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## Food Allergy & Dietary Requirement Information

Haverford Catering identifies ingredients that contain the 8 most common food allergens known as "The Big 8" (Wheat, Milk, Egg, Soy, Peanut, Tree Nut, 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

$14.95

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

$14.95

**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)

$4.95

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

$8.95

**Assorted Breakfast Danish**
(per Dozen)

$14.95

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

$14.95

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

$1.25

**Assorted Mini Muffins**
(per Dozen)

$14.95

*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

$30.00

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

$35.00

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

$18.00

*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)
- 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

*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

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

*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)*

*All Items Are Subject To Change Based On Availability*
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

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**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

*All Items Are Subject To Change Based On Availability*
Pizza Pie Menu

We Recommend 2-3 Slices of Pizza per Guest!

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

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

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

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

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

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

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

**Gluten-Free Pizza**  
(per Pie; 4 slices per pie)  
$18.00

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

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

**Power Break**
(per Person; minimum of 10 guests required)
- Includes: Basket of Hand Fruit, “Nature-Made” Granola Bars & Water

$3.25

**Mexican Munchies**
(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

$3.50

**Morning Break I**
(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

$5.25

**Philly Break**
(per Person; minimum of 10 guests required)
- Includes: Assorted Tastykakes, Philadelphia Soft Pretzels with Yellow & Spicy Mustard & Water

$5.95

**Sweet & Salty Break**
(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

$4.95

**Popcorn Bar**
(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

$4.50

*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

#1 Refreshment  $3.50
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
  • Includes: Coffee, Decaf, Hot Tea, Cookies & Water

#2 Refreshment  $3.75
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
  • Includes: Coffee, Decaf, Hot Tea, Cookies, Assorted Soda & Water

#3 Refreshment  $2.75
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
  • Includes: Snack Basket, Assorted Soda & Water

#4 Refreshment  $4.95
(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  $6.95
(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  $1.50
(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
“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
(1 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
(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
(1 person; minimum of 15 guests required)
- Wheel of Brie Cheese Topped with Raspberry Preserves & Wrapped in Puff Pastry

Bruschetta
(1 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
(1 person; minimum of 10 guests required)
*Vegan, Gluten-Free & Allergen Free option

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

Haverford Cheese Board
(1 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

$5.00

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

$75.00

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

$95.00

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

$75.00

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

$65.00

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

$65.00

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

$45.00

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

$85.00

*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

$65.00

*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)

Assorted Mini Quiche
(per 50 Pieces) $65.00

Boneless Chicken Poppers
(per 50 Pieces) $65.00
Select 1 Dressing:
Bleu Cheese
Ranch
Select 1 Sauce:
BBQ
Buffalo
Honey
Teriyaki
• Served with Celery

Breaded Cheese Ravioli
(per 50 Pieces) $70.00
• Served with Sweet Basil Marinara

Brie & Raspberry Wrapped in Phyllo
(per 50 Pieces) $85.00

Chef’s Choice Hot Hors D’oeuvre
(per 50 Pieces) $75.00

Chicken Dijon Puffs
(per 50 Pieces) $110.00
• Served with Dijonnaise

Chicken Quesadillas
(per 50 Pieces) $65.00

Chicken Satay
(per 50 Pieces) $110.00
• Served with Thai Dipping Sauce

*All Items Are Subject To Change Based On Availability
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coconut Shrimp</strong></td>
<td>$125.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>• Served with Sweet Chili Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Franks in a Blanket</strong></td>
<td>$50.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>• Served with Yellow Mustard</td>
<td></td>
</tr>
<tr>
<td><strong>Gluten-Free Chef’s Choice Hot Hors D’oeuvre</strong></td>
<td>$75.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Beef Wellburons</strong></td>
<td>$100.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Chicken &amp; Waffles</strong></td>
<td>$110.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Crab Cake</strong></td>
<td>$85.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>• Served with Old Bay Remoulade</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Duck Spring Rolls</strong></td>
<td>$85.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>• Served with Apricot Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Philly Cheesesteak</strong></td>
<td>$85.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>• Served with Sriracha Ketchup</td>
<td></td>
</tr>
<tr>
<td><strong>Minted Lamb Meatballs</strong></td>
<td>$75.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>• Served with Tzatziki Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Poblano &amp; Black Bean Cake</strong></td>
<td>$50.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td>*Vegan option</td>
<td></td>
</tr>
<tr>
<td><strong>Scallops Wrapped in Bacon</strong></td>
<td>$110.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
<tr>
<td><strong>Short Rib Ravioli</strong></td>
<td>$75.00</td>
</tr>
<tr>
<td>(per 50 Pieces)</td>
<td></td>
</tr>
</tbody>
</table>

*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  
-$65.00$

**Spanakopita**  
(per 50 Pieces)  
-$70.00$

**Spiced Sweet Potato & Cranberry Cake**  
(per 50 Pieces)  
*Vegan & Gluten-Free option*  
-$50.00$

**Stuffed Mushroom Caps**  
(per 50 Pieces)  
-$65.00$

**Vegetable Spring Rolls**  
(per 50 Pieces)  
- Served with Duck Sauce  
-$65.00$

**Arancini**  
(per 50 Pieces)  
-$70.00$

*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

$24.95

Small Group Dinner Buffet
(per Person; minimum of 10 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

$18.95

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

$18.95

*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 (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:**
- 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

*(Selections Continue on Next Page)*

*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
- Minced 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)

(Selections Continue on Next Page)

*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
- Broccolli & 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

$1.00

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

$30.00

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

$50.00

*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

$18.00

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

$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

$9.00

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

$1.50

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

$1.75

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

$15.00

Chocolate Covered Pretzels
(per Dozen)

$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</td>
<td>$1.25</td>
</tr>
<tr>
<td>(each)</td>
<td></td>
</tr>
<tr>
<td>Assorted Soda &amp; Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>(each)</td>
<td></td>
</tr>
<tr>
<td><strong>Bar Set-up</strong></td>
<td>$4.00</td>
</tr>
<tr>
<td>(per Person)</td>
<td></td>
</tr>
<tr>
<td><em>Bartender Required for Service, 1 Bartender per 50 Guests; $75.00 per Bartender</em></td>
<td></td>
</tr>
<tr>
<td>- Includes: Cups, Soda, Juices, Mixers &amp; Fruit</td>
<td></td>
</tr>
<tr>
<td>- Additional Charge per Person for Requesting Glassware</td>
<td></td>
</tr>
<tr>
<td>- Selection Only for Faculty &amp; Staff !!</td>
<td></td>
</tr>
<tr>
<td><strong>Beer</strong></td>
<td>$2.00</td>
</tr>
<tr>
<td>(per Each Consumed)</td>
<td></td>
</tr>
<tr>
<td>(Found under Packages)</td>
<td></td>
</tr>
<tr>
<td><em>Bartender Required for Service, 1 Bartender per 50 Guests; $75.00 per Bartender</em></td>
<td></td>
</tr>
<tr>
<td>- Charged Based on Consumption</td>
<td></td>
</tr>
<tr>
<td>- Additional Charge per Person for Requesting Glassware</td>
<td></td>
</tr>
<tr>
<td>- Selection Only for Faculty &amp; Staff !!</td>
<td></td>
</tr>
<tr>
<td><strong>Bottled Spring Water, Aquafina 16.9 oz. Bottle</strong></td>
<td>$1.50</td>
</tr>
<tr>
<td>(per Bottle)</td>
<td></td>
</tr>
<tr>
<td><strong>Small Bulk Herbal Infused Water with Cups</strong></td>
<td>$7.50</td>
</tr>
<tr>
<td>(serves around 30 Guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Large Bulk Herbal Infused Water with Cups</strong></td>
<td>$15.00</td>
</tr>
<tr>
<td>(serves around 60 Guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Small Bulk Ice Water with Cups</strong></td>
<td>$3.50</td>
</tr>
<tr>
<td>(serves around 30 Guests)</td>
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</tr>
<tr>
<td><strong>Large Bulk Ice Water with Cups</strong></td>
<td>$7.00</td>
</tr>
<tr>
<td>(serves around 60 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Small Bulk Iced Tea with Cups</strong></td>
<td>$10.00</td>
</tr>
<tr>
<td>(serves around 30 guests)</td>
<td></td>
</tr>
</tbody>
</table>

*All Items 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) $15.00
(Found under Packages)
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) $25.00
(Found under Packages)
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!!

Tropicana Bottle Juices, 10 oz.
(each) $1.50
Select at Least 1 & up to 3:
- Apple Juice
- Cranberry Juice
- Orange Juice

Water Cooler with Deer Park 5 Gallon Jug $20.00

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