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 of local ingredients or showcasing our fine dining capabilities at an exclusive reception during Meliora Weekend, we are committed to making your event ever better.

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 robust buffet and party menus, to upscale, plated selections.

Make your selections from the following menus or contact us to work with our team to create the right menu for you.

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 piece 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.

MELIORA CATERING
University of Rochester
735 Library Road, FDB Room 305
Rochester, NY 14627
(585) 275-7687
melioracatering@services.rochester.edu
www.melioracatering.catertrax.com
**BREAKFAST**

**CONTINENTAL**

Priced per person

Coffee & Bagels
Assorted Bagels with Cream Cheese, Butter, and Fruit Preserves served with Java’s Coffee Service
$4.50

Maple or Chive Cream Cheese available for an additional $0.50 per person

Meliora Continental
Assorted Muffins, Danish and Scones, Bagels served with Butter, Fruit Preserves and Cream Cheese, with Fresh Seasonal Sliced Fruit, and Java’s Coffee service
$11.00

*Healthy Start
Grapefruit Halves, Yogurt Cups and Granola Bars served with Java’s Coffee Service
$6.75

New Yorker
Fresh Bagels and Cream Cheese, Smoked Salmon, Slivered Red Onion, Capers and Fresh Seasonal Sliced Fruit served with Java’s Coffee Service
$12.50

**HOT BREAKFAST**

Priced per person

American
Scrambled Eggs, Home Fries, Crisp Bacon, Turkey Sausage and Assorted Breakfast Pastries served with Java’s Coffee Service
$11.75

Ultimate
Western Scrambled Eggs, Crisp Bacon, Turkey Sausage, Pancakes, Home Fries, Fresh Seasonal Sliced Fruit and Assorted Breakfast Pastries served with Ketchup and Hot Sauce. Includes Orange Juice and Java’s Coffee Service
$16.00

Meliora Sunrise Sandwich Selection
An Assortment of Breakfast Sandwiches to Include: Egg and Cheese on a Croissant; Sausage, Egg and Cheese on a Bagel; and Bacon, Egg and Cheese on a Biscuit. Served with Whole Fruit, Individual Yogurt Cups, Granola Bars and Java’s Coffee Service
$13.50

*Heart Health
Hot Cereal Bar: Steel-Cut Oatmeal, Brown Sugar, Cinnamon, Mixed Berries & Dried Fruits, Fresh Seasonal Sliced Fruit with Citrus Infused Water and Java’s Coffee Service
$10.50
**BREAKFAST ADDITIONS**
*Priced per person
*(To be added to buffet packages)*

* **Yogurt Parfait Bar**
  Upstate Vanilla and Strawberry Yogurt, Granola, Strawberries, Blueberries, Almonds, and NYS Honey
  $5.00

  **Miniature Quiche**
  Your Choice of Two: Quiche Lorraine; Broccoli and Sharp Cheddar; or Turkey Sausage, Roasted Red Peppers and Feta Cheese
  $6.25

  **Vanilla & Cinnamon French Toast**
  Baker Street Brioche Bread, Sweetened with Vanilla and Cinnamon, served with Warm Maple Syrup
  $5.00

**A LA CARTE**
*Priced per dozen*

Bagels with Cream Cheese, Butter and Preserves
$24.50

Muffins • Danish • Scones
Your choice of one
$36.00
Granola Bars
$15.00

**A LA CARTE**
*Priced per person*

Whole Fruit
Apple, Bananas, Oranges
$2.00

* **Individual Cereal Cups with Milk**
  $3.25

* **Individual Yogurt Cups**
  $2.25

* **Fresh Sliced Fruit**
  $3.50
**Deli Express**  
*Priced per person*

Oven Roasted Turkey, Roast Beef and Ham; Swiss, Cheddar, and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes, Pickles, Mustard and Mayonnaise; Assorted Bakery Fresh Breads and Rolls; House-made Chips; your choice of one Salad with Assorted Soda and Bottled Water.  
$12.25

**Classic Selections**  
*Priced per person*

Choose 3 of the following sandwich options. Served with Cookies, House-made Chips, Pickles, Condiments; choice of one Salad with Assorted Soda and Bottled Water  
$13.25

- **Turkey & Havarti** with Granny Smith Apples, Honey Mustard and Spinach on Ciabatta
- **Chicken Salad** with Baby Spinach, Cranberries, NYS Apples and Sliced Almonds on Wheatberry Bread
- **Ham and Boursin Cheese** with Sliced Pears and Baby Spinach on Pumpernickel Bread
- **Tuna Salad** with Provolone Cheese, Sliced Cucumber and Vine-Ripened Tomato on Rye Bread
- **Chickpea and Avocado Salad** with Crisp Cucumber and Lettuce in an Herb Wrap

**Executive Luncheon**  
*Priced per person*

Includes: your choice of 3 of the following Sandwiches, your choice of 2 Salads, Cookies, House-made Chips, Pickles, Mustard, Mayonnaise, Assorted Soda, and Bottled Water  
$17.25

- **Sriracha Roast Beef** with Monterey Jack Cheese and Napa Slaw tossed in Sriracha Mayonnaise on an Onion Roll
- **Avocado Caprese** Vine-Ripened Tomatoes, Fresh Mozzarella, Avocado, Arugula, Basil and Balsamic Vinaigrette in an Herb Wrap
- **Ham and Gruyere** with Dill Pickles, Mixed Greens and Tarragon Dijon on a Baguette
- **Tex Mex Wrap** Grilled Chicken with Black Bean Spread, Roasted Corn Salsa and Arugula in a Cheddar Jalapeño Wrap
- **Italian Chicken Ciabatta** Grilled Chicken Breast with Sliced Provolone, Sun-dried Tomato Spread and Arugula on Ciabatta
- **Greek Wrap** Field Greens with Cucumber, Tomato, Banana Peppers, Sliced Red Onion, Kalamata Olives and Feta Yogurt Spread in an Herb Wrap
- **Smoked Turkey** with Apricot Cream Cheese and Baby Spinach on Ciabatta
Sandwich Buffet
A healthier buffet selection that adheres to the University’s “Be In Balance” health and nutrition program.

Priced per person

Includes the following:

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

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

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

Garden Salad with Balsamic Dressing
Seasonal Fruit Salad

Cucumber-Mint Infused Water

$15.50

SALADS
Included with sandwich buffets.
Add an additional side for just $4 per person.

Greek Penne Salad
Tossed with Tomatoes, Cucumbers, Red Onions, Fresh Baby Spinach, Feta Cheese and Kalamata Olives

* Toasted Cranberry Apple Couscous
with Apricots, Almonds, Red Onions, Fresh Baby Spinach and Scallions

Grilled Vegetable Rotini Pasta Salad
with Balsamic dressing

Red Skinned Potato Salad
with Eggs, Celery and Red Onion in a Seasoned Mayonnaise Dressing

Traditional Garden Salad
Mixed Greens with Seasonal Vegetables.
Served with Balsamic and Ranch Dressings

Caesar Salad
Romaine Lettuce with Garlic Butter Croutons, Shredded Parmesan Cheese and Caesar Dressing

Traditional Macaroni Salad
With Eggs, Celery, Red Onion and Shredded Carrots

EVERYDAY MENU
Mel Plate Picnic
Grilled Hamburgers, Hot Dogs, Veggie Burgers, Macaroni Salad, Roasted Potatoes and Slider Rolls served with Mel Sauce, Crisp Onion Strips, Pickles, Meat Sauce, Ketchup, Mustard and Fudge Brownies
$16.50

The Sicilian
Romaine Salad with Parmesan Peppercorn Dressing and Seasoned Croutons, Roasted Broccoli, Confetti Rice, Chicken Marsala, Rigatoni, Meatballs, Garlic Ciabatta and Mini Cannoli
$19.25

Little Italy
Italian House Salad, Home-style Lasagna with Spinach, Roasted Vegetables and a Blend of Mozzarella and Ricotta Cheeses, Meatballs, Garlic Bread Sticks, Parmesan Cheese and Italian Tea Cookies
$14.75

Classic BBQ Picnic
Barbecue Baked Beans, Cheddar Bacon Mashed Potatoes, Cajun Corn, Sweet and Tangy Pulled Pork or Chicken, Slider Rolls and Lemon Bars
$17.00

Harvest Bounty
Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Pumpkin Pie
$17.25

Homestyle Americana
Baby Spinach Salad, Roasted Red Potatoes, Herbed Vegetables, House-made Meatloaf and Meliora Cookie Sandwich
$15.50

Salad Bar
Mixed Greens, Baby Spinach, Grilled Chicken, Grilled Teriyaki Salmon, Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Shredded Cheese, and Croutons. Served with Balsamic Vinaigrette and Ranch Dressing and Gourmet Dessert Bars
$16.75

*The Farmer's Buffet
Mixed Greens tossed with Vine-ripened Tomatoes, Fresh Mozzarella, served with Balsamic Dressing, Pesto Tofu with Roasted Tomato and Bean Cassoulet, Chicken Breast with Tomato and Mushroom Ragout, Quinoa Pilaf, and Mini Italian Cookie
$18.00

The Tuscan
Mixed Greens, Rotini Marinara, Green Beans Gremolata, Salmon Persillade with Ratatouille, Herb Roasted Airline Chicken, Focaccia Sticks and Cannoli
$22.00

Please reference Page 15 to add beverage options to your buffet selections.
Create Your Own Buffet
$18.50 per person

**Starters**
Your choice of one.
*Garden Salad
Caesar Salad
*Grilled Marinated Vegetable Platter
Soup du Jour
Greek Salad
Antipasto Platter with Crostini

**Entrees**
Your choice of one. (add a second entrée for an additional $8/person)
Roasted Airline Chicken with Orange Honey Buerre Blanc
*Chicken Cacciatore
*Roasted Turkey with Cranberry Chutney
Roasted Pork Loin with Smoked Apple Dijon Glaze
*Pan Seared Tilapia with Mango Salsa
Seasoned Roast Beef with Portobello Demi Glaze
Farfalle tossed with Garlic, Fresh Herbs, Charred Tomatoes, Baby Spinach and Caramelized Onions
Eggplant and Roasted Red Pepper Lasagna
*Blackened Swai with Roasted Tomato and Caper Relish
Stir Fried Ginger Soy Pepper Steak

**Sides**
Your choice of two.
Sautéed Green Beans with Herbed Lemon Butter
Goat Cheese and Roasted Garlic Mashed Potatoes
*Sautéed Seasoned Vegetables
Penne with Marinara
Roasted Rosemary and Garlic Red Potatoes
*Mushroom Rice Pilaf
Roasted Brussels Sprouts with Almonds

**Finishes**
Your choice of one.
New York Style Cheesecake
Grilled Pound Cake with Macerated Strawberries
Spiced Carrot Cake
Peanut Butter Mousse
House-Made Cinnamon Raisin Bread Pudding with Bourbon Sauce
Flourless Chocolate Cake
*Italian Ice

Please reference Page 15 to add beverage options to your buffet selections.
## RECEPTION STATIONS

*Priced per person*

**Dim Sum**
Vegetable Egg Rolls, Pork Potstickers, and Sweet and Spicy Boneless Chicken Wings. Served with Sweet Chile and Ginger-Soy Dipping Sauces and Gourmet Dessert Bars
$13.00

**Mediterranean**
Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad and Hummus with Pita Chips
$10.75

**Tavern Tastes**
Spinach Dip with Pita Chips or Buffalo Chicken Dip with tortilla chips, Celery, Mozzarella Sticks with Marinara Sauce, Soft Pretzel Sticks with Spicy Dijon Mustard and Fried Cheesecake
$12.75

**Bruschetta Bar**
With Artisanal Breads served with Olive Tapenade, Roasted Red Pepper Spread, and Tomato Relish
$9.00

**Belgian-Style Charcuterie**
With Bratwurst, Kielbasa, Assorted Pickled Vegetables, Soft Pretzels, Breadsticks and Assorted Gourmet Mustards
$11.50

## RECEPTION ADDITIONS

*Priced per person*

**Fresh Seasonal Sliced Fruit**
$3.50

**NYS Cheeses**
Served with Crackers, Flatbreads, and Dried Fruits
$5.25

**Fresh Garden Crudite**
Served with Hummus and Pita Chips
$4.25

**Antipasto Platter**
Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses
$5.50

**House-Made Spinach Dip**
Served with Pita Chips
$5.75

**House-Made Buffalo Chicken Dip**
Served with Tortilla Chips
$6.25
Breaks

*Priced per person

Afternoon Break
Assorted Cookies, Fresh Sliced Fruit and Java’s Coffee Service
$7.25

*Power Break
Assorted Power Bars, Whole Fruit, Trail Mix and Assorted Soda/Bottled Water
$7.00

Pub Party
Mozzarella Sticks, Chicken Fingers with Barbecue Sauce, Hot Pretzels with Mustard
$9.75

Simply Sweet
Fresh Sliced Fruit, Fried Dough and Cookies
$8.75

Late Night Snack
Warm Artichoke and Havarti Dill Crostini, Onion Dip, Cookies and Brownies
$5.25

Desserts

*Priced per person

Gourmet Dessert Bars
$3.25

*Assorted Cookies and Brownies
$2.25

Selected Petit Fours
$4.25

*Italian Tea Cookies
$3.75

Frosted Cupcakes
Vanilla or Chocolate
$3.25

*Italian Ice
$2.75
HORS D’OEUVRES

STATIONARY OR BUTLERED
Priced per person, based on one hour event

Choose 4
$14.25
Choose 6
$15.25

Add $7 per person for each additional hour.
Add $4 per person for each additional 30 minutes.

Hot

*Chicken Satay with Tamarind Dipping Sauce
Bacon Wrapped Shrimp with Salsa Roja
Spanakopita
Vegetarian Spring Rolls
Wild Mushroom Arancini
Asian Pork Meatballs
Prosciutto, Fig Jam and Caramelized Onions on Flatbread
Artichoke and Havarti Dill Crostini

Chilled

*Caprese Skewer
Ahi Tuna with Avocado Lime Crème and Napa Slaw
*Cucumber Canapé with Whipped Feta, Sun-Dried Tomatoes and Fresh Basil
Pepper Crusted Beef Crostini
Savory Polenta Bites with Arugula Pesto, Romano and Sun-dried Tomato
*Shrimp Cocktail
Wild Mushroom and Goat Cheese Crostini
Seared Beef Tenderloin with Sweet Onion Marmalade on a Crunchy Baguette
*Smoked Salmon Roll on Cucumber Round
Eggplant Caponata on a Pita Crisp
Bottled Water
$2.00 each

Canned Pepsi Sodas
$2.00 each

Java’s Coffee Service
$2.75 per person

Assorted Juices
$2.00 each

**BULK COLD BEVERAGES**
*Serving size 3 gallons*

Iced Tea
$22.00

Lemonade
$22.00

Sparkling Lemonade
$27.00

Meliora Punch
$30.00

Cucumber-Mint Infused Water
$15.00

Citrus Infused Water
$15.00

Melon Infused Water
$15.00
**BREAKFAST**

*Sold by the dozen*

Bagels
With Cream Cheese, Butter & Preserves
$24.50

Muffins • Danish • Scones
Your choice of one
$36.00

*Sold per person
Minimum of 12*

*Fruit and Yogurt Parfaits
$3.50

Breakfast Sandwiches
Egg and Cheese on a Biscuit;
Sausage, Egg and Cheese
on an English Muffin;
and Bacon, Egg and Cheese on a Bagel
$6.00

Bagged Breakfast
Whole Fruit, Granola Bar, Bagel with
Cream Cheese, and Bottled Juice
$6.25

**BEVERAGES**

Java's Coffee Service To-Go
Small (12 cups)  Large (48 cups)
$18.00  $58.00

Hot Chocolate
Small (12 cups)  Large (48 cups)
$18.00  $58.00

Meliora Punch
Small (12 cups)  Large (48 cups)
$12.00  $36.00

Lemonade
$4.00 (1 Liter)

Fruit Punch or Iced Tea
$5.50 (2 Liter)

Assorted Juice
$2.00 each

Canned Soda or Bottled Water
$2.00 each
**Boxed Lunches**

Delivery available for 10 or more box lunches.

Each box lunch includes sandwich or salad and your choice of one side (Chips, Cookie or Whole Fruit) $8.00

Add Chips, Cookie or Whole Fruit $1.00
Add Fruit Salad $2.00
Add a bottled beverage - $2.00

**Smoked Turkey & Bacon**
Turkey, Field Greens, Tomato, Aged Cheddar and Bacon on NYS Wheat Bread

**Smoky Chipotle Chicken**
Pan Seared Chicken Breast, Smokey Chipotle Pesto, Red Onion, Honey-goat Cheese and Boston Bibb on Ciabatta Bread

**Ham and Swiss**
Smoked Ham, Swiss cheese, Green leaf Lettuce, Red Onion and Tomato on a NYS Pretzel Roll

**Roast Beef Lyonnaise**
Roast Beef, Provolone Cheese, Boston Bibb, Tomato and Caramelized Onion on a NYS Potato Roll

**Greek Wrap**
Chopped Romaine, Tomato, Kalamata Olive, Chickpea, Red Onion, Feta Cheese, Cucumber, and Dill in a Wheat Wrap (Vegetarian)
(Vegan option without cheese)

**Build your own PB&J**
Peanut Butter, Strawberry Jelly and Wheat Bread

**Chicken Caesar Salad**
Chopped Romaine Lettuce, Grilled Chicken, Red Onion, Parmesan Cheese, Garlic Butter Croutons and Creamy Caesar Dressing

**Iceberg Salad**
Chopped Iceberg, Bacon, Hard-boiled Egg, Cucumber, Grape Tomato, Red Onion, Toasted Almond and Creamy Bleu Cheese Dressing

**Mandarin Orange Salad**
Mixed Greens, Pan Seared Chicken Breast, Scallion, Shredded Carrot, Mandarin Orange, Chow Mein Noodles and Ginger Soy Dressing

**Beet Salad**
Mixed Greens, Tomato, Red Onion, Chickpeas, Segmented Grapefruit, Roasted Golden Beets and Champagne Vinaigrette (Vegan)

**Hummus Plate**
Hummus Dip, Toasted Cumin Pita, Carrot and Celery Sticks, Grape Tomato and Cucumber (Vegan)

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**Favorite Packages**

Priced per person

**Soup and Salad Bar**
Fresh Garden Salad with Seasonal Vegetables. Balsamic Vinaigrette and Ranch Dressing.
Fresh Rolls and Butter with Soup du Jour $6.75

**Deli Platter**
Assorted Deli Meats and Cheeses with Assorted Breads and Rolls. Includes Lettuce, Tomatoes, Mustard, Mayonnaise and Pickles.
Served with House-made Chips $9.25

**Taco Bar**
Flour Tortillas, Seasoned Ground Beef, Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream and Salsa $8.25
Add Pulled Chicken for $1.50/person

**Comfort Station**
Roasted Garlic and Smoked Gouda Mac & Cheese, Pulled Pork Sliders and Fudge Brownies $9.50

**The Great Pasta Feast**
Pasta Tossed in Marinara Sauce. Served with Garden Salad, Balsamic Vinaigrette and Ranch Dressing and Garlic Bread $7.25
Add meatballs from the “Snack Attack” section. Substitute Meat Sauce or Alfredo for an additional $1 per person

**Rotisserie Chicken Dinner**
Rotisserie Chicken with Mashed Potatoes, Vegetables and a Side of Gravy. Served with Rolls and Butter $8.75

**Classic Cookout**
Juicy Hamburgers, Fresh Buns, Lettuce, Tomato, Onions, Ketchup and Mustard. Served with Chips $8.00
Veggie Burgers available upon request.
Make it a Mel Burger! Add crispy onion strips and Mel Sauce for an additional $1.50 per person
**SNACK ATTACK**
*Priced per person. Minimum order of 10*

**Go Grande Nacho Bar**
Tortilla Chips, Nacho Cheese, Salsa, Jalapenos, Refried Beans, Guacamole, Sour Cream and Seasoned Ground Beef
$5.50
*Add Chicken for $1.00/person*

**Chicken Fingers**
Served with your choice of Honey Mustard or BBQ Dipping Sauces
$4.75

**Fried Mozzarella**
Served with Marinara Sauce
$3.75

**Chicken Wings**
Served with Honey-Bourbon, Garlic-Parmesan or Buffalo-Style Red-Hot Glaze
$4.75

*Fresh Veggie Tray*
Seasonal Vegetables served with Ranch Dressing for Dipping
$3.00
*Add Hummus for an additional $1.00/person*

*Seasonal Fruit Tray*
Fresh Sliced Seasonal Fruit
$3.50

**Cheese and Cracker Tray**
An Assortment of Domestic Cheeses served with Crackers
$3.50

**Hot Pretzels**
With Assorted Mustards
$2.25

**Meatballs**
Italian or BBQ
$3.00

*Garden Salad*
Mixed Greens and Seasonal Vegetables with Ranch or Balsamic Dressing
$3.00
Cookies $10.25
Brownies $12.25
Dessert Bars $16.25

Ice Cream Social
One 3 gallon Tub of Vanilla Ice Cream Served with 5 Assorted Toppings (serves 30-40) $67.00

Ice Cream Novelties (per dozen) $30.00

Cakes
Screen Printing available at an additional charge
HALF SHEET CAKE (serves 30-40) $50.00
FULL SHEET CAKE (serves 60-80) $70.00

Chips priced per pound
Home Style Potato Chips or Tortilla Chips $5.00

Mel Sauce (per pint) $6.00

Dips (per pint) Salsa, Ranch or Onion Dip $4.00

Homemade Pizza (32 pieces)
JUST CHEESE $22.00

VEGGIE LOVERS With Peppers, Onions, Mushrooms and Black Olives $25.50

MEAT LOVERS With Sausage, Ham and Pepperoni $28.50

MEL BURGER Mozzarella Cheese, with Mel Sauce, Cripsy Fried Onions, and Ground Beef $31.00
**HORS D’OEUVRES**

**BUTLERED OR STATIONARY**

*Priced per person*

Choose 4 - $15.50  
Choose 6 - $16.50

Add $9 per person for each additional hour.  
Add $6 per person for each additional 30 minutes.

### Hot

- Lump Crab Cake with Cucumber Wasabi Aioli
- Smoked Gouda Arancini with Roasted Red Pepper Sriracha Coulis
- Lamb Chop with Ginger Mint Raita
- Caramelized Onions, Mushroom and Gruyere Tartlet
- Adobo Marinated Chicken Skewers with Avocado Crème Fraiche
- Beef Tenderloin with Blackberry and Papaya Chutney

### Chilled

- Antipasto Skewer-Bocconcini and Prosciutto with Fig
- Gazpacho Shooter
- Gorgonzola Stuffed Dates Wrapped in Prosciutto
- Jalapeno Lime Crab Salad
- Carpaccio of Beef Tenderloin on a Stilton Baguette
- Goat Cheese and Asparagus Mousse in a Phyllo Cup
**Premier Dinner Service**

For an upscale dinner service we recommend you select a minimum of three courses. Pricing is per person. Any event in the Frederick Douglass building includes china service and house linen. For special requests please speak with our Catering Coordinator.

**Salad Course**

*Your choice of one. Accompanied by Baker Street dinner rolls.*

- **$6.00**
  - House Salad with Mixed Greens, Fresh Vegetables and Balsamic Vinaigrette
  - Caesar Salad
  - Baby Lola Rosa Salad with Macerated Strawberries, Toasted Almonds, and Crumbled Boursin with Champagne Vinaigrette
  - Roasted Golden and Red Beet Salad with Goat Cheese and Candied Walnuts
  - Shaved Brussels Sprouts, Clementine, Pomegranates, Pine Nuts, Shaved Pecorino Cheese with Lemon Vinaigrette

**Main Course**

*Your choice of one.*

**Entrées**

- **$30**
  - Pan-seared Snapper with Mango and Cilantro Chutney with crispy Plantains and Black Quinoa
- **$30**
  - Blue Crab & Gorgonzola stuffed Filet of Beef with Parmesan Panko Crust and Buerre Rouge with Parsnip Puree and Haricot Verts Lyonnaise
- **$31**
  - Lemon Rosemary Roasted Quail with Sautéed Carrots and Brussels Sprouts and Potato Mousseline
- **$24.75**
  - Charred Candied Tomato with Spinach, Extra Virgin Olive Oil, Parmigiano Reggiano Spaghetti with Basil

**Duet’s**

- **$51**
  - Rosemary and Garlic Petite Filet with Dried Mushroom Crust and Red Wine Reduction with Seared Halibut with Asparagus, Grape Tomatoes and Fresh Herbs
- **$53**
  - Ribeye Steak with Rosemary and Roasted Shallot Butter with Broiled Lobster Tail and Grilled Lemon Asparagus
- **$54**
  - Half-Rack Herb Crusted Lamb with Hot Pepper Jam and Airline Chicken with Smokey Blackberry Gastrique over Sautéed Escarole and Israeli Couscous
- **$51**
  - Osso Bucco and Pan Seared Sea Bass with Plum Tomato, Root Vegetables and Mediterranean Olive Ragout

**Additional Course**

*Your choice of one. Additional $6 per person.*

- Curried Carrot and Coconut Soup with Candied Walnuts
- White Asparagus and Lobster Medallion Soup
- Zucchini and Sweet Potato Vichysoise
- Butternut Squash with Toasted Pumpkin Seed

**Intermezzo**

*Your choice of one. Additional $2 per person.*

- Cucumber Mint Sorbet
- Macerated Honeydew Melon Balls with Sparkling Rosé
- Watermelon Gazpacho with Cilantro

**Finish**

*Your choice of one. Accompanied by tableside coffee service.*

- **$8.00**
  - Honey Panna Cotta with Blood Orange Coulis and Fresh Berries
  - Coffee and Caramel Crème Brulée
  - Chocolate Lava Cake with Grape and Cabernet Coulis and Vanilla Bean Ice Cream
  - Grilled Peaches with Vanilla Ricotta and Blackberry Balsamic Reduction
OPEN BAR PACKAGES

DANDELION YELLOW PACKAGE

Premium Liquor Includes:
Kettle One, Beefeaters, VO, Maker’s Mark, 
Bacardi Silver, Captain Morgan, 
Jose Cuervo Silver and Johnnie Walker Red. 
Beer, Wine, Assorted Soda 
and Bottled Water. 
Includes the Signature Drink – “Mel Splash”

One Hour ...... $18.00 per person 
Two Hours ...... $21.00 per person 
Three Hours ...... $24.00 per person 
Four Hours ...... $27.00 per person

THE ROCKY PACKAGE

Beer, Wine and Soda.
One Hour....... $14.00 per person 
Two Hours....... $17.00 per person 
Three Hours....... $21.00 per person 
Four Hours....... $23.00 per person

ADD TO PACKAGES

Perrier 
$3.00 per glass

Premium Wine 
Sold per bottle only.

Champagne 
$22 per bottle

ROCHESTER BLUE PACKAGE

House Liquor Includes: 
Absolut, Seagram’s Gin, Seagram’s 7, 
Jim Beam, Cruzan, Cruzan Spiced Rum, 
Suaza Gold and Old Smuggler. 
Beer, Wine, Assorted Soda 
and Bottled Water. 
Includes the Signature Drink – “Mel Splash”

One Hour....... $15.00 per person 
Two Hours....... $18.00 per person 
Three Hours....... $21.00 per person 
Four Hours....... $24.00 per person

Each package includes all-purpose disposable beverage ware, 
cocktail napkins, ice, mixers, appropriate 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 
Frederick Douglass or Wilson Commons buildings requires a 
NYS temporary license, which must be obtained through the 
Meliora Catering office at least (30) days prior to your event. 

The fee for this temporary license is $75.00 and is 
nonrefundable.
## ADDITIONAL BAR PACKAGES

### CASH OR CONSUMPTION BAR

Includes either Premium or House Liquor, Beer, Wine and Soda.
*Includes the Signature Drink - “Mel Splash”*

- **Premium**
  - Cocktail: $6.50 per glass
  - Manhattan/Martini: $8.00 per glass

- **House**
  - Cocktail: $5.50 per glass
  - Manhattan/Martini: $7.00 per glass

- **Wine**: $5.00 per glass

- **Beer**: $4.00 per bottle

### STUDENT CASH BAR

- **Beer**: Includes Genny Cream Ale, Yuengling and Blue Light
  - $3.00 per bottle

- **Wine**: $4.00 per glass

- **Signature Cocktail**: Optional
  - $5.00 per glass

- **Soda**: $2.00 per glass

- **Meliora Punch**: Complimentary

- **Bartender Fee**: $51.50 for the 1st hour (per bar). $26.50 for each additional hour (per bar).
Guarantees
Final confirmation on 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.

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. Per health & safety requirements, we must decline requests for take-out containers.

Weekend and Holiday Events
Please contact Meliora Catering to make arrangements for weekend and holiday accommodations.

Cancellations
Cancellations made without (3) working days’ notice are subject to charges for food, labor and rental costs.

Alcohol
Any event taking place outside of the Frederick Douglass or Wilson Commons buildings 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
Catering service orders 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 cloth buffet tables and deliver orders 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 orders are 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 requiring china outside of the Frederick Douglass Building will have an additional china rental fee.

Pick Up
Service orders will be picked up in the Meliora Catering Office, Room 305 of the Frederick Douglass Building. Orders will include disposable service ware.
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