



**Faculty Student
Association
Food Service
SUNY**

November, 1974

Prices Subject to Change

BREAKFAST

\$2.00

Orange Juice or Grapefruit Juice
Country Fresh Eggs (Cooked to ordered)
with Bacon (or Home-made Sausage)
Toast - Jelly - Marmalade
Coffee - Tea - Milk

CONTINENTAL BREAKFAST

\$1.00

Chilled Pure Orange Juice
Fresh Danish Pastries
Donuts
Coffee - Tea - Milk

*CATERING SERVICES

Punch Hours for Receptions and Other Events

Coffee "Breaks" — Coffee with Pastry — \$.65 pp
Coffee, only — .30 pp

Bulk Coffee — Self-Service 3.50 gal.
(Includes cups, cream, sugar, napkins)

Fruit Punch (non-alcoholic) with Cookies — \$.65 pp
Fruit Punch (non-alcoholic) only — .30 pp

Bulk Fruit Punch — Self Service \$3.50 per gal.
Plastic Punch Cups — 5 cents each

A complete line of Wine, Alcoholic Punches and Service Bars are available upon request.

* Prices quoted do not include EXTRAS; Such as Fresh Flowers, Linens, Over-Time Labor Cost, etc.

The University Food Service requires a minimum of seven (7)* work days to properly handle your catering needs. A guaranteed count is required three (3) **work days** prior to the event; and you will be billed for the Guaranteed or actual number served, whichever is higher. Cancellation must be made within the 3 **work day** time limit — otherwise a Service Charge may be applicable.

*Work days exclude Saturday & Sunday.

Please Call Reservation Office at 457-7600.

LUNCHEON SUGGESTIONS

Choice of one: Assorted Juices or Soup du Jour

— ENTREE —

- | | |
|---|--------|
| 1. University Special Fruit Luncheon Plate | \$2.25 |
| 2. Chicken Salad Luncheon Plate — Garni | 2.25 |
| 3. Broiled Atlantic Sole, Meuniere | 2.95 |
| 4. Ragout of Beef with Fresh Vegetables | 2.70 |
| 5. Chicken Tetrizzini | 2.25 |
| 6. Fried Jumbo Shrimp Luncheon Plate | 2.75 |
| 7. Chicken Cacciatore — Spaghetti | 2.95 |
| 8. Breast of Turkey Marco Polo — Au Gratin | 3.10 |
| 9. Baked Sugar Cured Ham — Orange Sauce | 2.90 |
| 10. Sirloin Tips in Mushroom & Wine Sauce | 3.40 |
| 11. Broiled Chopped Steak with Mushroom Sauce | 2.45 |
| 12. Honey Dip Spring Chicken — Currant Jelly | 2.75 |
| 13. Open Face Steak Sandwich — Garni | 3.90 |

Appropriate Vegetables or Salad Served
with above Entrees

Rolls du Jour

DESSERT

Choice of:

Ice Cream — Sherbets — Jello, Whipped Cream

Coffee — Tea — Milk

SANDWICH LUNCHEON SPECIALS

Soup du Jour or Juice

Choice of Sandwich

- | | |
|--|--------|
| 14. Turkey Club | \$2.25 |
| 15. Roast Beef Club | 2.25 |
| 16. Chicken Salad Sandwich | 1.95 |
| 17. Hot Roast Beef with Brown Gravy | 2.25 |
| 18. Hot Sliced Turkey — Cranberry Sauce | 2.25 |

Ice Cream — Sherbet — Jello

Coffee — Tea — Milk

DINNER BANQUET MENU

Appetizers

| | |
|-----------------|------------------------------|
| Tomato Juice | Chilled Citrus Cup \$.25 |
| Consomme Sherry | Soup du Jour |
| | Fresh Fruit Cup \$.50 |
| | Jumbo Shrimp Cocktail \$1.75 |
| | Chopped Chicken Livers \$.50 |

ENTREE

- | | |
|---|---------------------|
| 19. Roast Sliced Sirloin of Beef, Mushroom Sauce | \$5.50 |
| 20. Grilled Ham Steak, Pineapple Glaze | 4.90 |
| 21. Broiled Half Spring Chicken | 4.50 |
| 22. Veal Cutlet, Parmesan | 4.90 |
| 23. Baked Swiss Steak — Jardiniere | 4.75 |
| 24. Baked Virginia Ham, Bigarade Sauce | 4.50 |
| 25. Baked Stuffed Filet of Sole | 5.25 |
| 26. Roast Stuffed Turkey, Cranberry Sauce | 4.90 |
| 27. Fresh Seafood Newburg | 5.75 |
| 28. Chicken Saute, Virginienne | 4.85 |
| 29. Stuffed Boneless Breast of Chicken, Wine Sauce | 5.25 |
| 30. Pot Roast of Beef, Sauce Jardiniere | 4.95 |
| 31. Roast Prime Ribs of Beef, Au Jus | 6.50 |
| 32. Broiled U.S. Choice Sirloin Strip Steak | 6.85 |
| 33. Broiled Filet Mignon, Garni | Priced upon request |

Choice of Vegetable and Potato or Substitute

| | | |
|-----------------|-------------------------|------|
| Beans Francaise | Carrots Vichy | Peas |
| | Fresh Vegetable du Jour | |

| | | |
|--------------|-----------------------------|------------------|
| Au Gratin | Mashed Stuffed Baked Potato | |
| Candied Yams | Rice Pilaf | Buttered Noodles |

— Salad du Jour —

Rolls & Butter

DESSERTS

| | |
|-------------------|-----------------------------------|
| Strawberry Sundae | Brandied Peach |
| | Profitterole with Chocolate Sauce |
| Nesselrode Sundae | Assorted Ice Cream & Sherbet |
| | Fresh Baked Pies & Cakes du Jour |

Coffee — Tea — Milk

*May we suggest a Glass or Bottle of Wine
for your dining pleasure.*