"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

- Luciano Pavarotti and William Wright

All selections require a 50 person minimum. Fewer than 50 people may be subject to a surcharge.
Savor... Catering

**Stadium Break**
Mini hot dogs with rolls, mini soft pretzels, shelled peanuts, popcorn, ice cream novelties to include: Tollhouse Ice Cream Sandwich™, chocolate éclair ice cream bars, Klondike™ Bar

**Energizer Break**
Individual yogurt, sliced fruit display, granola, protein bars and fruit smoothies

**Pizza, Pizza, Pizza**
Mini flatbread pizzas; assorted toppings

**Go Green**
Green apples, green grapes, honey dew melon, spinach dip with cucumber and tortilla chips; kiwi lime aid

**Kettle Chips Buffet**
Housemade kettle chips with a choice of assorted toppings to include bleu cheese, balsamic glaze, zesty cheese sauce, cajun ranch, bacon, scallions, spicy horseradish, chocolate and caramel, honey roasted nuts and toasted coconut shavings

**Beverage Service**
Two thirty-minute beverage breaks including unlimited freshly brewed Paul deLima 100% Columbian coffee, decaffeinated coffee, herbal tea selections and assorted bottled waters and sodas

**Savory Selections**
PRICED AS INDICATED
- Pretzels, Potato Chips, and Dry Snacks
- Soft Pretzels with Mustard
- Assorted Soft Drinks and Bottled Waters
- Gourmet Cookies and Brownies, Per Dozen
- Mixed Nuts, Per Pound
- Candy Bars
- Whole Fruit
- Seasonal Sliced Fruit
- Fruit Kabobs
- Granola Bars
- Buttered Popcorn
- Chocolate Covered Strawberries, Per Dozen

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.
About Savor
Since 1983, SAVOR has been providing food and beverage services to a wide range of public facilities across the United States and in Europe and Mexico. Key to our operating philosophy is to consider each venue individually, remaining flexible to specific needs and responsive to regional preferences. The ongoing excellence of our food and beverage services heightens your patrons’ enjoyment of an event and provides an important revenue source for your facility. For more information on our company and for a full list of SAVOR venues, please visit www.smgsavor.com.

Jody Harris
Director of Food & Beverage

Jody is a twenty five year hospitality professional who has excelled in the area of catering and special event management, sales and marketing and the development of hospitality catering sales leaders. Jody joined The Oncenter team in 2010.

Chef Jerry Bolton
Executive Chef

Award winning Chef Jerry Bolton has been the Executive Chef of The Oncenter for the past 17 years. Chef Bolton is a founding member of the American Culinary Federation Syracuse Chapter. He joined The Oncenter team in 1995.

Tom Eicholzer
Director of Banquet

Tom is a thirty five year hospitality professional who boasts 23 years of hospitality management with Walt Disney World Resort. He his Certified Meeting Professional accreditation in 2001 and joined The Oncenter team in 2009.