



GRANDE STATIONS DINNER PACKAGE

STATIONARY DISPLAYS

Mediterranean Display

An Array of Fresh Vegetables, Marinated Olives,
Pita Points, and Crackers

Served with Roasted Red Pepper Hummus and
Traditional Hummus

Charcuterie Board

Assortment of Cured Meats and
Domestic and Imported Cheeses

Served with Grapes, Crackers, Crostini,
and Dijon Mustard

PASSED HORS D'OEUVRES

Please select four

Chicken Satay with Thai Peanut Sauce

Scallops Wrapped in Bacon

Spanakopita

Beef Satay with General Tso Sauce

Brie and Raspberry En Croute

Crispy Asparagus with Asiago Cheese

Bacon Jam Tartlet with Blue Cheese Fondue

Smoked Salmon Crostini with Dill Crème Fraîche

Pork Pot Stickers with Soy Ginger Dipping Sauce

Chicken and Lemongrass Pot Stickers with

Teriyaki Dipping Sauce

Goat Cheese Phyllo Cup with Caramelized Onion
and Balsamic Reduction

SALAD DISPLAYS

Please select two

Spinach Salad

Frizzled Onions, Grape Tomatoes, Bacon Bits,
Candied Walnuts, Bacon Vinaigrette

Mixed Greens Salad

Tomato, Cucumber, Croutons, Balsamic Vinaigrette

Arugula Salad

Mixed greens, Arugula, Goat Cheese,
Ruby Grapes, Lemon Vinaigrette

Classic Caesar

Croutons, Asiago Cheese

Greek Salad

Shaved Red Onion, Feta, Kalamata Olives,
Romaine, Lemon Oregano Vinaigrette

Strawberry Salad

Toasted Almonds, Goat Cheese, Sliced
Strawberries, Strawberry Vinaigrette



CARVING STATIONS

Please select two

Certified Angus Prime Rib

Horseradish Cream

Roast Turkey Breast

Cranberry Sauce

Smoked Honey Glazed Ham

Dijon Mustard

Whole Roasted Pork Loin

House-made Applesauce, Dijon Mustard

Served with Fresh Baked Rolls and Butter

A TASTE OF ITALY PASTA STATIONS

Please select two

Chicken Riggies

Penne Pasta, Chicken, Cherry Peppers,
Tomato Cream Sauce

Grilled Vegetable Ravioli (Vegan)

Marinara Sauce

Three Cheese Ravioli

Roasted Mushroom Shallot Spinach Cream Sauce

Broccoli Alfredo

Bow Tie Pasta, Broccoli, Parmesan Cream Sauce

Chicken and Spinach Pasta

Cavatappi Pasta, Boursin Cream Sauce

Grilled Eggplant Rollatini (Vegan and GF)

Marinara, Roasted Red Bell Pepper,
House-made Vegan Ricotta

FOUR HOUR GRANDE PREMIUM BRAND BAR

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch,
Canadian Club Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Tres Agaves Tequila,
Silver Gate Chardonnay, Silver Gate Pinot Grigio, Silver Gate Riesling, Silver Gate White Zinfandel,
Silver Gate Cabernet Sauvignon, Silver Gate Pinot Noir, Silver Gate Malbec
Selection of Imported, Domestic, and Seasonal Beers, Assorted Sodas, Juice and Mixers

Also Includes Freshly Brewed Regular and Decaffeinated Coffee, International Teas,
and a Champagne Toast for your Guests

\$105.00 PER PERSON

PLUS 8% SALES TAX AND 24% SERVICE CHARGE




collegian
HOTEL & SUITES
SYRACUSE