Haverford College
2019-2020 Catering Menu
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Please click the below link for more information on Haverford College Catering
Catering Information and Policies

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

$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 Donuts**
(per Dozen)

$14.95

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

$1.25

**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

**Seasonal Berry & Donut Kabobs Drizzled with Chocolate**
(per Dozen)
***Donuts Made in a Facility with Peanuts & Tree Nuts***

$14.95

*All Items Are Subject To Change Based On Availability
Seasonal Fresh Fruit Platter
(per Person; minimum of 10 guests required)
*Vegan, Gluten-Free & Allergen Free option!

Make Your Own Yogurt Parfait with Granola & Fresh Fruit
(per Parfait; minimum of 10 required)

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

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

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

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

**“Just Eggs” Breakfast Skillet-Vegan**
(serves up to 8 guests)
*Gluten-Free option

*Select 1 Flavor:
- Chef’s Choice
- Vegan Cheese
- Vegan “Sausage”
- Vegetable

$18.00

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

Continental I: Bagels $4.95
(per Person; minimum of 10 guests required)
*Vegan option
  • Includes: Bagels (Cream Cheese, Butter & Jelly), Coffee, Hot Tea, Orange Juice & Water

Continental II: Breakfast Pastries $5.75
(per Person; minimum of 10 guests required)
*Vegan options available
  • Includes: Coffee, Hot Tea, Orange Juice, Water & Pastries (Assorted Scones & Muffins)

Continental III: Bagels & Fresh Fruit $6.45
(per Person; minimum of 10 guests required)
*Vegan option
  • Includes: Coffee, Hot Tea, Orange Juice, Water, Assorted Bagels (Cream Cheese, Butter, Jelly) & Fresh Fruit

Continental IV: Bagels, Pastries & Fruit $7.45
(per Person; minimum of 10 guests required)
*Vegan options available
  • Includes: Coffee, Hot Tea, Orange Juice, Water, Pastries (Muffins), Bagels (Cream Cheese, Butter, Jelly) & Fresh Fruit

Healthy Start $7.95
(per Person; minimum of 10 guests required)
*Vegan options available
  • Includes: Coffee, Hot Tea, Orange Juice, Water, Muffins, Make Your Own Yogurt, Granola & Fresh Fruit Parfaits, Hard Boiled Eggs & Fresh Fruit

Haverford Breakfast $7.95
(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, Hot Tea, Orange Juice, Water, Bagels (Cream Cheese, Butter, Jelly), Fresh Fruit

*All Items Are Subject To Change Based On Availability
**Smoked Salmon & Assorted Bagels**
(per Person; minimum of 20 guests required)
- Includes: Coffee, Hot Tea, Orange Juice, Cranberry Juice, Water, Assorted Bagels, Smoked Salmon Cream Cheese Spread, Assorted Toppings (Capers, Tomatoes, Sliced Egg, Cucumbers, Chives, Sliced Lemons) & Fresh Fruit

*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
$13.95
(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, Hot Tea, Orange Juice, Water, Scrambled Eggs, Home Fried Potatoes, Fresh Fruit, Butter, Maple Syrup

Up & At’em Hot Breakfast
$14.95
(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)
Select 1 Meat:
- Bacon
- Pork Sausage
- Vegetarian “Sausage” Patty
Select 1 Breakfast Skillet:
- Smoked Gouda & Potato
- Wild Mushroom & Brie
- Broccoli Cheddar
- Southwestern
- Garden Vegetable with Goat Cheese
- Loaded Baked Potato
- Lorraine
  • Includes: Coffee, Hot Tea, Orange Juice, Water, Fresh Fruit & Muffins

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

Lunch Buffets

Make Your Own Sandwich Buffet $12.50

(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
Select 1 Salad:
Caesar
Fruit
Greek
Coleslaw
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, Artisanal Potato Chips, Condiments, Assorted Soda, Water & Assorted Cookies

Classic Sandwich Buffet $12.95

(per Person, minimum of 10 guests required)
*Vegan & Gluten-Free options available
Select 1 Salad:
Caesar
Fruit
Greek
Coleslaw
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: Artisanal Potato Chips, 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 1 Salad:
  Caesar
  Caprese
  Greek
  Kale, Quinoa, Avocado with Lemon Vinaigrette
  Fruit Salad
  Orange, Fennel, Asparagus with Mixed Greens
  Spring Mix with Orange Segments, Ancient Grains & Pomegranate Vinaigrette
Select up to 2 Sandwiches:
  Chicken Salad with Brie & Raspberry Mayo
  Grilled Chicken Breast with 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: Artisanal Potato Chips, Assorted Soda, Water & Brownies

Chef’s Choice Sandwich Buffet
(per Person; minimum of 10 guests required)
*Vegan & Gluten-Free options available
  • Let our Catering Team Customize 1 Salad, 2 Sandwiches, 1 Vegetarian Sandwich for Your Event
  • Includes: Artisanal Potato Chips, Dessert, 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)
*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, Vegan Entrée, Starch Vegetable, Dessert Bars, Assorted Soda & Water

*All Items Are Subject To Change Based On Availability
Deluxe Boxed Lunches

Select Up to 3 Selections of Boxed Lunches for Your Event!

**Gluten-Free Sandwich** $11.95
*Vegetarian 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

**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 Vegan Cookies

**Garden Salad with Grilled Chicken & Balsamic Vinaigrette** $9.95
*Gluten-Free Option*
*Request without Chicken for a Vegan Option for $8.95*
- Includes: Individual Bag of Chips, Piece of Hand Fruit, Bottle of Water & 2 Cookies

*All Items Are Subject To Change Based On Availability*
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 Balsamic Dressing, Assorted Pizzas, Cookies, Iced Tea & 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

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

**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

**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

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

**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: Brownies, Assorted Soda & Water

**Popcorn Bar**
(per Person; minimum of 20 guests required)
*Gluten-Free
- Includes: Trio of Popcorns, 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

$3.95

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

$5.25

**“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

$5.95

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

$12.00

*All Items Are Subject To Change Based On Availability*
#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
   Potato Chips
   Pretzels
   Pasta Salad
   Traditional Potato Salad
   Includes: Hamburgers, Hot Dogs, Garden Burgers, Cheese Tray, Lettuce, Tomato & Onion Tray, Condiments
   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
   Potato Chips
   Pretzels
   Pasta Salad
   Traditional Potato Salad

(Selections Continue on Next Page)

*All Items Are Subject To Change Based On Availability
• Includes: Hamburgers, Hot Dogs, BBQ Pork Ribs, Fried Chicken, Garden Burgers, Corn on the Cob
  Macaroni & Cheese, Cheese Tray, Lettuce, Tomato & Onion Tray, Condiments, Brownies & Water
• Optional Add On: Mild Italian Sausage with Club Rolls-$2.25, per Person

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!
- May Include Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Mushrooms, Fresh Mozzarella Balls, Asiago, Pepperoni, Soppressata & Salami

Assorted Tea Sandwiches
(per 100 Pieces)
- Includes: Tuna, Chicken Salad, Egg Salad, Salmon & Vegetable Mousse, 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  
*Gluten-Free  
- 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

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 Platter  
(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

$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

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

Coconut Shrimp
(per 50 Pieces) $125.00
  • Served with Sweet Chili Sauce

Franks in a Blanket
(per 50 Pieces) $50.00
  • Served with Yellow Mustard

*All Items Are Subject To Change Based On Availability
Gluten-Free Chef’s Choice Hot Hors D’oeuvre
(per 50 Pieces) $75.00

Mini Beef Wellingtons
(per 50 Pieces) $100.00

Mini Chicken & Waffles
(per 50 Pieces) $110.00

Mini Crab Cake
(per 50 Pieces) $85.00
• Served with Old Bay Remoulade

Mini Duck Spring Rolls
(per 50 Pieces) $85.00
• Served with Apricot Dipping Sauce

Mini Philly Cheesesteak
(per 50 Pieces) $85.00
• Served with Sriracha Ketchup

Minted Lamb Meatballs
(per 50 Pieces) $75.00
• Served with Tzatziki Sauce

Roasted Poblano & Black Bean Cake
(per 50 Pieces) $50.00
*Vegan option

Scallops Wrapped in Bacon
(per 50 Pieces) $110.00

Shu-Mai
(per 50 Pieces) $65.00
Select 1:
• Pork
• Shrimp
• Includes: Soy Sauce, Pickled Ginger & Sweet Chili Sauce

Spanakopita
(per 50 Pieces) $70.00

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

$50.00

$65.00

$65.00

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

* Chef's Choice Dinner Buffet $24.95
  (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

* Small Group Dinner Buffet $18.95
  (per Person; minimum of 10 guests required)
  *Vegan & Gluten-Free options available
  - Chef’s Choice Featuring 1 Salad, 1 Entrée Selection, 1 Vegan Selection, 1 Starch, 1 Vegetable
    House Dessert
  - Includes: Rolls, Butter, Water, Iced Tea & Coffee/Decaf/Hot Tea

* Taste of Philly Dinner Buffet $18.95
  (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 (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 & Shiitake 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
- 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

(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)
- Flank Steak
- 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
- Mixed 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)

(Selections Continue on Next Page)

Select up to 2 Entrées:

*All Items Are Subject To Change Based On Availability
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  

Price: $1.00

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

Price: $30.00

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

Price: $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

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

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

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

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

Assorted Rice Krispy Treats
(per Person; minimum of 20 guests required)
*Gluten-Free option

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

*All Items Are Subject To Change Based On Availability
Chocolate Covered Pretzels
(per Dozen)
*Vegan option

$6.00

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

Assorted Soda
(each) $1.25

Assorted Soda & Water
(each) $1.50

Bar Set-up
(per Person) $4.00
(Bartender Required for Service, 1 Bartender per 50 Guests; $75.00 per Bartender)
- Includes: Cups, Soda, Juices, Mixers & Fruit
- Additional Charge per Person for Requesting Glassware
- Selection Only for Faculty & Staff !!

Beer
(per Each Consumed) $2.00
(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 !!

Bottled Spring Water, Aquafina 16.9 oz. Bottle
(per Bottle) $1.50

Small Bulk Herbal Infused Water with Cups
(serves around 30 Guests) $7.50

Large Bulk Herbal Infused Water with Cups
(serves around 60 Guests) $15.00

Small Bulk Ice Water with Cups
(serves around 30 Guests) $3.50

Large Bulk Ice Water with Cups
(serves around 60 guests) $7.00

Small Bulk Iced Tea with Cups
(serves around 30 guests) $10.00

*All Items Are Subject To Change Based On Availability*
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<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Large Bulk Iced Tea with Cups</td>
<td>$20.00</td>
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<td>(serves around 60 guests)</td>
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<td>Small Bulk Lemonade with Cups</td>
<td>$10.00</td>
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<td>(serves around 30 guests)</td>
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<tr>
<td>Large Bulk Lemonade with Cups</td>
<td>$20.00</td>
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<td>(serves around 60 guests)</td>
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<tr>
<td>Small Bulk Non-Alcoholic Fruit Punch with Cups</td>
<td>$15.00</td>
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<td>(serves around 30 guests)</td>
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<tr>
<td>Large Bulk Non-Alcoholic Fruit Punch with Cups</td>
<td>$30.00</td>
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<td>(serves around 60 guests)</td>
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<tr>
<td>Coffee, Decaf &amp; Hot Tea Service</td>
<td>$2.25</td>
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<td>(per Person)</td>
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<td>• Includes: Coffee, Decaffeinated, Herbal Teas, Creamers, Assorted Sugars, Stirrers &amp; Lemon Slices</td>
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<td>House Wine Bottle</td>
<td>$15.00</td>
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<td>(per Each Consumed)</td>
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<td>• Selection Only for Faculty &amp; Staff!!</td>
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<td>Perrier Sparkling Water, 6 oz.</td>
<td>$1.75</td>
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<td>(per Bottle)</td>
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<tr>
<td>Premium Wine Bottle</td>
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<td>Pitcher of Juice</td>
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<td>Apple Juice</td>
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<td>Cranberry Juice</td>
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<td>Orange Juice</td>
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*All Items Are Subject To Change Based On Availability*
Beverage Pitcher
(serves around 10 guests)

Select 1:
- Iced Tea (Unsweet)
- Lemonade

$3.50

Water Cooler with Deer Park 5 Gallon Jug

$20.00

*All Items Are Subject To Change Based On Availability