



***Haverford
College***

***2023-2024
Catering
Menu***



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For more information on Haverford College Catering & our Policies

Please email HC-Events@haverford.edu & Jennifer Boock, Catering Manager, at jboock@haverford.edu

For more information on The Library Café Pick Ups

Please email HC-Events@haverford.edu & Lynn Jackson at ljackson@haverford.edu

Food Allergy & Dietary Requirement Information

Haverford Catering identifies ingredients that contain the 9 most common food allergens known as

“The Big 8 +1” (Wheat, Milk, Eggs, Soy, Peanuts, Tree Nuts, Fish, Shellfish & Sesame)

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*****

DC Dine In

*All you care to eat from the serving line @ the DC
Guests are responsible for cleanup of event space & dishes must be
returned to the DC*

*Guests will need to check in at Checker Stand of the DC with group name & room
Server(s) may be required with these services (additional fees)*

Hours may vary depending on the Academic Calendar

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 26-49 guests

Requires 3 business days notice: 25 guests & under

DC Breakfast Dine In	\$10
<ul style="list-style-type: none">Hours: Mon-Fri 7:30am-10:30am	
DC Lunch/Brunch Dine In	\$14
<ul style="list-style-type: none">Lunch Hours: Mon-Fri 11am-2pmBrunch Hours: Sat-Sun 10am-2pm	
DC Lite Lunch Dine In	\$7
<ul style="list-style-type: none">Hours: Mon-Fri 2pm-5pm	
DC Dinner Dine In	\$17
<ul style="list-style-type: none">Hours: Mon-Sun 5pm-7:30pm	

DC & Library Cafe Pick Ups

*Pick up your catering from the Dining Center or Library Café
(if your event is held at the Lutnick Library)*

All items served with disposable products

Hosts are responsible for setting up and cleaning up their own catering

Requires 10 business days notice: 26 guests & above

Requires 5 business days notice: 25 guests & under

Grab & Go Coffee	\$3.25
(per Person; minimum of 10 guests required)	
<ul style="list-style-type: none">Includes: Disposable Box of Coffee & Hot Water w/ Decaf Packets, Tea Bags, Creamers, Sugar/Sweeteners, Cups, Stirrers & Napkins	
Donuts by the Dozen	\$16.50
(per Dozen; minimum of 1 dozen required)	
Dozen Bagels	\$18.50
(per Dozen; minimum of 1 dozen required)	
<ul style="list-style-type: none">Includes: Assorted Bagels, Cream Cheese, Butter/Smart Balance & Jelly	

Danish by the Dozen (per Dozen; minimum of 1 dozen required)	\$20.50
Dozen <i>Vegan</i> Breakfast Pastry of the Day (Available @ DC Only) (per Dozen; minimum of 1 dozen required)	\$18
Individual Piece of Hand Fruit <ul style="list-style-type: none"> • May Include: Apples, Oranges & Bananas 	\$1.95
Individually Wrapped Jumbo Dessert (each; minimum of 6 required)	\$2.15
Individually Wrapped Jumbo Dessert-<i>Gluten Free</i> (each; minimum of 6 required)	\$2.15
Assortment of Individually Bagged Allergen Friendly Mini Cookies (each)	\$3.00
Individually Wrapped Breakfast Bar-<i>Vegan/Gluten-Free</i> (each; minimum of 6 required)	\$2.95
Snack Assortment (each; minimum of 6 required)	\$2.50
Philly Pretzels (each; minimum of 12 required) <ul style="list-style-type: none"> • Includes: Mustard Packets 	\$1.15
Bottled Orange Juice (each; minimum of 6)	\$1.75
20 oz. Bottled Soda (Available @ Café Only) (each; minimum of 6 required) <ul style="list-style-type: none"> • Served w/ an Ice Bowl & Cups 	\$2.75
Large Bottled Water (Available @ Café Only) (each; minimum of 6 required)	\$2.50
Assorted Bottled Soda & Water (Available @ Café Only) (each; minimum of 6 required) <ul style="list-style-type: none"> • Served w/ an Ice Bowl & Cups 	\$2.75
Assorted Canned Soda & Water (Available @ DC Only) (each; minimum of 10 required) <ul style="list-style-type: none"> • Served w/ an Ice Bowl & Cups 	\$1.75

Bottle of Water, 16.9 oz. (Available @ DC Only)
(each: minimum of 6)

\$.75

Continental Breakfast

Server(s) may be required with these services (additional fees)

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 15-49 guests

Please select 1 of the following Catering services:

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Continental IV: Bagels, Muffins & Fruit

\$11.75

(per Person; minimum of 15 guests required)

- Includes: Vegan Breakfast Pastry du Jour, Assorted Bagels w/ Cream Cheese, Butter/Smart Balance & Jelly Packets, Fresh Fruit Bowl Coffee, Hot Tea
Bottled: Orange Juice/Cranberry Juice/Water

Lunch Selections

Server(s) may be required with these services (additional fees)

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 15-49 guests

Please select 1 of the following Catering services:

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Small Group Sandwich Buffet

\$19

(per Person; minimum of 15 guests required)

- Let our Catering Team Customize 1 Salad, 1 Sandwich & a Vegan Sandwich for Your Event
- Includes: Snack Assortment, Vegan Lunchtime Dessert & Bottled Water

Chef's Choice Sandwich Buffet

\$21

(per Person; minimum of 25 guests required)

- Let our Catering Team Customize 1 Salad, 2 Sandwiches & 1 Vegan Sandwich for Your Event
- Includes: Artisanal Potato Chips, Vegan Lunchtime Dessert Assorted Soda & Water

Select Your Own Sandwich Buffet

\$23.50

(per Person; minimum of 25 guests required)

Select 1 Salad:

Fresh Fruit Bowl-Vegan/Gluten Friendly

Garden Salad w/ Assorted Dressings-*Vegan/Gluten Friendly*
Make Your Own Caesar

Select 2 Sandwiches:

Grilled Chicken w/ Tomatoes, Spinach & Basil Pesto
Mediterranean Chicken Wrap
Buffalo Chicken Wrap
Chicken Lettuce Wraps
Turkey & Smoked Gouda
Smoked Turkey w/ Avocado, Tomatoes & Bacon-Ranch Spread
Ham & Gruyere on Pretzel Roll w/ Mustard
Grilled Flank Steak w/ Chipotle Mayo
Flank Steak Hoagie
Roast Beef w/ Caramelized Onions, Roasted Peppers, Spinach & Horseradish
Sauce
Beef Lettuce Wraps

Select 1 Vege./Vegan Sandwich:

Caprese Wrap-*Vege.*
Egg Salad-*Vege.*
Edamame Hummus w/ Sweet Chili Eggplant-*Vegan*
Buffalo Chickpea Sandwich-*Vegan*
Black Bean Wrap-*Vegan*

- Includes: Artisanal Potato Chips, Vegan Lunchtime Dessert Assorted Soda & Bottled Water

Deluxe Boxed Meals

\$18

(per Person; minimum of 10 guests required)

Select Up to 3 Options:

Chicken Caesar Salad
Garden Salad w/ Chicken & Dressing-*Gluten Friendly*
Garden Salad w/ Dressing-*Vegan/Gluten Friendly*
Grilled Chicken Sandwich w/ Tomatoes, Spinach & Basil Pesto
Turkey Hoagie (w/out Cheese)
Italian Hoagie
Ham Hoagie
Mediterranean Chickpea Wrap-*Vegan*
Black Bean Wrap-*Vegan*
Gluten-Friendly Italian Hoagie
Gluten-Friendly Turkey Hoagie (w/out Cheese)
Gluten-Friendly/Vege. Grilled Vegetables w/ Hummus Sandwich

- Includes: Bag of Chips, Piece of Hand Fruit, Bottle of Water, Individual Dessert, Condiments & Silverware

Pizza Options

Server(s) may be required with these services (additional fees)

Please select 1 of the following Catering services:

No Fee: Pick up your catering from the Dining Center

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Pizza Buffet

\$10.25

(per Person; minimum of 25 guests required)

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 25-49 guests

- Includes: Garden Salad w/ Assorted Dressings, Cheese, Pepperoni & Veggie Pizzas, Vegan Cookies, Bottled: Iced Tea, Lemonade & Water
- *Optional Add on: Vegan Pizza*

A la Carte Pizza

Requires 10 business days notice: 5 or more pizzas: either 1 kind or combined if ordering more than 1 style

Requires 5 business days notice: 4 or less pizzas: either 1 kind or combined if ordering more than 1 style

Cheese Pizza-Vege.

\$12.50

(per Pie; 8 slices per pie)

Pepperoni Pizza

\$14

(per Pie; 8 slices per pie)

Vegetable Pizza-Vege.

\$13

(per Pie; 8 slices per pie)

Cauliflower Crust Pizza-Vegan

\$12

(per Pie; 4 slices per pie)

Select 1:

- Tomato
- Vegan Cheese

Refreshments

Requires 14 business days notice: 50 guests & above

Requires 10 business days notice: 10-49 guests

Please select 1 of the following Catering services:

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Coffee & Treats

\$6

(per Person; minimum of 15 guests required)

- Includes: Coffee & Hot Water, Assorted Tea Packets, Decaf Packets, Creamers, Non Dairy Creamer, Sugar/Sweeteners, Honey, Cups, Stirrers, Tray of In House Baked Vegan Cookie or Bar of the Day & Napkins

Hors D'oeuvres: Cold

Server(s) may be required with these services (additional fees)

China may be requested (additional fees)

Requires 28 business days notice: 75 guests & above

Requires 14 business days notice: 26-74 guests

Requires 10 business days notice: 25 guests & under

Please select 1 of the following Catering services:

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

SM. Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege.

\$80

(Bowl serves around 15-25 guests)

MED. Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege.

\$180

(Bowl serves around 25-50 guests)

LRG. Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege.

\$260

(Bowl serves around 50-75 guests)

SM. Hummus w/ Pita Chips & Veggies-Vegan

\$70

(Bowl serves around 15-25 guests)

Select 1:

Classic

Roasted Red Pepper

MED. Hummus w/ Pita Chips & Veggies-Vegan

\$158

(Bowl serves around 25-50 guests)

Select 1:

Classic
Roasted Red Pepper

LRG. Hummus w/ Pita Chips & Veggies-Vegan **\$230**

(Bowl serves around 50-75 guests)

Select 1:

Classic
Roasted Red Pepper

SM. Chilled Spinach & Artichoke Dip w/ Pita Chips-Vege. **\$95**

(Bowl serves around 15-25 guests)

MED. Chilled Spinach & Artichoke Dip w/ Pita Chips-Vege. **\$215**

(Bowl serves around 25-50 guests)

LRG. Chilled Spinach & Artichoke Dip w/ Pita Chips-Vege. **\$310**

(Bowl serves around 50-75 guests)

SM. Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips-Vege. **\$100**

(Bowl serves around 15-25 guests)

MED. Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips-Vege. **\$225**

(Bowl serves around 25-50 guests)

LRG. Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips-Vege. **\$325**

(Bowl serves around 50-75 guests)

SM. Cilantro-Lime Dip w/ Corn Chips-Vege./Gluten Friendly **\$60**

(Bowl serves around 15-25 guests)

MED. Cilantro-Lime Dip w/ Corn Chips-Vege./Gluten Friendly **\$134**

(Bowl serves around 25-50 guests)

LRG. Cilantro-Lime Dip w/ Corn Chips-Vege./Gluten Friendly **\$192**

(Bowl serves around 50-75 guests)

SM. Dip w/ House Fried Chips **\$64**

(Bowl serves around 15-25 guests)

Select 1:

Bacon-Horseradish
Caramelized Onion
Cucumber Dip-Vege.

MED. Dip w/ House Fried Chips **\$138**

(Bowl serves around 25-50 guests)

Select 1:

Bacon-Horseradish
Caramelized Onion
Cucumber Dip-Vege.

LRG. Dip w/ House Fried Chips

(Bowl serves around 50-75 guests)

\$196

Select 1:

Bacon-Horseradish
Caramelized Onion
Cucumber Dip-Vege.

Domestic Cheese Tray-Vege.

(per Person; minimum of 15 guests required)

\$5.50

- Served w/ Crackers

Antipasto Platter

(per Person; minimum of 25 guests required)

\$6

- Includes: Assorted Meats & Cheeses, Marinated Veggies & Olives

Veggie Crudit  w/ Dill Dip-Vege./Gluten Friendly

(per Person; minimum of 15 guests required)

\$3.75

Classic Shrimp Cocktail-Gluten Friendly

(per 50 Pieces)

\$110

- Served w/ Red Cocktail Sauce & Lemon Wedges

Grilled Fruit w/ Sweet Dip-Vege./Gluten Friendly

(per Person; minimum of 25 guests required)

\$4.50

Pull Apart Tarte Soleil-Vege.

(each; serves 16 slices)

\$40

Select 1:

Spinach & Feta
Pesto & Goat Cheese

SM. Chef's Choice Dip

(Bowl serves around 15-25 guests)

\$80

MED. Chef's Choice Dip

(Bowl serves around 25-50 guests)

\$180

LRG. Chef's Choice Dip

(Bowl serves around 50-75 guests)

\$260

SM. Chef's Choice Dip-Vegan

(Bowl serves around 15-25 guests)

\$75

MED. Chef's Choice Dip-Vegan (Bowl serves around 25-50 guests)	\$170
LRG. Chef's Choice Dip-Vegan (Bowl serves around 50-75 guests)	\$245
Chef's Choice Cold H.D (per Person; minimum of 15 guests required)	\$4.25
Chef's Choice Cold H.D-Vege. (per Person; minimum of 15 guests required)	\$4.25
Chef's Choice Cold H.D-Vegan (per Person; minimum of 15 guests required)	\$4.25
Chef's Choice Cold H.D-Gluten Friendly (per Person; minimum of 15 guests required)	\$4.25
Chef's Choice Cold H.D- Vege./Gluten Friendly (per Person; minimum of 15 guests required)	\$4.25
Chef's Choice Cold H.D-Vegan/Gluten Friendly (per Person; minimum of 15 guests required)	\$4.25

Hors D'oeuvres: Hot

Server(s) may be required with these services (additional fees)

China may be requested (additional fees)

Requires 28 business days notice: 75 guests & above

Requires 14 business days notice: 26-74 guests

Requires 10 business days notice: 25 guests & under

Set up/breakdown: \$50-Catering will set up your order & return for clean up after your event is over

Chef's Choice Hot H.D (per 50 pieces)	\$120
Chef's Choice Hot H.D-Vege. (per 50 pieces)	\$110
Chef's Choice Hot H.D-Vegan (per 50 pieces)	\$115
Chef's Choice Hot H.D-Gluten Friendly (per 50 pieces)	\$115

Franks in a Blanket (Beef) (per 50 pieces)	\$100
<ul style="list-style-type: none"> Served w/ Yellow Mustard 	
Salmon Satay w/ Lime-Cilantro Marinade-Gluten Friendly (per 50 pieces)	\$145
Goat Cheese & Honey Phyllo-Vege. (per 50 pieces)	\$125
Spinach & Artichoke Wonton Crisps-Vege. (per 50 pieces)	\$125
Edamame Dumplings-Vegan (per 50 pieces)	\$125
Mini Jackfruit Cakes-Vegan/Gluten Friendly (per 50 pieces)	\$125

Dinner Selections

*Server(s) required with these services (additional fees)
China may be requested (additional fees)*

***Requires 28 business days notice: 50 guests & above
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under***

Chef's Choice Dinner Buffet (per person; minimum of 15 guests required)	\$30
<ul style="list-style-type: none"> Let Our Catering Team Create a Buffet for Your Group Featuring 1 Salad, 1 Entrée Selection, 1 Vegan Selection, 1 Starch, 1 Vegetable, Dinnertime Dessert & Vegan Dessert Includes: Rolls, Butter/Smart Balance, Water, Assorted Beverages & Coffee/Decaf/Hot Tea <i>Gluten Friendly Options Available</i> 	

Select Your Own Dinner Buffet (per person; minimum of 25 guests required)	\$36
<u>Select 1 Salad:</u> Classic Caesar Salad w/ Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing Arugula, Fennel, Apple & Orange Salad w/ Vinaigrette-Vegan/Gluten Friendly Garden Salad w/ Dressing-Vegan/Gluten Friendly	

Spring Mix w/ Orange Segments, Ancient Grains & Vinaigrette- *Vegan/Gluten Friendly*

Select 2 Entrees:

Chicken Marsala w/ Mushrooms-*Gluten Friendly*

Chicken Saltimbocca-*Gluten Friendly*

Chicken w/ White Wine & Herbs-*Gluten Friendly*

Chef's Choice Chicken-*Gluten Friendly*

Cod w/ Fresh Fennel & Tomatoes-*Gluten Friendly*

Sesame Ginger Salmon-*Gluten Friendly*

Chef's Choice Fish-*Gluten Friendly*

Blackened Salmon w/ Lemon Beurre Blanc-*Gluten Friendly*

Beef Tournedos w/ Mushroom Demi-Glace-*Gluten Friendly*

Select 1 Vegan Entree:

Artichoke Paella-*Gluten Friendly*

Sundried Tomato Pesto Gnocchi w/ Tofu & Fresh Vegetables-*Gluten Friendly*

Lentil Bolognese w/ Creamy Polenta-*Gluten Friendly*

Chickpea Crepes w/ Sautéed Vegetables-*Gluten Friendly*

Chef's Choice Vegan-*Gluten Friendly*

Select 1 Starch:

Jasmine Rice Blend-*Vegan/Gluten Friendly*

Herb Roasted Fingerling Potatoes-*Vegan/Gluten Friendly*

Long Grain & Wild Rice Pilaf-*Vegan/Gluten Friendly*

Mashed Potatoes-*Vege./Gluten Friendly*

Chef's Choice Starch-*Vegan/Gluten Friendly*

Select 1 Vegetable:

Roasted Seasonal Vegetables-*Vegan/Gluten Friendly*

Haricot Verts-*Vegan/Gluten Friendly*

Roasted Asparagus-*Vegan/Gluten Friendly*

Roasted Tricolor Cauliflower-*Vegan/Gluten Friendly*

Chef's Choice Veggie-*Vegan/Gluten Friendly*

- Includes: Rolls, Butter/Smart Balance, Dinnertime Dessert & Vegan Dessert, Water, Assorted Beverages & Coffee/Decaf/Hot Tea

Desserts from the DC

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 10-49 guests

Set up: \$35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Individually Wrapped Jumbo Dessert

(each; minimum of 6 required)

\$2.15

Individually Wrapped *Gluten-Free* Jumbo Dessert

\$2.15

(each; minimum of 6 required)

Assortment of Individually Bagged Allergen Friendly Mini Cookies \$3.00
(each)

Assorted House Baked Cookie Tray-Vege. \$2.25
(per Person; minimum of 15 guests required)

Cookie Tray-Vegan \$2.50
(per Person; minimum of 15 guests required)

Brownie Tray-Vegan \$2.50
(per Person; minimum of 20 guests required)

Rice Krispy Treats-Vege. \$2.75
(per Person; minimum of 20 guests required)

Fruit Bowl-Vegan/Gluten Friendly \$3.00
(per Person; minimum of 15 guests required)

Beverages from the DC

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 49 guests & under

Events w/ a Bartender require minimum 10 business day's notice

Assorted Canned Soda \$1.75
(each: minimum of 6)

- Served w/ an Ice Bowl & Cups

Bottle of Water, 16.9 oz. \$.75
(each: minimum of 6)

Assorted Canned Soda & Water \$1.75
(each; minimum of 6 required)

- Served w/ an Ice Bowl & Cups

Bottled Iced Tea \$1.50
(each: minimum of 8)

Bottled Lemonade \$1.50
(each: minimum of 8)

Bottled Orange Juice \$1.50
(each: minimum of 6)

Bottle of Wine **\$24**
 (per Bottle Consumed)
 (Found under Packages)
Bartender(s) required with these services (additional fees)
Glassware may be requested (additional fees)

- Selection Only for Faculty & Staff !!
- Auxiliary Services will provide Haverford's Alcohol Polices

Bottle/Can of Beer **\$4.75**
 (per Bottle Consumed)
 (Found under Packages)
Bartender(s) required with these services (additional fees)
Glassware may be requested (additional fees)

- Selection Only for Faculty & Staff !!
- Auxiliary Services will provide Haverford's Alcohol Polices

Additional Fees

Bartender **\$115**
 (up to 4 hours)
Requires 28 business days notice: 50 guests & above
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under

Server **\$105**
 (up to 4 hours)
Requires 28 business days notice: 50 guests & above
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under

China, Glassware & Linen Rentals (Party Center) **TBD**
 (Fees Will Be Determined Based on Rental Items Needed for Each Event)
Requires 28 business days notice: 50 guests & above
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under

Tables, Chairs & Linen Rentals (Ron w/ Dotherighttheme) **TBD**
 (Fees Will Be Determined Based on Rental Items Needed for Each Event)
Requires 28 business days notice: 50 guests & above
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under

Flowers (Farrell's Florist) **TBD**
 (Fees Will Be Determined Based on Floral Order for Each Event)
Requires 28 business days notice: 50 guests & above

Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under

8.17.2023