OUR STRONG CATERING REPUTATION HAS BEEN ACHIEVED THROUGH UNCOMPROMISED QUALITY, DEPENDABLE SERVICE, USE OF THE FINEST FOODS AND EXPERIENCE AT ALL CATERING LEVELS.

AUTHENTHIC. CULINARY. EXPERIENCES.

OUR INNOVATIVE, HIGH-QUALITY CATERING IS CUSTOMIZED TO MEET THE UNIQUE NEEDS OF OUR GUESTS.

DEAR COLLEAGUE,

THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

Our friendly staff and experienced culinary team pride themselves in building personal relationships and providing exceptional culinary experiences.

This menu guide has been prepared to help you plan for your special events here on campus. From a simple morning break to a VIP luncheon, or an elegant hors d’oeuvres reception, these pages are filled with fresh, contemporary menu ideas.

These menus represent only the starting point. Our Director of Catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal made of fresh, high-quality foods and prepared from scratch with authentic ingredients.

If we can offer you more information, stop by the Dining Services catering office or call us at 267.341.3263.

We look forward to the opportunity to serve you.

All pricing in the catering guide is listed as per guest.
**BREAKFAST**

**CLASSIC CONTINENTAL**
Assortment of mini Danish, muffins and assorted bagels. Served with cream cheese, butter and jelly. Accompanied by coffee, decaf, tea station, iced water and orange juice.
**$6.10 PER GUEST**

**DELUXE CONTINENTAL**
All of the items included in the Classic Continental as well as a fresh sliced fruit tray or fruit salad.
**$7.35 PER GUEST**

**HEALTHY START**
Low-fat yogurt and granola with dried fruits, low-fat muffins and choice of sliced fresh fruit or fruit salad. Also includes orange juice, iced water, coffee, decaf, and tea station.
**$7.95 PER GUEST**

**THE PRESIDENTIAL**
Scrambled eggs, quiche Lorraine, or vegetable quiche served with home fries and your choice of sausage or bacon. Accompanied by mini Danish and muffins, fresh fruit salad, coffee, decaf, tea station, iced water and orange juice.
**$9.80 PER GUEST**

**THE TRUSTEE**
All of the items included in The Presidential as well as your choice of pancakes or French toast with syrup, butter, whipped cream and fresh fruit toppings.
**$10.35 PER GUEST**

Turkey bacon, turkey sausage or Canadian bacon may be substituted for an additional **$0.50 PER GUEST**

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**BREAKFAST ENHANCEMENTS**

**VEGETABLE FRITTATA** *(Serves 8 guests)*
**$14.00**

**MEAT FRITTATA** *(Serves 8 guests)*
**$16.15**

**GRANOLA BARS**
**$1.00 EACH**

**FRUIT AND YOGURT PARFAITS**
Please specify if you prefer buffet style or pre-made. Fresh fruit salad with granola and low-fat yogurt.
**$3.15 EACH**

**FRUIT SMOOTHIES** *(Please choose two)*
Strawberry Banana | Wild Berry | Pineapple Banana
Fresh fruit, low-fat yogurt and orange juice blended together for a healthy start to your day.
**$3.45 EACH**

**WHOLE FRUIT**
**$1.00 EACH**

**SMOKED SALMON PLATTER**
Includes assorted bagels, smoked salmon, red onions, capers, hard-boiled eggs, cream cheese, flavored cream cheese, butter and jelly.
**$8.75 PER GUEST**
FROM THE BAKERY

BREAKFAST BREADS
$2.40 PER GUEST

MINI MUFFINS WITH BUTTER
$10.05 PER DOZEN

ASSORTED BISCOTTI
$10.05 PER DOZEN

COFFEE CAKE (serves 12 guests)
$9.55 EACH

ASSORTED DANISH
MINI: $11.00 PER DOZEN
LARGE: $14.00 PER DOZEN

DOUGHNUTS
$11.40 PER DOZEN

CINNAMON ROLLS
MINI: $10.05 PER DOZEN
LARGE: $11.95 PER DOZEN

STICKY BUNS
MINI: $10.05 PER DOZEN
LARGE: $12.45 PER DOZEN

ASSORTED JUMBO MUFFINS WITH BUTTER
Chocolate Chip | Cranberry | Blueberry | Banana Nut | Bran Raisin
$15.35 PER DOZEN

ASSORTED BAGELS
WITH CREAM CHEESE, BUTTER AND JELLY
$15.10 PER DOZEN

CROISSANTS WITH BUTTER AND JELLY
$16.70 PER DOZEN

SCONES WITH BUTTER AND JELLY
$17.50 PER DOZEN

Add flavored cream cheese: $.25 per guest

BREAK TIME

SWEET AND SALTY
Assorted cookies or brownies, bulk potato chips or pretzels and assorted cold beverages.
$3.45 PER GUEST

MEDITERRANEAN BAR
Tomato basil bruschetta, olive tapenade and lemon herb dip served with your choice of traditional or sun-dried tomato hummus, baguettes, pita points and assorted cold beverages.
$5.55 PER GUEST

SWEET TREATS: CHOOSE TWO
Assorted Cookies | Rice Krispies Treats® | Brownies
Accompanied by hand fruit, assorted cold beverages, coffee, decaf, and tea station.
$4.50 PER GUEST

THE SIESTA
Homemade corn tortillas with fresh salsa, spicy pico de gallo and homemade guacamole, also includes assorted cookies and assorted cold beverages.
$5.55 PER GUEST

MAKE YOUR OWN TRAIL MIX
Bowls of M&Ms, peanuts, dried cranberries, granola and miniature chocolate chips, served with assorted cold beverages.
$5.05 PER GUEST

HEALTHY BREAK
Fruit kabobs with dip, vegetable crudités with ranch dip, assorted granola bars and bottled waters.
$7.15 PER GUEST

ICE CREAM SUNDAE BAR
Vanilla and chocolate ice cream with hot fudge, warm caramel sauce, nuts, sprinkles, assorted candy toppings, whipped cream and cherries, served with assorted cold beverages.
$7.70 PER GUEST

TEA TIME
Assorted mini scones with butter and jelly, tea cookies, tea sandwiches, coffee, decaf and assorted herbal teas.
$8.20 PER GUEST
Á LA CARTE
BREAK ITEMS

INDIVIDUAL BAGS OF CHIPS OR PRETZELS
$0.80 PER GUEST

GRANOLA BARS
$1.00 PER GUEST

WHOLE FRUIT
$1.00 PER GUEST

CANDY BARS
$1.00 PER GUEST

RICE KRISPIES TREATS®
$1.15 PER GUEST

FRESHLY BAKED COOKIES
$1.30 PER GUEST (1.5 PER GUEST)

BROWNIES OR BLONDIES
$1.45 PER GUEST (1.5 PER GUEST)

MINIATURE CUPCAKES
$.90 PER GUEST

ASSORTED DESSERT BARS
$1.00 PER GUEST

CUPCAKES
$1.30 PER GUEST

TEA COOKIES
$.95 PER GUEST

MINIATURE PASTRIES
$2.05 PER GUEST (1.5 PER GUEST)

HOMEMADE TORTILLA CHIPS
Served with salsa, guacamole and sour cream.
$2.40 PER GUEST

BEVERAGES

HOT CHOCOLATE PACKETS
$1.25 EACH

HOT CHOCOLATE STATION WITH MARSHMALLOWS
$1.60 PER GUEST

BOTTLED TROPICANA JUICES
Orange | Apple | Grape | Cranberry
$1.75 EACH

BOTTLED WATERS
$1.20 EACH

ASSORTED CANNED SODAS
$1.05 EACH

BOTTLED ICED TEAS
$1.55 EACH

COFFEE, DECAF AND TEA SERVICE
$1.70 PER GUEST

WATER SERVICE
$.45 PER GUEST

BEVERAGE SERVICE
OUR CATERING STAFF ON HAND TO SERVE BEVERAGES TO YOUR GUESTS THROUGHOUT YOUR EVENT
$21.50 PER HOUR
(PLEASE INCLUDE 1 HOUR FOR SET UP/CLEAN UP)
SALAD: CHOOSE ONE

TRADITIONAL PASTA SALAD
MACARONI SALAD
GARDEN SALAD WITH CHEF’S CHOICE DRESSINGS
MIXED GREENS WITH CHEF’S CHOICE DRESSINGS
CLASSIC POTATO SALAD
RED BLISS POTATO AND CHEDDAR SALAD
CLASSIC COLESLAW
TOMATO AND CUCUMBER SALAD
FRESH SLICED FRUIT SALAD
GREEK PASTA SALAD (add $.40 per guest)
FRESH TOMATO AND MOZZARELLA SALAD (add $.40 per guest)
ROASTED CORN SALAD (add $.40 per guest)

CLASSIC DELI BUFFET
$10.35 PER GUEST

Sliced Gourmet Bread: Focaccia, Wraps, Demi Rolls, Baguettes
Meat: Hatfield Ham, Roast Beef, Roasted Turkey
Vegetarian: Grilled Vegetables
Salad: Choice of Tuna or Chicken Salad
Cheese: American, Swiss, Provolone
Etc.: Lettuce, Tomatoes, Onions, Pickles, Assorted Whole Fruit

PRE-MADE SANDWICH BUFFET: CHOOSE THREE
$12.20 PER GUEST

HAM & TURKEY CLUB (White | Wheat | Multigrain)
HAM & SWISS WITH BASIL GARLIC MAYONNAISE (Multigrain)
SMOKED TURKEY AND CHEDDAR (Ciabatta Bread)
CHICKEN SALAD SANDWICH (Croissant)
ROAST BEEF WITH LEMON BASIL MAYONNAISE AND ROASTED RED ONIONS (Baguette)
ROASTED TURKEY WITH TOMATO, ROMAINE AND CHIPOTLE MAYONNAISE (Wheat)
TOMATO AND MOZZARELLA WITH PESTO ÀIOLI (Wrap)
HERB GRILLED CHICKEN COBB (Wrap)

SIGNATURE LUNCHEONS:

SIGNATURE SANDWICHES
$10.60 PER GUEST

Sandwiches can be ordered luncheon-style or individually. Individual orders include the same accompaniment options as luncheons.

TURKEY AND BRIE WITH CRANBERRY CHUTNEY ON A MINI KAISER

SMOKED TURKEY, AVOCADO SLICES AND BACON IN AN HERB WRAP

BUFFALO CHICKEN WRAP
Grilled or breaded chicken tossed in spicy Buffalo wing sauce, lettuce, tomatoes and blue cheese dressing.

SESAME GINGER CHICKEN WRAP
With carrots and shredded romaine.

CHICKEN CAESAR WRAP
Romaine lettuce and grilled chicken strips tossed with Parmesan cheese and Caesar dressing.

PRESSED CUBAN SANDWICH
Ham, roasted pork, Swiss cheese, dill pickles and mustard.

ITALIAN CLASSIC ON CIABATTA
Salami, capicola and provolone cheese with lettuce, tomato and onions.

ROAST BEEF AND BOURSIN CHEESE
With caramelized onions served on a baguette.

TUNA OR CHICKEN SALAD ON A CROISSANT
With lettuce, tomato and cheese.

ZUCCHINI WITH GOAT CHEESE AND RED PEPPER RELISH
On a sesame seed roll.

ROASTED VEGETABLES WITH LIME, CILANTRO, AVOCADO AND ARUGULA
In a tomato tortilla wrap.

SIGNATURE LUNCHEONS:

Choose three sandwiches with accompaniments from previous page. (10 guest minimum)
$13.00 PER GUEST
**BOX LUNCHES**
All lunches include potato chips, whole fruit, cookies or brownies and assorted sodas or waters.

**THE FRESHMAN**
Choice: Hatfield ham, turkey, roast beef, chicken salad, tuna salad or grilled veggie
Bread: White or wheat bread
Condiment: Cheese, lettuce and tomatoes
$7.70 per guest

**THE SOPHOMORE**
Choice: Hatfield ham, turkey, roast beef, chicken salad, tuna salad or grilled veggie
Bread: Upscale breads such as focaccia or ciabatta
Condiment: Cheese, lettuce and tomatoes
$7.95 per guest

**THE JUNIOR**
Choice: BLT wrap, Italian wrap, Hatfield ham and Brie wrap, chicken Caesar wrap, Buffalo chicken wrap, fresh mozzarella and tomato wrap or hummus and roasted vegetable wrap
Side: Fresh fruit salad, pasta salad, potato salad or garden salad
$9.55 per guest

**THE SENIOR**
Choice: Signature Sandwich
Side: Fresh fruit salad, pasta salad, potato salad or garden salad
$10.35 per guest

**ENTRÉE SALADS**
Served individually or as a buffet with dinner rolls and butter, cookies or brownies and choice of soda, bottled water or iced tea.

**CÆSAR SALAD**
Crisp romaine, Parmesan cheese, homemade croutons and traditional Caesar dressing.
$7.95 PER GUEST
Add grilled or blackened chicken: $1.85 per guest
Add shrimp: $2.40 per guest

**COBB SALAD**
Crisp salad greens topped with grilled chicken, avocado, tomatoes, bacon, blue cheese and hard-boiled eggs with your choice of dressing.
$9.80 PER GUEST

**CHEF’S SALAD**
Mixed baby greens topped with roasted turkey, ham, American cheese, Swiss cheese, hard-boiled eggs, tomatoes, cucumbers and your choice of dressing.
$9.80 PER GUEST

**GREEK SALAD**
Artichoke hearts, kalamata olives, red onions and feta cheese atop fresh salad greens with Greek vinaigrette.
$9.30 PER GUEST

**ASIAN NOODLE SALAD**
Lo mein noodles and stir-fry vegetables with a sesame soy dressing.
$11.05 PER GUEST
Add chicken: $1.85 per guest
Add shrimp: $2.40 per guest

**BLACKENED STEAK SALAD**
Baby mixed greens topped with slices of beef tenderloin, blue cheese crumbles, sautéed mushrooms, caramelized onions and Dijon vinaigrette.
$10.35 PER GUEST
THEME BUFFETS

MEXICAN FAJITA BAR
$12.20 PER GUEST

SALAD:
Roasted Corn and Black Bean Salad

ENTRÉE
Choice of Sautéed Chicken or Sautéed Beef
Sautéed Green Peppers and Onions
Refried Beans
Spanish Rice
Shredded Lettuce and Diced Tomatoes
Shredded Cheddar Cheese
Sour Cream, Guacamole and Salsa
Flour Tortillas and Corn Tortilla Chips

DESSERT & DRINK
Assorted Fresh Baked Cookies, Iced Tea, Lemonade and Iced Water

PIZZA! PIZZA!
$9.80 PER GUEST

SALAD
Fresh Garden Salad

CHICKEN WINGS
Mild | Hot | BBQ
With Celery and Bleu Cheese Dip

PIZZAS: CHOOSE TWO
Cheese, Pepperoni, Buffalo Chicken, Sausage or Veggie

DESSERT & DRINK
Assorted Fresh Baked Cookies or Brownies, Iced Tea, Lemonade and Iced Water

PASTA BUFFET
$11.40 PER GUEST

PASTAS: CHOOSE TWO
Spaghetti, Ziti, Penne, Cheese Tortellini, Meat Ravioli, Linguini or Bow Tie Pasta

SAUCES: CHOOSE TWO
Traditional Marinara, Pesto, Meat Sauce or Alfredo

SALAD & SIDE
Caesar or Mixed Green Salad, Breadsticks or Garlic Bread

DESSERT & DRINK
Cheesecake Bites, Iced Tea, Lemonade and Iced Water

ITALIAN
$12.75 PER GUEST

ENTRÉE: CHOOSE TWO
Lasagna with Meat Sauce, Vegetable Lasagna, Baked Ziti or Eggplant Parmesan.

SALAD & SIDE
Caesar Salad, Baked Romano Stuffed Tomatoes, Garlic Knots, Breadsticks or Garlic Bread.

DESSERT & DRINK
Miniature Cannoli, Iced Tea, Lemonade and Iced Water.

MEDITERRANEAN
$14.85 PER GUEST

SALAD
Greek salad

ENTRÉE
Mediterranean Stuffed Chicken: Stuffed with feta and spinach in a white wine lemon oregano butter sauce and topped with sautéed mushrooms.
Greek Pasta with Tomatoes, Artichoke Hearts and Olives
Sun-Dried Tomato Couscous
Sautéed Zucchini
Traditional Hummus and Pita Toasts

DESSERT & DRINK
Lemon Cake, Iced Tea, Lemonade and Iced Water
Add spanikopita $1.60 per guest

CHINATOWN
$17.00 PER GUEST

SOUP: CHOOSE ONE
Hot and Sour Soup or Egg Drop Soup

ENTRÉE
General Tso’s Chicken or Beef and Broccoli
Stir-Fry Vegetables
Fried Rice
Vegetarian Spring Rolls
Duck Sauce or Soy Sauce

DESSERT & DRINK
Gingersnap Cookies, Iced Tea, Lemonade and Iced Water

PHILLY BUFFET
$17.50 PER GUEST

SALAD
Fresh Garden Salad

MAKE YOUR OWN PHILLY CHEESESTEAK
Choice of Steak or Chicken, Sautéed Peppers and Onions, Sub Rolls, Provolone or American Cheese Sauce.

SIDE
Pierogies with Sour Cream

DESSERT & DRINK
Homemade Whoopie Pies, Iced Tea, Lemonade and Iced Water
PICNICS

All picnics have choice of one salad: macaroni salad, classic potato salad, garden salad with Chef’s choice of two dressings or coleslaw. Grills require a $79.50 fee. All include Iced Water and choice of Iced Tea or Lemonade.

ALL AMERICAN PICNIC
$9.55 PER GUEST

MEAL
Hamburgers, Hot Dogs, Garden Burgers

CONDIMENTS & EXTRAS
Homemade Potato Chips, Hot Dog and Hamburger Rolls, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, and Ketchup

DESSERT
Brownies or Cookies

TIGER’S PICNIC
$11.15 PER GUEST

MEAL
Hamburgers, Hot Dogs, Veggie Burgers, Chicken

ADDITIONAL
Baked Beans

CONDIMENTS & EXTRAS
Homemade Potato Chips, Hot Dog and Hamburger Rolls, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, and Ketchup

DESSERT
Fresh Sliced Watermelon (seasonal), Brownies or Cookies

UPSCALE PICNIC
$12.75 PER GUEST

MEAL
Barbecued Chicken, Pulled Pork, Black Bean Burgers with Pineapple Salsa

ADDITIONAL
Baked Beans, Baked Potatoes with Sour Cream, Cheese and Butter, Corn on the Cob

CONDIMENTS & EXTRAS
Hamburger and Kaiser Rolls and Homemade Potato Chips Mayonnaise, Mustard and Ketchup

DESSERT
Fresh Sliced Watermelon (seasonal), Make Your Own Seasonal Berry Shortcake

PICNIC ENHANCEMENTS

Upgraded your picnic salad selection to any of the following for an additional charge.

MIXED GREEN SALAD WITH CHEF’S CHOICE OF DRESSINGS
$.55 PER GUEST

TOMATO AND CUCUMBER SALAD
$.55 PER GUEST

FRESH SLICED FRUIT SALAD
$.80 PER GUEST

GREEK PASTA SALAD
$.55 PER GUEST

TOMATO AND MOZZARELLA SALAD
$.55 PER GUEST

ROASTED CORN SALAD
$.55 PER GUEST

BAKED POTATO BAR
Baked potatoes with sour cream, shredded cheese, bacon bits, vegetarian chili, chives, broccoli and butter
$2.90 PER GUEST

GRILLED CHICKEN
$1.85 PER GUEST

BBQ RIBS
$5.05 PER GUEST

NEW YORK STRIP STEAK
$13.75 PER GUEST

BBQ CHICKEN
$2.95 PER GUEST

MARINATED GRILLED VEGETABLES
$1.85 PER GUEST

VEGETABLE KABOBS
$2.65 PER GUEST

CHICKEN KABOBS
$3.45 PER GUEST

BEEF KABOBS
$4.50 PER GUEST

BERRY SHORTCAKE BAR
Make your own shortcakes: Homemade biscuits, seasonal berries and homemade whipped cream.
$4.75 PER GUEST
PARTY PLATTERS

CRUDITÉ WITH DIP
An assortment of fresh seasonal vegetables, served with choice of two: Ranch, blue cheese, roasted red pepper dip or lemon herb dip.
$1.30 PER GUEST

FRESH SLICED FRUIT PLATTER WITH YOGURT DIP
$1.85 PER GUEST
Add seasonal berries for an additional $.25 per guest

GRILLED VEGETABLE TRAY
Chef’s assortment of grilled seasonal vegetables.
$1.70 PER GUEST

DOMESTIC CHEESE BOARD
Cheddar, Swiss, pepper Jack and provolone cheese with mustard dipping sauce, served with crackers and fruit garnish.
$2.40 PER GUEST

IMPORTED CHEESE BOARD
Premium Chef’s assortment of cheese with dried fruits and spiced nuts, served with crackers and fruit garnish.
$3.15 PER GUEST

OLD WORLD PLATTER
Hummus, sun-dried tomato hummus, baba ghanoush, assorted olives, feta cheese, stuffed grape leaves, Roma tomatoes and toasted pita points.
$2.65 PER GUEST

ITALIAN ANTIPASTO PLATTER
Hot capicola, hard salami, pepperoni, prosciutto, fresh mozzarella and tomato skewers with pesto aioli, marinated artichokes and roasted red peppers served with rustic Italian breads.
$3.30 PER GUEST

BRUSCHETTA BAR
Tomato basil bruschetta, olive tapenade and creamy arugula pesto served with baguettes.
$2.25 PER GUEST

NACHO BAR
Homemade tortilla chips with salsa, guacamole, sour cream, warm homemade cheese sauce and jalapeño peppers.
$4.75 PER GUEST
Add diced chicken: $1.30 per guest
Add ground beef: $1.30 per guest

WARM SPINACH AND ARTICHOKE DIP
With pita toasts and crostinis.
$12.90 PER GUEST

HOT CRAB AND ARTICHOKE DIP
With pita toasts and crostinis.
$3.45 PER GUEST

BAKED BRIE
Soft Brie cheese with brown sugar and pecans wrapped in puff pastry and served with baguettes and seasonal fruit display.
$3.35 PER GUEST

FRESH FRUIT KABOBS
With yogurt dip or whipped chocolate dip.
$1.85 PER GUEST
Add seasonal berries: $.25 per guest

COCKTAIL MEATBALLS
Served Swedish style, BBQ, sweet and sour or marinara.
$1.70 EACH

CHICKEN WINGS
Choose from hot, mild or BBQ served with celery sticks and blue cheese.
$17.50 PER DOZEN
HOT HORSES D’OEUVRES

Please specify if you would like stationary or passed.
All hors d’oeuvres portioned at 1.5 per person, unless otherwise noted.

- **CHEESE QUESADILLAS**
  $1.85 PER GUEST

- **SUN-DRIED TOMATO AND PARMESAN CHEESE STUFFED MUSHROOMS**
  $2.05 PER GUEST

- **VEGETARIAN SPRING ROLLS**
  With duck sauce or sweet and sour sauce
  $2.40 PER GUEST

- **ASSORTED MINIATURE QUICHE**
  $2.40 PER GUEST

- **CHICKEN QUESADILLAS**
  $2.40 PER GUEST

- **DIM SUM DUMPLINGS WITH SOY SAUCE**
  Pork | Beef | Vegetable
  $2.65 PER GUEST

- **SPANIKOPITA**
  $2.65 PER GUEST

- **CHICKEN SATAY WITH SPICY PEANUT SAUCE**
  $1.85 PER GUEST – 1 PER GUEST

- **COCONUT CHICKEN WITH SWEET CHILI SAUCE**
  $1.85 PER GUEST – 1 PER GUEST

- **BREADED CHEESE RAVIOLI WITH PUTTANESCA SAUCE**
  $1.85 PER GUEST – 1 PER GUEST

- **BEEF SATAY WITH PLUM SAUCE**
  $2.40 PER GUEST – 1 PER GUEST

- **BRAISED SHORT RIBS IN PHYLLO CUPS**
  $2.95 PER GUEST

- **MINIATURE BEEF WELLINGTONS**
  $2.65 PER GUEST – 1 PER GUEST

- **SCALLOPS WRAPPED IN BACON**
  $2.65 PER GUEST – 1 PER GUEST

- **MINIATURE CRAB CAKES WITH LEMON RÉMÔULADE**
  $2.65 PER GUEST

COLD HORSES D’OEUVRES

All hors d’oeuvres portioned at 1.5 per person, unless otherwise noted.

- **TOMATO AND MOZZARELLA SKEWERS WITH PESTO ÀIOLI**
  $2.05 PER GUEST

- **SWEET MELON AND BASIL OIL BRUSCHETTA**
  Served on a crispy baguette
  $2.05 PER GUEST

- **MINI FRESH FRUIT KABOBS**
  $2.05 PER GUEST

- **TUSCAN TOMATO TARTS WITH BASIL CREAM**
  $2.40 PER GUEST

- **ARTICHOKE ASIAGO CROSTINI**
  $1.85 PER GUEST

- **CRUNCHY ZUCCHINI ROUNDS WITH SUN-DRIED TOMATOES AND GOAT CHEESE**
  $1.75 PER GUEST

- **CARAMELIZED ONION TARTLETS**
  $1.50 PER GUEST

- **VEGETABLE AND PORTOBELO CANAPES**
  $1.85 PER GUEST

- **PECAN CHICKEN IN PHYLLO**
  $2.40 PER GUEST

- **SMOKED SALMON PINWHEELS**
  $2.95 PER GUEST

- **OLIVE TAPENADE ON PITA CROSTINI**
  $2.05 PER GUEST

- **CUCUMBER AND SHRIMP CANAPÉS**
  $2.95 PER GUEST

- **BEEF TENDERLOIN CROSTINIS WITH HORSERADISH AND CHIVES**
  $3.15 PER GUEST

- **SHRIMP COCKTAIL**
  MARKET PRICE
CARVING STATIONS

All carving stations include a Chef’s assortment of dinner rolls and a carving attendant.

**ROAST TURKEY BREAST** (Serves 40-50)
Served with cranberry sauce and turkey gravy.
$180.00

**HONEY GLAZED HAM** (Serves 40-50)
Served with a warm compote and Chef’s assorted gourmet mustards.
$180.00

**ROAST TOP ROUND OF BEEF** (Serves 40-50)
Served with Chef’s assortment of gourmet mustards and horseradish sauce.
$250.00

**ROAST TENDERLOIN OF BEEF** (Serves 15-20)
Served with au jus and bearnaise sauce.
$260.00

PLATED DINNERS

**SOUP AND SALAD: CHOOSE ONE**

**MIXED GREEN SALAD WITH CHOICE OF DRESSING**

**CLASSIC CAESAR SALAD**

**FRESH BEET SALAD WITH CRUMBED GOAT CHEESE AND APPLE CIDER VINAIGRETTE**
(add $.80 per guest)

**GREEK SALAD**

**ITALIAN WEDDING SOUP**

**VEGETABLE SOUP**

**CHICKEN NOODLE SOUP**

**CREAM OF BROCCOLI SOUP**

**ENTRÉES: CHOOSE ONE**

If more than one entrée is chosen, please add an additional $1.85 per guest.

**FISH**

**MEDITERRANEAN TILAPIA**
Broiled tilapia topped with spinach, feta cheese and kalamata olives.
$17.50 PER GUEST

**HERB CRUSTED SALMON**
Served with horseradish sauce.
$18.55 PER GUEST

**LEMON MUSTARD BROILED FLOUNDER**
$18.90 PER GUEST

**FENNEL CRUSTED AHI TUNA**
Served with lemon aioli.
$20.15 PER GUEST

Plated dinners menu is continued on the next page.
BEEF

MARINATED FLANK STEAK
Served with sautéed onions and peppers.
$20.65 PER GUEST

GRILLED NEW YORK STRIP STEAK
Served with béarnaise sauce.
$30.75 PER GUEST

GRILLED VEAL CHOP
Served with a mushroom demi-glace.
$24.50 PER GUEST

FILET MIGNON
Served with a Merlot demi-glace.
$29.15 PER GUEST

NEW YORK STRIP STEAK
10 oz. steak grilled and served with Gorgonzola cheese and balsamic reduction.
$32.00 PER GUEST

POULTRY

CHICKEN PROVENCAL
Sautéed chicken breast with artichoke hearts, tomatoes and garlic, served in a white wine cream sauce.
$14.85 PER GUEST

TURKEY ROULADE
Traditional homemade stuffing wrapped in a roasted turkey breast and topped with an apple cider sauce.
$14.85 PER GUEST

STUFFED CHICKEN GORGONZOLA
Boneless breast of chicken stuffed with spinach, Gorgonzola cheese and tomatoes, then baked in a light cream sauce.
$15.75 PER GUEST

SAUTÉED CHICKEN BREASTS TOPPED WITH CRAB MEAT
Served with a velouté sauce.
$16.95 PER GUEST

PORK

BROWN SUGAR GLAZED HAM
Slow roasted Hatfield ham with a sweet brown sugar glaze.
$11.95 PER GUEST

BREADED PORK CHOPS
Hand-breaded pork chops grilled until golden brown and served in a light pan gravy.
$13.00 PER GUEST

PORK MEDALLIONS
Sautéed and served with a seasonal fruit compote.
$14.05 PER GUEST

ROAST PORK LOIN
Served with a rosemary orange sauce.
$15.10 PER GUEST

VEGETARIAN

GRILLED EGGPLANT STACKS
With tomato and feta cheese with a tomato coulis.
$13.00 PER GUEST

FONTINA RISOTTO CAKES
Served with fresh chives.
$13.25 PER GUEST

WILD MUSHROOM RAVIOLI
Served with a three pepper sauce.
$13.25 PER GUEST

STARCHES: CHOOSE ONE

RICE PILAF
BASMATI RICE
COUSCOUS
MASHED POTATOES
GARLIC MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES
BAKED POTATOES
POTATOES AU GRATIN

VEGETABLES: CHOOSE ONE

HONEY GLAZED CARROTS
STEAMED BROCCOLI
RATATOUILLE
BROCCOLI RABE
SEASONAL VEGETABLE MEDLEY
STEAMED ASPARAGUS
GREEN BEANS AMANDINE
HOT BUFFETS

TRADITIONAL BUFFET
$16.15 PER GUEST
All prices have choice of one salad, one vegetarian and one protein entrée, served with rolls, butter, iced water and coffee service.

SALADS: CHOOSE ONE
MIXED GREEN SALAD WITH VEGETABLES
CAESAR SALAD

VEGETARIAN: CHOOSE ONE
BAKED ZITI MARINARA
Made with our homemade marinara sauce and a blend of Italian cheeses.

PENNE PASTA
Served with sun-dried tomatoes and artichoke hearts in a white wine sauce.

VEGETARIAN LASAGNA
SPINACH STUFFED PORTOBELLO MUSHROOMS (Vegan)
Served with spinach-garlic-tomato bread crumbs.

PROTEIN: CHOOSE ONE
BEEF
LASAGNA WITH MEAT SAUCE
Classic lasagna with our homemade meat sauce.

ROASTED FLANK STEAK
Sautéed with a tarragon mushroom demi-glace.

SLICED ROAST BEEF
Served with au jus and horseradish cream sauce.

BEEF BOURGUIGNONNE
Tender beef tips with mushrooms in a Merlot wine sauce.

POULTRY
TUSCAN CHICKEN
Stuffed with spinach and sun-dried tomatoes then topped with Asiago cheese and served with a basil beurre blanc.

CHICKEN PICCATTA
Served with capers and a lemon butter sauce.

ROASTED TURKEY
Served with an herb and shallot glaze.

CHICKEN MARSALA
Sautéed chicken in a Marsala mushroom wine sauce.

FISH
CHARDONNAY POACHED SALMON
Served with a basil cream.

BAKED COD
Served with a lemon chive sauce.

BROILED TILAPIA
Served with diced tomatoes in a Creole sauce.

STARCHES
RICE PILAF
BASMATI RICE
COUSCOUS
MASHED POTATOES
GARLIC MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES
BAKED POTATOES

VEGETABLES
HONEY GLAZED CARROTS
STEAMED BROCCOLI
Ratatouille
SEASONAL VEGETABLE MEDLEY
SUCCHETASH
GREEN BEANS AMANDINE add $.50 per guest

Hot buffet menu is continued on the next page.
PREMIUM BUFFET
$19.35 PER GUEST
All prices have choice of one salad, one vegetarian and one protein entrée, served with rolls, butter, ice water and coffee service.

SALADS: CHOOSE ONE

MIXED GREEN SALAD WITH VEGETABLES
CÆSAR SALAD
SPINACH SALAD WITH MANDARIN ORANGES AND POPPY SEED DRESSING

VEGETARIAN: CHOOSE ONE

GRILLED POLENTA TOWERS
Served with yellow squash and zucchini with a roasted red pepper coulis.
PASTA ROULADE
Served with a tomato basil cream sauce.
GEMELLI PASTA
Served with a Gorgonzola cream sauce.

PROTEIN: CHOOSE ONE

BEEF
GRILLED TENDERLOIN BEEF MEDALLIONS
Served with a wild mushroom demi-glace.
CHIMICHURRI MARINATED BEEF TENDERLOIN
Argentinean-style beef tenderloin served with black bean relish.
ROAST PRIME RIB
Served with au jus.
ROAST TOP ROUND OF BEEF
Served with a Merlot demi-glace.

POULTRY
CHAMPAGNE CHICKEN
Grilled chicken breast finished with red grapes and tarragon sauce.
PECAN AND PANKO CRUSTED CHICKEN
Hand-battered chicken breast with panko bread crumbs and chopped pecans.
STUFFED CHICKEN BREAST
Stuffed with spinach and Gorgonzola cheese.
HERB AND MUSTARD TURKEY PAILLARD
Served with green onion gravy.

SEAFOOD
SHRIMP SCAMPI
Served with Chef’s choice pasta.
BROILED SALMON
Served with black and white sesame seeds and a soy ginger glaze.
POACHED TILAPIA
Served with a dilled lemon butter sauce, artichokes and tomatoes.
MUSSELS FRA DIAVOLO
Mussels in a spicy marinara sauce with Chef’s choice pasta.

PORK
PORK ROULADE
Herb-crusted center pork with roasted garlic, red pepper pesto and baby spinach, finished with a rosemary bordelaise sauce.
GARLIC AND ROSEMARY PORK LOIN
Served with a hard cider glaze.
MAPLE CHIPOTLE GLAZED PORK
Maple chipotle glazed pork tenderloin with a fresh mango chutney.

STARCHES
RICE PILAF
BASMATI RICE
COUSCOUS
MASHED POTATOES
GARLIC MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES
BAKED POTATOES
POTATOES AU GRATIN

VEGETABLES
HONEY GLAZED CARROTS
STEAMED BROCCOLI
RATATOUILLE
SEASONAL VEGETABLE MEDLEY
GREEN BEANS AMANDINE
ZUCCHINI AND SQUASH
SUCCOTASH
FROM THE BAKERY

FOR PLATED AND BUFFET MENUS

CARROT CAKE
ANGEL FOOD CAKE
CHOCOLATE BROWNIES, PEANUT BUTTER BROWNIES OR BLONDIES
APPLE STREUSEL
VANILLA OR CHOCOLATE CAKE WITH MOUSSE FILLING
Vanilla | Chocolate | Peanut Butter | Vanilla Bavarian Mousse
STRAWBERRY SHORTCAKE
TRADITIONAL CHEESECAKE
Plain | Amaretto | Chocolate Chip | Hazelnut | Cherry
BOSTON CREAM PIE
APPLE PIE
CHERRY PIE
FRESH FRUIT TART

UPSCALE DESSERTS
Additional charges will apply

TIRAMISU
DESSERT SHOOTERS
BERRY TRIFLE
CRÈME BRÛLÉE
ASSORTED CANNOLI
ASSORTED CREAM PUFFS
PETIT FOURS
ASSORTED TRUFFLES
CHOCOLATE COVERED STRAWBERRIES
CATERING GUIDELINES

ROOM SETUP, A/V AND IT NEEDS
If you require any special room layout or design, tables or chairs, screens, Power Point, DVD or CD players, please place your work order as soon as possible so that Facilities and IT can accommodate your needs.

CATERING DEPARTMENT
The catering office is open to accept orders Monday through Friday from 9:00 a.m. to 5:00 p.m. excluding holidays. When arranging for catered services, we ask that you plan as far in advance as possible. Our preference is that you contact our Catering Department at least two (2) weeks prior to the event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. The Catering Department will make every effort to satisfy your requests for functions booked less than one (1) week prior to the event date. A 15% late fee is charged for any function booked after 1:00 p.m. the day prior to the event. To order, stop by our Dining Services Catering office, call 267.341.3263, or e-mail ggaines@lholyfamily.edu. Whenever placing an order 48 hours or less, please place your order by calling 267.341.3263.

INFORMATION HELPFUL IN MAKING YOUR ARRANGEMENTS
- Theme of, or reason for, your event.
- Vegetarian meals needed?
- Special layout needs (reserved seating, head tables, skirting).
- Weather – is an alternate site required due to rain?
- China or disposable service?
- Style of service (i.e., served, buffet, carry out, delivery, setup).
- Program details – awards ceremonies, speakers, etc.
- Floral arrangements and centerpieces?
- Budget parameters?
- Special diet considerations?
- Form of payment (i.e., budget number, direct billing, cash).

TYPES OF SERVICE
Served – All courses are served at your table. Depending on the time constraints of your event, the salad and/or dessert courses can be pre-set. Pricing is based on a single-menu entrée selection.

Buffet – This style of service offers a variety of menu choices. Quantities of food prepared will adequately serve the number of guaranteed guests. This, however, does not imply all-you-can-eat. Buffets for less than 25 people may incur an additional charge. A buffet is suggested when the following may occur: guests arriving at different times; physical layout of the room; mixed crowd requiring a varied menu; lack of facilities to serve formally; or a more informal style of event.

Delivery setup/pickup – Deliveries made on campus with a setup required. Please be sure to order from Facilities adequate tables for food and beverage service and have them set up at least three (3) hours before the event is to begin. We will set up approximately 15 minutes before your event is to begin unless instructed otherwise. If you need the event picked up promptly at the ending time, please be sure to indicate that when you arrange for catering service. A delivery fee of $10.00 will be added to any order under $50.00. Delivery times are available from 7:00 a.m. to 7:00 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count and location. Pricing includes the pickup of all equipment. All equipment is the sole property of Dining Services and must be secured by the customer until picked up by our staff. Any equipment not returned or returned damaged will be charged full replacement cost.

Delivery drop-off – Deliveries made on campus with no setup required, as well as no return pickup/cleanup. A delivery fee of $5.00 will be added to any order under $25.00. Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 7:00 a.m. and 7:00 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count and location.

Pickup service – Carry-out service can be arranged for items you may wish to pick up from Dining Services. You are responsible for the prompt return of any equipment that has been used at your event. Your account will be charged for any equipment that has been damaged or is not returned within two (2) business days.
LINEN AND SKIRTING
All prices for meals and receptions include standard linen service for all food tables. Additional linen and skirting is priced accordingly upon request.

White tablecloths – Banquet $5.00
Color tablecloths – Banquet $5.00
White tablecloths – Square $5.00
Color tablecloths – Square $5.00
90” Rounds $9.50
120” Rounds $10.50
132” Rounds $12.50
Skirting $10.00 per table
Napkins $0.50

The prices above are for standard linen; if you would like custom linen, the price may vary.

SERVICE CHARGES
Most meals include the price of appropriate wait staff.
If an attendant is requested for an event not requiring normal wait staff services:
Server/Attendant – $25.00 per hour – 4 hour minimum
Chef – $27.50 per hour – 4 hour minimum
Bartender – $30.00 per hour – 4 hour minimum

Attendant/chef charges will require one hour for setup and one hour for cleanup beyond the scheduled time of the event. There is a 20% service charge for all events that are not sponsored by Holy Family University. This is in addition to the charges listed above.

PRICING
We reserve the right to adjust or change pricing from that printed based on location, seasonal availability and current market price of products found in this catering guide. Once your contract is signed, your prices are guaranteed. Sales tax will be added to the bill for all non-Holy Family events unless proof of exemption is provided.
A 20% service fee will be charged to any event not sponsored by Holy Family University.

FINAL GUARANTEE – SUGGESTED POLICIES
At the time of booking, we will send you a copy of the event sheet for your final approval. We ask that you sign the event sheet to verify that you understand the menu charges and then return it within 24 hours to the Dining Services Catering Office. The expected count that you give us should be as accurate as possible. The Catering Department will plan, purchase and invoice for all the guests that you indicate will attend. A final guarantee number must be given to the Dining Services Catering office no later than 72 hours (3 business days) prior to the event (Wednesday in the case of a Monday event).
If no final count is obtained, we will prepare and charge for the original number of guests. Cancellations up to four (4) days prior to the event are without charge. After three (3) days but prior to the day of the event, the charge will be 25% of the cost of the event. Same day cancellations will result in a full charge of the entire event.

PAYMENT ARRANGEMENTS
At the time your order is placed, we will need your budget number so that we can start processing your event. If you are not billing through the Holy Family Billing Department and are not Holy Family University faculty, staff or current student, we require an advance deposit of 50% of the estimated cost of the event. The balance is due at the time of the event paid in either cash or check. Any additional costs incurred during the event will be billed within 7 days of the event and payment is expected 15 days after that. A 20% service fee will be charged to any event not sponsored by Holy Family University.

FOOD SAFETY
Dining Services takes exceptional care to follow recommended proper food handling procedures in the best interests of our clients and guests to help reduce the risk of foodborne illness. As such, we have certain service guidelines designed to help us maintain this high level of food safety practice. These guidelines include not serving or making available for service any food or beverage that was not produced or supplied by Holy Family University Dining or one of our approved vendors; adhering to time limits that food may be held safely for service; limiting the service of certain foods to certain locations and conditions under which food safety guidelines can be upheld, and keeping customers from removing perishable foods from functions for later consumption. These and other guidelines have been put in place to help protect you and the University from the risks of foodborne illness.

NOTES
The Catering Department reserves the right to substitute items based on product availability. We will make every attempt to inform you of this change as far in advance as possible. Please discuss with the Catering Director any special dietary requirements. In case of inclement weather, please discuss a secondary plan to insure the success of your event.
EVENT CHECKLIST

THIS CHECKLIST IS DESIGNED TO MAKE THE PROCESS OF ORDERING YOUR SPECIAL EVENTS EASIER. THE ANSWERS TO THESE QUESTIONS WILL PROVIDE OUR OFFICE WITH VALUABLE INFORMATION TO ENSURE THE SUCCESS OF YOUR EVENT, AS WELL AS SOME HELPFUL REMINDERS REGARDING THE OTHER DEPARTMENTS INVOLVED.

Have you already reserved your room?
If yes, which room?
What is the time frame that you have the room reserved for?
What time will your guests be arriving?
What time will your event be over?
Have you placed a facilities request for the table setup in your room? If not, please place your request as soon as possible.
How many tables for food have you requested?
Besides food tables, have you requested any other tables that need a white table linen? (i.e., round tables or conference-style seating)
If so, how many?
Have you ordered audio-visual needs from IT?
Would you like to order special centerpieces for your tables or buffet?
If so, what type and how much would you like to spend?
Will you be serving alcohol?
If yes, what type will you be offering?
Will any of your guests have special dietary needs such as food allergies, vegetarian or vegan meals?

Please provide any further details to help us serve your event better.

HELPFUL HINTS:
As you are requesting food for your event, please let conference services and facilities know so they may schedule enough time in between events for setup and breakdown.

Please do not hesitate to contact Dining Services with any questions.