1824 | CATERING & EVENTS

Creating Memorable Celebrations

1824 Catering & Events is a full-service catering team providing exceptional services to you and your guests. Our packages are designed to be flexible and customizable, ensuring that your special occasion is truly unforgettable.

Our experienced team of professionals works with passion and precision to make sure every detail is met, and your day is perfect for you and your guests. Please take some time to explore our options and reach out to our team to help create your perfect event.







Tier 1 - $89 Per Person

Stationary Displays:

Artisan Charcuterie Display
A beautifully presented selection of imported and domestic artisan cheeses, premium cured meats, mixed olives, cornichons, specialty mustards, and fruit preserves. Accompanied by seasonal berries, fresh fruit, artisanal crackers, crisps, and grissini.

Garden Crudités Display
An elegant arrangement of fresh seasonal vegetables including radishes, broccoli and cauliflower florets, asparagus, baby carrots, celery, vine-ripened cherry tomatoes, Persian cucumbers, jicama, and sweet bell peppers. Accompanied by Your Choice of Two Dips:Classic Ranch | Traditional Tzatziki | Green Goddess | House-Made Hummus | French Onion | Roasted Red Pepper & Caramelized Garlic

Crostini & Flatbread Display
A selection of crostini and flatbread crisps served with your choice of three gourmet toppings.
Classic Tomato & Basil Bruschetta |Olive Tapenade | Traditional Caponata | Roasted Garlic & Sumac Hummus |Whipped Ricotta with Manuka Honey & Lemon| Burrata with Aged Balsamic Glaze| White Bean, Pancetta, Rosemary & Caramelized Garlic Spread |Strawberries, Mascarpone & Balsamic Reduction

Stationary Hot Item (Choice of 1)



Pettit All Beef Meatballs with your Choice (1) of Sauce
Tomato & Basil | BBQ – Bourbon | Sweet & Sour | Teriyaki | Swedish | Königsberger | GF option available.

Tempura Style Chicken with your Choice (1) of Sauce
Sesame & Soy | Gochujang | Teriyaki & Hoisin | Sweet Thai Chili Glaze | Orange & Ginger | Garlic & Scallion | V option available

Arancini - Choice of Flavor (1)
Mascarpone & Tomato | Lobster – Sweet Leek | Sweet Pea & Pecorino | Saffron – Parmesan | Mushroom & Truffle| Tomato Basil Sauce.

Butler-Passed Hors d'Oeuvres (Choice of 3)



- Dijon Tarragon Chicken Salad on Crostini
- Waldorf Chicken salad on Endive Boat GF
- Caprese with Balsamic Glaze GF
- Roasted Tenderloin, Horseradish Cream, and Red Onion Jam on Ficelle
- Gorgonzola and Apricot, Phyllo Crisp with Hot Honey Drizzle.
- Coconut Shrimp with Caribbean Coulis
- Mini Beef Wellington
- Vegetable Spring Roll with Thai Chili Sauce
- Petit Franks in Everything Puff Pastry with Bavarian Mustard

Tier 1 - $89 Per Person



Classic Salad (Choice of 1)

Classic Garden Salad
Crisp garden greens with carrots, tomatoes, and cucumbers, served with white balsamic vinaigrette.

Bib Lettuce & Quinoa Salad
Tender Bibb lettuce tossed with cucumbers, radishes, grape tomatoes, toasted spicy chickpeas, and quinoa, finished with a fresh herb vinaigrette. Gluten Free.

Served with House Dinner Rolls and Butter

Entrée Selections (Choice of three)

Served with roasted garlic mashed potatoes and chef's choice of vegetable

Chicken Breast Paillard
Grilled chicken breast topped with dressed baby arugula, tomato confit, and shaved Parmesan. Gluten Free.

Chicken Française
Lightly egg-battered chicken breast finished with a lemon-parsley beurre blanc and garnished with grilled lemon and crispy fried leeks.

Seared or Grilled Atlantic Salmon
Choose from salmon served with lemongrass-infused beurre blanc and a hint of tarragon over sautéed baby spinach, or topped with a fennel and arugula salad dressed in citrus vinaigrette. Gluten Free.

Grilled Mahi Mahi Steak
Grilled mahi mahi served with a fresh tropical mango salsa. Gluten Free.

Rosemary, Garlic & Peppercorn Encrusted Slow-Roasted Ribeye
Slow-roasted ribeye crusted with rosemary, garlic, and peppercorns, served with crispy fried onions and rich bordelaise sauce.

Marinated Grilled Flat Iron (Tri-Tip) Steak
Marinated and grilled flat iron steak served with your choice of chimichurri, bordelaise, or cognac green peppercorn sauce.

Wild Mushroom Manicotti
Manicotti filled with wild mushrooms and pesto ricotta, baked in a creamy tomato and sweet bell pepper sauce, then finished with seasonal vegetable ragù.

Vegetable Cassolette
A hearty medley of seasonal vegetables served with your choice of potato croquettes or rice croquettes.

Freshly Brewed Coffee, Tea, and Decaf with Accompaniments

Tier 2 - $105 per person

Stationary Displays:

Artisan Charcuterie Board
A beautifully curated display of imported and domestic artisan cheeses, premium cured meats, mixed olives, cornichons, specialty mustards, and fruit preserves. Accompanied by seasonal berries, fresh fruits, artisanal crackers, crisps, and grissini.

Garden Crudités Display
An elegant assortment of fresh seasonal vegetables including radishes, broccoli and cauliflower florets, asparagus, baby carrots, celery, vine-ripened cherry tomatoes, Persian cucumbers, jicama, and sweet bell peppers. Accompanied by Your Choice of Two Dips:
Classic Ranch | Traditional Tzatziki | Green Goddess | House-Made Hummus | French Onion | Roasted Red Pepper & Caramelized Garlic

Crostini & Flatbread Display - Choice of Three:
A selection of crostini and flatbread crisps served with your choice of three gourmet toppings.
Classic Tomato & Basil Bruschetta |Olive Tapenade | Traditional Caponata | Roasted Garlic & Sumac Hummus |Whipped Ricotta with Manuka Honey & Lemon| Burrata with Aged Balsamic Glaze| White Bean, Pancetta, Rosemary & Caramelized Garlic Spread |Strawberries, Mascarpone & Balsamic Reduction

Stationary Hot Item (Choice of 1)

Grilled Vegetable Souvlaki -
Skewers of grilled squash, sweet bell peppers, eggplant, mushrooms, and cherry tomatoes, served with creamy raita and smoky baba ghanoush.

Chorizo & Cheese Fondue
A warm blend of savory chorizo and melted cheeses, served with an assortment of artisan breads for dipping.

Baked Brie en Croûte
Creamy baked Brie finished with maple syrup, fresh thyme, and orange zest, accompanied by sliced baguette for dipping.





Tier 2 - $105 per person

Butler-Passed Hors d'Oeuvres - (Choice of 3)

- Ahi Tuna Poke Spoon
- Jumbo Shrimp Cocktail Shooter
- Crab Rangoon with Blue Cheese
- Maryland Crabcake
- Apple Wood Wrapped Baked Scallops with Brown Sugar
- Liege Sugar Pearl Pettet Waffle and Chicken. Hot Honey or Maple Syrup
- Bite Size Thai Chicken Meatball
- Curried Chicken Salad Tartlet
- Jerk Chicken Spoon with Pineapple Salsa
- Malay Beef Skewer with Lemongrass hoisin glaze
- Za'atar Caramelized Vegetable Mousse Tartlet
- Bourbon BBQ Beef Short Rib with Crispy Leeks
- Roasted Tenderloin with Horseradish Cream and Red Onion Jam on Ficelle
- Lamb Lollypop with Pesto or Mint Yogurt
- Maple & Peppercorn Pork Belly on Skewer
- Pickled Sweet Peppers
- Pernil served on Tostone with Cilantro and lime Crema
- Vegetable Pot Sticker with Thai Dipping Sauce
- Cheese Filled Rigatoni Shooter served over Tomato Basil Ragu
- Beet Brochette with Whipped Boursin Cheese, Balsamic Glaze, Honeycomb on Ficelle



Choice of Salad (Choice of 1)

Classic Garden Salad
Crisp garden greens with carrots, tomatoes, and cucumbers, served with white balsamic vinaigrette.

Bib Lettuce & Quinoa Salad
Tender Bibb lettuce tossed with cucumbers, radishes, grape tomatoes, toasted spicy chickpeas, and quinoa, finished with a fresh herb vinaigrette. Gluten Free.

Baby Kale Salad
Baby kale topped with poached pears, dried cherries, and shaved Parmesan cheese, dressed with a lemon-poppy seed vinaigrette.

Mediterranean Salad
Crisp romaine lettuce with tomatoes, cucumbers, Kalamata olives, and feta cheese, served with traditional Greek dressing.

Classic Caesar Salad
Crisp romaine hearts with shaved Parmesan cheese, house-made croutons, vine-ripened tomatoes, and creamy Caesar dressing.

Harvest Salad (Seasonal)
Field greens and radicchio tossed with roasted Brussels sprouts and sweet potato croutons, finished with a maple whole-grain mustard vinaigrette.

All Salads Served with Fresh House Rolls and Butter.



Entrée Selections (Choice of 3)

Served with Your Choice of Starch: Celeriac – Truffle Mashed Yukon Gold Potatoes | Roasted Herbed Fingerling Potatoes | Potato Au Gratin | Vegetable Studded Wild Rice Pilaf & Chef's Choice of Seasonal Vegetable

Herb-Encrusted Roasted Beef Tenderloin or Filet Mignon
Tender, herb-crusted beef served with your choice of demi-glace, bordelaise sauce, or cognac green peppercorn sauce.
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Braised Beef Short Rib
Slow-braised short rib served with a rich pan jus infused with fresh herbs and shallots.

Chicken Valdostana
Frenched chicken breast stuffed with Fontina cheese, spinach, and prosciutto, pan-seared and finished with fresh herbs, white wine, and butter. Gluten Free.

Chicken Chardonnay
Boneless chicken breast filled with a savory blend of wild rice, crème fraîche, mushrooms, and leeks. Gluten Free.

Chicken Florentine
Sautéed chicken breast served over creamy spinach and finished with crispy fennel and a Parmesan tuile garnish. Gluten Free.

Grilled Salmon Filet
Perfectly grilled salmon filet served with your choice of: Champagne cream sauce with dill, capers, and shallots, Miso glaze with baby bok choy, Classic piccata, Lemon-tarragon beurre blanc, Maple-tamari citrus glaze

Honey-Glazed Roasted Salmon
Roasted salmon glazed with honey, Dijon mustard, and fresh herbs, served with broccoli rabe. Gluten Free.

Filet of Sole Stuffed with Crabmeat
Delicate sole filled with crabmeat and finished with tomato confit and a lemon-dill sauce.

Pork Tenderloin or Frenched Double-Cut Pork Chop
Applewood smoked bacon-wrapped pork tenderloin or a roasted double-cut Frenched pork chop, served with apple mostarda and Calvados pork demi-glace.

Butternut Squash Ravioli
Butternut squash avioli served with sage brown butter, seasonal vegetable brunoise, grilled endive, and toasted pepitas.

Za'atar-Roasted Cauliflower Steak
Roasted cauliflower steak served over roasted eggplant and tahini purée, finished with pomegranate pearls and mint oil. .

Vegetable Ratatouille
Seasonal vegetable ratatouille served with a seared olive polenta cake, tomato concassé, and balsamic-maple reduction

Freshly Brewed Coffee, Tea, and Decaf with Accompaniments

Celebratory Buffet or Family Style -

Starting at $70.00 per person

Designed for parties of 75 guests or fewer

Stationed Cocktail Hour Appetizers

Herbed Lemon Pepper Chicken Skewers
Tender grilled chicken skewers seasoned with lemon pepper and fresh herbs, served with a garlic yogurt dipping sauce.

Mini Pita Chip & Dip Display
A Mediterranean-inspired display featuring smoked paprika hummus, herb garlic hummus, Roma and sun-dried tomato bruschetta, chopped pepperoncini, pita chips, and shaved Parmesan cheese.

Cheese & Crackers with Berries
An assortment of domestic and imported cheeses accompanied by artisan crackers and seasonal fresh berries.

Plated Salads (choice of 1):

Greek Chopped Salad
Crisp romaine lettuce topped with olives, tomatoes, cucumbers, red onions, and feta cheese, served with a herb lemon vinaigrette.

Market Fields Salad
Fresh field greens with carrots, cucumbers, and tomatoes, served with white balsamic dressing.

Warm Rolls and Butter

Entrées (choice of 2):

Braised Greek Chicken
Tender braised chicken with olives, tomatoes, and sweet peppers in a savory Mediterranean-style sauce.

Chicken Marsala
Pan-seared chicken breast with wild mushrooms in a rich Marsala wine sauce.

Chicken Tuscany
Seared chicken breast topped with artichokes and gorgonzola cheese in a creamy tomato sauce.

Lemon Herb Seared Salmon
Fresh salmon seared and finished with a bright orange citrus and chive sauce.

Dijon Roasted Pork Loin
Slow-roasted pork loin seasoned with Dijon mustard and herbs, served with pan jus.

Eggplant Parmesan
Layers of breaded eggplant, marinara sauce, and melted Italian cheeses, baked until golden.

Vegetable Lasagna
Layers of pasta, seasonal vegetables, ricotta, mozzarella, and marinara sauce baked to perfection.

Sides (choice of 2):

Herb & Garlic Roasted Red Potatoes
Slow-roasted red potatoes with herbs and garlic.

Wild Rice Pilaf
Seasoned wild rice blend with fresh herbs.

Garlic Yukon Mashed Potatoes
Creamy Yukon mashed potatoes with garlic and chives.

Rosemary Fingerling Potatoes
Roasted fingerling potatoes with fresh rosemary.

Burst Cherry Tomato Cavatelli
Cavatelli pasta with roasted eggplant, cherry tomatoes, basil, and cream.

Vegetables (choice of 1):

Grilled Salt & Pepper Asparagus
Grilled asparagus finished with salt and cracked pepper.

Garlic Haricot Verts
Tender French green beans sautéed with garlic.

Roasted Brussels Sprouts
Roasted Brussels sprouts caramelized to perfection.

Tri-Color Roasted Carrots
A blend of roasted rainbow carrots lightly seasoned with herbs.

Ask your Coordinator for substitutions or alternate flavor profiles.

Includes Ice Water Service and Coffee, Tea and Decaf & Accompaniments

Custom Wedding Packages



For couples seeking a truly personalized celebration, we are pleased to offer a fully customized menu designed to reflect your unique vision. We invite you to let your ideas and inspiration guide the process—drawing from favorite cuisines, meaningful traditions, or creative concepts to create an unforgettable dining experience.

Our culinary team will work closely with you to develop a tailored menu, with options ranging from interactive chef-attended stations and curated tasting selections to signature cocktails, specialty hors d'oeuvres, and late-night enhancements. Each detail is thoughtfully crafted to ensure your menu is as distinctive as your celebration.

We encourage you to connect with our catering team to begin designing a custom plan that brings your vision to life with exceptional quality and service.

Enhance Your Event

Chef-Attended Culinary Upgrades

Grilled Beef Tenderloin Station $20 Per Guest
Hand-carved grilled beef tenderloin served with tomato onion jam, burgundy demi-glace, and house-made rolls.

Yellow Tomato Seafood Cioppino | $18 Per Guest
A coastal-inspired seafood stew featuring scallops, clams, mussels, and shrimp in a flavorful yellow tomato broth.

Pasta Station $15 Per Guest
Pasta cooked to order with a selection of sauces and accompaniments.
Add House-Made Meatballs +$4 Per Guest
Traditional Italian-style meatballs served alongside your choice of pasta and sauce.

One Last Bite Before Goodnight

Slider Bar $7.95 Per Guest
Choose from three slider varieties displayed on rustic boards, featuring favorites such as Classic Cheeseburger, BBQ Pulled Pork, Buffalo Chicken, Nashville Hot Chicken, Caprese, or Tarragon Veggie Sliders. One slider per person.

Pub Hour &9.95 Per Guest
Warm Pretzel Bites with Beer Cheese and Mustard, Chicken Bites tossed in Buffalo and BBQ sauces, Kettle Chips served with French Onion Dip, and Loaded Potato Skins.

Hometown Mini Hot Dog Bar $8.00 Per Guest
Build your dog your favorite way! Two mini hot dogs served with all the works, including chili meat sauce, mustard, chopped onions, ketchup, and relish.

Custom Late Night Package
Your favorite food or treat to end the night! Whether you're craving comfort food, sweet treats, or hometown classics, we'll help create the perfect late-night spread for your guests. Discuss your favorites with your coordinator to customize a menu that's uniquely yours.

Custom Wedding Cakes

$6.00 per person

Celebration Tier Cake + Cutting Sheet Cake options available. Fresh Floral or Decor additional. Guests are free to bring their own toppers or decor. Any additional or custom flavors subject to up charge.



Wedding Cake Flavors:

Yellow
Chocolate
Red Velvet
Marble
Carrot
Birthday Cake
Lemon
Traditional Wedding Cake

Fillings:

Vanilla Pastry Cream
Chocolate Pastry Cream
Raspberry Mousse
Chocolate Mousse
Lemon Mousse
Raspberry Preserves
Strawberry Preserves
Vanilla Buttercream
Chocolate Buttercream
Cream Cheese Buttercream

Frosting:

Vanilla Buttercream
Cream Cheese Buttercream
Non Dairy Whip
Fondant ($100 upcharge)

Hand-Piped Cannoli Cart

$5.00 (2) per person

Staff attended cart, with hand piped cannolis and toppings.

Crisp shells:
Plain and Chocolate Dipped

Fillings:
Classic Mascarpone, Chocolate Chip, Orange Zest

Toppings:
Mini Chocolate Chips, Rainbow Sprinkles, Dried Cranberries, Crushed Pistachios

Dessert Displays

Mini Cupcakes – $25.00 per dozen
Vanilla Cake, Carrot Cake, Lemon Cake
Red Velvet Cake, Chocolate Cake, Marble Cake

Italian Sampler - $30 per dozen
Mini Cannolis, Assorted Italian Cookies, Tiramisu Mousse Cups

Donut Wall - $28 per dozen
House Made Vanilla and/or Apple Cider Donuts with an assortment of delicious glazes and toppings

Mini Sweet Shots - $28 by the dozen
Flavors are sold in 2 dozen increments.
Cookies and Cream | Double Chocolate | Tiramisu | Strawberry Shortcake
Key Lime Pie | Banana Pudding | Lemon Mousse | Confetti Cake Batter

Warm Cookies and Milk Stations $5.00 Per Guest
Assorted Warm Cookies with your choice of (2) kinds of milk strawberry, chocolate, and plain milk.

Bar Packages

Full Service Open Bar

$42 per person (3-hour minimum)
Includes top-shelf cocktails, three beer selections, four wine selections, soft drinks, and water.

Additional hours: $8 per person (maximum 4 hours)

Beer, Wine and Soft Drink Open Bar

$33 per person (3-hour minimum)
Includes choice of three beers, four wines, soft drinks, and water.

Additional hours: $7 per person (maximum 4 hours)

House Offerings

Liquor Offerings:
Tito's, Tanqueray, Jim Beam, Dewar's, Seagrum 7, Captain Morgan, Bacardi, Avion, Jack Daniels

House Wines (Choose 2 White and 2 Red):
Cabernet Sauvignon | Pinot Noir | Merlot | Pinot Grigio | Chardonnay | Sauvignon Blanc

Beer Selections (Choose 3):
Contact your coordinator for our rotating selection and seasonal availability.

A La Carte & Hosted Bar Service

Setup Fees:

- Beer & Wine Service – $350
- Beer, Wine & Liquor Service – $500
- Cashless Cash Bar Sales Minimum - $500, difference to be charged to the host.
- Cashless Cash Bars will accepted major credit cards and tap to pay.

Pricing based on total consumption:

- Liquor – $12 per glass / $14 double
- Wine – $10 per glass or $45 per bottle opened
- Beer/Cider – $8 each
- Non-Alcoholic Beverages – $2 each

Bartenders for A La Carte/Hosted Bar Package:

1 bartender required per 75 guests – $50/hour (3-hour minimum)

Enhancements

Sparkling Toast – $5 per person
Sparkling juice available upon request

Signature Cocktails
Without Bar Package: $6 per person
With Full Open or Beer & Wine Package: $4 per person
Non-Alcoholic "Mocktails": $3 per person

Premium Wine Pairings
Ask your coordinator for details, priced per open bottled.

Last call will be announced 30 minutes before bar close.
Bars must close 30 minutes prior to end of reception.

Alcohol Service Policy

All alcoholic beverages must be provided and served by 1824 Catering & Events staff, as required by the venue. 1824 Catering & Events reserves the right to confiscate and dispose of any unauthorized alcohol. This policy includes, but is not limited to, alcohol provided as favors or gifts, used for ceremony-related activities or traditions, or consumed during event preparation and getting-ready activities.

Alcohol may only be served during the authorized hours of the event. Failure to comply with this policy may result in the suspension or cancellation of bar service, at the client's expense, due to a breach of contract.

All bartenders and servers are certified through the TIPS Alcohol Training Program. Staff reserve the right to refuse alcohol service to any guest at their discretion. Valid proof of age is required for alcohol service, INCLUDING bridal party at bartenders discretion.

Additional Fees, Information, and Policies

Catering Production Fee

A 25% production fee is applied to all food and beverage packages.

Includes:

- Service attendants, bartenders, and culinary chefs up to **5 Hours**, additional fees may apply on weddings that extend over 5 Hours
- Standard linen and china service

Specialty or premium linens are available at an additional charge. Please ask your Coordinator for a rental quote.

Liquor Permit & Taxes

New York State Liquor Permit (required): $75 flat rate

State Sales Tax: 8%

Decor & Rentals

Decorations

All décor setup and removal are the host's responsibility. 1824 Catering & Events staff may assist with small items but does not assume liability for any items left behind.

Catering Equipment

All equipment provided by 1824 Catering & Events must be returned in good condition. Missing or damaged items will be billed at replacement cost.

Floral & Linen Services

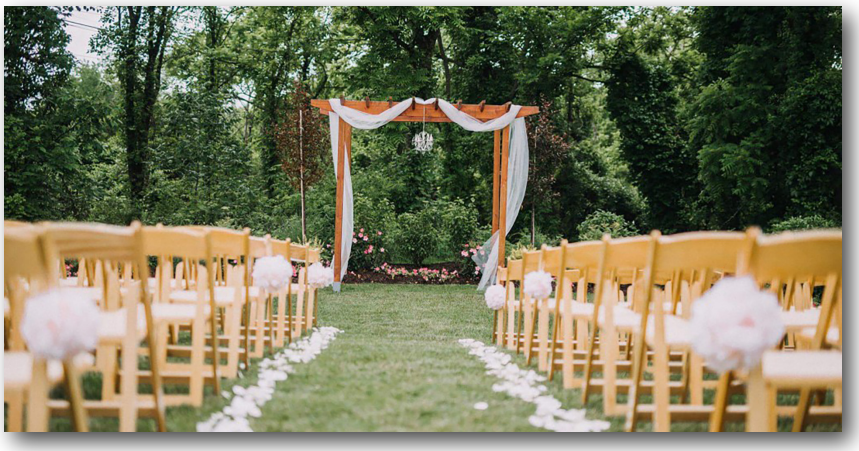
Floral deliveries and decorative coordination available for an additional fee.
Standard linens are provided for all food and beverage tables.
Specialty linens available upon request (pricing varies by size, color, and style).

Food Safety Policy

Due to health regulations, excess food items from events cannot be removed from the premises.
Items purchased for pick-up must be properly stored and disposed of by the host.

Please note:

No outside food or beverages are permitted, except licensed wedding cakes, desserts or packaged favors. favor should not include alcohol or may void alcohol permit and ability to serve alcohol at the expense of the host.



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Booking Policies

Planning and Reserving Your Special Day

1824 Catering & Events at Rensselaer is dedicated to making your wedding vision a reality. Our Sales Staff will guide you through every detail to ensure your celebration is seamless. To begin planning, please contact our Catering Sales Office — even if your date or guest count is tentative. 518-276-6109 | catering@rpi.edu

Booking & Payment Details

A $500 non-refundable deposit is required to reserve your date. A confirmation contract must be signed and returned within 10 business days to:

1824 Catering & Events, 2144 Burdett Ave, Floor 2, Troy, NY 12180
or via email at catering@rpi.edu
Payment Methods: Cash, credit card, or check payable to 1824 Catering & Events.

A valid credit card number must be kept on file as security for any damages to venue property.

Special Needs

We are happy to accommodate dietary requests, including vegetarian, vegan, gluten-free, and lactose-free options. Please provide this information in advance. Additional charges may apply for requests made during service.

Cancellation Policy

Contracts must be executed within 3 days of receipt. The initial deposit is non-refundable. 50% refund available if canceled four weeks prior to the event date. No refunds within two weeks of the event. In the event the venue becomes unusable, all deposits and payments will be fully refunded.

Final Counts & Payments

Final guest count due 21 business days prior to the event.
Final balance due 14 days before the event.
Tax-exempt organizations must submit exemption certificates in advance.



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