Haverford College

2018-2019 Catering Menu
Table of Contents

Breakfast Offerings ................................................................................................................................................................. 3
À La Carte Breakfast Food .................................................................................................................................................. 3
Breakfast Buffets ................................................................................................................................................................ 6
Hot Breakfast Buffets ......................................................................................................................................................... 8
Lunch Offerings ...................................................................................................................................................................... 9
Lunch Buffets ...................................................................................................................................................................... 9
Deluxe Boxed Lunches .......................................................................................................................................................... 12
Pizza Pie Menu ...................................................................................................................................................................... 14
Breaks .................................................................................................................................................................................... 15
Refreshments ........................................................................................................................................................................ 17
Picnics ................................................................................................................................................................................... 18
Receptions ............................................................................................................................................................................. 20
Cold Hors D’oeuvres ............................................................................................................................................................. 22
Hot Hors D’oeuvres .............................................................................................................................................................. 24
Dinner Buffets ...................................................................................................................................................................... 27
Student Favorites ................................................................................................................................................................. 32
Desserts ................................................................................................................................................................................ 33
Beverages .............................................................................................................................................................................. 35

Food Allergy & Dietary Requirement Information

Haverford Catering identifies ingredients that contain the 8 most common food allergens known as “The Big 8” (Wheat, Milk, Eggs, Soy, Peanuts, Tree Nuts, Fish & Shellfish)

If you or your guests require any accommodations for food allergies or dietary requirements, please place a note in your Catering Order or contact Catering directly with any questions or concerns

NOTE: All food is stored & prepared in a common kitchen with the risk of exposure to allergens

NOTE: In a self-serve buffet environment we cannot 100% control against cross-contact of allergens. We strongly advise diners with severe allergies to contact a member of our Hospitality Team to minimize the risk of food allergen exposure

*All Items Are Subject To Change Based On Availability
**Breakfast Offerings**

**À La Carte Breakfast Food**

**Assorted Bagels**  
(per Dozen)  
*All our bagels are vegan, except for cinnamon raisin*  
- Served with Cream Cheese, Butter & Jelly

**Assorted Muffins**  
(per Dozen)  
*Vegan options available

**Assorted Breakfast Breads**  
(per Loaf; loaf serves 24 pieces)  
*Vegan options available

Select 1 Flavor:  
- Banana  
- Blueberry Yogurt  
- Chocolate Chip  
- Cranberry-Orange  
- Lemon Poppy Seed  
- Morning Glory (Pineapple, Coconut & Carrot)

**Assorted Coffee Cakes**  
(per Loaf; loaf serves 24 pieces)  
Select 1 Flavor:  
- Traditional  
- Apple Crumb  
- Cream Cheese  
- Seasonal Fruit

**Assorted Breakfast Danish**  
(per Dozen)

**Assorted “Firehouse” Donuts**  
(per Dozen)

**Individual Piece of Hand Fruit**  
*Vegan, Gluten-Free & Allergen Free option

**Assorted Mini Muffins**  
(per Dozen)

*All Items Are Subject To Change Based On Availability*
**Assorted Scones**  
(per Dozen)  
*Vegan options available*  

$14.95

**Individual “Nature Made” Granola Bar**  

$1.50

**Individual Gluten-Free Granola Bars**  

$1.75

**Individual Gluten-Free Pastry Tart**  

$1.75

**Mini Croissants**  
(per Dozen)  
- Served with Butter & Fruit Preserves  

$18.00

**Seasonal Berry & Donut Kabobs Drizzled with Chocolate**  
(per Dozen)  

$14.95

**Seasonal Fresh Fruit Platter**  
(per Person; minimum of 10 guests required)  
*Vegan, Gluten-Free & Allergen Free option*  

$2.75

**Individual Yogurt Parfait with Granola & Fresh Fruit**  
(per Parfait; minimum of 10 required)  
*Request without Granola for Gluten-Free Guests!*  

$2.25

**Bagel Breakfast Sandwich**  
(per Dozen)  
Select 1 Flavor:  
- Sausage, Egg & Cheese  
- Egg & Cheese  
- Bacon, Egg & Cheese  
- Vegetarian “Sausage” Patty & Egg  

$33.00

**Frittata**  
(Serves 12-15 guests)  
*Gluten-Free option*  
Select 1 Flavor:  
- Smoked Gouda & Potato  
- Wild Mushroom & Brie  
- Broccoli Cheddar  
- Southwestern  
- Garden Vegetable with Goat Cheese  
- Loaded Baked Potato  
- Lorraine  

$30.00

*All Items Are Subject To Change Based On Availability*
**Quiche**
(Serves 12-15 guests)
Select 1 Flavor:
- Smoked Gouda & Potato
- Wild Mushroom & Brie
- Broccoli Cheddar
- Southwestern
- Garden Vegetable with Goat Cheese
- Loaded Baked Potato
- Lorraine

**Breakfast Skillet**
(Serves 12-15 guests)
*Gluten-Free option
Select 1 Flavor:
- Smoked Gouda & Potato
- Wild Mushroom & Brie
- Broccoli Cheddar
- Southwestern
- Garden Vegetable with Goat Cheese
- Loaded Baked Potato
- Lorraine

**Tofu Scramble Breakfast Skillet-Vegan**
(serves up to 8 guests)
*Gluten-Free option

*All Items Are Subject To Change Based On Availability*
Breakfast Buffets

**Continental I: Bagels or Pastries**
(per Person; minimum of 10 guests required)
*Vegan options available

Select 1:
- Breakfast Pastries
  - Bagels (Cream Cheese, Butter & Jelly)
  - Includes: Coffee, Decaf, Hot Tea, Orange Juice & Water

**Continental II: Upscale Breakfast Pastries**
(per Person; minimum of 10 guests required)
*Vegan options available

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Water & Pastries (Assorted Scones, Muffins, Bear Claws)

**Continental III: Bagels & Donut Kabobs**
(per Person; minimum of 10 guests required)
*Vegan options available

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Water, Assorted Bagels (Cream Cheese, Butter, Jelly)
  - Seasonal Berry & Donut Kabobs Drizzled in Chocolate

**Continental IV: Bagels, Danish & Fruit**
(per Person; minimum of 10 guests required)
*Vegan options available

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Water, Breakfast Pastries, Bagels (Cream Cheese, Butter, Jelly)
  - Fresh Fruit

**Healthy Start**
(per Person; minimum of 10 guests required)
*Vegan options available
* Request Parfaits without Granola for Gluten-Free Guests!

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Water, Muffins, Yogurt, Granola & Fresh Fruit Parfaits
  - Hard Boiled Eggs & Seasonal Fruit Platter

**Haverford Breakfast**
(per Person; minimum of 10 guests required)
*Vegan options available

Select 1 Flavor of Bread:
- Banana
- Blueberry Yogurt
- Chocolate Chip
- Cranberry-Orange
- Lemon Poppy Seed
- Morning Glory (Pineapple, Coconut & Carrot)

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Cranberry Juice, Water, Bagels(Cream Cheese, Butter, Jelly)
  - Seasonal Fruit Platter

*All Items Are Subject To Change Based On Availability*
**Smoked Salmon & Assorted Bagels**
(per Person; minimum of 20 guests required)

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Cranberry Juice, Water, Assorted Bagels, Smoked Salmon Trio of Cream Cheese Spreads (Vegetable, Traditional, Strawberry), Assorted Toppings (Capers, Tomatoes, Sliced Egg, Cucumbers, Chives, Sliced Lemons) & Seasonal Fruit Platter

$12.95

*All Items Are Subject To Change Based On Availability*
Hot Breakfast Buffets
(Found under Packages)
Server required with these services; 1 server per 25 guests
$75.00 per server

Traditional Hot Breakfast
(per person; minimum of 20 guests required)
**China may be requested (if outside of Dining Center- $3 per person additional charge)

Select 1 Entrée:
- Pancakes
- French Toast

Select 1 Meat:
- Bacon
- Pork Sausage
- Vegetarian “Sausage” Patty

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Water, Scrambled Eggs, Home Fried Potatoes
  Seasonal Fruit Platter, Butter, Maple Syrup

Up & At’em Hot Breakfast
(per person; minimum of 20 guests required)
**China may be requested (if outside of Dining Center- $3 per person additional charge)

Select 1 Meat:
- Bacon
- Pork Sausage
- Vegetarian “Sausage” Patty

Select 1 Breakfast Quiche:
- Smoked Gouda & Potato
- Wild Mushroom & Brie
- Broccoli Cheddar
- Southwestern
- Garden Vegetable with Goat Cheese
- Loaded Baked Potato
- Lorraine

- Includes: Coffee, Decaf, Hot Tea, Orange Juice, Water, Fresh Fruit Platter, Croissants with Butter & Jelly

*All Items Are Subject To Change Based On Availability
Lunch Offerings

Lunch Buffets

**Classic American Buffet**

(per Person; minimum of 10 guests required)

*Vegan & Gluten-Free options available

Select 2 Salads:
- Caesar
- Fruit
- Greek
- Coleslaw
- Mediterranean Couscous
- Pasta
- Potato
- Tossed Garden with Balsamic Dressing

- Includes: Roast Beef, Baked Ham & Turkey Breast Deli Platter, American & Swiss Cheese, Lettuce, Tomato, Sliced Onions, Kaiser Rolls, Assorted Breads, Condiments, Assorted Soda, Water & Assorted Cookies

$12.50

**Classic Sandwich Buffet**

(per Person, minimum of 10 guests required)

*Vegan & Gluten-Free options available

Select up to 2 Salads:
- Caesar
- Fruit
- Greek
- Coleslaw
- Mediterranean Couscous
- Pasta
- Potato
- Tossed Garden with Balsamic Dressing

Select up to 2 Sandwiches:
- Baked Ham & Swiss with Honey Mustard
- Chicken Salad
- Egg Salad
- Tuna Salad
- Roast Beef with Spinach, Tomato, Roasted Peppers & Horseradish Sauce
- Roast Turkey with Lettuce, Tomato & Pesto Sauce

Select 1 Vegetarian Sandwich:
- Roasted Pepper & Hummus Wrap
- Caprese
- Grilled Vegetables-Vegan
- Portobello Mushroom, Peppers & Spinach-Vegan

- Includes: Assorted Soda, Water & Assorted Cookies

$12.50

*All Items Are Subject To Change Based On Availability
Fancy Sandwich Buffet
(per Person, minimum of 10 guests required)
*Vegan & Gluten-Free options available
Select up to 2 Salads:
  Caesar
  Caprese
  Greek
  Kale, Quinoa, Avocado with Lemon Vinaigrette
  Mediterranean Couscous
  Orange, Fennel, Asparagus with Mixed Greens
  Spring Mix with Orange Segments, Ancient Grains & Pomegranate Vinaigrette
Select up to 2 Sandwiches:
  Chicken Salad with Brie & Cranberry Mayo
  Grilled Chicken Breast with Monterey Jack Cheese, Roasted Tomatoes, Spinach & Garlic Aioli
  Grilled Chicken Breast with Tomatoes, Spinach & Basil Pesto
  Roast Beef with Caramelized Onions, Roasted Peppers, Spinach & Garlic-Horseradish Sauce
  Smoked Turkey Breast with Avocado, Tomatoes & Bacon-Ranch Spread
Select 1 Vegetarian Sandwich:
  Roasted Pepper & Hummus Wrap
  Caprese
  Grilled Vegetables-Vegan
  Portobello Mushroom, Peppers & Spinach-Vegan
  Includes: Assorted Soda, Water, Cookies & Brownies

Chef's Choice Sandwich Buffet
(per Person; minimum of 10 guests required)
* Vegan & Gluten-Free options available
  Let our Catering Team Customize 2 Salads, 2 Sandwiches, 1 Vegetarian Sandwich & a Dessert for your Event
  Includes: Assorted Soda & Water

Make Your Own Salad Buffet
(per Person; minimum of 10 guests required)
* Vegan & Gluten-Free options available
Select 1 Greens:
  Spring Mix
  Romaine
  Iceberg Blend
  Spinach
Select up to 2 Proteins:
  Chicken Salad
  Grilled Chicken Strips
  Marinated Steak
  Tuna
  Tofu-Vegan
  Tempeh-Vegan
  Chick Peas-Vegan
  Edamame-Vegan

(Selections Continue on Next Page)
Select up to 5 Toppings:
- Shredded Carrots
- Chopped Olives
- Croutons
- Cucumbers
- Feta Cheese
- Mixed Cheese
- Mushrooms
- Julienned Peppers
- Red Onion
- Shredded Parmesan Cheese
- Tomatoes
- Vegan Feta Cheese

Select up to 2 Dressings:
- Balsamic
- Bleu Cheese
- Caesar
- French
- Olive Oil & Vinegar
- Ranch
- Soy-Ginger Vinaigrette
- Sweet Chili Vinaigrette

- Includes: Ancient Grains Salad, Rolls, Butter, Assorted Dessert Bars & Herbal Infused Water

Soup & Salad Buffet
$15.95
(per Person; minimum of 20 guests required)
*Vegan & Gluten-Free options available

Select up to 2 Salads:
- Asian (Field Greens with Peppers, Snap Peas, Carrots & Soy-Ginger Vinaigrette)
- Chopped (Romaine Hearts, Cherry Tomatoes, Gorgonzola Cheese & Parmesan-Black Pepper Dressing)
- South West (Mixed Greens, Roasted Corn, Grape Tomatoes, Avocado, Black Beans & Chipotle Ranch)
- Classic Caesar
- House Garden Salad (with Balsamic Dressing)

Select up to 2 Proteins:
- Grilled-Marinated Chicken Breast
- Grilled Salmon
- Grilled Shrimp
- Grilled-Marinated Tofu-Vegan
- Grilled Flank Steak-additional $1.50 per person

- Includes: Soup du Jour, Rustic Rolls, Butter, Dessert Bars, Assorted Soda & Water

*All Items Are Subject To Change Based On Availability
Chef’s Choice Hot Lunch Buffet  
(per Person; minimum of 20 guests required)  
*Vegan & Gluten-Free options available  
**China may be requested (if outside of Dining Center- $3 per person additional charge)  
Server required with this service; 1 server per 25 guests  
$75.00 per server  
• Let our Catering Team Customize a Buffet Featuring: 1 Salad, Rolls, Butter, Entrée Vegetarian Entrée, Starch Vegetable, Dessert, Assorted Soda & Water

**Deluxe Boxed Lunches**

We Recommend a Variety of Boxed Lunches for Your Event!

**Chicken Salad Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Gluten-Free Sandwich**  
$11.95  
*Vegan options available  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 1 Gluten-Free Cookie

**Ham & Cheese Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Italian Hoagie Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Roast Beef Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Tuna Salad Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Turkey Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Vegan Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

**Vegetarian Sandwich**  
$9.95  
• Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

*All Items Are Subject To Change Based On Availability
Garden Salad with Grilled Chicken & Balsamic Vinaigrette

- Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

$9.95
Pizza Pie Menu

We Recommend 2-3 Slices of Pizza per Guest!

Pizza Buffet $6.50
(per Person; minimum of 10 guests required)
*Vegan options available
  • Includes: Garden Salad with Ranch & Balsamic Dressing, Assorted Pizzas, Cookies, Assorted Soda & Water

Cheese Pizza $8.95
(per Pie; 8 slices per pie)

Pepperoni Pizza $9.95
(per Pie; 8 slices per pie)

Vegetable Pizza $9.95
(per Pie; 8 slices per pie)

Vegan Pizza $9.95
(per Pie; 8 slices per pie)

Pizza du Jour $9.95
(per Pie; 8 slices per pie)
  • Our Specialty Pizza of the Day in the Dining Center on Your Event Date

Specialty Order Pizza $10.95
(per Pie; 8 slices per pie)

Gluten-Free Pizza $18.00
(per Pie; 4 slices per pie)
Select 1:
  Cheese
  Tomato Pie-Vegan

Garlic Knots with Side Marinara Sauce $6.95
(per Dozen)

*All Items Are Subject To Change Based On Availability
# Breaks

<table>
<thead>
<tr>
<th>Break Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| **Power Break**       | $3.25 | (per Person; minimum of 10 guests required)  
  Includes: Basket of Hand Fruit, “Nature-Made” Granola Bars & Water |
| **Mexican Munchies**  | $3.50 | (per Person; minimum of 10 guests required)  
  *Vegan options available  
  *Gluten-Free!  
  Includes: Home-Made Guacamole, Tomato Salsa, Sour Cream, Cilantro-Lime Dip, Corn Chips & Water |
| **Morning Break I**   | $5.25 | (per Person; minimum of 10 guests required)  
  *Vegan options available  
  Select up to 2 Breakfast Breads:  
  - Banana  
  - Blueberry Yogurt  
  - Chocolate Chip  
  - Cranberry-Orange  
  - Lemon Poppy Seed  
  - Morning Glory (Pineapple, Coconut & Carrot)  
  Includes: Coffee, Decaf, Hot Tea, Assorted Hand Fruits & Water |
| **Philly Break**      | $5.95 | (per Person; minimum of 10 guests required)  
  Includes: Assorted Tastykakes, Philadelphia Soft Pretzels with Yellow & Spicy Mustard & Water |
| **Sweet & Salty Break** | $4.95 | (per Person; minimum of 10 guests required)  
  *Vegan & Gluten-Free options available  
  Select 2:  
  - Bulk Pretzels  
  - Bulk Ripple Potato Chips  
  - Buttered Popcorn  
  Includes: Cookies, Assorted Soda & Water |
| **Popcorn Bar**       | $4.50 | (per Person; minimum of 20 guests required)  
  *Gluten-Free!  
  Includes: Trio of Popcorns (Butter, White Cheddar & Kettle Corn), Assorted Soda & Water  
  Optional Add On: Chocolate Covered Pretzels-$1.00, per Person |

*All Items Are Subject To Change Based On Availability*
**Afternoon Delight**
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Fresh Fruit Tray, Brownies, Soda & Water

**Healthy Break**
(per Person; minimum of 10 guests required)
*Vegan options available
*Gluten-Free!
- Includes: Fresh Fruit Tray, Vegetable Crudité with Ranch, Lemonade & Water

**“The Chocoholic”**
(per Person; minimum of 20 guests required)
*Vegan options available
Select 1:
- Chocolate Covered Strawberries
- Chocolate Covered Pretzels
- Includes: Brownies, Chocolate Chip Cookies, Assorted Soda & Water

**Bulk Chips or Pretzels**
(minimum of 10 guests required)
- Includes: Ripple Potato Chips & Pretzels

*All Items Are Subject To Change Based On Availability*
Refreshments
$0 C&S

#1 Refreshment
(per Person: minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Coffee, Decaf, Hot Tea, Cookies & Water

#2 Refreshment
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Coffee, Decaf, Hot Tea, Cookies, Assorted Soda & Water

#3 Refreshment
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Snack Basket, Assorted Soda & Water

#4 Refreshment
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Coffee, Decaf, Hot Tea, Cookies, Snack Basket, Assorted Soda & Water

# 5 Refreshment
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Coffee, Decaf, Hot Tea, Cookies, Brownies, Snack Basket, Fresh Fruit Tray, Assorted Soda & Water

Snack Assortment
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
- Includes: Assortment of Individually Bagged Snacks

*All Items Are Subject To Change Based On Availability
Picnics

(Found Under Packages)
Server required with these services; 1 server per 25 guests
$75.00 per server

“The All American” Picnic
(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

Select 1 Beverage:
- Lemonade
- Iced Tea

Select 1 Salad:
- Caesar
- Cole Slaw
- Tomato, Cucumber & Red Onion Salad
- Garden Salad with Ranch & Balsamic Dressing

Select 1 Side:
- BBQ Ranch Potato Salad with Corn & Bacon
- Mediterranean Couscous
- Pasta Salad
- Traditional Potato Salad

- Includes: Hamburgers, Hot Dogs, Garden Burgers, Cheese Tray, Lettuce, Tomato & Onion Tray, Condiments
- Cookies, Brownies & Water
- Optional Add On: Macaroni & Cheese-$1.50, per Person
- Optional Add On: Mild Italian Sausage with Club Rolls-$2.25, per Person
- Optional Add On: Grilled Marinated Chicken Breasts-$2.25, per Person

“Southern Cookout” Picnic
(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

Select 1 Beverage:
- Lemonade
- Iced Tea

Select 1 Salad:
- Caesar
- Cole Slaw
- Tomato, Cucumber & Red Onion Salad
- Garden Salad with Ranch & Balsamic Dressing

Select 1 Side:
- BBQ Ranch Potato Salad with Corn & Bacon
- Mediterranean Couscous
- Pasta Salad
- Traditional Potato Salad

- Includes: Hamburgers, Hot Dogs, BBQ Pork Ribs, Fried Chicken, Garden Burgers, Corn on the Cob
- Macaroni & Cheese, Cheese Tray, Lettuce, Tomato & Onion Tray, Condiments, Cookies, Brownies & Water
- Optional Add On: Mild Italian Sausage with Club Rolls-$2.25, per Person

*All Items Are Subject To Change Based On Availability
Grill

- Grill Attendant Required for All BBQ Orders When Food is Cooked at Event Location
- Includes: Grill, Charcoal, Lighter Fluid & Utensils

$145.00

*All Items Are Subject To Change Based On Availability*
Receptions

China may be requested (if outside of Dining Center- $3 per person additional charge)

Antipasto Platter
(per Person; minimum of 10 guests required)
*Gluten-Free Option!
- Includes: Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Mushrooms, Fresh Mozzarella Balls
  Asiago, Pepperoni, Soppressata & Salami

Antipasto Platter
(per Person; minimum of 10 guests required)
*Gluten-Free Option!
- Includes: Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Mushrooms, Fresh Mozzarella Balls
  Asiago, Pepperoni, Soppressata & Salami

Assorted Tea Sandwiches
(per 100 Pieces)
*Vegan & Gluten-Free options available
- Includes: Tuna, Chicken Salad & Egg Salad on White or Wheat Bread
  Salmon & Vegetable Mousse on Assorted Breads, Cucumber with Cream Cheese & Dill

Baked Brie en Croute
(per Person; minimum of 15 guests required)
- Wheel of Brie Cheese Topped with Raspberry Preserves & Wrapped in Puff Pastry

Bruschetta
(per Person; minimum of 10 guests required)
Select 1:
- Classic Tomato & Garlic with Olive Oil-Vegan
  Tomato, Fresh Mozzarella & Prosciutto
- Includes: Toasted Baguette

Fresh Fruit Platter
(per Person; minimum of 10 guests required)
*Vegan, Gluten-Free & Allergen Free option

Domestic Cheese Tray
(per Person; minimum of 10 guests required)
*Gluten-Free options available
- May Include: Vermont Cheddar, Pepper Jack, Swiss & Muenster
- Served with Crackers

Haverford Cheese Board
(per Person; minimum of 10 guests required)
*Gluten-Free options available
- May Include: Brie, Goat, Sharp Cheddar & Bleu Cheese
- Accompanied with Grapes & Crostini

*All Items Are Subject To Change Based On Availability
### Hummus Platter
(per Person; minimum of 10 guests required)
Select 1:
- **Cauliflower & Sundried Tomatoes**
- **Classic**
- **Edamame & Roasted Garlic**
- **Roasted Beet**
- **Roasted Red Pepper**
- **Basil Pesto**
  - Includes: Toasted Pita
    - Substitute with Fresh Vegetables for a Vegan & Gluten-Free Option

- **Roasted Butternut Squash Dip**
(per Person, minimum of 15 guests required)
*Vegan option available
- Topped with Crumbled Goat Cheese & White Truffle Oil with Sliced Apples on the Side

- **7-Layer Dip**
(per person; minimum of 10 guests required)
*Gluten-Free option!
- Includes: Refried Beans, Guacamole, Olives, Cheddar Cheese, Sour Cream, Chopped Scallions & Tomatoes
- Served with Corn Chips

- **Chilled Spinach Dip**
(per Person; minimum of 15 guests required)
- Served in a Pumpernickel Bread Bowl

- **Tomato, Basil & Mozzarella Platter**
(per Person; minimum of 10 guests required)
*Gluten-Free option!
- Served with Basil-Olive Oil & Drizzled with Balsamic Glaze

- **Corn Chips & Salsa**
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free option!
- Served with Tomato Salsa

- **Vegetable Crudité**
(per Person; minimum of 10 guests required)
*Gluten-Free option!
- Raw Vegetable Platter with Ranch Dip
  - Substitute with a Vegan Dressing for a Vegan Option

- **Grilled Vegetable Crudité**
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free option!
- Served with White Bean Hummus

*All Items Are Subject To Change Based On Availability
Cold Hors D’oeuvres

China may be requested (if outside of Dining Center- $3 per person additional charge)

**Antipasto Skewers**
(per 50 Pieces)
*Gluten-Free option!*

**Assorted Sushi**
(per Person)
- Accompanied with Spicy Mayonnaise & Soy Dipping Sauce

**Beef Tenderloin Crostini**
(per 50 Pieces)
- Topped with Horseradish Cream Sauce

**Jumbo Shrimp**
(per 50 Pieces)
*Gluten-Free option!
- Served with Cocktail Sauce & Lemon Wedges

**Prosciutto & Goat Cheese Crostini**
(per 50 Pieces)
- Topped with Arugula & Balsamic Glaze

**Salmon Mousse on Cucumber Rounds**
(per 50 Pieces)
- Topped with Capers, Lemon Zest & Dill

**Seasonal Fruit Kabobs**
(per 50 Pieces)
*Vegan, Gluten-Free & Allergen Free option

**Seasonal Gazpacho Shots**
(per 50 Pieces)
*Vegan & Gluten-Free option!

**Grilled Shrimp Gazpacho Shots**
(per 50 Pieces)
*Gluten-Free option!

*All Items Are Subject To Change Based On Availability*
Stuffed Belgium Endive  
(per 50 Pieces)  
*Vegan & Gluten-Free options available  
Select 1:  
  - Boursin Cheese  
  - Salmon Mousse  
  - Vegetable Mousse  

Vegetable & Goat Cheese Crostini  
(per 50 Pieces)  
  - Drizzled with Balsamic Glaze  

*All Items Are Subject To Change Based On Availability
### Hot Hors D’oeuvres

Server required with these services; 1 server per 25-50 guests  
$75.00 per server  
China may be requested (if outside of Dining Center- $3 per person additional charge)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Quiche (per 50 Pieces)</td>
<td>$65.00</td>
</tr>
<tr>
<td>Boneless Chicken Poppers (per 50 Pieces)</td>
<td>$65.00</td>
</tr>
<tr>
<td>Select 1 Dressing:</td>
<td></td>
</tr>
<tr>
<td>Bleu Cheese</td>
<td></td>
</tr>
<tr>
<td>Ranch</td>
<td></td>
</tr>
<tr>
<td>Select 1 Sauce:</td>
<td></td>
</tr>
<tr>
<td>BBQ</td>
<td></td>
</tr>
<tr>
<td>Buffalo</td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td></td>
</tr>
<tr>
<td>Teriyaki</td>
<td></td>
</tr>
<tr>
<td>• Served with Celery</td>
<td></td>
</tr>
<tr>
<td>Breaded Cheese Ravioli (per 50 Pieces)</td>
<td>$70.00</td>
</tr>
<tr>
<td>• Served with Sweet Basil Marinara</td>
<td></td>
</tr>
<tr>
<td>Brie &amp; Raspberry Wrapped in Phyllo (per 50 Pieces)</td>
<td>$85.00</td>
</tr>
<tr>
<td>Chef’s Choice Hot Hors D’oeuvre (per 50 Pieces)</td>
<td>$75.00</td>
</tr>
<tr>
<td>Chicken Dijon Puffs (per 50 Pieces)</td>
<td>$110.00</td>
</tr>
<tr>
<td>• Served with Dijonnaise</td>
<td></td>
</tr>
<tr>
<td>Chicken Quesadillas (per 50 Pieces)</td>
<td>$65.00</td>
</tr>
<tr>
<td>Chicken Satay (per 50 Pieces)</td>
<td>$110.00</td>
</tr>
<tr>
<td>• Served with Thai Dipping Sauce</td>
<td></td>
</tr>
</tbody>
</table>

*All Items Are Subject To Change Based On Availability*
Coconut Shrimp
(per 50 Pieces)
- Served with Sweet Chili Sauce

Franks in a Blanket
(per 50 Pieces)
- Served with Yellow Mustard

Gluten-Free Chef’s Choice Hot Hors D’oeuvre
(per 50 Pieces)

Mini Beef Wellingtons
(per 50 Pieces)

Mini Chicken & Waffles
(per 50 Pieces)

Mini Crab Cake
(per 50 Pieces)
- Served with Old Bay Remoulade

Mini Duck Spring Rolls
(per 50 Pieces)
- Served with Apricot Dipping Sauce

Mini Philly Cheesesteak
(per 50 Pieces)
- Served with Sriracha Ketchup

Minted Lamb Meatballs
(per 50 Pieces)
- Served with Tzatziki Sauce

Roasted Poblano & Black Bean Cake
(per 50 Pieces)
*Vegan option

Scallops Wrapped in Bacon
(per 50 Pieces)

Short Rib Ravioli
(per 50 Pieces)

*All Items Are Subject To Change Based On Availability
Shu-Mai
(per 50 Pieces)
Select 1:
  Pork
  Shrimp
• Includes: Soy Sauce, Pickled Ginger & Sweet Chili Sauce

Spanakopita
(per 50 Pieces)

Spiced Sweet Potato & Cranberry Cake
(per 50 Pieces)
*Vegan & Gluten-Free option

Stuffed Mushroom Caps
(per 50 Pieces)

Vegetable Spring Rolls
(per 50 Pieces)
• Served with Duck Sauce

Arancini
(per 50 Pieces)

*All Items Are Subject To Change Based On Availability
Dinner Buffets

Server required with these services; 1 server per 25 guests
$75.00 per server

China may be requested (if outside of Dining Center- $3 per person additional charge)

Chef's Choice Dinner Buffet
(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

- Let Our Catering Team Customize a Buffet Featuring 1 Salad, 2 Entrée Selections
  1 Vegetarian/ Vegan Selection, 1 Starch, 1 Vegetable & House Dessert
- Includes: Rolls, Butter, Water, Iced Tea & Coffee/Decaf/Hot Tea

Chef's Choice Dinner Buffet
(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

Small Group Dinner Buffet
(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

- Chef's Choice Featuring 1 Salad, 1 Entrée Selection, 1 Vegetarian/ Vegan Selection, 1 Starch, 1 Vegetable & House Dessert
- Includes: Rolls, Butter, Water, Iced Tea & Coffee/Decaf/Hot Tea

Taste of Philly Dinner Buffet
(per Person; minimum of 25 guests required)
(Found under Packages)
*Vegan & Gluten-Free options available

Select 1 Meat:
- Chicken Cheesesteak
- Philly Cheesesteak (Beef)

Select 1 Salad:
- Caesar
- Cole Slaw
- Tomato, Cucumber & Red Onion Salad
- Garden Salad with Balsamic Dressing

Select 1 Side:
- BBQ Ranch Potato Salad with Corn & Bacon
- Pasta Salad
- Traditional Potato Salad

Select 1 Beverage:
- Iced Tea
- Lemonade
- Includes: Sautéed Peppers, Caramelized Onions, Wiz, Sautéed Mushrooms, Soft Pretzels, Tastykakes
- Italian Water Ice & Water

All Items Are Subject To Change Based On Availability
**Tier #1 Dinner Buffet**  
(per Person; minimum of 25 guests required)  
*Vegan & Gluten-Free options available*

**Select 1 Salad:**  
- Classic Caesar Salad (Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing)  
- Green Leaf (Fennel, Apples, Mandarin Oranges & Balsamic Vinaigrette)  
- House Salad (Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots with Balsamic Dressing)  
- Mixed Greens (Goat Cheese, Red Onions, Strawberries & Citrus Vinaigrette)  
- Panzanella Salad (Tomatoes, Artichokes, Seasoned Bread Cubes, Red Peppers, Cucumbers over Mixed Greens)  
- Poached Pear Salad (Mixed Greens & Pear Vinaigrette)  
- Spinach Salad (Crumpled Bleu Cheese & Balsamic Vinaigrette)  
- Spinach Salad (Fresh Tomatoes, Mushrooms, Red Onion & Warm Bacon Vinaigrette)  
- Kale (Fresh Mango, Craisins, Toasted Coconut & Lime-Coconut Dressing)  
- Arugula (Fresh Strawberries, Red Onion, Bleu Cheese Crumbles & Chocolate-Strawberry Vinaigrette)

**Select up to 2 Entrées:**  
- Baked Salmon (Lemon Dill Sauce)  
- Baked Salmon (Baby Bok Choy & Shitake Mushrooms)  
- Tilapia (Mango Salsa)  
- Breast of Chicken (Smoked Mozzarella, Spinach & Prosciutto Ham)  
- Chicken Breast (Spinach, Feta Cheese, Roasted Peppers & Tarragon Cream Sauce)  
- Chicken Marsala (Mushrooms & Marsala Wine)  
- Lemon Chicken (White Wine Sauce)  
- Pork Tenderloin (Tropical Fruit Salsa)  
- Carved Roast Turkey

**Select 1 Vegetarian/ Vegan:**  
- Artichoke Paella-Vegan  
- Sweet Potato “Spaghetti” (Spinach, Bell Peppers, Cannellini Beans, Chipotle “Cream”)- Vegan  
- Wild Mushroom Pasta (Edamame, Mascarpone Cream Sauce, White Truffle Oil)  
- Spaghetti Squash (Fresh Marinara & Quinoa- Black Bean Balls)- Vegan  
- Curried Lentils (Fresh Tomatoes, Basmati Rice)- Vegan

**Select 1 Starch:**  
- Confetti Rice Pilaf  
- Garlic Mashed Potatoes  
- Herbed Couscous  
- Herbed Mushroom Risotto  
- Jasmine Rice  
- Long Grain  
- Parsley Potatoes  
- Wild Rice Pilaf  
- Toasted Orzo Pilaf  
- Roasted Red Bliss Potatoes with Rosemary  
- Scalloped Potatoes  
- Loaded “Smashed” Potatoes

*All Items Are Subject To Change Based On Availability*
Select 1 Vegetable:
Broccoli & Baby Carrots
Broccoli & Roasted Peppers
Dilled Baby Carrots
Fresh Asparagus
Fresh Green Beans
Fresh Vegetable Medley
Mined Green Beans with Red Onion
Sugar Snap Peas & Baby Carrots

• Includes: Rolls, Butter, House Dessert, Iced Tea, Water & Coffee/Decaf/Hot Tea

Tier #2 Dinner Buffet $24.95
(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

Select 1 Salad:
Classic Caesar Salad (Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing)
Green Leaf (Fennel, Apples, Mandarin Oranges & Balsamic Vinaigrette)
House Salad (Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots with Balsamic Dressing)
Mixed Greens (Goat Cheese, Red Onions, Strawberries & Citrus Vinaigrette)
Panzanella Salad (Tomatoes, Artichokes, Seasoned Bread Cubes, Red Peppers, Cucumbers over Mixed Greens)
Poached Pear Salad (Mixed Greens & Pear Vinaigrette)
Spinach Salad (Crumbled Bleu Cheese & Balsamic Vinaigrette)
Spinach Salad (Fresh Tomatoes, Mushrooms, Red Onion & Warm Bacon Vinaigrette)
Kale (Fresh Mango, Craisins, Toasted Coconut & Lime-Coconut Dressing)
Arugula (Fresh Strawberries, Red Onion, Bleu Cheese Crumbles & Chocolate-Strawberry Vinaigrette)

Select up to 2 Entrées:
Chicken Saltimbocca (Prosciutto, Provolone & Garlic Cream Sauce)
Grilled London Broil (Mushroom Sauce)
Grilled Swordfish (Mango Salsa or Lemon Butter Sauce)
Pesto Chicken (Sundried Tomato & Roasted Red Pepper Cream Sauce with White Rice Pilaf)
Roasted Top Sirloin of Beef (Jardinière Sauce)
Salmon en Croute (Salmon Baked in a Golden Brown Puff Pastry with Béarnaise Sauce)
Shrimp Scampi (Served over Rice or Pasta)
Sundried Tomato Red Snapper (Fennel, Artichokes & Olives)

Select 1 Vegetarian/ Vegan:
Sundried Tomato Pesto Gnocchi (Marinated Tofu & Fresh Vegetables)- Vegan
Spaghetti Squash (Fresh Marinara & Quinoa- Black Bean Balls)- Vegan
“Chick’n” Piccata (Capers & White Wine Sauce)- Vegan
“Shepherdess Pie (Lentils, Fresh Vegetables & Mashed Potatoes)- Vegan
Roasted Butternut Squash Risotto (Sage Scented Seitan & Bleu Cheese)

*All Items Are Subject To Change Based On Availability
Select 1 Starch:
- Confetti Rice Pilaf
- Garlic Mashed Potatoes
- Herbed Couscous
- Herbed Mushroom Risotto
- Jasmine Rice
- Long Grain Rice
- Parsley Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes with Rosemary
- Toasted Orzo Pilaf
- Scalloped Potatoes
- Loaded “Smashed” Potatoes

Select 1 Vegetable:
- Broccoli & Baby Carrots
- Broccoli & Roasted Peppers
- Dilled Baby Carrots
- Fresh Asparagus
- Fresh Green Beans
- Fresh Vegetable Medley
- Mined Green Beans with Red Onion
- Sugar Snap Peas & Baby Carrots

- Includes: Rolls, Butter, House Dessert, Iced Tea, Water & Coffee/Decaf/Hot Tea

**Tier #3 Dinner Buffet**

$28.95

(per Person; minimum of 25 guests required)
*Vegan & Gluten-Free options available

Select 1 Salad:
- Classic Caesar Salad (Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing)
- Green Leaf (Fennel, Apples, Mandarin Oranges & Balsamic Vinaigrette)
- House Salad (Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots with Balsamic Dressing)
- Mixed Greens (Goat Cheese, Red Onions, Strawberries & Citrus Vinaigrette)
- Panzanella Salad (Tomatoes, Artichokes, Seasoned Bread Cubes, Red Peppers, Cucumbers over Mixed Greens)
- Poached Pear Salad (Mixed Greens & Pear Vinaigrette)
- Spinach Salad (Crumbled Bleu Cheese & Balsamic Vinaigrette)
- Spinach Salad (Fresh Tomatoes, Mushrooms, Red Onion & Warm Bacon Vinaigrette)
- Kale (Fresh Mango, Craisins, Toasted Coconut & Lime-Coconut Dressing)
- Arugula (Fresh Strawberries, Red Onion, Bleu Cheese Crumbles & Chocolate-Strawberry Vinaigrette)

*All Items Are Subject To Change Based On Availability*
Select up to 2 Entrées:
- Beef Wellington (Filet Topped with Mushroom Pâté in Golden Puff Pastry with Demi-Glace)
- Broiled Crab Cakes
- Chicken Oscar (Topped with Jumbo Lump Crabmeat & Hollandaise Sauce)
- Filet Marsala (Mushrooms & Marsala Wine)
- Filet Michael (Filet Topped with Vidalia Onion Filled with Spinach Mousse)
- Filet Mignon (Mushroom Sauce)
- Filet Tornados (Twin Filets Served Mushroom Demi-Glace)
- Prime Rib (Au Jus)
- Lobster Ravioli (Afredo Sauce)
- Panko-Wasabi Crusted Chilean Sea Bass (Rice Noodle-Scallion Cake)

Select 1 Vegetarian/ Vegan:
- Sundried Tomato Pesto Gnocchi (Marinated Tofu & Fresh Vegetables)- Vegan
- Cannelloni (Fresh Spinach, Cannellini Beans, Peppers in “Béchamel” Sauce)-Vegan
- “Chick’n” Piccata (Capers & White Wine Sauce)- Vegan
- “Beef” & Wild Mushroom Stroganoff (Home-made Wild Mushroom Noodles)- Vegan
- “Gumbo”- Vegan

Select 1 Starch:
- Confetti Rice Pilaf
- Garlic Mashed Potatoes
- Herbed Couscous
- Herbed Mushroom Risotto
- Jasmine Rice
- Long Grain Rice
- Parsley Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes with Rosemary
- Scalloped Potatoes
- Toasted Orzo Pilaf
- Loaded “Smashed” Potatoes

Select 1 Vegetable:
- Broccoli & Baby Carrots
- Broccoli & Roasted Peppers
- Dilled Baby Carrots
- Fresh Asparagus
- Fresh Green Beans
- Fresh Vegetable Medley
- Mined Green Beans with Red Onion
- Sugar Snap Peas & Baby Carrots

- Includes: Rolls, Butter, House Dessert, Iced Tea, Water & Coffee/Decaf/Hot Tea

*All Items Are Subject To Change Based On Availability*
### Student Favorites

**Philly Pretzels**
(per Pretzel; minimum of 15)
- Served with Yellow Mustard
- Optional Sauces: Superhot Mustard, Spicy Brown Mustard, Honey Mustard, Cheese, Cinnamon Dip, Chocolate, Buttercream or Marinara-$3.50 per Additional Dip

**Philly Pretzel “Crowd Pleaser”**
(per 25)
- Includes: 25 “Philly Style” Soft Pretzels with Trio of Mustards (Yellow, Spicy Brown & Superhot)

**Chicken Tender Tray**
(per Tray)
- Served with Sweet & Sour Sauce & Honey BBQ Sauce

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*All Items Are Subject To Change Based On Availability*
**Desserts**

**9” Round Cake**
(per Cake; each cake serves 16 Slices)
*Vegan options available*

Select 1 Flavor:
- Vanilla
- Chocolate
- Red Velvet
- Lemon with Raspberry Buttercream
- Carrot Cake with Cream Cheese Icing
- Chef’s Choice

- Specify Any Writing You Would Like on Cake

Price: $18.00

**Assorted Cookies**
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available*

Price: $1.50

**Cupcakes**
(per Dozen)
Vegan options available

Select 1 Flavor:
- Vanilla
- Chocolate
- Red Velvet
- Lemon with Raspberry Buttercream
- Carrot Cake with Cream Cheese Icing
- Chef’s Choice

Price: $9.00

**Assorted Brownies**
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available*

Price: $1.50

**Assorted Dessert Bars**
(per Person; minimum of 10 guests required)
*Vegan options available*

Price: $1.75

**Chocolate Covered Strawberries**
(per Dozen)
*Gluten-Free option*

Price: $15.00

**Chocolate Covered Pretzels**
(per Dozen)

Price: $6.00

*All Items Are Subject To Change Based On Availability*
Ice Cream Sundae Bar
(per Person; minimum of 50 guests required)
*Vegan & Gluten-Free options available
- Includes: Vanilla & Chocolate Ice Cream, 6 Assorted Toppings & Whipped Cream
$5.50

Half Sheet Cake
(per Cake; Cake Serves 48 Slices)
*Vegan options available
Select 1 Flavor:
Vanilla
Chocolate
Red Velvet
Lemon with Raspberry Buttercream
Carrot Cake with Cream Cheese Icing
Chef’s Choice
- Specify Any Writing You Would Like on Cake
$25.00

Full Sheet Cake Decorated
(per Cake; Cake Serves 96 Slices)
*Vegan options available
Select 1 Flavor:
Vanilla
Chocolate
Red Velvet
Lemon with Raspberry Buttercream
Carrot Cake with Cream Cheese Icing
Chef’s Choice
- Specify Any Writing You Would Like on Cake
$50.00

*All Items Are Subject To Change Based On Availability
**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soda (each)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Assorted Soda &amp; Water (each)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bar Set-up (per Person)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Beer (per Each Consumed) (Found under Packages)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bottled Spring Water, Aquafina 16.9 oz. Bottle (per Bottle)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Small Bulk Herbal Infused Water with Cups (serves around 30 Guests)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Large Bulk Herbal Infused Water with Cups (serves around 60 Guests)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Small Bulk Ice Water with Cups (serves around 30 Guests)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Large Bulk Ice Water with Cups (serves around 60 guests)</td>
<td>$7.00</td>
</tr>
<tr>
<td>Small Bulk Iced Tea with Cups (serves around 30 guests)</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

*Beverages are subject to change based on availability.*
**Large Bulk Iced Tea with Cups**  
(serves around 60 guests)  
$20.00

**Small Bulk Lemonade with Cups**  
(serves around 30 guests)  
$10.00

**Large Bulk Lemonade with Cups**  
(serves around 60 guests)  
$20.00

**Coffee, Decaf & Hot Tea Service**  
(per Person)  
$2.25
- Includes: Coffee, Decaffeinated, Herbal Teas, Creamers, Assorted Sugars, Stirrers & Lemon Slices

**House Wine Bottle**  
(per Each Consumed)  
(Found under Packages)  
$15.00
- Bartender Required for Service, 1 Bartender per 50 Guests; $75.00 per Bartender
- Charged Based on Consumption
- Additional Charge per Person for Requesting Glassware
- Selection Only for Faculty & Staff!!

**Perrier Sparkling Water, 6 oz.**  
(per Bottle)  
$1.75

**Premium Wine Bottle**  
(per Each Consumed)  
(Found under Packages)  
$25.00
- Bartender Required for Service, 1 Bartender per 50 Guests; $75.00 per Bartender
- Charged Based on Consumption
- Additional Charge per Person for Requesting Glassware
- Selection Only for Faculty & Staff!!

**Pitcher of Juice**  
(serves around 10 guests)  
Apple Juice  
Cranberry Juice  
Orange Juice  
$4.50

**Beverage Pitcher**  
(serves around 10 guests)  
Select 1:  
Iced Tea (Unsweet)  
Lemonade  
$3.50

*All Items Are Subject To Change Based On Availability*
Water Cooler with Deer Park 5 Gallon Jug

$20.00

*All Items Are Subject To Change Based On Availability