

# Dinner Packages

## Elegant Sit-Down Reception

### Stationary Displays

#### Imported & Domestic Cheese Display

Accompanied with Assorted Crackers

#### Crudite Display

Fresh Vegetables with Hummus, Herb Ranch Dips & Crackers

### Salad

Choice of one:

#### House Salad

Mixed Greens, Roasted Red Pepper, Grape Tomatoes, Diced Cucumbers & House Dressing

#### Classic Caesar

Romaine, Parmesan Cheese, Croutons & Asiago Cheese

### Entrees

Choice of two:

(Served with Chef's Choice of Starch & Vegetable and Rolls & Butter)

#### Grilled Stockyard

Thick-cut Sirloin with Sauce Bordelaise

#### Chicken Paillard

Lightly-pounded Chicken with Demi-Glace Sauce

#### Oven Roasted Salmon

Served with Beurre Blanc

#### Grilled Eggplant Roll-Ups

Stuffed with Roasted Red Pepper Basil Pistou Farro, Smoked Tomato Coulis, & Seasonal Green Vegetable

### Three Hour Call Brand Bar

Barton's Rum, Vodka & Gin, Black Velvet Whiskey, Cruzan Spiced Rum, Great King Scotch, Old Granddad Bourbon, El Toro Tequila, Domino House Wines (Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot), Selection of Imported & Domestic Beers, Assorted Sodas, Juices & Mixers

### Champagne Toast for your Guests

**\$80.00**

# Dinner Packages

## Grande Station Dinner Package

### Stationary Displays

#### Tri-Color Cream Cheese Torte

Sun-Dried Tomato, Basil Pesto & Herbed Cream Cheeses  
Accompanied with Assorted Crackers, Focaccia Bread & Whole Grain Bread

#### Mediterranean Display

Kettle Chips, Pita Points, Crostinis, Roasted Red Pepper & Traditional Hummus, Olive Tapenade and Tzatziki

### Passed Hors D'oeuvres

#### Choice of four:

Pork Pot Stickers with Soy Ginger Dipping Sauce  
Chicken Satay with Thai Peanut Sauce  
Scallops wrapped in Bacon  
Spanakopita  
Bacon Jam Tartlet with Blue Cheese Fondue  
Greek Marinated Beef Satay with Tzatziki Sauce  
Smoked Salmon Crostini with Dill Creme Fraiche  
Basil Tomato Mascarpone Arancini  
Caramelized Onion & Goat Cheese Mousse Phyllo Cup with Balsamic Reduction  
Crispy Asparagus with Asiago Cheese  
Brie & Raspberry en Croute  
Chilled Poached Shrimp with Lemon & Cocktail Sauce

### Salad Display

#### Choice of two:

##### Classic Caesar

Romaine, Parmesan Cheese, Croutons & Asiago Cheese

##### Mixed Green Salad

Tomato, Cucumber, Roasted Peppers and Balsamic Vinaigrette

##### Strawberry Salad

Toasted Almonds, Goat Cheese, Sliced Strawberries and Strawberry Vinaigrette

##### Spinach Salad

Frizzled Onions, Grape Tomatoes, Bacon Bits, Toasted Walnuts and Warm Bacon Vinaigrette

##### Greek Salad

Sliced Red Onion, Feta, Kalamata Olives and Lemon Oregano Vinaigrette

##### Arugula Salad

Goat Cheese, Ruby Grapes and Lemon Vinaigrette

# Dinner Packages

## Grande Station Dinner Package

### Carving Station

Choice of two:

(Served with Rolls & Butter)

**Certified Angus Prime Rib**

Served with Au Jus & Horseradish Cream

**Salmon & Spinach en Croute**

Served with Lemon Hollandaise & Remoulade

**Roasted Turkey Breast**

Served with Cranberry Chutney

**Smoked Sugar Glazed Ham**

Served with Mostarda

**Whole Roasted Pork Loin**

Served with Housemade Applesauce & Dijon Mustard

### Pasta Station

Choice of two:

**Chicken Riggies**

Penne Pasta, Chicken, Cherry Peppers, Tomato Cream Sauce

**Shrimp Ravioli**

Scampi Sauce

**Broccoli Alfredo**

Bowtie Pasta, Broccoli, Parmesan Cream Sauce

**Chicken and Spinach Pasta**

Cavatappi Pasta, Asiago Cheese, White Beans

**Pasta Primavera**

Penne Pasta, Tomatoes, Peppers, Broccoli, Carrots, Summer Squash, Zucchini

**Three Cheese Ravioli**

Basil Pistou, Parmesan Cheese, Toasted Walnuts

### Three Hour Call Brand Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Jim Beam Bourbon, Sauza Tequila, Domino House Wines (Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot), Selection of Imported & Domestic Beers, Assorted Sodas, Juices & Mixers

### Champagne Toast for your Guests

**\$90.00**

The logo for Collegian Hotel & Suites Syracuse. It features the word "collegian" in a red, lowercase, sans-serif font with a graduation cap icon above the letter 'i'. Below it, "HOTEL & SUITES" is written in a smaller, black, uppercase, sans-serif font. At the bottom, "SYRACUSE" is written in a red, uppercase, sans-serif font.

# Dinner Packages

## Grande Sit-Down Dinner Package

### Stationary Displays

#### Tri-Color Cream Cheese Torte

Sun-Dried Tomato, Basil Pesto & Herbed Cream Cheeses  
Accompanied with Assorted Crackers, Focaccia Bread & Whole Grain Bread

#### Crudite Display

Fresh Vegetables with Hummus, Herb Ranch Dips & Crackers

### Passed Hors D'oeuvres

#### Choice of four:

Pork Pot Stickers with Soy Ginger Dipping Sauce  
Chicken Satay with Thai Peanut Sauce  
Scallops wrapped in Bacon  
Spanakopita  
Bacon Jam Tartlet with Blue Cheese Fondue  
Greek Marinated Beef Satay with Tzatziki Sauce  
Smoked Salmon Crostini with Dill Creme Fraiche  
Basil Tomato Mascarpone Arancini  
Caramelized Onion & Goat Cheese Mousse Phyllo Cup with Balsamic Reduction  
Crispy Asparagus with Asiago Cheese  
Brie & Raspberry en Croute  
Chilled Poached Shrimp with Lemon & Cocktail Sauce

### Salads

#### Choice of one:

##### Classic Caesar

Romaine, Parmesan Cheese, Croutons & Asiago Cheese

##### Mixed Green Salad

Tomato, Cucumber, Roasted Peppers and Balsamic Vinaigrette

##### Strawberry Salad

Toasted Almonds, Goat Cheese, Sliced Strawberries and Strawberry Vinaigrette

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##### Greek Salad

Sliced Red Onion, Feta, Kalamata Olives and Lemon Oregano Vinaigrette

##### Arugula Salad

Goat Cheese, Ruby Grapes and Lemon Vinaigrette

# Dinner Packages

## Grande Sit-Down Dinner Package

### Entrees

Choice of three:

**Prosciutto Mozzarella Parmesan Stuffed Chicken**  
Oven-Dried Tomato, Fresh Basil, Beurre Rouge

**Sliced Herb Crusted Pork Tenderloin**  
Sauce Robert

**Honey-Lime Glazed Salmon**  
Watermelon Mint Jicama Slaw

**Grilled Filet Mignon**  
Bordelaise Sauce

**Three Cheese Ravioli**  
Basil Pistou, Parmesan Cheese, Toasted Walnuts

**Grilled Eggplant Roll Ups**  
Roasted Red Pepper Basil Pistou Farro, Smoked Tomato Coulis, Seasonal Green Vegetable

**Chicken Paillard**  
Lemon Beurre Blanc Sauce

### Duo Plates

Choose one in lieu of three entrees:

**Petite Filet Mignon & Prosciutto Mozzarella Parmesan Stuffed Chicken**  
Beurre Rouge

**Petite Filet Mignon & Grilled Salmon Filet**  
Cabernet Demi Glace & Beurre Blanc

**Petite Filet Mignon & Roasted Gulf Shrimp**  
Cabernet Demi Glace & Lemon Garlic Butter

**Chicken Paillard & Grilled Salmon Filet**  
Lemon Beurre Blanc

### Three Hour Call Brand Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Canadian Club Whiskey, Jack Daniel's Whiskey, Jim Beam Bourbon, Sauza Tequila, Domino House Wines (Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot), Selection of Imported & Domestic Beers, Assorted Sodas, Juices & Mixers

**Champagne Toast for your Guests**

**\$100.00**