



**2025-2026**  
**Dining Services at SUNY**  
**Niagara Catering Catalog**

Contact us today to plan your next event!

Call: 716-614-5984

Email: [acorra@niagaracc.suny.edu](mailto:acorra@niagaracc.suny.edu)

We look forward to serving you!

**We Take Food Service**  
*Off Your Plate*

# Catering Policies

## Breaking Bread with Western NY

### *Since 1985*

#### **Ordering:**

While we always try to accommodate our customers' requests, we ask that you please place your finalized order including guest count at least two weeks (14 days) prior to your event. If you are placing an order on behalf of the College, please review the SUNY Niagara Purchasing Policy before placing your order to ensure your request is in compliance. A Banquet Event Order (BEO) will be sent to you for review and approval prior to the event. The BEO will contain your order details, day/time, contact information and other pertinent information of the event. To place your catering order, please email [acorra@niagaracc.suny.edu](mailto:acorra@niagaracc.suny.edu). We are happy to assist with your event's needs.

#### **Fees:**

Orders requiring service staff will be charged for the cost of labor to service your event. Sales tax (8%) will be added to all figures quoted. If your organization is tax exempt, please have the tax-exempt certificate on file with us.

#### **Payments:**

**Payment is due upon receipt of invoice.** Cash, Certified Check, Master Card, or Visa are accepted as payment. An additional surcharge of 3.50% will be added for payments on credit card. Prior arrangements must be made for credit card payments.

#### **Address checks to:**

Personal Touch Food Service

#### **Payments can be mailed to:**

Personal Touch Food Service  
120 W. Tupper Street #101  
Buffalo, NY 14201

#### **Linens:**

Linens will be provided for food tables only. All other linen requirements will result in an additional charge. See Individual Menu Item, Miscellaneous section for details. All linens and items used in the catering will need to be available for pick-up after the event. This includes serving bowls, plates, tongs etc. Missing items will be subject to a fee.

#### **Event Location:**

Contact Jillian Faddoul at 716-614-5974 to reserve spaces on campus for your upcoming events.

#### **Miscellaneous:**

In accordance with NYS Health Code regulations, no leftover food or beverages from events are allowed to be taken "to go." Also, no food items are allowed to be brought on campus from outside sources, unless approved by the Alisha Corra (call 716-614-5984 or email: [acorra@niagaracc.suny.edu](mailto:acorra@niagaracc.suny.edu))

Prices quoted are for the SUNY Niagara academic community only. **Outside groups or individuals should contact the Food Service Manager for menus and pricing.**

Personal Touch Food Service shall not assume responsibility for any article or merchandise left in the banquet rooms or any part of the facility. Personal Touch Food reserves the right to inspect and control all private functions. Liability for excessive cleanup or damage to premises or equipment will be charged accordingly.

Functions with counts less than the minimum required will be charged for the minimum number of people. Functions with counts higher than that guaranteed count will be charged that amount.

Decorations are left to your discretion. Please do not staple, nail, or tape anything to the walls in the dining rooms. Instead, we suggest using wiring or string.

# Custom Catering Packages

*Custom packages for any sized group!*

Custom catering planning at Personal Touch Food Service is a collaborative process led by our Dining Service Managers to ensure each event receives tailored attention and meets the unique needs of our clients. Whether it's a small gathering or a large celebration, we work closely with you to understand your vision, dietary preferences, and service expectations. This personalized approach allows us to craft a menu and event experience that reflects your goals while aligning with our high standards for food quality and service excellence.

Availability and pricing for custom catering are determined based on several key factors. Menu selections, staffing needs, and the specific day and time of your event all contribute to the final proposal. Certain food items or service formats may require more preparation time or specialized staff, which can influence both availability and cost. For the most seamless experience, we encourage early planning and open communication with our team to secure your desired date and develop a catering solution that fits your needs and budget.

We would love the opportunity to work with you on your upcoming event and bring your ideas to life through a custom catering experience. Our team takes pride in delivering thoughtful, delicious, and well-executed events that leave a lasting impression. Whether you have a detailed plan in mind or are just beginning to explore options, we're here to guide you every step of the way and make your vision a reality.



# Breakfast & Brunch

*Breakfast/Brunch Buffets require a ten (10) person. All buffet service will be set with disposable flatware, napkins and utensils.*



## **Continental Breakfast**

**\$9.99pp**

Assorted breakfast pastries to include Danish & muffins. Your choice of juice. Coffee and tea included.

## **Breakfast Sandwich Buffet**

**\$11.99pp**

Assorted breakfast sandwiches with bacon egg and cheese, turkey sausage egg and cheese, and egg and cheese served on English muffins. Served with homefries. Coffee, tea, and choice of juice included.

## **Deluxe Continental Breakfast**

**\$13.49pp**

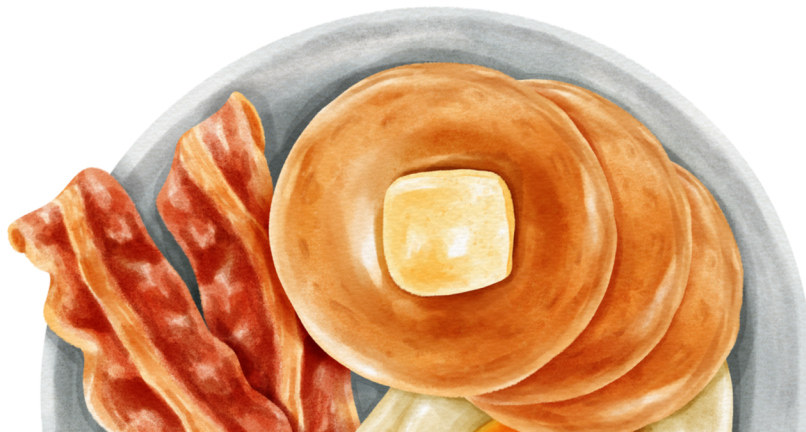
Danish & Muffins, fresh baked bagels with butter, cream cheese and jam, fresh fruit bowl and vanilla Greek yogurt with granola topping. Your choice of juice. Coffee and tea included.

## **Full American Breakfast Buffet**

**\$17.99pp**

Fresh fruit bowl, assorted breakfast pastries, scrambled eggs, bacon, turkey sausage, and home fries. Your choice of juice. Coffee and tea included.

*Juice options: orange, apple, cranberry or lemonade.*





# Cold Sandwich Buffets

*Cold Sandwich Buffets require a five (5) person minimum. All buffet services will be set with disposable flatware, napkins and utensils. Choice(s) due upon ordering. Veggie wraps with Hummus require a (3) person minimum.*

**Pick an option for \$12.99pp**

## The Wrap

- Choice of Pasta Salad or Mixed Green Salad with Choice of Dressings
- Fresh Cut Fruit Bowl or Assortment of Freshly Baked Cookies
- Assortment of Wraps to Include: Ham & Swiss with Lettuce, Tomato and Honey Mustard; Turkey with Provolone, Lettuce, Tomato and Mayonnaise; Roasted Vegetable with Hummus

## New York Deli

- Assorted Deli Meats & Cheeses to Include: Turkey, Ham, Cheddar, American, Provolone & Swiss
- Choice of Pasta Salad or Mixed Green Salad with Choice of Dressings
- Rolls
- Mayonnaise, Mustard & Honey Mustard
- Assorted Freshly Baked Cookies

## Simple Boxed Lunch – \$10.25

*Includes choice of one sandwich, individual bag of chips, one small freshly baked cookie (chocolate chip or oatmeal), bottled water, mayonnaise and mustard packets, napkin and utensils.*

### Choice of:

- Ham & Swiss on a Kaiser roll with lettuce and tomato
- Roasted Turkey and American Cheese on a Kaiser roll with lettuce and tomato
- Grilled Vegetable wrap with Hummus



# Hot Dinner Buffets

*Hot buffets require a ten (10) person minimum. All buffet services will be set with disposable flatware, napkins and utensils. Choice(s) due upon ordering.*

## Pick an option for \$18.99pp

### Pasta Bar Buffet

- Caesar salad or Mixed green salad with choice of two dressings (Ranch, Italian or Balsamic)
- Fresh rolls with butter
- Penne pasta with Alfredo and Red Sauce
- Choice of: Grilled chicken or Meatballs or Italian sausage
- Seasonal Vegetable
- Parmesan cheese

### BBQ Party

*Upgrade to BBQ Brisket for an additional \$3.99pp*

- BBQ Pulled Pork or BBQ Pulled Chicken
- Potato or Pasta salad
- Small Kaiser Rolls
- Baked beans
- Seasonal Vegetable

### The SUNY Niagara Picnic

*Includes all appropriate condiments.*

- Pasta Salad or Green Salad
- Hamburgers
- Hotdogs
- Veggie Burgers
- Lettuce, tomato, onion, and cheese

### The WNY Combo

*Includes all appropriate condiments.*

- Roast Beef
- Boneless Wings
- Choice of: Fries or Gluten Free Tater-Tots
- Horseradish & Au Jus
- Assorted plain and weck mini rolls

### The Mediterranean Bar

- Choice of Chicken or Beef Kabobs
- Rice
- Greek Salad
- Feta Cheese
- Assorted Vegetables
- Flatbread





# Banquet Menu

*Choice of main entrée, sides, bread & butter, plates, napkins and plastic ware. Minimum of twenty (20) people. (pp means per person.)*

Choice of 2 main entrée and 3 sides	\$17.99pp
Choice of 2 main entrée and 2 sides	\$15.99pp
Choice of 1 main entrée and 2 sides	\$14.49pp
Additional entrée	\$6.99pp;
Additional side	\$4.49pp.

## Main Entrée

BBQ Pulled Pork

Italian Sausage with Peppers & Onions

Roast Beef in Au Jus or Gravy

*w/ Weck and Plain Rolls*

Penne Pasta

*w/ Red Sauce or Alfredo*

Parmesan Crusted Chicken Cutlets

Sliced Ham

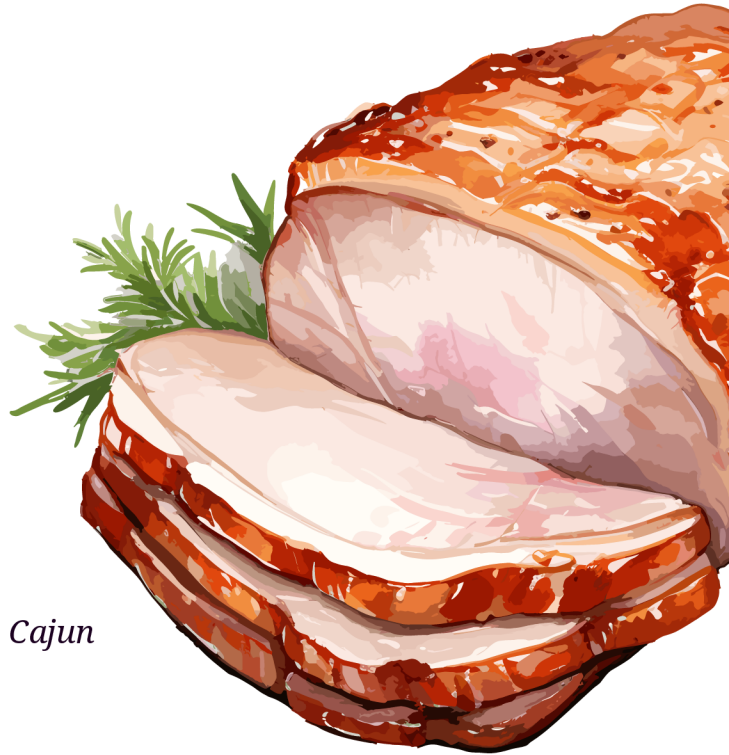
Baked Haddock

*Choice of one: Italian Breaded, Florentine, Lemon Pepper, Cajun*

Portobello Mushroom Stacks

Baked Chicken Breast

*Choice of one: Lemon Pepper or Italian Seasoned*



## Sides

Caesar Salad

Mixed Green Salad

Pasta Salad

Cole Slaw

Mashed Potatoes

Roasted Potatoes

Roasted Sweet Potatoes

Seasonal Vegetable

Rice Pilaf

# Club & Organizations - Designated for SUNY Niagara Clubs and Organizations

*Requires a ten (10) person minimum. Includes water dispenser, disposable flatware, napkins and utensils. Choice(s) due upon ordering.*

## **Baked Potato Bar**

*Choice of: Chicken or Pulled Pork*

Delicious baked potato served with queso, bacon pieces, jalapenos, broccoli, chili & chives

***Upgrade to BBQ Brisket for an additional \$3.99pp***

## **French Fry or Tater-Tot Bar**

*Choice of: Beef or Vegetarian Chili*

Delicious baked potato served with queso, bacon pieces, jalapenos, ketchup, garlic aioli, sour cream & chives

Upgrade to a poutine bar for an additional \$3.00pp

## **Boneless Wings**

Plain boneless wings served with choice of hot, medium or BBQ dipping sauce on the side. Served with French fries, celery, Ranch & Bleu Cheese

## **Pancake Bar**

1oz pancakes (two per person)

Served with choice of bacon or turkey sausage patties and hash browns

## **Taco in a Bag**

Bags of Nacho Cheese Doritos

Served with taco meat, lettuce, tomato, cheese, salsa, sour cream, and jalapenos





# Our Personal Touch

## A La Carte Offerings

### A La Carte Offerings

- Yogurt Parfait **\$ 4.99**
- French Fries (pp/serves 1) **\$ 3.64**
  - Served with ketchup
- GF Tater-Tots (pp/serves 1) **\$ 3.64**
  - Served with ketchup
- Homefries (pp/serves 1) **\$ 3.64**
  - Served with ketchup
- Chicken Fingers (Each) **\$ 2.00**
- Boneless Wings (per 3 wings) **\$ 5.25**
  - Served with BBQ or medium sauce and
  - Ranch or bleu cheese
- Pizza Logs (Each) **\$ 2.50**
  - Served with pizza sauce
- Buffalo Chicken Wing Dip (Serves 25) **\$ 51.50**
  - Served with tortilla chips
- Mediterranean Platter (Serves 25) **\$ 39.99**
  - Served hummus, tzatziki, and flatbread
- Bagged Chips (Assorted) **\$ 1.75**
- Wrap (Turkey, Ham or Vegetarian) **\$ 7.25**
- Tortilla Chips and Cheese (Half Pan/Serves 20)
  - Queso **\$ 39.55**
  - Salsa **\$ 34.99**
  - Guac **\$ 49.95**



### Pizza (Serves 8)

- Cheese **\$ 17.50**
- Pepperoni **\$ 20.50**
- Breakfast Pizza (Cheese, Bacon or Sausage, Egg) **\$ 23.00**
- Extra Toppings (Each) **\$ 1.95**
  - Available Toppings: Italian sausage, onion, sweet or banana peppers, black olives

### Specialty Pizza (Serves 8)

- Chicken Finger **\$ 23.00**
- Veggie **\$ 23.00**
  - Green peppers, onion, tomato, black olive

### Salads & Antipasto

- Chicken Caesar Salad (Serves 8) **\$42.95**
  - Leaves of Romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, croutons and topped with grilled chicken strips.
- Greek Chicken Salad (Serves 8) **\$49.95**
  - Leaves of Romaine lettuce tossed with Greek dressing, feta cheese, olives, and marinated chicken. Served with flatbread.
- Buffalo Chicken Salad (Serves 8) **\$49.95**
  - Leaves of Romaine lettuce, tomato, cucumber, celery, and carrot. Served with a choice of grilled chicken breast or chicken fingers, tossed in hot sauce, with bleu cheese dressing on the side.
- Antipasto Platter
  - Includes Italian meats and cheeses, pepperoni, roasted red peppers and olives.
    - Small – Serves 10 **\$30.99**
    - Medium – Serves 20 **\$56.99**

# A La Carte Offerings (continued)

## Baked Goods

- Brownies (Per Dozen) **\$ 16.99**
- Large Baked Cookie (Per Dozen) **\$ 24.99**
  - Choice of: Sugar Cookie, Chocolate Chip, Peanut Butter, M&M
- Danish (Per Dozen) **\$ 29.99**
- Bagels with Cream Cheese (Per Dozen) **\$ 18.99**
- Assorted Muffins (6 oz each) (Per Dozen) **\$ 23.99**
- Cannoli (Per dozen) **\$ 22.99**
  - Plain or Chocolate Chip

## Miscellaneous Items

- Coffee Creamers (Box, 400) **\$ 44.99**
- Colored Linen Napkins (25) **\$ 30.99**
- Colored Linen Table Cloth (Each) **\$ 3.95**
- White Linen Napkins (25) **\$ 25.99**
- White Linen Table Cloth (Each) **\$ 3.95**
- Hot Beverage Dispenser **\$ 16.99**
- Ice Bin **\$ 10.99**
- Paper Cups (Sleeve of 20) **\$ 6.50**
- Platter **\$ 5.50**
- Serving Utensils (Each) **\$ 2.75**
- Stir Sticks (Box, 1000) **\$ 3.99**
- Sugar Packets (1000) **\$ 21.99**
- Sweet and Low/Splenda Packets (1000) **\$ 39.99**

## Beverages

- Bottled Water (8oz Mini/Per Bottle) **\$ 1.60**
- Bottled Water (Large Bottles/Per Bottle) **\$ 2.15**
- Canned Pop (Pepsi products/Per Can) **\$ 1.65**
- Coffee or Hot Tea (Per Gallon/Serves 15) **\$ 16.00**
- Hot Chocolate (Per Gallon/Serves 15) **\$ 19.75**
- Iced Tea or Lemonade (Per Gallon) **\$ 15.25**
- Infused Water Station (3 Gallons) **\$ 21.99**
  - Choice of: Lemon-lime, berry, or cucumber
- Juice (Per Gallon/Serves 15) **\$ 19.75**
- Juice (Per Pitcher/Serves 8) **\$ 11.75**
  - Choice of: Orange, Cranberry, Apple
- Water Dispenser **\$10.99**





**Personal** *Touch*  
FOOD SERVICE 

120 W. Tupper Street  
Buffalo, New York 14201  
[www.ptfswny.com](http://www.ptfswny.com)