

Hartwick College Wedding Brochure

2023



For your convenience, we have compiled some of our most frequently requested menus and items.
These menus and items may be tailored to your specific catering needs.
Our Management Team will customize any menu to make your special occasion memorable.

Premium Buffet Package

\$70 per guest

One hour Social Hour

Hors d' oeuvres:

Select four (4) Served (hot or cold)

Select two (2) Display

Full Open Bar for Two (2) hours

Candlelight Buffet Dinner

Dinners include your choice of one Carving , one Entrée, and one Accompaniment Entrée
Two Vegetables, one Potato or Grain, and two Salads. Also served are Fresh Rolls with Butter, Soft Drinks,
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas.

Deluxe Buffet Package

\$60 per guest

One hour Social Hour

Hors d' oeuvres:

Select four (4) Served (hot or cold)

Open Beer, Wine, Soda Bar for Two (2) hours

Candlelight Buffet Dinner

Dinners include your choice of two main Entrées, and one Accompaniment Entrée
Two Vegetables, one Potato or Grain, and two Salads. Also served are Fresh Rolls with Butter, Soft Drinks,
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas.

Classic Buffet Package

\$50 per guest

One hour Social Hour

Hors d' oeuvres:

Select two (2) Display

Open Beer, Wine, Soda Bar for One (1) hour

Candlelight Buffet Dinner

Dinners include your choice of one Entrée, and one Accompaniment Entrée
Two Vegetables, one Potato or Grain, and two Salads. Also served are Fresh Rolls with Butter, Soft Drinks,
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas.

Sit Down Dinner Packages
All served dinners are accompanied with Fresh Rolls and Butter, Soft Drinks,
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas.

Premium Served Dinner Package

\$75 per guest

One hour Social Hour

Hors d'oeuvres:

Select four (4) Served (hot or cold)

Select two (2) Display

Full Open Bar for Two (2) hours

Candlelight Served Dinner

Dinners include your choice of three Entrées,
Salad, and Soup

Dessert Enhancement

Chocolate Dipped Strawberries

Deluxe Served Dinner Package

\$65 per guest

One hour Social Hour

Hors d'oeuvres:

Select four (4) Served (hot or cold)

Select two (2) Display

Open Beer, Wine, Soda Bar for Two (2) hours

Candlelight Served Dinner

Dinners include your choice of three Entrées,
Salad, and Soup

Classic Served Dinner Package

\$55 per guest

One hour Social Hour

Hors d'oeuvres:

Select two (2) Display Hors d'oeuvres

Open Beer, Wine, Soda Bar for One (1) hour

Candlelight Served Dinner

Dinners include your choice of three Entrées, and Salad

Hors d' Oeuvres
Reception Displays

\$75 per display

Pricing for platters to feed 25.

Marinated Antipasto Display

Cherry Tomatoes, Marinated Seasonal Vegetables, Stuffed Olives, and Fresh Mozzarella

Charcuterie Board

An Assortment of Domestic and Imported Cured Meats and Cheeses
Accompanied with Gourmet Crackers and Toasted Crostini

Pico and Guac Display

Homemade Pico DE Gallo, Fresh Guacamole, Roasted Corn Fresco, served with
Homemade Tortilla Chips

Fresh Seasonal Fruit Display

Fresh Seasonal Fruit Displayed with Local Yogurt Dip and Smooth Chocolate
Fondu

Assorted Dip Display

Hot Spinach Artichoke Dip, Hot Baked Onion Dip, 7 Layer Mexican Dip, Served
with Assorted Breads and Crackers

Hot Hors d' Oeuvres

Breaker Shrimp- Crab Stuffed and Wrapped in Prosciutto Drizzled with Bourbon BBQ

Roasted Vegetable or Sausage Stuffed Mushroom

Deep Fried Coconut Shrimp with Polynesian Sauce

Real Lump Crab Cakes with a Tequila Lime Cilantro Sauce

Jumbo Sea Scallops Wrapped in Bacon

Mozzarella Sticks Served with Homemade Marinara

Fried Vegetable Spring Rolls with Sweet and Sour Sauce

Swedish Meatballs with Sliced Mushrooms

Italian Meatballs in Homemade Marinara

Rumaki- Chicken Liver and Water Chestnut Wrapped in Bacon

Moroccan Chicken Brochettes- Spiced Chicken Skewers with a Tangy Yogurt Sauce

Roasted Vegetable Mini Quiche

General Tso's Chicken Bites

Chicken Wings- A Choice of Assorted Sauces and Dips Available

Cold Hors d' Oeuvres

Antipasto Skewers

Succulent Shrimp Shooters with Chili Mango or Classic Cocktail Sauce

Belgian Endive with Boursin Cheese, dried cherries, and balsamic drizzle

Roasted Vegetable Bruschetta on Rosemary Focaccia

Smoke Salmon on a cucumber slice with a dill and caper cream cheese

Filet Crostini- Thin Sliced Beef Tenderloin with a Horseradish Cream Sauce and Chimichurri

Salads

Caprese Salad- Fresh Mozzarella, Beef Steak Tomato, and Basil with Balsamic Dressing

Classic Caesar Salad with Homemade Croutons, Shaved Parmesan, and Caesar Dressing

Spinach Salad with Dried Cherries, Cucumbers, Candied Pecans, and a Champagne Vinaigrette

Mixed Greens with Seasonal Vegetables and a Homemade Vinaigrette

Greek Salad- Romaine Lettuce, Kalamata Olives, Feta, Roasted Red Peppers, Cucumbers and Fresh Herbs with Olive Oil and Fresh Lemon Juice

Vegetables

Seasonal Vegetable Medley

Sautéed Balsamic Zucchini

Broccoli Spears

Green Bean Almondine

Lemon Zest Asparagus

Potatoes and Grains

Wild Rice

Seasonal Vegetable Risotto

Rice Pilaf

Roasted Red Potatoes with Rosemary and Garlic

Twice Baked Potato with Sour Cream and Chives

Garlic Mashed Potatoes

Roasted Fingerling Potatoes with Olive Oil and Fresh Herbs

Salt Potatoes

Pasta Entrée (Accompaniment Entrée for Buffet's)

Roasted Vegetable White Lasagna

Homemade Classic Lasagna with Ricotta, Mozzarella, Fresh Basil and Marinara

Rigatoni Bolognese with Ground Pork, Veal, and Beef and finished with a Dollop of Ricotta

Penne A La Vodka made with Heavy Cream and Marinara

Lemon, Basil, and Provolone Ravioli

Vegetarian Entrée (Accompaniment Entrée for Buffet's)

Portobella Mushroom Stuffed with a Roasted Vegetable Stuffing

Breaded and Fried Eggplant with Marinara and Fresh Mozzarella

Vegetable Primavera over Rice Pilaf

Acorn Squash with Wild Rice and Raisin Stuffing

Ratatouille- Zucchini, Squash, Tomatoes, and Eggplant Roasted with Olive Oil, Fresh Herbs, and Roasted Garlic

Pork Entrée

Porchetta with a Mediterranean Stuffing- Pork Belly Rolled Around an Herb, Vegetable, and Feta Stuffing

Pork Roulade with Fontina Cheese and Prosciutto Topped with a Tangy Mustard Sauce

Pork Schnitzel- Hand Breaded and Pan Fried Served with Fresh Lemon and Parsley

Poultry Entrée

Chicken Florentine- Boneless Chicken Breast Stuffed with Spinach and Feta Cheese Baked with a Traditional Alfredo Sauce

Chicken Dijon- Boneless Chicken Breast Pan Seared with Mushrooms, Fresh Herbs, and a Zesty Dijon Cream Sauce

Chicken Parmesan- Hand Breaded and Fried Chicken Smothered in Marinara Sauce, Basil, and Mozzarella Cheese

Chicken Cordon Bleu- Hand Breaded Chicken Breast Stuffed with, Black Forest Ham and Swiss Cheese, Topped with a Creamy Hollandaise

Chicken Piccata- Pan Seared Chicken Breast with Garlic, Capers, Lemon, and White Wine

Seafood Entrée

Seafood Paella- Shrimp, Scallops, Mussels and Clams in a tomato Broth Over Spanish Style Rice

Scallops Beurre Blanc- Pan Seared and Finished with a Butter and Sauvignon Blanc Demi

Cod Bruschetta- Fresh Cod Loin Broiled with Tomato, Basil, Fresh Lemon, and Panko Crumbs

Herb Crusted Salmon with Fresh Assorted Herbs and a Honey Mustard Glaze

Shrimp Scampi- Pan Fried Jumbo Shrimp with Lemon, Butter, Garlic, and Pesto

Beef Entrée

Prime Rib Au Jus- Slow Roasted Heavily Seasoned Rib Roast Served with Au Jus

Filet Mignon- Center Cut Beef Tenderloin Grilled Served with a Whiskey Peppercorn Sauce

Beef Wellington (\$2 Added per person)- Beef Tenderloin Wrapped in Mushroom Duxelles, Prosciutto, and Puff Pastry. Slow Roasted Served with Béarnaise

Braised Short Ribs slow cooked in a Red Wine Demi

Carving Selection

Prime Rib Au Jus- Slow Roasted Heavily Seasoned Rib Roast Served with Au Jus

Steamship- Whole Hind Quarter Slow Roasted

Baked Honey Ham

Stuffed Pork Loin with Spinach and Prosciutto

Bar / Beer and Wine Service

On-premise Catering Menu Bar

All Bars include uniformed Bartenders and Service Wait Staff

ARAMARK Corporation is subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prohibits the service of alcoholic beverages not purchased or regulated by ARAMARK Corporation. We reserve the right to decline service of alcohol for the safety of your guests.

We urge you and your guests to drink responsibly

Open Bar Package

First Hour\$15 per guest

Price Per Hour After Initial Hour, up to 4 hours.....\$9.00 per guest

Open Bar Per Person is billed and based upon the total number of guests attending the event, and can be scheduled for varying lengths of time, items offered, and can be customized to however you would like. The bar setup includes mixed drinks, bottled beer, wine, non-alcoholic fruit punch bowl, sodas, juices and water.

Beer Wine

First Hour \$12 per guest

Price Per Hour After Initial Hour, up to 4 hours.....\$7.00 per guest

Beer Wine and Soda Bar Per Person is billed and based upon the total number of guests attending the event, and can be scheduled for varying lengths of time. The bar setup includes bottled beer, wine, non-alcoholic fruit punch bowl, sodas, juices and water.

Cash Bar

Please inquire for current cash bar prices.

This bar setup includes well liquor, bottled beer, wine, sodas, juices and water.

Each guest would purchase his or her own drinks on a cash basis.

A \$350.00 setup charge is required