MELIORA CATERING
University of Rochester
735 Library Road, Douglass Commons, Suite 410
Rochester, NY 14627

(585) 275-7687 • melioracatering@services.rochester.edu • www.melioracatering.catertrax.com
As the University's catering department, we strive to echo the mission and values of the University in everything we do. Whether that means a branded University of Rochester event complete with a menu comprised with local ingredients or showcasing our fine dining capabilities at an exclusive reception during Meliora Weekend, we are committed to making your event a success.

We have evolved our menus to better serve our campus partners and to showcase our wide variety of offerings - from pick-up packages and boxed lunches, to upscale, plated meals. Make your selections from the following menus or contact us for a personal consultation. Throughout the menu, items marked with an *asterisk denote menu items that are in accordance with the "Be in Balance" guidelines created by the University Food and Nutrition department based on USDA guidelines.

As an integral part of University dining, every dollar spent with Meliora Catering supports the on-campus dining program and is reinvested to continue making dining on campus ever better.

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### Continental

**Priced per person, minimum 12 guests**

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| **Coffee & Bagels**                      |       |            
| - Assorted Bagels                         | $4.50 | 170-360     
| - Cream Cheese                            |       | 25-30       
| - Butter                                  |       | 50-60       
| - Fruit Preserves                         |       | 35-45       
| - Java’s Coffee Service                   |       | 0-10        
| - Chive Cream Cheese (+.50)               |       | 30-40       
| - Maple Cream Cheese (+.50)               |       | 50-60       
| **Meliora Continental**                   | $11.25| 50-180      
| - Assorted Mini Croissants & Breakfast Breads | | 170-360 |
| - Bagels                                  |       | 25-30       
| - Cream Cheese                            |       | 50-60       
| - Butter                                  |       | 35-45       
| - Fruit Preserves                         |       | 0-10        
| - Fresh Seasonal Fruit                    |       | 35-45       
| - Java’s Coffee Service                   |       | 0-10        

*Healthy Choice Breakfast*

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| - Cereal Cups                             | $9.00 | 140-260     
| - Milk                                    |       | 120-240     
| - Bananas                                 |       | 110-220     
| - Assorted Individual Yogurt Cups         |       | 50-150      
| - Java’s Coffee Service                   |       | 0-10        

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| - Bagels                                  | $12.75| 170-360     
| - Smoked Salmon Platter                   |       | 120-240     
| - Chive Cream Cheese                      |       | 35-70       
| - Tomatoes                                |       | 0-10        
| - Cucumbers                               |       | 35-70       
| - Onions                                  |       | 0-10        
| - Diced Hardboiled Egg                    |       | 35-70       
| - Fresh Sliced Fruit                      |       | 0-10        
| - Java’s Coffee Service                   |       | 0-10        

### Hot Breakfast

**Priced per person, minimum 12 guests**

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| **American**                              | $12.00| 180-300     
| - Scrambled Eggs                          |       | 45-75       
| - Breakfast Potatoes                      |       | 130-260     
| - Crisp Bacon                             |       | 45-90       
| - Breakfast Sausage                       |       | 200-400     
| - Breakfast Breads & Mini Croissants      |       | 50-180      
| - Java’s Coffee Service                   |       | 0-10        

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| **Ultimate**                              | $16.00| 50-180      
| - Breakfast Breads & Mini Croissants      |       | 170-360     
| - Onion and Cheese Frittata               |       | 270-540     
| - Crisp Bacon                             |       | 45-90       
| - Sausage                                 |       | 200-400     
| - Pancakes                                |       | 50-100      
| - Fresh Sliced Fruit                      |       | 35-70       
| - Breakfast Potatoes                      |       | 130-260     
| - Syrup                                   |       | 70-140      
| - Java’s Coffee Service                   |       | 0-10        
| - Assorted Fruit Juices                   |       | 110-170     

**Meliora Sunrise Sandwich**

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| - Egg and Cheese on an English Muffin     | $9.00 | 260-520     
| - Sausage, Egg and Cheese on a Biscuit    |       | 520-1040    
| - Bacon, Egg and Cheese on an English Muffin | | 370-740 |
| - Whole Fruit                            |       | 60-115      
| - Breakfast Potatoes                     |       | 130-260     

Healthy alternative: Egg White, Spinach, Cheddar Cheese and Turkey Sausage on a Honey Wheat English Muffin (available for an additional $2.00 per person)

Substitute a Gluten-Free Roll for $1.00 per sandwich

| Item                                      | Price | Calories   
|-------------------------------------------|-------|------------
| **Continental Warmup**                    | $11.00| 390-780     
| - Quiche Lorraine                         |       | 180-360     
| - Spinach with Roasted Tomato and Mozzarella | | 300-600 |
| - Turkey Sausage with Cheddar             |       | 50-180      
| - Assorted Breakfast Breads & Mini Croissants | | 60-115   |
| - Whole Fruit                            |       | 60-115      
| - Java’s Coffee Service                   |       | 0-10        

*Healthy alternative: Egg White, Spinach, Cheddar Cheese and Turkey Sausage on a Honey Wheat English Muffin (available for an additional $2.00 per person)*

Substitute a Gluten-Free Roll for $1.00 per sandwich
# Breakfast Enhancements

*Priced per person to be added to buffet packages, minimum of 12 guests*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Individual Yogurt Parfaits</strong></td>
<td><strong>$3.50</strong></td>
</tr>
<tr>
<td>• Assortment of Upstate Farms Vanilla and Strawberry Yogurt Cups, topped with Fresh Berries and Granola</td>
<td>280 calories each</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Bagels and Lox</strong></td>
<td><strong>$7.00</strong></td>
</tr>
<tr>
<td>• Bagels</td>
<td>170-360 calories each</td>
</tr>
<tr>
<td>• Smoked Salmon Platter</td>
<td>120 calories per 3.25oz</td>
</tr>
<tr>
<td>- Chive Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>- Tomatoes</td>
<td></td>
</tr>
<tr>
<td>- Cucumbers</td>
<td></td>
</tr>
<tr>
<td>- Onions</td>
<td></td>
</tr>
<tr>
<td>- Diced Hardboiled Egg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Just Pancakes</strong></td>
<td><strong>$4.50</strong></td>
</tr>
<tr>
<td>• Silver Dollar Pancakes</td>
<td>50 calories each</td>
</tr>
<tr>
<td>• Whipped Butter</td>
<td>50 calories per .25oz</td>
</tr>
<tr>
<td>• Maple Syrup</td>
<td>70 calories per 1oz</td>
</tr>
</tbody>
</table>

# A La Carte

*Priced per dozen*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bagels with Cream Cheese, Butter and Preserves</strong></td>
<td><strong>$25.00</strong></td>
</tr>
<tr>
<td>170-360 calories per bagel, 25 calories per .5oz of cream cheese, 50 calories per .25oz of butter, 35 calories per .5oz of fruit preserves</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Mini Muffins</strong></td>
<td><strong>$20.00</strong></td>
</tr>
<tr>
<td>76-118 calories each</td>
<td></td>
</tr>
<tr>
<td><strong>Minimum 2 dozen</strong></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Granola Bars</strong></td>
<td><strong>$15.00</strong></td>
</tr>
<tr>
<td>110-170 calories each</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cinnamon Rolls</strong></td>
<td><strong>$18.00</strong></td>
</tr>
<tr>
<td>260 calories each</td>
<td></td>
</tr>
</tbody>
</table>

# A La Carte

*Priced per person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fresh Sliced Fruit</strong></td>
<td><strong>$3.50</strong></td>
</tr>
<tr>
<td>35 calories per 2.5oz serving</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Whole Fruit</strong></td>
<td><strong>$2.00</strong></td>
</tr>
<tr>
<td>Apple, Bananas, and Oranges</td>
<td>60-115 calories each</td>
</tr>
</tbody>
</table>
CLASSIC COLLECTIONS

DELI EXPRESS
Priced per person, minimum of 12 guests

Deli Platter $12.50
- Sliced Oven-Roasted Turkey 25 calories per 1oz
- Sliced Roast Beef 40 calories per 1oz
- Roasted Vegetables 50 calories per 1oz
- Assorted Sliced Cheese 110 calories per 1oz
- Baked Breads and Rolls 110-160 calories each
- Side Salad 25-330 calories each
- Appropriate Condiments
- House-made Chips 340 calories per 2oz
- Assorted Sodas and Bottled Water 0-100 calories per 8oz

EXECUTIVE LUNCHEON
Priced per person, minimum of 12 guests

Includes: your choice of 3 of the following Sandwiches, your choice of 2 Salads, Assorted Cookies, House-made Chips, Pickles, Mustard, Mayonnaise and Assorted Soda and Bottled Water
Substitute a Gluten-Free Roll and Cookie for $1.50 per guest
25-240 calories per 3oz serving of salad, 170-200 calories per cookie, 340 calories per 2oz of housemade chips

25-240 calories per 3oz serving of salad, 170-200 calories per cookie, 340 calories per 2oz of housemade chips

$18.00

CLASSIC SELECTIONS
Priced per person, minimum of 12 guests

Choose 3 of the following sandwich options. Served with Cookies, House-made Chips, Pickles and Condiments; your choice of one Salad with Assorted Soda and Bottled Water
Substitute a Gluten-Free Roll and Cookie for $1.50 per guest

25-240 calories per 3oz serving of salad, 170-200 calories per cookie, 340 calories per 2oz of housemade chips

$13.50

Greek Salad Wrap
with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions
430 calories per sandwich

Pastrami
Thinly Sliced with Slaw and Thousand Island Dressing on Rye Bread
440 calories per sandwich

Tuna and Apple Salad
with Fresh Tomatoes and Arugula on Ciabatta
370 calories per sandwich

Chicken Caesar Wrap
with Romaine Lettuce and Caesar Dressing
630 calories per wrap

Turkey, Bacon and Cheddar
with Mesquite Mayonnaise on a Baguette
730 calories each
SALADS

Included with sandwich buffets
Add an additional side salad for just $4.00 per person.

Greek Penne Salad
tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
90 calories per 3oz serving

Toasted Cranberry Apple Couscous* with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Baby Spinach and Scallions
180 calories per 3oz serving

Fresh Fruit Salad
with Seasonal Fruit
40 calories per 2.5oz serving

Red Skinned Potato Salad
with Eggs, Celery and Spanish Onions in a Seasoned Mayonnaise Dressing
240 calories per 4oz serving

Roasted Corn and Black Bean Salsa
with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Garlic
120 calories per 4oz serving

White Bean Herb Salad
with Cannelini Beans, Red Peppers, Celery, Green Onions, Fresh Basil and Parsley, tossed in Balsamic Vinaigrette
90 calories per 3.33oz serving

Herbed Quinoa Salad
with Feta Cheese
100 calories per 3.5oz serving

*Traditional Garden Salad
Mixed Greens with Seasonal Vegetables. Served with Balsamic and Ranch Dressings
20 calories per 4oz
60 calories per 1oz of Balsamic Dressing
90 calories per 1oz of Ranch Dressing

HEALTHY OPTION SANDWICH BUFFET

A healthier buffet selection that adheres to the University’s “Be in Balance” health and nutrition program.

Includes the following for $15.75

The Caprese
Fresh Basil with Vine-ripened Tomatoes and Fresh Mozzarella, drizzled with Balsamic Dressing on a Baker Street Baguette
340 calories each

California Style Chicken
Grilled Chicken Breast topped with Portobello Mushroom, Avocado and Red Onion on a Multi-Grain Ciabatta Roll
580 calories each

Turkey & Balsamic Onion Wrap
Smoked Turkey with Balsamic-marinated Red Onions and Local Cheddar Cheese, wrapped in a Whole Wheat Tortilla
400 calories each

Garden Salad with Balsamic Dressing
20 calories per 4oz

Seasonal Fruit Salad
35 calories per 2.5oz

Cucumber Mint Infused Iced Water
0 calories
**Pasta Trio**
- Caesar Salad
- Cheese Manicotti in Marinara
- Rigatoni and Meatballs
- Garlic Breadsticks
- Lemon Cheesecake Bars
- 160 calories per 2.7oz
- 140 calories per 3.25 oz
- 320 calories per 8.75oz
- 310 calories per 7.5oz
- 110 calories each
- 300 calories per 2.75oz

**Basic Italian**
- Italian House Salad
- Italian Dressing
- Cheese Tortellini with Roasted Vegetables and Marinara Sauce
- House Meatballs
- Garlic Breadsticks
- Parmesan Cheese
- Italian Tea Cookies
- 30 calories per 4oz
- 155 calories per 1oz
- 180 calories per 4oz
- 40 calories each
- 110 calories each
- 75 calories per .5oz
- 205 calories per 1.5oz

**Soup and Salad**
- Mixed Greens
- Ranch Dressing
- Italian Dressing
- Sliced Grilled Chicken
- Diced Ham
- Roasted Chickpeas
- Sliced Red Onions
- Shredded Cheese
- Tomatoes
- Cucumbers
- Shredded Carrots
- Croutons
- Dinner Roll
- Butter
- Soup du Jour
- Assorted Cookies and Brownies
- 15 calories per 3oz
- 200 calories per 2oz
- 80 calories per 2oz
- 160 calories per 3oz
- 60 calories per 2oz
- 210 calories per 2oz
- 10 calories per 1oz
- 60 calories per 0.5oz
- 5 calories per 1oz
- 75 calories per 1oz
- 160 calories each
- 50 calories per .25oz
- 80-420 calories per 8oz
- 250-310 calories each

**Latin Flavors**
- Mexican Chopped Salad
- Cumin Black Beans
- Cilantro Lime Rice
- Grilled Flatbread
- Chipotle Orange Roasted Chicken
- Carne Asada con Papas Ranchero
- SOPAIPILLAS
- 40 calories per 2.4oz
- 110 calories per 3oz
- 120 calories per 3oz
- 110 calories each
- 440 calories per 6oz
- 180 calories per 6oz
- 70 calories each

**Lazy Summer BBQ**
- Barbeque Baked Beans
- Old Fashioned Coleslaw
- Mac & Cheese
- Fiesta Cornbread Muffins
- Country Roasted Chicken
- Sliced Brisket
- S’More Brownies
- 170 calories per 4.75oz
- 150 calories per 3oz
- 260 calories per 4oz
- 120 calories each
- 430 calories per 6oz
- 350 calories per 5oz
- 450 calories each

**Harvest Bounty**
- Traditional Mixed Garden Salad
- Ranch Dressing
- Balsamic Dressing
- Roasted Turkey
- Vegetable Primavera
- Southern Biscuits
- Butter
- Green Beans
- Apple Crisp
- 50 calories per 3.5oz
- 60 calories per 1oz
- 130 calories per 3oz
- 455 calories per 5oz
- 190 calories each
- 50 calories per .25oz
- 30 calories per 3oz
- 500 calories per 5oz

**Traditional American**
- Baby Spinach Salad
- Roasted New Potatoes
- Fresh Herbed Vegetables
- Grilled Lemon Rosemary Chicken
- Dinner Rolls
- Whipped Butter
- Oreo Blondies
- 60 calories per 2.15oz
- 110 calories per 2.75oz
- 100 calories per 3.5oz
- 130 calories per 3oz
- 160 calories each
- 50 calories per .25oz
- 270 calories per 1.75oz

**BBQ Picnic**
- Grilled Hamburgers
- Hot Dogs
- Garnish Tray and Condiments
- Homestyle Potato Salad
- Fresh Country Coleslaw
- House-made Kettle Chips
- Assorted Cookies and Brownies
- 330 calories each
- 240 calories per 4oz
- 170 calories per 3.5oz
- 240 calories per 1.25oz
- 250-310 calories each

**Medi Eats**
- Chicken Souvlaki Skewers
- Falafel
- Tzatziki Sauce
- Roasted Eggplant
- Sautéed Spinach
- Chilled Israeli Couscous
- Pita Triangles
- Gourmet Dessert Bars
- 210 calories each
- 60 calories each
- 15 calories per 1oz
- 100 calories per 3oz
- 60 calories per 3.25oz
- 120 calories per 3.5oz
- 250 calories each
- 170-200 calories each

**East Asian Eats**
- Jasmine Rice
- LoMein Noodles Yakisoba
- Lemongrass Chicken
- Asian Tofu
- Teriyaki Sauce
- Egg Rolls
- Crispy Wontons
- Sweet Soy Sauce
- Sweet & Sour Sauce
- Raspberry Coconut Almond Bars
- 130 calories per 3oz
- 120 calories per 2.5oz
- 190 calories per 3oz
- 120 calories per 3oz
- 25 calories per 0.5oz
- 190 calories each
- 25 calories each
- 50 calories per 1oz
- 40 calories per 1oz
- 370 calories per 3.25oz

Please reference Page 10 to add your choice of one beverage option to your buffet selections.
CREATE YOUR OWN BUFFET- $18.75
Priced per person, minimum of 12 guests

**Starters**

*Your Choice of One*

- Garden Salad with Balsamic Vinaigrette
  20 calories per 4oz, 60 calories per 1oz
- Classic Caesar Salad
  160 calories per 2.6oz
- Greek Salad with Crumbled Feta
  120 calories per 3.25oz
- Fruit Salad
  40 calories per 2.25oz
- Traditional Hummus with Pita Crisps
  130 calories per 1.75oz
- Baby Spinach Salad
  60 calorie per 2.15oz

**Sides**

*Your Choice of Two*

- Italian Seasoned Green Beans
  40 calories per 3.25oz
- Marinated Roasted Red Potatoes
  120 calories per 2.75oz
- Ginger Honey Glazed Carrots
  110 calories per 3.25oz
- Chipotle Mac and Cheese
  230 calories per 4oz
- Quinoa and Wild Rice Blend
  110 calories per 2.6oz
- Brussels Sprouts with Almond Butter
  70 calories per 3oz

**Entrées**

*Your Choice of One*

(add a second entrée for an additional $8 per person)

- Fried Chicken with Buttermilk Hot Sauce
  530 calories per 5.6oz
- Roasted Turkey with Cranberry Relish
  160 calories per 3.5oz
- Bruschetta Tilapia
  200 calories per 5.5oz
- Cavatappi with Sautéed Shrimp, Roasted Red Peppers and Charred Tomatoes
  770 calories per 16oz
- Beef Pot Roast with Dijon Shallot Sauce
  330 calories per 5oz
- Quinoa Cake topped with Tomato Chutney
  270 calories per 4.25oz

**Finishes**

*Your Choice of One*

- Dulce de Leche Brownies
  220 calories per 2.25oz
- Cherry Cheesecake Tarts
  170 calories per 1.75oz
- Bread Pudding with Caramel Apple Sauce
  370 calories per 6.75oz
- Individual Vanilla Raspberry Bundt Cakes
  520 calories each
- Mini Brownie and Cappuccino Mousse Parfaits
  230 calories per 3oz
- Spiced Carrot Cake
  370 calories each
BREAKS
Priced per person, minimum 12 guests

Afternoon Break $7.25
- Assorted Cookies 170-200 calories each
- Seasonal Sliced Fruit 35 calories per 2.5oz
- Java’s Coffee Service 0 calories each

Snack Attack $6.00
- Assorted Chips 150-160 calories each
- Roasted Peanuts 160 calories per 1oz
- Trail Mix 290 calories each
- Assorted Cookies and Brownies 170-250 calories each

Chocaholic $7.50
- Assorted Mini Chocolate Bars 45-70 calories each
- Chunky Chocolate Cookies 280 calories each
- Chocolate Milk 160 calories each
- Chocolate Dipped Pretzels 110 calories each
- Chocolate Dipped Strawberries 40 calories each

Pub Party $9.75
- Mozzarella Sticks with Marinara Sauce 350 calories per 3 sticks, 1oz sauce
- Chicken Fingers 530 calories per 3 fingers
- Barbecue Sauce 60 calories per 1oz
- Hot Pretzels 300 calories per stick
- Mustard 80 calories per 1oz

DESSERTS
Priced per person

Gourmet Dessert Bars $3.25
170-200 calories each

Assorted Cookies and Brownies $2.25
170-200 calories per cookie, 250 calories per brownie

Assorted Mini Baker Street Bakery Desserts $4.25
60-140 calories each

Savoia's Italian Tea Cookies $3.75
205 calories per 1.5oz

Assorted Cupcakes $3.25
380 calories each

Chocolate Covered Strawberries $3.00
40 calories each

BEVERAGES

Bottled Water $2.00 each
0 calories

Canned Pepsi Sodas $2.00 each
0-120 calories per 8oz

Java’s Coffee Service $2.75 per person
0 calories

Assorted Bottled Juices $2.00
110-170 calories per 8oz

BULK COLD BEVERAGES
Serving size 3 gallons

Unsweetened Iced Tea $22.50
0 calories

Lemonade $22.50
125 calories per 8oz

Sparkling Pink Lemonade $27.50
105 calories per 8oz

Meliora Punch $30.00
95 calories per 8oz

* Infused Iced Water $15.00
0 calories
- Cucumber Mint
- Strawberry Pineapple
- Citrus
## RECEPTION STATIONS

**Priced per person, minimum of 12 guests**

<table>
<thead>
<tr>
<th>Dim Sum</th>
<th>$13.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Vegetable Egg Rolls</td>
<td>195 calories each</td>
</tr>
<tr>
<td>• Pork Potstickers</td>
<td>140 calories each</td>
</tr>
<tr>
<td>• Sweet and Spicy Boneless Chicken Wings with Celery Sticks</td>
<td>590 calories per 7.5oz</td>
</tr>
<tr>
<td>• Gourmet Dessert Bars</td>
<td>170-200 calories each</td>
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</table>

<table>
<thead>
<tr>
<th>Mediterranean</th>
<th>$11.00</th>
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<tbody>
<tr>
<td>• Seasonal Roasted Vegetables</td>
<td>210 calories per 3.25oz</td>
</tr>
<tr>
<td>• Tabbouleh Salad</td>
<td>110 calories per 3.25oz</td>
</tr>
<tr>
<td>• Marinated Olives</td>
<td>150 calories per 2.75oz</td>
</tr>
<tr>
<td>• Greek Salad</td>
<td>120 calories per 3.25oz</td>
</tr>
<tr>
<td>• Hummus with Pita Chips</td>
<td>220 calories per 4.5oz</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Tavern Tastes</th>
<th>$13.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Warm Spinach Dip</td>
<td>100 calories per 1oz</td>
</tr>
<tr>
<td>• Pita Crisps</td>
<td>70 calories per 1oz</td>
</tr>
<tr>
<td>• Mozzarella Sticks</td>
<td>350 calories per 3 sticks 1 oz sauce</td>
</tr>
<tr>
<td>• Marinara Sauce</td>
<td>300 calories per stick</td>
</tr>
<tr>
<td>• Soft Pretzel Sticks</td>
<td>80 calories per 1oz</td>
</tr>
<tr>
<td>• Spicy Dijon Mustard</td>
<td>380 calories each</td>
</tr>
<tr>
<td>• Fried Cheesecake</td>
<td>60-140 calories each</td>
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</table>

<table>
<thead>
<tr>
<th>American Tea</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Grilled Chicken and Apple Gourmet Tea Sandwich</td>
<td>230 calories each</td>
</tr>
<tr>
<td>• Roast Beef and Brie Gourmet Tea Sandwich</td>
<td>270 calories each</td>
</tr>
<tr>
<td>• Fresh Mozzarella Gourmet Tea Sandwich</td>
<td>250 calories each</td>
</tr>
<tr>
<td>• Scone with Jam &amp; Honey Cream Cheese</td>
<td>380 calories each</td>
</tr>
<tr>
<td>• Assorted Petit Fours</td>
<td>60-140 calories each</td>
</tr>
</tbody>
</table>

## RECEPTION ADDITIONS

**Priced per person, minimum of 12 guests**

<table>
<thead>
<tr>
<th>* Fresh Seasonal Sliced Fruit</th>
<th>$3.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>*</td>
<td>35 calories per 2.5oz serving</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>International and Domestic Cheese Display</th>
<th>$5.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Crackers, Flatbreads, and Dried Fruits</td>
<td>290 calories per 2.75oz portion</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>* Fresh Garden Crudité</th>
<th>$4.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Hummus and Pita Chips</td>
<td>120 calories per 5oz of crudité, 150 calories per 2oz of hummus, 270 calories per 4oz of pita chips</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Antipasto Platter</th>
<th>$5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses</td>
<td>250 calories per 5oz serving</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Warm Spinach Dip</th>
<th>$5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Pita Crisps</td>
<td>100 calories per 1oz dip, 70 calories per 1oz pita crisps</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Black Bean, Corn Pico Guacamole</th>
<th>$5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Tortilla Chips</td>
<td>330 calories per 6.75oz</td>
</tr>
</tbody>
</table>
# HORS D’OEUVRES

**STATIONARY OR BUTLERED**

*Priced per person*

<table>
<thead>
<tr>
<th>Choose 4</th>
<th>Choose 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>$14.25</td>
<td>$16.50</td>
</tr>
</tbody>
</table>

*Add $7 per person for each additional hour.*

**Hot**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Spring Rolls</td>
<td>15</td>
</tr>
<tr>
<td>Lemon Grass Chicken Satay with Red Curry Sauce</td>
<td>160</td>
</tr>
<tr>
<td>Coconut Shrimp with Sweet Chile Sauce</td>
<td>45</td>
</tr>
<tr>
<td>Parmesan Artichoke Hearts</td>
<td>50</td>
</tr>
<tr>
<td>Maryland Crab Cakes with a Remoulade Sauce</td>
<td>30</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>80</td>
</tr>
<tr>
<td>Lobster &quot;Corn Dogs&quot;</td>
<td>80</td>
</tr>
<tr>
<td>Smoked Gouda Arancini</td>
<td>120</td>
</tr>
</tbody>
</table>

**Chilled**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories each</th>
</tr>
</thead>
<tbody>
<tr>
<td>* Shrimp Cocktail</td>
<td>70</td>
</tr>
<tr>
<td>Belgian Endive with Stilton Bleu</td>
<td>70</td>
</tr>
<tr>
<td>Smoked Chicken Salad</td>
<td>110</td>
</tr>
<tr>
<td>Mediterranean Antipasto Skewers</td>
<td>70</td>
</tr>
<tr>
<td>Wild Mushroom and Goat Cheese Crostini</td>
<td>130</td>
</tr>
<tr>
<td>Seared Beef Tenderloin with Sweet Onion Marmalade on a Toasted Baguette</td>
<td>120</td>
</tr>
</tbody>
</table>
CONFERENCE PACKAGES
$31.00 per person

BREAKFAST OPTIONS
Choose one

Meliora Continental
American

LUNCH OPTIONS
Choose one

Deli Express
Classic Selections Buffet
Upgrade to one of the three following Hot Buffets
(additional $5.00)

– Pasta Trio
– Harvest Bounty
– Lazy Summer BBQ

CONFERENCE BREAK
Choose one

Afternoon Break
Snack Attack

ALL DAY BEVERAGE STATION
Java’s Coffee Service, Assorted Sodas, and Bottled Water
refreshed throughout the day
BREAKFAST

Sold by the dozen

Kingston Bagels
With Cream Cheese, Butter & Fruit Preserves
$25.00
170-360 calories per bagel,
25 calories per .5oz of cream cheese,
50 calories per .25oz butter,
35 calories per .5oz fruit preserves

Cinnamon Rolls
$18.00
260 calories each

Bagged Breakfast
Whole Fruit, Granola Bar, Bagel with Cream Cheese and Bottled Juice
$6.50
60-110 calories per piece of whole fruit,
110-170 calories per granola bar,
170-360 calories per bagel,
25 calories per .5oz cream cheese,
110-170 calories per 8oz bottled juice

Mini Muffins
Minimum Order - 2 dozen
$20.00
76 - 118 calories each

Individual Yogurt Cups
$2.25
50-150 calories each

BEVERAGES

Regular Coffee,
Decaffeinated Coffee or Hot Tea
Small Joe to Go (12 cups)
Large Joe To Go (48 cups)
$18.00
$58.00
0 calories
0 calories

Hot Chocolate
Small (12 cups)
Large (48 cups)
$18.00
$58.00
90 calories per 8oz

Lemonade
Small (12 cups)
Large (48 cups)
$8.00
$28.00
125 calories per 8oz

Meliora Punch
Small (12 cups)
Large (48 cups)
$12.00
$36.00
95 calories per 8oz

Assorted Bottled Juice
$2.00 each
110-170 calories per 8oz

Canned Soda or Bottled Water
$2.00 each
0-120 calories per 8oz
BOXED LUNCHES

Delivery available for 10 or more box lunches.

Each box lunch: $8.25, includes sandwich or salad and your choice of one side:

- Chips (120-180 calories per bag)
- Cookie (170-200 calories each)
- Whole Fruit (60-115 calories each)

Add a Side: Chips, Cookie or Whole Fruit $1.25

Fruit Salad $2.25

Add a Beverage (Pepsi, Diet Pepsi, Sierra Mist, Brisk Iced Tea, Bottled Water) $2.00

Please check in with the Catering Office for our current Seasonal Boxed Lunches!

FAVORITE PACKAGES

Priced per person, minimum of 10 guests

Salad Affair
- Three Salad Selections (salad choices on page 7)
- Dinner Rolls
- Fresh Sliced Fruit
- Assorted Cookies

$13.00

240-550 calories each
160 calories each
35 calories per 2.5oz
250-315 calories each

Deli Platter
- Deli Meats
- Assorted Cheeses
- Bakery Breads and Rolls
- Appropriate Condiments
- House-made Chips

$9.50

25-40 calories per 1 oz
110 calories per 1 oz
110-160 calories each
0-10 calories per 1 oz
340 calories per 2 oz chips

Taco Bar
- Flour Tortillas
- Ground Beef
- Lettuce
- Tomatoes
- Onions
- Shredded Cheese
- Sour Cream and Salsa
- Add Pulled Chicken for an additional $1.50 per person

$9.00

120 calories each
70 calories per 1 oz
5 calories per 1 oz
10 calories per 2 oz
110 calories per 1 oz
380 calories each
40 calories per 1 oz

The Great Pasta Feast
- Pasta Tossed in Marinara Sauce
- Garden Salad
- Balsamic Vinaigrette
- Ranch Dressing
- Garlic Bread
- Substitute: Alfredo Sauce ($1.00)
- Substitute: Meat Sauce ($1.00) Add meatballs from the "Snack Attack" section

$8.00

150 calories per 4.5 oz
20 calories per 4 oz
60 calories per 1 oz
90 calories per 1 oz
100 calories each
200 calories per 2 oz

Rotisserie Chicken Dinner
- Fried Buttermilk Chicken
- Mashed Potatoes
- Gravy
- Vegetables
- Dinner Rolls

$10.00

530 calories per 5.6 oz
120 calories per 3.75 oz
35 calories per 1 oz
45 calories per 3 oz
160 calories each

Classic Cookout
- Juicy Hamburgers
- Hot Dogs
- Buns and Rolls
- Lettuce
- Tomato
- Onions
- House-made Chips
- Appropriate Condiments

$9.00

330 calories each
290 calories each
90 calories each
5 calories per 1 oz
5 calories per 1 oz
10 calories per .5 oz
340 calories per 2 oz

Veggie Burgers available upon request (315 calories each)
# Snack Attack

*Priced per person, minimum of 10 guests*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Calories per Serving</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Go Grande Nacho Bar</strong></td>
<td>$6.00</td>
<td>95 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td></td>
<td>380 calories/.5 cup</td>
<td></td>
</tr>
<tr>
<td>Nacho Cheese</td>
<td></td>
<td>10 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Salsa</td>
<td></td>
<td>35 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Refried Beans</td>
<td></td>
<td>40 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Guacamole</td>
<td></td>
<td>85 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Sour Cream</td>
<td></td>
<td>70 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Ground Beef</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Fingers</strong></td>
<td>$4.75</td>
<td>95 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Chicken Fingers</td>
<td></td>
<td>80 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Honey Mustard</td>
<td></td>
<td>60 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Barbecue Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fried Mozzarella Sticks</strong></td>
<td>$3.75</td>
<td>350 calories/3 sticks</td>
<td></td>
</tr>
<tr>
<td>Served with Marinara Sauce</td>
<td></td>
<td>1 oz sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Wings</strong></td>
<td>$4.75</td>
<td>260 calories/3 wings</td>
<td></td>
</tr>
<tr>
<td>Served with Buffalo-style Red Hot Glaze</td>
<td></td>
<td>260 calories/3 wings</td>
<td></td>
</tr>
<tr>
<td><strong>Mac and Cheese Bites</strong></td>
<td>$3.50</td>
<td>100 calories/3 bites</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Veggie Tray</strong></td>
<td>$3.00</td>
<td>120 calories/5 oz</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetables</td>
<td></td>
<td>90 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Add hummus for additional $1 per person</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fruit Tray</strong></td>
<td>$3.50</td>
<td>35 calories/2.5 oz</td>
<td></td>
</tr>
<tr>
<td><strong>Cheese and Cracker Tray</strong></td>
<td>$3.50</td>
<td>290 calories/2.75 oz</td>
<td></td>
</tr>
<tr>
<td>An Assortment of Domestic Cheeses served with Crackers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hot Pretzel Sticks</strong></td>
<td>$2.25</td>
<td>300 calories/stick</td>
<td></td>
</tr>
<tr>
<td>Pretzel Sticks</td>
<td></td>
<td>80 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Assorted Mustards</td>
<td></td>
<td>190 calories/2 oz</td>
<td></td>
</tr>
<tr>
<td>Add cheese for an additional $.50</td>
<td></td>
<td>190 calories/2 oz</td>
<td></td>
</tr>
<tr>
<td><strong>Meatballs</strong></td>
<td>$3.00</td>
<td>90 calories/each</td>
<td></td>
</tr>
<tr>
<td>Italian or Barbecue Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Garden Salad</strong></td>
<td>$3.00</td>
<td>20 calories/4 oz</td>
<td></td>
</tr>
<tr>
<td>Mixed Greens</td>
<td></td>
<td>60 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Balsamic Dressing</td>
<td></td>
<td>90 calories/1 oz</td>
<td></td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**PARTY FAVORITES**

**Cookies**
$10.50 per dozen
170-200 calories each

**Brownies**
$12.50 per dozen
250 calories each

**Dessert Bars**
$16.50 per dozen
170-200 calories each

**Ice Cream Social**
One 3-gallon Tub of Vanilla or Chocolate Ice Cream
Served with Assorted Toppings
(serves 30-40)
$67.00
100 calories per 3oz of ice cream

**Cakes**
450-480 calories per serving

- 10-Inch Cake
  (serves 25)
  $32.00

- Half Sheet Cake
  (serves 30-40)
  $50.00

- Full Sheet Cake
  (serves 60-80)
  $70.00

**Chips**
Homemade Potato Chips or Tortilla Chips
$5.00 per pound
340 calories per 2oz

**Dips**
$4.25 per pint
Salsa (10 calories per 1oz)
Ranch (90 calories per 1oz)
Onion Dip (120 calories per 1oz)

**Homemade Pizza**
(32 pieces)

- Just Cheese
  $22.25
  250 calories per slice

- Veggie Lovers
  With Peppers, Onions, Mushrooms and Black Olives
  $25.50
  270 calories per slice

- Pepperoni
  $25.50
  380 calories per slice
WINE AND CHEESE RECEPTION

EVERYDAY PAIRING (SELECT HOUSE WINES)

$12.00 per person (based on 1 hour)
$3.00 per person (additional 1 hour)

International & Domestic Cheese Display
with Assorted Cracker and Flatbreads
80-130 calories per 1oz cheese, 70 calories per 5 crackers, 50 calories per flatbread

ENHANCED LOCAL PAIRING (PREMIUM LOCAL WINES)

$16.00 per person (based on 1 hour)
$5.00 per person (additional 1 hour)

Local Cheese Display
with Baker Street Bakery Breads and Crackers

Cheeses to include:
Toma Salina, Smoked Gouda, Underpass Reserve, Humboldt Fog, British Cheddar
90-130 calories per 1oz cheese, 20-50 calories per bread, 70 calories per 5 crackers

Accompaniments to Include:
Blueberry Compote, Apricot Preserves, Rosemary-Cayenne Nuts
40 calories per tbsp Blueberry Compote, 50 calories per tbsp. of Apricot Preserves, 170 calories per ¼ cup of Rosemary-Cayenne Nuts

Additional Accompaniments: ($1.00 per person)
Honey Comb, Mixed Berry Preserves, Candied Nuts, Dried Fruits
60 calories per tbsp. of Honey Comb, 50 calories per tbsp. of Mixed Berry Preserves, 190 calories per ¼ cup of Candied Nuts, 100 calories per ¼ cup of Dried Fruits
PREMIER DINNER SERVICE

DOUGLASS FELDMAN BALLROOM
SPECIAL STATION PACKAGE

$36.00 per person

SALAD STATION
Mixed Greens, Assorted Vegetables, Julienned Meats, Assorted Cheeses, Croutons, House Dressing, Dinner Rolls with Whipped Butter (5-200 calories per serving)

ACTION STATIONS (CHOOSE TWO) NUTRITIONALS TBD

Risotto Station: Chicken, Mushrooms, Spinach, Tomatoes, Parmesan Cheese, Truffle Oil and Peppers (150-360 calories per serving)

Pasta Station: Choose 3 Pastas and 3 Sauces, Assorted Fresh Vegetables (Add: Chicken $2 or Shrimp $3)
  Pastas: Rigatoni, Bowtie, Tortellini, Cavatappi and Ravioli (63-107 calories per serving)
  Sauces: Marinara, Alfredo, Pesto, Bolognese and Tomato Vodka (54-200 calories per serving)

Asian Stir Fry Station: Combinations of Beef, Chicken, Vegetable, Pork Fried Rice and Lo Mein with a variety of Oriental Sauces (131-470 calories per serving)

Mac and Cheese Bar: White Cheddar Macaroni & Cheese with Toppings: Toasted Bread Crumbs, Grated Cheeses, Fried Onions, Broccoli, Sliced Hot Dogs, Diced Ham and Buffalo Chicken (260 calories per serving)

Mashed Potato Mix-In Bar: Assorted Whipped Potatoes with Toppings: Bacon, Sliced Green Scallions, Grilled Sweet Onions, Spinach, Sour Cream, Grated Cheese, Brown Sugar, Butter and Mini Marshmallows (100-210 calories per serving)

Slider Station: Mini Hamburgers, Cheeseburgers and Veggie-Burgers on Mini Buns, Fixin’s & Condiment Bar (164-266 calories per person)

Carving Station: Roasted Turkey & Beef Tenderloin with Accompaniments (70-185 calories per serving)

DESSERT AND COFFEE STATION
Sweets Table of Assorted Mini Desserts (60-140 calories per serving)

SERVED MENU
For an upscale lunch or dinner service, our Chefs will create a three-course seasonal menu.

For special requests, please speak with our Sales Manager.

Any event in the Douglass Feldman Ballroom includes China Service and House Linen.
ALCOHOL SELECTIONS

BEER OPTIONS

House
Labatt’s Blue Light, Sam Adams
Boston Lager, Michelob Ultra, 3 Heads “The Kind” IPA,
Blue Moon

Premium
Labatt’s Blue Light, Sam Adams
Boston Lager, Stella Artois, 3 Heads “The Kind” IPA, Southern Tier
Porter, Select 2 “Alternatives”

Alternatives
Saranac Pale Ale, Rohrbach Scotch Ale, Rohrbach Highland Lager,
Rohrbach Railroad IPA, Genesee Brewing, Yuengling Lager, 1911 Hard
Cider, CB Caged Alpha Monkey, Redbridge (Gluten Free)
Additional Seasonal Options Available

WINE OPTIONS

House
Hosmer Pinot Grigio, Hazlitt Chardonnay,
Hosmer Riesling, Yellow Tail Moscato, Coppola
Cabernet Sauvignon, Hosmer Pinot Noir,
Bully Hill St. Croix, Hosmer Estate Red

Premium
Kim Crawford Sauvignon Blanc, Hosmer
Chardonnay, Lamoreaux Landing
Semi-Dry Riesling, Lamoreaux Landing 42
North, Franciscan Cabernet Sauvignon, Josh
Cellars Merlot, Siduri Rosella’s Vineyard Pinot
Noir, 1,000 Stories Red Zinfandel

Alternatives
Borgo Coventi Pinot Grigio, Lamoreaux Landing Chardonnay, Franciscan Sauvignon Blanc,
Bully Hill Vidal Blanc LH, La Crema
Anderson Valley Pinot Noir, Jacobs Creek
Cenetary Hill Shiraz, Robert Mondavi Napa
Cabernet, Marchesi Antinori Tenuta Guado al Tasso Il Bruciato

Alternatives must be ordered 3 business days prior to the event.
CASH OR CONSUMPTION BAR

Liquor, Beer, Wine and Soda

**Premium**
Cocktail: $7.00 per glass

**House**
Cocktail: $6.00 per glass

**Wine**
Standard: $5.00 per glass
Premium: $8.00 per glass
Alternatives: $10.00 per glass

**Beer**
Standard: $4.00 per bottle
Premium: $6.00 per bottle

**Bar Enhancements**
Perrier: $3.00 per bottle
Champagne: $25.00 per bottle

STUDENT CASH BAR

**Beer**
$3.00 per glass

**Wine**
$4.00 per glass

**Soda**
$2.00 per glass

**Meliora Punch**
Complimentary

**Bartender Fee**
$52.00 for the first hour (per bar)
$27.00 for each additional hour (per bar)

Each bar includes all-purpose disposable beverage ware, cocktail napkins, ice, mixers, condiments and supplies. Optional items are available and can be provided including: standard glassware, specialty glassware, themed bars/bartenders, and custom bars/ice bars.

In addition to the package price, the Bartender Fee is $35.00 per hour with a (4) hour minimum, which includes set up and tear down. Any event taking place outside of the Fredrick Douglass Building or Wilson Commons Building requires a NYS temporary license, which must be obtained through the Catering office at least (30) days prior to your event. The fee for this temporary license is $75.00 and is nonrefundable.
GUARANTEES
Final confirmation of the number of guests attending must be made no later than 3 business days prior to the scheduled function.
You will be billed for your final guarantee or actual attendance, whichever is greater.

Pricing on all catering events and deliveries is based on a minimum of 12 people unless otherwise noted.

PAYMENT
Form of payment (account number, declining, cash, check, credit card) is due upon booking an event. Final payment is due on the day of the event.

BUFFET SERVICE POLICY
On all buffets, Meliora Catering will prepare an ample amount of food to ensure guests a well-stocked table and an attractive presentation. In keeping with health and safety requirements, we cannot permit the taking of leftovers or the addition of food not prepared by Meliora Catering.

WEEKEND AND HOLIDAY EVENTS
Daily minimum requirements may be applicable. Please contact Meliora Catering with questions.

CANCELLATIONS
Cancellations involving specialty products or cancellations made without (3) business days’ notice are subject to charges for food, labor and rental costs.

ALCOHOL
Any event taking place outside of the Fredrick Douglass Building or Wilson Commons Building requires a NYS temporary license, which must be obtained through the Catering office at least (30) days prior to your event. The fee for this temporary license is $75.00 and is non-refundable.

TYPES OF AVAILABLE SERVICE

FULL DISPOSABLE DROP OFF
Menu items will be presented on disposable platters. Meliora Catering will deliver and set up orders complete with disposable service ware, utensils and paper goods. An additional 10% administrative fee will be added to the final bill.

DELIVERY AND RETURN
Meliora Catering will cover buffet tables and deliver menu items on china platters. Meliora’s “Everyday” disposable service ware is included with the order. Upscale disposable service ware (“Looks like China”) can be added for an additional $3.00 per person. An additional 15% administrative fee will be added to the final bill.

FULL SERVICE DISPOSABLE
Meliora Catering will service the entire event. Buffet tables are set with linen and menu items displayed on china. Meliora’s “Everyday” disposable service ware is included with the order. Upscale disposable service ware (“Looks Like China”) can be added for an additional $3.00 per person. An additional 20% administrative fee will be added to the final bill.

FULL SERVICE CHINA
Meliora Catering will service the entire event. Buffet tables are set with linen and china service ware will be utilized. A 20% administrative fee will be added to the final bill. Any event held in the Douglass Feldman Ballroom will include complimentary china service ware. All other event locations will have an additional china rental fee.

PICK UP
Orders will be picked up in the Meliora Catering Office, Suite 410 of the Frederick Douglass Building. Orders will include disposable service ware.