Chilled melon soup shooter
Watermelon and feta with balsamic drizzle
Iced jumbo shrimp with cocktail sauce & lemons
Chef selection deviled eggs



PRICED PER PIECE
(Minimum 50 Piece Order)

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

SAVOR...CATERING

Reception Display Stations

Sliced Fresh Fruit & Berries

Seasonal fresh fruit and berries display; yogurt lime dressing

Domestic and Imported Cheeses

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

Crudité Display

Seasonal fresh-cut vegetables with green Goddess dip and ranch dip

Antipasto Display

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

Breads and Spreads

Spinach and artichoke hearts, hummus and Tzatziki with grilled pita wedges

Assorted Sushi Rolls

Selection of California rolls, vegetable rolls and spicy tuna rolls accompanied with pickled ginger, soy sauce, wasabi and chop sticks

Mediterranean Display

Hummus, Tzatziki, Baba Ganoush, grilled and roasted vegetables, feta cheese, roasted peppers, assorted olives, flat bread and toasted pita bread

Gourmet Pizzeria

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

Martini Soup Bar

Mushroom brie, tomato basil, butternut squash with assorted toppings to include: applewood smoked bacon, sour cream, chives, croutons and bread sticks.

Mashed Potato Bar

Idaho russet mashed potatoes and sweet potatoes served martini style with assorted toppings to include applewood smoked bacon bits, sour cream, whipped butter, minced scallions and shredded cheese

Chocolate River Station

White chocolate, dark chocolate and caramel fondue with strawberries, marshmallows and pound cake skewers and a variety of other dippers

Italian Sweets Table

Display of assorted miniature pastries to include Italian cookies, almond, pistachio and chocolate biscotti and a variety of cannolis

Sundae Station

Assorted ice cream flavors with crushed nuts, sprinkles, oreo crumbles, chocolate, caramel and marshmallow sauce with fresh whipped cream

Priced per person; station attendants are provided at prevailing rates

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

SAVOR...CATERING

Reception Stations

Minimum of three (3) stations required

CARVING STATIONS

Roasted Turkey

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

Virginia Ham

Honey glazed ham with stone ground mustard and assorted soft rolls

Prime Rib of Beef

Slow roasted prime rib of beef au jus with horseradish cream, herb mustard and crusty french bread

Tenderloin of Beef

Salt and pepper seared tenderloin with Sauce Béarnaise and assorted soft rolls

CHEF STATIONS

Fajitas

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

Pasta

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 | with shrimp

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

The Salt Block

Fresh scallop seared on a Himalayan salt block with herb oil, saffron and hot tomato oil

All stations require a chef at \$150 per station

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

© THE ONCENTER

Meet. Play. Celebrate. Syracuse

SAVOR... CATERING

Beverages





Meet. Play. Celebrate. Syracuse

SAVOR...CATERING

Non-Alcoholic Beverages

SELECTIONS

PRICED BY ITEM

Freshly brewed Paul deLima 100% columbian coffee, decaffeinated coffee,
herbal tea selection and hot chocolate
Per Gallon

Selection of chilled juices
Per Gallon

Spring water infused with your choice of orange, raspberry, lemon or cucumber mint
(Environmentally friendly alternative to bottled waters)
(Minimum of 25 people)

Iced tea, lemonade, fruit punch
Per Gallon

Individual milk (2%, Skim or Chocolate)
Per Item

Assorted regular and diet soft drinks
Per Item

Assorted bottled waters
Per Item

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

© THE ONCENTER

Meet. Play. Celebrate. Syracuse

SAVOR...CATERING

Liquor Bar

OPEN BAR

Premium Brands

- Cruzan Rum
- Captain Morgan Spiced Rum
- Svedka Vodka
- Seagram's Gin
- Dewars Scotch
- Jim Beam Bourbon
- Seagram's Seven Whiskey
- Cuervo Gold Tequila

*Super Premium Selections
Available Upon Request*

Beer & Wine

Super Premium Bottled Beer Brands

- Heineken
- Labatt Blue
- Labatt Blue Light
- Syracuse Pale Ale

Premium Bottled Beer Brands

- Michelob Ultra
- Bud Light
- O'Douls

House Wine By The Glass

- Domino Chardonnay
- Domino Merlot
- Domino Cabernet Sauvignon
- Domino Pinot Grigio
- Woodbridge White Zinfandel

HOSTED BAR

PRICED BY ITEM

- Super Premium Cocktails
- Premium Cocktails
- SuperPremium Bottled Beer
- Premium Bottled Beer
- Wine By The Glass
- Bottled Water
- Soft Drinks
- Assorted Fruit Juices
- Cordials (Upon Request)

CASH BAR

PRICED BY ITEM

- Super Premium Cocktails
- Premium Cocktails
- Super Premium Bottled Beer
- Premium Bottled Beer
- Wine By The Glass
- Bottled Water
- Soft Drinks
- Assorted Fruit Juices
- Cordials (Upon Request)

Bartenders are provided at prevailing rates

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

© THE ONCENTER

Meet. Play. Celebrate. Syracuse

Catering Policies: Amenities, Services & Timetable

SAVOR...Syracuse

SAVOR is the exclusive food and beverage provider for The Oncenter [Convention Center, War Memorial Arena & Civic Center Theaters]. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken from the premises; however, excess food prepared is donated under regulated conditions to agencies feeding the underprivileged.

Menus

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. If an event requires specialized menus, our culinary team is happy to customize the perfect menu for your event.

Pricing

All food and beverage prices listed are current; these do not include NYS Sales Tax or administrative fee, unless otherwise noted. Prices are subject to change without notice.

Taxes and Administrative Fees of 8%

All food and beverage prices are subject to New York sales tax and 22% administrative fee. Tax exempt organizations must furnish a certificate of exemption from the state of New York at least ten (10) business days prior to their function.

A twenty- two (22%) percent administrative fee will be applied to all catered food and beverage sales, including alcohol. This administrative fee is retained to defray and administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. All other local and state taxes will be charged at the prevailed rate to all catered, non- alcoholic and alcoholic beverages, labor, rental, floral and service charges. The administrative fee is taxable under New York State law.

Catering Policies: Amenities, Services & Timetable

Guarantees

To ensure the success of your event(s) it is necessary that we receive your "final guarantee" (confirmed attendance) for each meal function. Once the final guarantee is confirmed (5) business days prior to the event start date, the count may not be decreased. The customer will be billed based on the final guarantee or the actual number of meals served - whichever is greater.

Overset Policy

SAVOR will be prepared to provide service staff and have seating available for five (5%) percent above the guaranteed attendance, not to exceed twenty (20) people for plated meals and buffet meals with complete table setups only.

Event Timeline

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start and end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Service

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations.

Please note:

No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises.