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Meet. Play. Celebrate. Syracuse

SAVOR... CATERING

Dinner

"Dining is and always was a great artistic opportunity."

- Frank Lloyd Wright



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

SAVOR...CATERING

Plated Dinner

PLATED

Each entrée includes:

- House salad
- Entrée selection
- Dessert selection
- Assorted rolls and butter
- Paul deLima coffee, decaffeinated coffee & premium Teas

**Signature salads can be substituted for an additional charge*

**Add iced tea for an additional fee*

House Salad (included)

House mixed greens salad with tomato wedges, sliced cucumbers, julienne carrots, sharp cheddar cheese; Italian vinaigrette

Signature Salad Selections (Additional Fee)

Romaine hearts, crisp capers, parmesan chips and freshly cracked peppercorn; horseradish Caesar dressing

Roasted fruit salad with crispy brie, arugula and ciabatta croutons; blueberry peppercorn vinaigrette

Traditional house caesar featuring romaine leaves, wood oven croutons, freshly grated parmesan; Caesar dressing

Wedge salad with iceberg lettuce, diced tomatoes, applewood smoked bacon; peppercorn ranch dressing

Antipasto salad with roasted bell peppers, prosciutto, olives and trio of tomatoes, mozzarella and basil

Endive salad with walnuts, strawberries, feta cheese; citrus vinaigrette

Sliced watermelon, New York State goat cheese, arugula, toasted almonds; balsamic vinaigrette

Spinach salad with roasted butternut squash, goat cheese, candied pecans; maple honey balsamic vinaigrette

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

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Plated Dinner

Herb-Crusted Pan Seared Chicken

With Caprese risotto cake, julienne vegetables and shallot cream

Pan Seared Filet of Salmon

With lemongrass and ginger-infused oil on a bed of basmati rice with sautéed spinach

Fresh Filet of White Fish

Pan seared and served on bed of Israeli cous cous with roasted asparagus; finished with saffron cream and fried capers

Filet of Beef

Salt & pepper seared filet with wild mushroom ravioli, gorgonzola mashed potatoes and sautéed petite carrots with demi

Coffee Encrusted Chicken Breast

With caramelized onion cream; served with parsnip puree and julienne vegetables

Pan Seared Chicken

Breast of chicken with bing cherry demi-glace, spinach and butternut squash risotto, roasted shiitake mushroom caps

Chicken Marsala

Pan seared boneless chicken breast with blend of fresh mushrooms; finished with marsala wine demi. Served with garlic mashed potatoes and seasonal vegetables

Coffee Encrusted Beef Tenderloin

Seared tenderloin with red skin smashed potatoes, French green beans and fig demi

Boneless Short Ribs

Slow braised beef rib with Jack Daniels demi, served with herbed whipped potatoes, mushrooms and asparagus

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THE ONCENTER Main 315.435.8000 Fax 315.435.8099 800 South State St., Syracuse, NY 13202-3017 WWW.ONCENTER.ORG

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Plated Dinner

Dessert Selections

Triple chocolate mousse cake

Mocha chocolate cheesecake

New York style cheesecake with fresh berries

NY State apple tart with cinnamon bourbon sauce

Homemade carrot cake with cream cheese frosting

Crème Brûlée

Choice of vanilla bean, pumpkin or chocolate

Red velvet cake

Signature white and dark chocolate mousse



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SAVOR... *About Us* CATERING

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.

SAVOR...

Catering • Concessions • Special Events

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 has Certified Meeting Professional accreditation in 2001 and joined The Oncenter team in 2009.

