

SPORT AND CLUB

Banquet Menu



PARKHURST[®]
DINING

PREGAME MEALS



FRUIT SMOOTHIE AND BAVARIAN PRETZEL STICKS 6.95 per guest

CREATE YOUR OWN SUB OR WRAP 6.95 per guest

Served on an Amazing Grains hoagie roll or whole wheat wrap

PROTEIN SHAKES 5.95 per guest

Chocolate or vanilla

BRICK OVEN PIZZA AND BOTTLED WATER 4.95 per guest

BOXED MEAL OPTIONS FOR AWAY GAMES



PROTEIN POWER BOX 4.95 per guest

Includes cheese, pepperoni, crackers, and grapes

ENERGY BOWL 4.95 per guest

Includes house-made granola, fresh fruit, and Greek yogurt

TURKEY SUB OR WRAP 8.95 per guest

Includes bottled water and fresh fruit

BREAKFAST



CONTINENTAL BREAKFAST 7.25 per guest

Bagel Land bagels, fresh-baked muffins, cinnamon twists, fresh fruit, juice, coffee, and tea

CONTINENTAL BREAKFAST TAKE 2 8.95 per guest

Breakfast pizzas, assorted Donuts Delite, Greek yogurt, fresh fruit, juice, coffee, and tea

BLACK AND GOLD BRUNCH 9.95 per guest

Scrambled cage-free eggs, home fries, bacon, sausage, choice of freshly baked muffins, scones or Bagel Land bagels, fresh fruit, juice, coffee and tea

KNIGHT BRUNCH 12.95 per guest

Omelet bar, buttermilk pancake or Belgian waffle bar, yogurt parfait bar, bacon, sausage, home fries, choice of freshly baked muffins, scones, or Bagel Land bagels, fresh fruit, juice, coffee, and tea



... WE ALWAYS SERVE FRESH, CAGE-FREE SHELL EGGS

SPORT & CLUB BANQUETS



Minimum of 50 guests. All include fountain beverages, coffee, and Pittsford Dairy soft serve ice cream cones and sundaes.

PIZZA DINNER 13.50 per guest

Assorted fresh-baked brick oven pizzas and salad bar.

TACO DINNER 13.50 per guest

Hard or soft tacos with Spanish rice, tortilla chips, and salsa.

BBQ DINNER 14.75 per guest

Choice of pulled pork or shredded chicken, baked beans, Cajun corn, potato or macaroni salad, cornbread muffins, rolls, and watermelon.

PASTA STATION DINNER 14.75 per guest

Pasta bar, salad bar, and fresh-baked garlic knots.

CHICKEN PARMESAN DINNER 15.00 per guest

Panko-crusted chicken Parmesan, spaghetti and marinara, fresh-baked garlic knots, and salad bar.

ROASTED CHICKEN DINNER 15.00 per guest

Lemon pepper roasted chicken, baked ziti or macaroni and cheese, with vegetable medley and salad bar.

PRIME RIB DINNER 17.00 per guest

Slow-roasted prime rib with au jus, roasted potatoes, vegetable medley, dinner rolls, and salad bar.

LINEN SERVICE



Linens are available for all catered functions in various sizes, shapes, and colors. Please ask the Director of Catering if you don't see something to your liking.

8 FOOT BANQUET RECTANGLE TABLE CLOTH 7.00 each

54" x 120" Black or white

8 FOOT ROUND TABLE CLOTH 7.00 each

90" x 90" Black or white

CLOTH NAPKINS 1.45 each

White, black, or gold.



GENERAL INFORMATION



THE FINE PRINT

GUARANTEES AND CANCELLATIONS

A guaranteed guest count should be given seven (7) days prior to any event.

Parkhurst Dining will provide food for 5 percent above the guarantee to accommodate last-minute additions. However, you will be billed for the full cost of the guaranteed number or the actual number, whichever is greater. This will cover the costs of all purchased foods, sundries, and labor. All cancellations must be made at least 72 hours in advance to ensure that you are not charged for any unrecoverable expenses that may have been incurred. All prices are based upon service during the normal school day, 7 a.m. to 3 p.m.

STAFFING

Attendants are extra for all other functions unless otherwise noted. Overtime costs can and will be incurred for labor required over and above normal meal period hours to prepare any event. This is especially true for after hours events. The decision of how many service personnel are necessary to serve with peak efficiency will be negotiated when booking your event.

LINENS

Table linens are available for an additional fee. Please refer to the Linen Service page for prices. Linen orders must be placed at least 14 days before event.

TABLES/CHAIRS

All additional items such as tables for food and chairs for seating are the responsibility of the party booking the function.

SALES TAX

All events catered for departments within the school are tax exempt. Any outside group planning an event should provide their tax exempt number to avoid paying the New York sales tax.

LOST EQUIPMENT COSTS

Any equipment that is missing when we pick up your function will be added to the invoice as "lost equipment" costs.

RENTALS

Large parties may require equipment rental above and beyond the serviceware that is owned by the school. If necessary, these rental charges will be made available to you at the time you book your function and the costs will be added to your bill.

ORDERING INFORMATION

- Please arrange an appointment with your Parkhurst Dining team a minimum of 7 to 10 business days in advance to ensure your event has all of the necessary items and staffing to efficiently service your event. We respectfully ask for your courteous and prompt actions in order to assist us to serve you better.
- Please let us know when you would like your catered function to be picked up.
- Please confirm room/location reservations with the appropriate campus personnel.

HOW TO BOOK YOUR CATERING FUNCTION

- As stated above, contact the Director of Catering at 585.256.6125 at least 7 to 10 days prior to your event. Parkhurst is also available to take your orders Monday - Friday from 7 a.m. to 3 p.m. (excluding school holidays).
- Before booking an event, please establish the availability of the space by calling 585.256.6172. You are responsible for confirming your space and any special arrangements you may need.
- Parkhurst will customize a menu if necessary to fit your specific needs and budget. Items in this guide can be reconfigured to better meet your needs. Simply communicate your changes to the dining team in the beginning stages of your planning.
- A written proposal/estimate with specific prices will be sent to you for review. If acceptable, please sign and return to Parkhurst Dining. Any revisions or modifications must be discussed and acknowledged by the dining team a minimum of 72 hours in advance of the event.
- For your event form to be processed you must submit an Account/Department Number on the event form. The cost of the event will be billed to the Account/Department Number provided and can be paid in the Treasurer's Office.