



FLAVOURS

by *sodexo*^{*}

CLARKSON UNIVERSITY



FLAVOURS

TASTE : SUCCESS

In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating achievement or planning future success, it is during these gatherings where the power of human connectivity is elevated. This same connectivity is what makes Flavours decidedly different.

Flavours is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceeds the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Flavours experience.

Our team of catering professionals are specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes, including choices featuring organic and/or sustainable selections. They also take great pride in using the best possible local and seasonal ingredients, regional favorites and specialty items that will make your event a complete success.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Visit our website at <https://clarksoncatering.catertrax.com/> to view our menu and place an order.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.

 = Mindful  = Vegetarian  = Vegan

We can also accommodate Gluten Free requests.



Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serveware is included; china is also available, upon request. Freshly Brewed Mountain Grove Coffee (8 fluid oz. | 0 cal), Mountain Grove Decaffeinated Coffee (8 fluid oz. | 0 cal) and T2 Herbal and Non-Herbal Teas (8 fluid oz. | 0 cal) to include Decaffeinated T2 Tea (8 fluid oz. | 0 cal) with Hot Water are included. These menus are available for groups of 15 or more.

CONTINENTAL

\$8.99 per guest

Seasonal Cubed Fresh Fruit   (4 oz. | 50 cal)

CHOOSE TWO:

Assorted Breakfast Breads 	(1 slice 200 - 280 cal)	Coffee Cake 	(1 square 240-450 cal)
Mini Scones	(1 each 180-210 cal)	Danish	(1 each 270 cal)
Cinnamon Rolls 	(1 each 110 - 450 cal)	Assorted Muffins	(1 each 330-450 cal)

Cream Cheese, Butter and Assorted Jellies

Chilled Bottles of Orange Juice	(10 oz. 150 cal)
Chilled Bottles of Cranberry Juice	(10 oz. 170 cal)
Chilled Bottles of Apple Juice	(10 oz. 140 cal)

BREAKFAST BUFFET

\$11.29 per guest

Seasonal Sliced Fresh Fruit   (4 oz. | 50 cal)

CHOOSE TWO:

Mini Croissants 	(1 each 280 - 310 cal)
Assorted Muffins	(1 each 330 - 450 cal)
Low-Fat Muffins 	(1 each 160 - 210 cal)
Coffee Cake 	(1 square 240 - 450 cal)
Danish	(1 each 270 cal)

Butter

Home Fries  (4 oz. | 150 cal) or Roasted Sweet Potatoes  (4 oz. | 170 cal)

CHOOSE TWO:

Crispy Bacon	(1 slice 50 cal)
Sausage	(2 links 100 cal)

CHOOSE ONE:

Cage-Free Scrambled Eggs 	(4 oz. 190 cal)
Western Scrambled Eggs	(4 oz. 160 cal)
Chilled Bottles of Orange Juice	(10 oz. 150 cal)
Chilled Bottles of Cranberry Juice	(10 oz. 170 cal)
Chilled Bottles of Apple Juice	(10 oz. 140 cal)

HEALTHY START

\$10.29 per guest

Seasonal Cubed Fresh Fruit   (4 oz. | 50 cal)

Non-Fat Greek Yogurt Parfaits Made with Fresh Berries and Granola (1 each | 200 - 360 cal)

Multi-Grain Bars and Granola Bars  (1 each | 90 - 160 cal)

Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies (1 each | 60 - 100 cal)

Chilled Bottles of Orange Juice (10 oz. | 150 cal)

Chilled Bottles of Cranberry Juice (10 oz. | 170 cal)

Chilled Bottles of Apple Juice (10 oz. | 140 cal)

A LA CARTE SELECTIONS

FROM THE BAKERY *per dozen*

ASSORTED FRESHLY HOUSE-BAKED MUFFINS *\$15.99 per dozen*

Blueberry	(1 muffin 390 cal)
Lemon Poppy Seed	(1 muffin 400 cal)
Low-Fat Banana 	(1 muffin 203 cal)
Honey Bran 	(1 muffin 330 cal)

ASSORTED BREAKFAST BREADS & COFFEE CAKES *\$15.99 per dozen*

Apple Streusel Coffee Cake 	(1 square 260 cal)
Banana Nut Bread 	(1 slice 370 - 400 cal)
Blueberry Sour Cream Coffee Cake 	(1 square 310 cal)

ASSORTED DANISH *\$15.99 per dozen*

(1 each | 270 cal)

ASSORTED BAGELS with Cream Cheese and Jellies *\$19.99 per dozen*

(1 bagel | 210 - 310 cal)

SOUTHERN STYLE BISCUITS with Butter, Honey and Jellies *\$18.99 per dozen*

(1 each | 290 cal)

ASSORTED DOUGHNUTS *\$14.99 per dozen*

(1 each | 280 - 310 cal)

ASSORTED MINI SCONES *\$15.99 per dozen*

(1 each | 180 - 210 cal)

CINNAMON ROLLS *\$15.99 per dozen*

(1 each | 110 - 450 cal)

STARTERS

INDIVIDUAL ASSORTED YOGURTS & LOW-FAT GREEK YOGURT

\$18.99 per dozen

(1 each | 90 - 180 cal)

INDIVIDUAL FRUIT YOGURT PARFAITS WITH LOW-FAT GRANOLA

\$32.99 per dozen

(1 each | 200 - 360 cal)

SEASONAL SLICED FRESH FRUIT

Small - serves 10 *\$27.90 per tray*

Medium - serves 20 *\$55.80 per tray*

Large - serves 30 *\$83.70 per tray*

(4 oz. | 50 cal)

A LA CARTE SELECTIONS

ADD ONS

The following items can be added onto any of the breakfast menus to create a custom menu for any occasion. These add ons are available for groups of 15 or more.

HOME FRIES WITH CARAMELIZED ONIONS  \$1.79 per guest	(4 oz. 150 cal)
ROASTED SWEET POTATOES  \$1.79 per guest	(4 oz. 170 cal)
RODEO EGGS  \$3.99 per guest	(1 each 340 cal)
INDIVIDUAL BISCUIT QUICHES \$4.50 per guest	
Garden Vegetable Quiche 	(1 each 330 cal)
Sausage and Cheddar Quiche	(1 each 410 cal)
BREAD PUDDINGS \$4.59 per guest	
Ham, Mushroom and Swiss	(1 square 400 cal)
Garden Vegetable 	(1 square 210 cal)
WHEAT BERRY PECAN CRUNCH FRENCH TOAST   \$3.99 per guest	(3 halves 380 cal)
OATMEAL BAR \$4.99 per guest	
Steel Cut Oatmeal 	(8 oz. 170 cal)
Served with:	
Ground Cinnamon	(1 oz. 0 cal)
Raisins  	(1 oz. 80 cal)
Dark or Light Brown Sugar 	(1 oz. 110 cal)
Dried Cranberries  	(1 oz. 90 cal)
Choice of Milk:	
Whole	(3 oz. 60 cal)
Soy	(3 oz. 40 cal)

Eco-friendly serveware is included; china is also available, upon request. Services include linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

COFFEE AND TEA SERVICE

\$1.99 per guest

Coffee Service includes Freshly Brewed Mountain Grove Coffee, Decaffeinated Coffee and T2 Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water (8 oz. | 0 cal)

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Mountain Grove Coffee and Decaffeinated Coffee (8 oz. | 0 cal)
\$18.99 per gallon

Freshly Brewed Flavoured Mountain Grove Coffee and Decaffeinated Coffee (8 oz. | 0 cal)
\$18.99 per gallon

T2 Herbal and Non Herbal Teas to include Decaffeinated Tea with Hot Water (8 oz. | 0 cal)
\$18.99 per gallon

Hot Chocolate *\$19.99 per gallon* (8 oz. | 200 cal)

COLD BEVERAGES

16 servings per gallon; 8 servings per half gallon

Orange Juice *\$16.99 per gallon* (8 oz. | 140 cal)

Cranberry Juice *\$16.99 per gallon* (8 oz. | 210 cal)

Apple Juice *\$16.99 per gallon* (8 oz. | 90 cal)

Freshly Brewed Unsweetened Iced Tea *\$15.99 per gallon* (8 oz. | 0 cal)

Lemonade *\$15.99 per gallon* (8 oz. | 130 cal)

Strawberry Lemonade *\$18.99 per gallon* (8 oz. | 100 cal)

Orange Blossom Punch *\$17.99 per gallon* (8 oz. | 110 cal)

Sparkling White Grape Punch *\$29.99 per gallon* (8 oz. | 100 cal)

Iced Water Service with Fresh Quartered Oranges, Lemons and Limes *\$7.99 per gallon* (8 oz. | 0 - 60 cal)

Sparkling Water (12 oz. | 0 cal)

Bottled Water *\$1.99 per guest* (20 oz. | 0 cal)

Bottled Fruit Juice: \$2.29 per guest (10 oz. | 35-170 cal)

Orange, Cranberry or Apple

Assorted Canned Soft Drinks, Regular and Diet *\$1.99 per guest* (12 oz. | 0 - 180 cal)

PREMIUM TAKEAWAY SALADS

All Box Salads are served with choice of a Crusty Roll (1 roll | 100 cal) and Butter, Pita Wedges (2 oz. | 190 cal) or Toasted Flatbread (1/2 flatbread | 70 cal), Brownie (1 each | 170 - 180 cal), Seasonal Fresh Fruit Cup 🍓🍌 (4 oz. | 45 cal) or a Large Cookie (1 each | 160-170 cal) and Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-180 cal). Eco-friendly serviceware is included; china is also available, upon request. Services include linen-draped service tables, set up and clean up. 3 guest minimum per menu selection.

CAESAR SALAD (1 salad | 490 cal)

\$10.99 per guest

Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, Herb-Toasted Croutons and Classic Caesar Dressing

Add Grilled Breast of Chicken \$2.00 per guest

Add Grilled Portobello \$2.00 per guest

COBB SALAD (1 salad | 770 cal)

\$12.49 per guest

Mounds of Smoked Turkey, Avocado, Cage-Free Hard-Boiled Egg and Crispy Bacon on Mixed Greens with Focaccia Croutons and Chunky Bleu Cheese Dressing

GREEK SALAD 🍓🍌 (1 salad | 190 cal)

\$11.29 per guest

Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Feta Drizzled with a Light Vinaigrette

TRIO-SALAD COMBO (1 salad | 410 cal)

\$12.49 per guest

Select Your Favorite Trio of Hummus or Chef's Own Tuna, Chicken, Cage-Free Egg or Ham Salads on a Bed of Fresh Field Greens

NAPA VALLEY CHICKEN SALAD 🍓 (1 salad | 310 cal)

\$12.49 per guest

Creamy Chicken Salad Laced with Tarragon on Field Greens, Red Grapes, Carrots, Granny Smith Apples and Toasted Walnuts

EDAMAME NUT SALAD 🍓🍌 (1 salad | 230 cal)

\$11.29 per guest

Shelled Edamame, Almonds, Sunflower Seeds, Diced Apples and Dried Cranberries on Crisp Lettuce with a Creamy Poppy Seed Dressing

PREMIUM TAKEAWAY SANDWICHES

All Box Lunches include a Bag of Chips (1 bag | 130-220 cal) and a choice of one: Fresh Fruit Salad 🍏🥬 (3 oz. | 25 cal), Potato Salad (4 oz. | 45 cal), Pasta Salad (3 oz. | 120 cal), Brownie (1 each | 170 - 180 cal) or a Large Cookie (1 each | 160-170 cal) and Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-180 cal). Eco-friendly serviceware is included; china is also available, upon request. Services include linen-draped service tables, set up and clean up. 3 guest minimum per menu selection.

THE DELI (1 sandwich | 280 cal)

\$10.39 per guest

Craft Your Own Deli Sandwich with Choice of Artisan Breads of White or Whole Wheat, Multigrain Sandwich Flat or Croissant, Deli Meats of Oven Roasted Turkey Breast, Low-Sodium Turkey, Roast Beef, Ham, Tuna Salad or Grilled Vegetables, a Selection of Cheeses of Provolone, American or Swiss and an Assortment of Fresh Toppings of Lettuce and Sliced Tomato

SPICY ITALIAN BAGUETTE (1 sandwich | 600 cal)

\$13.99 per guest

Artisan Baguette Stacked High with Slices of Genoa Salami, Capicola Ham and Pepperoni Spiced with Chef's Hot Pepper Mayonnaise

TWISTED TURKEY WRAP 🍷 (1 sandwich | 300 cal)

\$12.59 per guest

Roast Turkey, Cranberry Sauce, Bistro Sauce, Spinach and Tomato Rolled in a Flax Seed and Herb Encrusted Whole Grain Tortilla

ROAST BEEF AND CHEDDAR (1 sandwich | 500 cal)

\$13.99 per guest

Medium Rare Roast Beef and Mild Cheddar, Leaf Lettuce and Tomato on a Ciabatta Topped with a Tangy Horseradish Cream Spread

TUSCAN GRILLED CHICKEN SANDWICH 🍷 (1 sandwich | 530 cal)

\$12.99 per guest

Balsamic Coated Chicken, Grilled, Paired with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multigrain Roll

SOUTHWESTERN BBQ (1 sandwich | 630 cal)

\$12.99 per guest

Southwest BBQ Pork Roast Piled on a Ciabatta with Pepper Jack Cheese, Caramelized Onions and Savory Molasses BBQ Sauce

BUFFALO CHICKEN WRAP (1 sandwich | 370 cal)

\$12.59 per guest

Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine, Chopped Celery and Fat-Free Ranch in a Carb-Friendly Whole Wheat Wrap

HUMMUS, AVOCADO AND ROASTED VEGETABLE WRAP 🍷🥑 (1 sandwich | 340 cal)

\$12.59 per guest

Balsamic Roasted Eggplant, Zucchini, Red Peppers and Onions Finished with Lettuce, Avocado and Hummus Spread on a Tortilla

BOUNTIFUL BUFFETS

Design your Platters from these menus that are presented buffet style. Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-180 cal) are included. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. These menus are available for groups of 15 or more. Waited service is available upon request.

SIGNATURE SALADS

\$15.99 per guest

These Delicious Salad Creations Have Been Proven to be Most Popular with Our Customers and Come Complete with:

Fresh Baked Crusty Rolls	(1 roll 100 cal)
Crispy Pita Wedges	(2 oz. 190 cal)
Flatbreads	(1/4 flatbread 70 cal)
Assorted Crackers	(1 package 25 cal)
Butter	(2 chips 110 cal)
A Selection of Oversized Cookies	(1 cookie 160-180 cal)
Scrumptious Brownies	(1 bar 190-510 cal)
or Assorted Bars	(1 bar 60-380 cal)

CHOOSE ONE SALAD:

Classique Niçoise Salad 🍷	(1 salad 200 cal)
Napa Valley Chicken Salad 🍷	(1 salad 290 cal)
Grilled Chicken Tabbouleh Salad 🍷	(1 salad 240 cal)
Greek Salad 🍷	(1 salad 190 cal)
Cobb Salad	(1 salad 770 cal)
Italian House Wedge Salad	(1 salad 180 cal)
Caesar Salad 🍷	(1 salad 490 cal)
with Grilled Chicken	(3 oz. 110 cal)
with Portobello Mushroom	(4 oz. 60 cal)

CHOOSE TWO ADDITIONAL SALADS:

Market Salad with Balsamic Vinaigrette 🍷	(1 salad 110 cal)
Italian Cucumber Salad 🌿	(4 oz. 90 cal)
Seasonal Fresh Fruit Salad 🍷	(4 oz. 45 cal)
Apple Fennel Slaw 🍷	(4 oz. 90 cal)
Minted Cucumber Salad 🍷	(4 oz. 20 cal)
Orzo and Pepper Salad 🍷	(4 oz. 170 cal)
Artichoke Hearts with Italian Parsley 🍷 🌿	(4 oz. 60 cal)
Broccoli & Cavatelli Salad 🍷	(4 oz. 120 cal)
Farmhouse Potato Salad 🍷	(4 oz. 220 cal)
Antipasto Platter 🍷	(1 serving 340 cal)
Vegetarian Antipasto Platter 🍷	(1 serving 190 cal)
Seasonal Crudité with Hummus 🌿	(2 oz. 15 cal)
Ranch Dip 🌿	(1 oz. 50 cal)
	(2 oz. 110-190 cal)

ADD A PLATTER OF:

Shrimp 🍷	<i>\$2.79 per guest</i>
Salmon	<i>\$3.59 per guest</i>

SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up and beverages. Eco-friendly serviceware is included; china is available available, upon request. These menus are available for groups of 15 or more. Waited Service is available upon request.

DELI BUFFET

\$11.99 per guest

Choice of Two Salads:

Creamy Cole Slaw with Apples	(4 oz. 100 cal)
Potato Salad	(4 oz. 190 cal)
Balsamic Vinaigrette	(2 oz. 90 cal)
Seasonal Fresh Fruit Salad 🍓	(4 oz. 45 cal)
Market Salad with Homemade Croutons 🍷	(1 salad 110 cal)
Low-Fat Ranch Dressing	(2 oz. 110 cal)

Assorted Breads and Rolls	(2 slices 140-200 cal) (1 roll 160-180 cal)	Multigrain Sandwich Wrap	(1 wrap 180 cal)
Sliced Roasted Turkey	(3 oz. 90 cal)	Low-Sodium Turkey	(3 oz. 90 cal)
Buffet Ham	(3 oz. 90 cal)	Roast Beef	(3 oz. 140 cal)
Salami	(3 oz. 200 cal)		
Sliced Swiss Cheese	(1 slice 50 cal)	Provolone Cheese	(1 slice 70 cal)
Pepper Jack Cheese	(1 slice 50 cal)		
Leaf Lettuce	(1 slice 0 cal)	Sliced Tomato	(1 slice 0 cal)
Sliced Onions	(2 rings 0 cal)	Dill Pickles	(1 spear 5 cal)
Mayonnaise	Dijon Mustard		

Assorted Individual Bags of Chips (1 bag | 130-320 cal)

Assorted Cookies	(1 cookie 160-180 cal)
Brownies	(1 brownie 190-510 cal)

Freshly Brewed Iced Tea (8 oz. | 0 cal), Lemonade (8 oz. | 130 cal) and Iced Water (8 oz. | 0 cal)

LITTLE ITALY

\$19.99 per guest

Antipasto Platter	(1 serving 340 cal)
Vegetarian Antipasto Platter 🍷	(1 serving 460 cal)
Caesar Salad with Homemade Croutons	(1 salad 460 cal)
Pasta Bar with Spaghetti 🍷🌱 (4 oz. 200 cal) and Penne Pasta 🍷🌱 (4 oz. 200 cal)	
Marinara Sauce 🍷 (2 oz. 20 cal) and Pesto Cream Sauce 🍷 (2 oz. 150 cal)	
Traditional Chicken Cacciatore	(1 quarter 400 cal)
Home-Style Meatballs in Marinara Sauce	(2 meatballs + 1 oz. sauce 190 cal)
Sautéed Fresh Zucchini 🍷🌱	(4 oz. 50 cal)
Assorted Rolls and Butter	(1 roll 90 cal)
Parmesan Cheese	(1 oz. 120 cal)
Tiramisu	(1 slice 490 cal)
Freshly Brewed Iced Tea (8 oz. 0-20 cal), Lemonade (8 oz. 70 cal) and Iced Water (8 oz. 0 cal)	



FESTIVE FLAIR

OLD FASHIONED BBQ

\$17.99 per guest

Country Potato Salad  

Rolls and Butter

Ranch Style Baked Beans

Vegetarian Baked Beans 

Baked Barbecued Chicken

Pulled Pork

Assorted Cookies

Freshly Brewed Iced Tea (8 oz. | 0 cal), Lemonade (8 oz. | 70 cal) and Iced Water (8 oz. | 0 cal)

*Add a chef for BBQs held outside; weather permitting \$40.00 per hour

(4 oz. | 160 cal)
 (1 roll + 2 chips | 200 cal)
 (4 oz. | 130 cal)
 (4 oz. | 120 cal)
 (1 quarter | 290 cal)
 (4 oz. | 310 cal)
 (1 cookie | 160-180 cal)

BACKYARD COOK OUT

\$14.49 per guest

Country Potato Salad 

Cole Slaw 

Potato Chips

Ranch Style Baked Beans

Vegetarian Baked Beans 

Hamburger and Hot Dog Buns to Include Whole Wheat

Grilled Hamburgers

Grilled Hot Dogs

Veggie Burgers 

Leaf Lettuce (1 leaf | 0 cal), Sliced Tomatoes (1 slice | 5 cal),

Dill Pickles (5 chips | 0 cal), Relish (1 tbsp | 20 cal), Onions (2 rings | 0 cal)

Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Freshly Brewed Iced Tea (8 oz. | 0 cal), Lemonade (8 oz. | 70 cal) and Iced Water (8 oz. | 0 cal)

*Add a chef for BBQs held outside; weather permitting \$40.00 per hour

(4 oz. | 160 cal)
 (4 oz. | 120 cal)
 1 bag | 160 cal)
 (4 oz. | 130 cal)
 (4 oz. | 120 cal)
 (1 bun | 380 cal)
 (1 sandwich | 320 cal)
 (1 sandwich | 320 cal)

(1 tbsp | 10-100 cal)
 (1 each | 160-220 cal)

HOT HORS D'OEUVRES

FROM PLATTERS TO PASSED

Eco-friendly serveware is included; china is also available, upon request. Waited or butlered services are available upon request. Services include linen-draped service tables, set up and clean up. Minimum of 3 dozen.

CHICKEN

Ginger Chicken Satay with Coconut Peanut Sauce

\$22.99 per dozen

Chicken Diablo Empanadas with Chipotle Ranch Dipping Sauce

\$19.99 per dozen

(1 each + 1 oz. sauce | 110 cal)

(1 each + 1 oz. sauce | 230 cal)

PORK

Pork Pot Stickers with Garlic Soy Sauce

\$17.99 per dozen

Sausage Bites with Dijon Mustard

\$19.99 per dozen

(1 each + 3 oz. sauce | 50 cal)

(1 each | 300 cal)

BEEF

Mini Cocktail Meatballs Choice of: Swedish, Barbecue or Sweet & Sour

\$10.99 per dozen

Beef Satay with Sweet & Spicy Sauce

\$33.99 per dozen

(1 each + 3 oz. sauce | 45-130 cal)

(1 each + sauce | 110 cal)

VEGETARIAN

Spanakopita

\$21.99 per dozen

Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce

\$17.99 per dozen

(1 each | 45 cal)

(1 each + 3 oz. sauce | 120-150 cal)

GOURMET DIPS AND MORE

Services include linen-draped service tables, set up and clean up.

HOT DIP

Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips *\$1.99 per guest*

(1 oz. + 2 oz. chips | 250 cal)

COLD DIP

Sold per guest

Tzatziki Cucumber Yogurt Dip (1 tbsp. | 5 cal), Hummus (1 oz. | 50 cal) or Baba Ghanoush (1 oz. | 15 cal) with Pita Chips (2 oz. | 190 cal) *\$1.99 per guest*

COLD DISPLAYS

Small (10), Medium (20) and Large (30)

Fresh Farm Crudités with Ranch Dip  

\$29.99 Small/\$59.98 Medium/\$89.97 Large

Seasonal Cubed Fresh Fruit 

\$22.32 Small/\$44.64 Medium/\$66.96 Large

Domestic Cheeses with Crackers and Baguette Rounds 

\$29.99 Small/\$59.98 Medium/\$89.97 Large

Antipasto Platter with Crackers and Baguette Rounds

\$69.90 Small/\$139.80 Medium/\$209.70 Large

Vegetarian Antipasto Platter with Crackers and Baguette Rounds

\$32.90 Small/\$65.80 Medium/\$98.70 Large

(2 oz. + 2 oz. dressing | 15-190 cal)

(4 oz. | 50 cal)

(2 oz. + 6 crackers | 340 cal)

(1 serving + 1 cracker | 390 cal)

(1 serving + 1 cracker | 240 cal)

SWEET AND SALTY

Services include linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES (1 cookie per serving) *\$10.99 per dozen*

Chocolate Chip	(180 cal)	Sugar	(170 cal)
Double Chocolate Chip with White Chips	(170 cal)	Oatmeal Raisin	(160 cal)

BROWNIES (1 cut per serving) *\$12.99 per dozen*

Plain	(200 cal)
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GOURMET DESSERT BARS (1 cut per serving) *\$14.99 per dozen*

Luscious Lemon Bar	(70 cal)	Linzi Bar	(210 cal)
Chocolate Chess Bar	(260 cal)		

MULTI-GRAIN BARS AND GRANOLA BARS

\$1.79 per item

(1 bar | 90-160 cal)

INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS

\$1.59 per item

(1 bag | 110-230 cal)

MIXED NUTS WITH PEANUTS *\$31.84 per pound*

(1 oz. | 120 cal)

TRAIL MIX *\$15.92 per pound*

(1 oz. | 150 cal)

PLANNING YOUR EVENT

Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion! Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

HOW TO CONTACT FLAVOURS BY SODEXO

When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it's a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made online; other catering arrangements require an in-person appointment with one of our event planning specialists. It's easy to get in touch with Flavours by Sodexo about your catering needs. Here are the options:

Visit Our Office: You may visit us in person at Cheel. Our office hours are Monday through Friday, 7am-4pm. Please be aware that we are closed on some holidays.

Visit us on the Web: You may contact us about your catering needs through our online catering website at www.clarksoncatering.catertrax.com. The ultimate in convenience, this site will enable you to easily view our fabulous catering menus, see your order history, place recurring orders and much, much more.

EVENT LOCATION RESERVATION

You must make arrangements to secure a location for your event. Whether your event will be taking place on or off Clarkson University Campus, Cheel, you will need to officially "reserve" the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact www.reserve.clarkson.edu/virtualems.

EVENT TABLES, CHAIRS & OTHER EQUIPMENT

You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact (315) 268-6474 to make these arrangements.

EVENT CONFIRMATIONS & GUARANTEES

No less than 5 business days from the scheduled catered event, you must sign a Banquet Event Order. You will also be asked to provide us with a "final" number of guests that will attend your event; the "estimated" number will be used if you don't know the "final" number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number. Catering orders placed under 72 business hours will be charged a \$75.00 late fee.

EVENT CHANGES AND CANCELLATIONS

No less than 5 business days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts.

If your group is not part of the university:

- A deposit of 75% is required two weeks prior to your scheduled event with the balance due on the day of the event.
- An administrative fee of 18% will be added to your bill.
- Sales tax of 8% will be added to your bill.

If you are a tax-exempt organization:

- You must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

DELIVERY FEES

There is no delivery fee for catering services held within Cheel. Deliveries outside the building, will be subject to a \$20.00 delivery fee.

SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guest. Served meals are priced on an individual basis.

THE CHARGE FOR EACH STAFF MEMBER IS:

Attendants/Waitstaff \$25.00 per hour (minimum 4 hours)

Station Chefs \$25.00 per hour (minimum 4 hours)

Bartenders \$25.00 per hour (minimum 4 hours)

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

CHINA CHARGES

We provide eco-friendly serviceware unless otherwise requested. We offer china service for any event at an additional charge for events held outside of Cheel.

Full Meal Service and Silverware \$5.00 per guest

Coffee or Beverage China Service \$1.50 per guest

Full Bar Glass Service \$1.50 per guest

Reception China and Silverware \$5.00 per guest

FLORAL CHARGES

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

LINENS AND SKIRTING

We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$6.00 charge for each tablecloth. Other tables may be covered at \$6.00 per tablecloth. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Specialty linens are available upon request for an additional charge.

FOOD REMOVAL POLICY

Due to health regulations, it is the policy of Flavours by Sodexo at Clarkson University, that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

ALCOHOL POLICY

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Flavours by Sodexo at Clarkson University reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

ALCOHOL SERVICE

A full bar setup (if liquor is planned) at a dinner or reception is \$2.25 per guest. All necessary bar items, except the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply. We recommend at least one bartender for every 75-100 guests for Beer and Wine service.