Haverford College

2021-2022 Catering Menu
For more information on Haverford College Catering & our Policies
Please email HC-Events@haverford.edu or Jennifer Boock, Catering Manager, at Jboock@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***
# BREAKFAST OFFERINGS

## A’ La Carte Breakfast

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

**Assorted Muffins**
(per Dozen)

**Assorted Donuts**
(per Dozen)

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

**Seasonal Fresh Fruit Platter**
(per Person; minimum of 10 guests required)
*Allergen Free option!

**Individual Yogurt Parfait with Granola & Fresh Fruit**
(per Parfait; minimum of 10 required)

**Individual “Nature Made” Granola Bar**

**Individual Pre-Wrapped Gluten-Free Pop Tarts**

**Hot Breakfast Skillet**
(serves 15-20 guests)
Select 1:
- Broccoli & Cheese Frittata-Vegetarian/ Gluten Friendly
- Egg & Wild Mushroom Bake-Vegetarian/ Gluten Friendly
- Roasted Vegetables w/ Gouda Frittata-Vegetarian/ Gluten Friendly
- Sausage, Egg & Hash Brown Casserole

**“Just Eggs” Vegan Breakfast Skillet**
(serves 12-15 guests)
*Gluten-Friendly Option
Select 1:
- Vegetable
- Vegan Cheese

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*Page 4 of 26*
**Continental Breakfast Buffets**

**Continental I: Bagels**
(per Person; minimum of 10 guests required)
- Includes: Assorted Bagels, Cream Cheese, Butter/Smart Balance, Jelly, Coffee, Hot Tea, Orange Juice & Water
*All our bagels are vegan, except for cinnamon raisin

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

**Continental III: Bagels & Fresh Fruit**
(per Person; minimum of 10 guests required)
- Includes: Assorted Bagels, Cream Cheese, Butter/Smart Balance, Jelly, Fresh Fruit Platter*, Coffee, Hot Tea, Orange Juice & Water
*All our bagels are vegan, except for cinnamon raisin

**Continental IV: Bagels, Pastries & Fruit**
(per Person; minimum of 10 guests required)
*Vegan options available
- Includes: Assorted Muffins* & Bagels, Cream Cheese, Butter/Smart Balance, Jelly, Fresh Fruit Platter*, Coffee, Hot Tea, Orange Juice, Cranberry Juice & Water
*All our bagels are vegan, except for cinnamon raisin

**Continental V**
(per Person; minimum of 10 guests required)
*Vegan options available
Includes: Coffee, Hot Tea, Orange Juice, Water, Assorted Muffins*, Individual Yogurt, Granola & Fresh Fruit Parfaits, Hard Boiled Eggs & Fresh Fruit Platter*

Hot Breakfast Buffet

**Traditional Hot Breakfast**
(Found under Packages)
(per person; minimum of 20 guests required)
*Vegan & Gluten Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)

**China may be requested (if outside of Dining Center- $4 per person additional charge)**

Select 1 Entrée:
- Pancakes
- Chocolate Chip Pancakes
French Toast Sticks  
French Toast  
Waffles  

**Select 1 Meat:**  
Bacon  
Pork Sausage  
Breakfast Kielbasa  
Pork Roll  
Beyond Breakfast Patty*-Vegan  

**Tofu Scramble***- Vegan  
Includes: Coffee, Hot Tea, Orange Juice, Water, Scrambled Eggs, Shredded Potatoes*, Assorted Muffins*, Fresh Fruit Platter*, Butter/Smart Balance & Maple Syrup  

Optional Add On: Assorted Bagels w/ Cream Cheese, Butter/Smart Balance & Jelly-$1.00, per Person  

- *All our bagels are vegan, except for cinnamon raisin  

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**DC Breakfast Dine In**  

*$8.75  

**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. Events with more than 20 guests, a server is recommended, $85**  

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**LUNCH OFFERINGS**  

**Sandwich Buffets**  

*Sandwich Buffet*  

(per Person, minimum of 10 guests required)  

*$14.75  

**Vegan & Gluten Friendly options available**  

**Select 1 Salad:**  

Make Your Own Caesar  
Fruit Salad-Vegan/ Gluten Friendly  
Greek-Vegan/ Gluten Friendly  
Red, White & Blue Potato Salad-Vegan/ Gluten Friendly  
Garden Salad w/ Assorted Dressings-Vegan/ Gluten Friendly  
Kale, Quinoa & Avocado w/ Lemon Vinaigrette-Vegan/ Gluten Friendly  
Caprese Salad-Vegetarian/Gluten Friendly  
Spring Mix w/ Orange Segments, Ancient Grains & Vinaigrette-Vegan/ Gluten Friendly  
Arugula, Farro, Parmesan Cheese & Asparagus w/ Balsamic Vinaigrette-Vegetarian  
Sesame Noodle Salad- Vegan
Select up to 2 Sandwiches:
- Chicken Salad w/ Brie & Raspberry Mayo Sandwich
- Egg Salad Sandwich
- Tuna Salad Sandwich
- Turkey & Gouda Sandwich
- Smoked Turkey Breast Sandwich w/ Avocado, Tomatoes & Bacon-Ranch Spread
- Mediterranean Chicken Wrap
- Grilled Chicken Sandwich w/ Tomatoes, Spinach & Basil Pesto
- Buffalo Chicken Wrap
- Roast Beef Sandwich w/ Caramelized Onions, Roasted Peppers, Spinach & Garlic-Horseradish Sauce
- Smoked Turkey Sandwich w/ Avocado, Tomatoes & Bacon-Ranch Spread
- Ham & Gruyere on Pretzel Roll w/ Mustard

Select 1 Vegetarian/Vegan Sandwich:
- Caprese Wrap-Vegetarian
- Portobello Mushroom w/ Tomato Jam-Vegetarian
- Grilled Vegetables w/ Edamame Pesto-Vegan
- Edamame Hummus w/ Chili Eggplant-Vegan
- Lettuce Wrap-Vegan

Select 1 Dessert:
- Cookies
- Cookies-Vegan
- Brownies
- Brownies-Vegan

Hand Fruit
  Includes: Artisanal Potato Chips, Assorted Soda & Water

*Chef’s Choice Sandwich Buffet*

(per Person; minimum of 10 guests required)
*Vegan & Gluten-Friendly options available*
  - Let our Catering Team Customize 1 Salad, 2 Sandwiches & 1 Vegan Sandwich for Your Event
Includes: Artisanal Potato Chips, Brownies*, Assorted Soda & Water

Boxed Meals

*Deluxe Boxed Meals*

*Vegan & Gluten Friendly options available*

Select Up to 4 Selections of Boxed Meals
- Gluten-Free Turkey Sandwich w/ Lettuce & Tomato
- Gluten-Free Italian Hoagie
- Gluten-Free Flank Steak Sandwich w/ Chipotle Mayo
- Gluten-Free/Vegetarian Grilled Vegetables w/ Hummus Sandwich
- Turkey w/ Lettuce & Tomato Sandwich
- Ham & Cheddar Sandwich
- Italian Hoagie

$14.25

$12.50
Flank Steak w/ Chipotle Mayo Sandwich
Grilled Vegetables w/ Hummus Sandwich-Vegan
Chicken Caesar Salad
Greek Salad w/ Chicken & Dressing
Garden Salad w/ Chicken & Dressing
Greek Salad w/ Dressing-Vegan
Garden Salad w/ Dressing-Vegan
Sriracha Vegan Nugget Salad w/ Dressing-Vegan

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

Hot Lunch Buffets

** **China may be requested (if outside of Dining Center- $4 per person additional charge)** **

Select 1 Entrée:
Chicken Parmesan
Chicken Fajita w/ Flour & Corn Tortillas- Gluten Friendly
Grilled Teriyaki Flank Steak- Gluten Friendly
Make Your Own Meatball Sandwich
Make Your Own Pulled Pork BBQ Sandwich
Salmon w/ Lemon Dill- Gluten Friendly

Select 1 Vegan Entrée:
Vegan Tofu Fajita w/ Flour & Corn Tortillas- Gluten Friendly
Vegan Asian Garlic Tofu- Gluten Friendly
Vegan Beyond Hot Sausage w/ Rolls
Vegan Curried Eggplant & Tofu- Gluten Friendly
Vegan Orange BBQ Tofu- Gluten Friendly

Select 1 Starch:
Roasted Potatoes- Vegan/Gluten Friendly
Brown Rice- Vegan/Gluten Friendly
Pasta w/ Marinara Sauce- Vegan
Red Quinoa Pilaf- Vegan/Gluten Friendly

Select 1 Vegetable:
Broccoli Florets - Vegan/Gluten Friendly
Sweet Yellow Corn- Vegan/Gluten Friendly
Roasted Vegetables- Vegan/Gluten Friendly
Brussels Sprouts w/ Balsamic Glaze- Vegan/Gluten Friendly
Includes: Garden Salad w/ Assorted Dressings, Cookies*, Assorted Soda & Water

Chef’s Choice Hot Lunch

$16.50

(Found under Packages)
(per person; minimum of 20 guests required)
*Vegan & Gluten-Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)
**China may be requested (if outside of Dining Center- $4 per person additional charge)**

- Let our Catering Team Customize a Buffet Featuring: 1 Salad, Rolls, Butter/Smart Balance Entrée, Vegan Entrée, Starch & Vegetable for Your Event
  Includes: Dessert Bars*, Assorted Soda & Water

DC Lunch 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. Events with more than 20 guests, a server is recommended, $85

PIZZA PIE MENU

We Recommend 2-3 Slices of Pizza per Guest!

**Pizza Buffet**
(per Person; minimum of 10 guests required)

- Cheese Pizza-Vegetarian
  (per Pie; 8 slices per pie) $9.00
- Pepperoni Pizza
  (per Pie; 8 slices per pie) $10.00
- Vegetable Pizza-Vegetarian
  (per Pie; 8 slices per pie) $10.00
- Sausage Pizza
  (per Pie; 8 slices per pie) $10.00
- Peppers & Onion Pizza-Vegetarian
  (per Pie; 8 slices per pie) $10.00

Vegan options available
Mushroom Pizza-Vegetarian $10.00
(per Pie; 8 slices per pie)

Pico de Gallo Pizza- Vegetarian $10.00
(per Pie; 8 slices per pie)

Pizza du Jour $10.50
(per Pie; 8 slices per pie)
Our Specialty Pizza of the Day Served in the Dining Center on Your Event Date

Cauliflower Crust Pizza-Vegan $8.00
(per Pie; 4 slices per pie)
*Gluten-Friendly
Select 1:
    Tomato
    Vegan Cheese

DROP OFF PICKS

These selections are great for your pop up catering needs! Only up to 1 Business day notice required.

Drop Off-Boxed Meals $12.50
(per Person; minimum of 8 guests required)
*Vegan & Gluten Friendly options available

Selections
Italian Hoagie
Gluten-Free Italian Hoagie
Turkey Hoagie
Turkey Hoagie w/OUT Cheese
Ham & Gruyere on Pretzel Roll w/ Mustard
Edamame Hummus w/ Chili Eggplant-Vegan
Gluten-Free Edamame Hummus w/ Chili Eggplant-Vegetarian
Chicken Caesar Salad
Garden Salad w/ Balsamic Dressing-Vegan/ Gluten Friendly
Garden Salad w/ Italian Dressing-Vegan/ Gluten Friendly
Each Meal Includes: Individual Bag of Chips, Bottle of Water, Dessert, Condiments & Silverware

Drop Off-Cheese Pizza-Vegetarian $9.00
(per Pie; 8 slices per pie)
**Drop Off-Pepperoni Pizza**  $10.00
(per Pie; 8 slices per pie)

**Drop Off-Vegetable Pizza-Vegetarian**  $10.00
(per Pie; 8 slices per pie)

**Drop Off-Tomato Pie w/ Cauliflower Crust Pizza-Vegan**  $8.00
(per Pie; 4 slices per pie)
*Gluten-Friendly*

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**BREAKS**

*Power Break*  $3.25
(per Person; minimum of 10 guests required)
Includes: Basket of Hand Fruit, “Nature-Made” Granola Bars & Water

*Haverford’s Chips & Trio of Dips*  $3.75
(per Person; minimum of 10 guests required)
*Vegan options available
*Gluten Friendly!
Corn Chips & Water

**Philly Break**  $6.25
(per Person; minimum of 10 guests required)
Includes: Assorted Tastykakes, Philadelphia Soft Pretzels with Yellow Mustard & Water

*Afternoon Delight*  $4.25
(per Person; minimum of 10 guests required)
*Vegan & Gluten Friendly options available
Includes: Fresh Fruit Platter, Brownies*, Soda & Water

*Healthy Break*  $5.50
(per Person; minimum of 10 guests required)
*Vegan & Gluten Friendly option!
Includes: Fresh Fruit Platter, Vegetable Crudité w/ Classic Hummus, Lemonade & Water

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Philly Pretzels  $1.00  
(per Pretzel; minimum of 15)  
Individually Bagged & Served w/ Yellow Mustard

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Philly Pretzel “Crowd Pleaser”  $30.00  
• Includes: 25 Individually Bagged “Philly Style” Soft Pretzels w/ Trio of Mustards  
(Yellow, Spicy Brown & Superhot)

Snack Assortment  $1.75  
(per Person; minimum of 10 guests required)  
*Vegan & Gluten Friendly options available  
Includes: Assortment of Individually Bagged Snacks

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REFRESHMENTS

地下水

Refreshment I  $3.75  
(per Person: minimum of 10 guests required)  
*Vegan & Gluten Friendly options available  
Includes: Coffee, Decaf, Hot Tea, Cookies* & Water

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Refreshment II  $4.25  
(per Person; minimum of 10 guests required)  
*Vegan & Gluten Friendly options available  
Includes: Coffee, Decaf, Hot Tea, Cookies*, Assorted Soda & Water

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Refreshment III  $3.00  
(per Person; minimum of 10 guests required)  
*Vegan & Gluten Friendly options available  
Includes: Assortment of Snacks*, Assorted Soda & Water

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Refreshment IV  $5.25  
(per Person; minimum of 10 guests required)  
*Vegan & Gluten Friendly options available  
Includes: Coffee, Decaf, Hot Tea, Cookies*, Assortment of Snacks, Assorted Soda & Water

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Refreshment V  
(per Person; minimum of 10 guests required)  
*Vegan & Gluten Friendly options available  
Includes: Coffee, Decaf, Hot Tea, Brownies*, Assortment of Snacks*, Fresh Fruit Platter  
Assorted Soda & Water

PICNICS

“The All American” Picnic  
(Found under Packages)  
(per person; minimum of 25 guests required)  
*Vegan & Gluten Friendly options available  
Server required with these services; 1 server per 25 guests ($85.00 per server)

Select 1 Beverage:  
Lemonade  
Iced Tea

Select 1 Salad:  
Tomato, Cucumber & Red Onion Salad-Vegan/ Gluten Friendly  
Garden Salad with Ranch & Balsamic Dressings- Vegan/ Gluten Friendly  
Red, White & Blue Potato Salad-Vegan/ Gluten Friendly  
Pasta Salad-Vegan  
Cucumber & Sour Cream Salad- Vegetarian/ Gluten Friendly

Select 1 Side:  
Snack Assortment  
Fruit Salad-Vegan/ Gluten Friendly

• Includes: Hamburgers, Hot Dogs, Vegan Beyond Burgers, Rolls, Cheese Tray, Lettuce, Tomato & Onion Tray, Condiments, Brownies* & Water

Optional Add On: Macaroni & Cheese-$1.50, per Person
Optional Add On: Mild Italian Sausage w/ Peppers & Club Rolls-$2.50, per Person
Optional Add On: Grilled Marinated Chicken Breasts-$2.00, per Person
Optional Add On: Vegan Beyond Hot Sausage w/ Rolls-$2.25, per Person

Grill  
$175.00

Grill Attendant Required for All BBQ Orders When Food is Cooked @ Event Location

COLD HORS D’OEUVRES

China may be requested (if outside of Dining Center- $3 per person additional charge)
Antipasto Platter $3.00
(per Person; minimum of 10 guests required)
*Gluten Friendly Option!
- May Include: Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Mushrooms
Fresh Mozzarella Balls Asiago, Pepperoni, Soppressata & Salami

Baked Brie en Croute $3.75
(per Person; minimum of 15 guests required)
- Wheel of Brie Cheese Topped with Raspberry Preserves & Wrapped in Puff Pastry
Served w/ Crackers

Bruschetta $2.75
(per Person; minimum of 10 guests required)
* Vegan Option!
Select 1:
  - Classic Tomato & Garlic w/ Olive Oil Bruschetta-Vegan
  - Artichoke Bruschetta- Vegan
Zucchini Bruschetta- Vegan
  Includes: Toasted Baguette

Fresh Fruit Platter $3.00
(per Person; minimum of 10 guests required)
*Allergen Friendly option!

Domestic Cheese Tray $3.50
(per Person; minimum of 10 guests required)
*Gluten Friendly options available
- May Include: Cheddar, Pepper Jack, Swiss & Muenster
Served w/ Crackers

Haverford Cheese Board $4.00
(per Person; minimum of 10 guests required)
*Gluten Friendly options available
- May Include: Brie, Goat, Sharp Cheddar & Bleu Cheese
Accompanied w/ Grapes & Crostini

Hummus Platter $3.00
(per Person; minimum of 10 guests required)
*Vegan & Gluten Friendly options available
Select 1:
  - Classic Hummus- Vegan
  - Edamame & Roasted Garlic Hummus- Vegan
  - Roasted Red Pepper Hummus- Vegan
  - Apple Spice Hummus- Vegetarian
  - Garam Masala Hummus- Vegan
Includes: Toasted Pita & Fresh Cut Vegetables

- **Roasted Butternut Squash Dip** $3.50
  (per Person, minimum of 15 guests required)
  *Vegan option available
  Select 1:
    - Topped w/ Crumbled Goat Cheese & White Truffle Oil - Vegetarian
    - w/ OUT Cheese - Vegan
      Served w/ Toasted Pita & Sliced Apples on the Side

- **Rustic Eggplant Dip** $3.50
  (per Person, minimum of 15 guests required)
  *Vegan option available
  Served w/ Toasted Pita

- **7-Layer Dip** $3.25
  (per person; minimum of 10 guests required)
  *Vegetarian & Gluten Friendly option
    - Includes: Refried Beans, Guacamole, Olives, Cheddar Cheese, Sour Cream, Chopped Scallions & Tomatoes
  Served w/ Corn Chips

- **Chilled Spinach & Artichoke Dip** $3.25
  (per Person; minimum of 15 guests required)
  *Vegetarian & Gluten Friendly option
  Served w/ Corn Chips

- **Chilled Buffalo Chicken Dip** $3.50
  (per Person; minimum of 15 guests required)
  *Gluten Friendly option!
  Served w/ Corn Chips

- **Fresh Cilantro Bean Salsa w/ Corn Chips** $2.75
  (per Person; minimum of 15 guests required)
  *Vegan & Gluten Friendly option!

- **Corn Chips & Classic Tomato Salsa** $2.00
  (per Person; minimum of 10 guests required)
  *Vegan & Gluten Friendly option!
Pull Apart Tarte Soleil $30.00
(each; serves 20 slices)
*Vegetarian Option
Select 1:
  Spinach & Feta Tarte-Vegetarian
  Pesto & Goat Cheese Tarte-Vegetarian
Flatbread $12.00
(each; serves 8 slices)
*Vegetarian options available
Select 1:
  Truffle, Arugula & Parmesan Flatbread-Vegetarian
  Classic Margherita Flatbread-Vegetarian
  Spinach, Artichoke, Tomato & Mozzarella Flatbread-Vegetarian
  Steakhouse Flatbread

Vegetable Crudité $2.75
(per Person; minimum of 10 guests required)
*Gluten Friendly option
Raw Vegetable Platter w/ Dill Dip-Vegetarian

Grilled Vegetable Platter $3.75
(per Person; minimum of 10 guests required)
*Vegan & Gluten Friendly option!
Served w/ White Bean Hummus

Antipasto Skewers $90.00
(per 50 Pieces)
*Gluten-Free option

Assorted Sushi Platter $6.00
(per Person)
Select 1:
  Sushi
  Vegetarian Sushi
  Accompanied with Spicy Mayonnaise & Soy Dipping Sauce

Jumbo Shrimp $105.00
(per 50 Pieces)
*Gluten Friendly option
Select 1:
  Shrimp w/ Classic Red Cocktail Sauce & Lemon Wedges
  Cajun BBQ Shrimp w/ Dipping Sauce
  Shrimp w/ Aioli
Greek Salad on a Stick $65.00
(per 50 Pieces)
*Vegetarian & Gluten Friendly option
Includes: Tomatoes, Feta Cheese, Olives & Onions

Sundried Tomato & Goat Cheese Crostini $75.00
(per 50 Pieces)
*Vegetarian

Seasonal Fruit Kabobs $75.00
(per 50 Pieces)
*Allergen Free option!

HOT HORS D’ŒUVRES

Jack Fruit Cake $75.00
(per 50 Pieces)
*Vegan & Gluten Friendly option!

Vegetable Spring Roll $55.00
(per 50 Pieces)
Served w/ Duck Sauce

Edamame Dumpling $55.00
(per 50 Pieces)

Spanakopita $55.00
(per 50 Pieces)
*Vegetarian Option

Goat Cheese & Honey Phyllo Triangle $90.00
(per 50 Pieces)
*Vegetarian Option

Spinach & Artichoke Wonton Crisps $65.00
(per 50 Pieces)
*Vegetarian Option
Wild Mushroom Profiterole $95.00
(per 50 Pieces)
*Vegetarian Option

Chicken Tandoori Skewer w/ a North Indian Spice Marinade $80.00
(per 50 Pieces)
*Gluten Friendly Option

Coconut Chicken Skewer w/ Malibu Rum Batter $85.00
(per 50 Pieces)

Chicken Parmesan Puffs $90.00
(per 50 Pieces)

Moroccan Lamb Kabob w/ Fig, Apricot & Peppers $110.00
(per 50 Pieces)
*Gluten Friendly Option

Franks in a Blanket (Beef) $50.00
(per 50 Pieces)
Served w/ Yellow Mustard

Beef Tenderloin w/ Gorgonzola, Wrapped in Applewood Smoked Bacon $90.00
(per 50 Pieces)

Roast Pork, Provolone & Broccoli Rabe Spring Roll $75.00
(per 50 Pieces)

Atlantic Caught Wild Salmon Satay w/ Lime-Cilantro Marinade $120.00
(per 50 Pieces)

Scallops Wrapped in Bacon $105.00
(per 50 Pieces)

Chef’s Choice Vegan Hot Hors D’oeuvre $70.00
(per 50 Pieces)

Chef’s Choice Vegetarian Hot Hors D’oeuvre $65.00
(per 50 Pieces)

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

Chef’s Choice Hot Hors D’oeuvre $65.00
(per 50 Pieces)
DINNER BUFFETS

Small Group Dinner Buffet  $19.25
(Found under Packages)
(per person; minimum of 10 guests required)
*Vegan & Gluten Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)
**China may be requested (if outside of Dining Center- $4 per person additional charge)**
- Let Our Catering Team Create a Buffet for Your Small Group Featuring 1 Salad, 1 Entrée Selection, 1 Vegan Selection, 1 Starch, 1 Vegetable & House Dessert
Includes: Rolls, Butter/Smart Balance, Water, Assorted Beverages & Coffee/Decaf/Hot Tea

Chef’s Choice Dinner Buffet  $22.50
(Found under Packages)
(per person; minimum of 25 guests required)
*Vegan & Gluten Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)
**China may be requested (if outside of Dining Center- $4 per person additional charge)**
- Let Our Catering Team Customize a Buffet Featuring 1 Salad, 2 Entrée Selections
  1 Vegan Selection, 1 Starch, 1 Vegetable & House Dessert
- Includes: Rolls, Butter/Smart Balance, Water, Assorted Beverages & Coffee/Decaf/Hot Tea

Dinner Buffet I  $24.25
(Found under Packages)
(per person; minimum of 25 guests required)
*Vegan & Gluten Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)
**China may be requested (if outside of Dining Center- $4 per person additional charge)**
Select 1 Salad:
- Classic Caesar Salad w/ Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing
- Arugula, Fennel, Apple & Orange Salad w/ Vinaigrette- Vegan/ Gluten Friendly
- Mixed Salad w/ Dressing- Vegan/ Gluten Friendly
- Chopped Kale Greek Salad- Vegetarian/Gluten Friendly
- Preserved Lemon & Arugula Salad- Vegan/ Gluten Friendly
- Spring Mix w/ Orange Segments, Ancient Grains & Vinaigrette- Vegan/Gluten Friendly
Select up to 2 Entrées:
Blackened Salmon w/ Sweet Lemon Beurre Blanc- Gluten Friendly
Cod w/ Fresh Fennel & Tomato- Gluten Friendly
Chicken Marsala w/ Mushrooms
Baked Chicken w/ White Wine & Fresh Herbs- Gluten Friendly
Pan Roasted Breast of Turkey w/ Gravy on the Side
Balsamic Marinated London Broil- Gluten Friendly

Select 1 Vegetarian/ Vegan:
Artichoke Paella-Vegan/ Gluten Friendly
Sundried Tomato Pesto Gnocchi w/ Tofu & Fresh Vegetables- Vegan/ Gluten Friendly
“Chick’n” Piccata- Vegan/ Gluten Friendly
“Shepherdess Pie” w/ Lentils, Fresh Vegetables & Mashed Potatoes- Vegan/ Gluten Friendly
Wild Mushroom Pasta w/ Edamame, Mascarpone Cream Sauce, White Truffle Oil

Select 1 Starch:
Long Grain & Wild Rice- Vegan/ Gluten Friendly
Basmati Rice Pilaf- Vegan/ Gluten Friendly
Parsley Red Bliss Potatoes- Vegan/ Gluten Friendly
Garlic Mashed Potatoes- Gluten Friendly
Vegan Mashed Potatoes- Gluten Friendly
Creamy Potato & Parsnip Smash- Gluten Friendly
Vegan Mashed Turnips w/ Crispy Shallots- Gluten Friendly
Herb Fried Fingerling Potatoes- Gluten Friendly
Vegan Lemon Roasted Potatoes- Gluten-Friendly

Select 1 Vegetable:
Broccoli & Baby Carrots- Vegan/ Gluten Friendly
Roasted Asparagus- Vegan/ Gluten Friendly
Green Beans w/ Garlic- Vegan/ Gluten Friendly
Sautéed Baby Bok Choy- Vegan/ Gluten Friendly
Roasted Seasonal Vegetables- Vegan/ Gluten Friendly
Roasted Cauliflower- Vegan/ Gluten Friendly

*Dinner Buffet II $25.50
(Found under Packages)
(per person; minimum of 25 guests required)
*Vegan & Gluten Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)
**China may be requested (if outside of Dining Center- $4 per person additional charge)**
Chopped Kale Greek Salad- Vegetarian/ Gluten Friendly
Preserved Lemon & Arugula Salad- Vegan/ Gluten Friendly
Spring Mix w/ Orange Segments, Ancient Grains & Vinaigrette- Vegan/ Gluten Friendly

Select up to 2 Entrées:
Sesame Ginger Salmon- Gluten Friendly
Grilled Mahi Mahi w/ Mango Salsa- Gluten Friendly
Chicken Saltimbocca
Thai Ginger Airline Chicken Breast- Gluten Friendly
Brown Sugar Balsamic Glazed Pork Tenderloin- Gluten Friendly
Beef Tournedos w/ Mushroom Demi-Glace

Select 1 Vegetarian/ Vegan:
Artichoke Paella- Vegan/ Gluten Friendly
Sundried Tomato Pesto Gnocchi w/ Tofu & Fresh Vegetables- Vegan/ Gluten Friendly
“Chick’n” Piccata- Vegan/ Gluten Friendly
“Shepherdess Pie” w/ Lentils, Fresh Vegetables & Mashed Potatoes- Vegan/ Gluten Friendly
Wild Mushroom Pasta w/ Edamame, Mascarpone Cream Sauce, White Truffle Oil

Select 1 Starch:
Long Grain & Wild Rice- Vegan/ Gluten Friendly
Basmati Rice Pilaf- Vegan/ Gluten Friendly
Parsleyed Red Bliss Potatoes- Vegan/ Gluten Friendly
Garlic Mashed Potatoes- Gluten Friendly
Vegan Mashed Potatoes- Gluten Friendly
Creamy Potato & Parsnip Smash- Gluten Friendly
Vegan Mashed Turnips w/ Crispy Shallots- Gluten Friendly
Herb Fried Fingerling Potatoes- Gluten Friendly
Vegan Lemon Roasted Potatoes- Gluten-Friendly

Select 1 Vegetable:
Broccoli & Baby Carrots- Vegan/ Gluten Friendly
Roasted Asparagus- Vegan/ Gluten Friendly
Green Beans w/ Garlic- Vegan/ Gluten Friendly
Sautéed Baby Bok Choy- Vegan/ Gluten Friendly
Roasted Seasonal Vegetables- Vegan/ Gluten Friendly
Roasted Cauliflower- Vegan/ Gluten Friendly

Themed Dinner Buffets

**Taste of Philly Buffet**

(Found under Packages)
(per person; minimum of 25 guests required)
*Vegan & Gluten Friendly options available
Server required with these services; 1 server per 25 guests ($85.00 per server)

**China may be requested (if outside of Dining Center- $4 per person additional charge)**

$19.50
Select 1 Meat:
- Chicken Cheesesteak
- Philly Cheesesteak (Beef)

Select 1 Salad:
- Make Your Own Caesar
- Garden Salad w/ Dressing

Select 1 Side:
- Pretzels & Potato Chips- Vegan/ Gluten Friendly
- Pasta Salad- Vegan
- Tomato, Cucumber & Red Onion Salad- Vegan/ Gluten Friendly
- Red, White & Blue Potato Salad- Vegan/ Gluten Friendly
- Fruit Salad- Vegan/ Gluten Friendly

Select 1 Beverage:
- Iced Tea
- Lemonade
  Includes: Sauteed Peppers, Caramelized Onions, Wiz, Sauteed Mushrooms, Soft Pretzels w/ Mustard, Tastykakes, Individual Italian Water Ice & Water

- **Indian Bar** $18.50
  (Found under Packages)
  (per person; minimum of 25 guests required)
  *Vegan & Gluten Friendly options available
  Server required with these services; 1 server per 25 guests ($85.00 per server)
  **China may be requested (if outside of Dining Center- $4 per person additional charge)**
  Includes: Garden Salad w/ Dressings, Lamb Cubes, Tofu Cubes, Peas, Potatoes, Mango Chutney, Tikka Masala, White Rice, Naan Bread, Brownies, Water & Iced Tea

- **Pasta Bar** $18.50
  (Found under Packages)
  (per person; minimum of 25 guests required)
  *Vegan & Gluten Friendly options available
  Server required with these services; 1 server per 25 guests ($85.00 per server)
  **China may be requested (if outside of Dining Center- $4 per person additional charge)**
  Includes: Garden Salad w/ Dressings, Pasta, Meatballs, Diced Chicken, Tofu, Onions & Peppers, Broccoli, Mushrooms, Marinara & Alfredo Sauce, Parmesan Cheese, Brownies, Water & Iced Tea

- **Fried Chicken Bowl Bar** $18.00
  (Found under Packages)
  (per person; minimum of 25 guests required)
  Server required with these services; 1 server per 25 guests ($85.00 per server)
  **China may be requested (if outside of Dining Center- $4 per person additional charge)**
  Includes: Garden Salad w/ Dressings, Breaded Chicken Bites, Mashed Potatoes, Corn, Cheddar Cheese, Chicken Gravy, Brownies, Water & Iced Tea
DC Dinner 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. Events with more than 20 guests, a server is recommended, $85

DESSERTS

Assorted Cookies
(per Person; minimum of 10 guests required)

Assorted Vegan Cookies
(per Person; minimum of 10 guests required)

Assortment of Individually Bagged Allergen Friendly Mini Cookies
(per bag)
  • Made in a dedicated facility containing NO peanuts, tree nuts, eggs, dairy, fish, shellfish, wheat, gluten & sesame
  • Made on shared lines w/ soy lecithin

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

Pie
(per Pie; each serves 8 Slices)
*Vegan options available
Select 1:
  Vegan Cherry Pie
  Vegan Apple Pie
  Sweet Potato Pie
  Peach Pie
  Apple Pie
  Apple Crunch Pie

$14.75

$1.75

$1.75

$2.50

$9.25
### BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Canned Soda</td>
<td>$1.50</td>
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<tr>
<td>Assorted Canned Soda &amp; Water</td>
<td>$1.50</td>
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<tr>
<td>Bottled Spring Water, Aquafina 16.9 oz. Bottle</td>
<td>$1.50</td>
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<tr>
<td>Beverage Pitcher w/ Cups</td>
<td>$5.00</td>
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<tr>
<td>(serves around 8 guests)</td>
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<tr>
<td><strong>Select 1:</strong></td>
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<tr>
<td>Iced Tea (Unsweet)</td>
<td></td>
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<tr>
<td>Lemonade</td>
<td></td>
</tr>
<tr>
<td>Apple Juice</td>
<td></td>
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<tr>
<td>Cranberry Juice</td>
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<tr>
<td>Orange Juice</td>
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<tr>
<td>Herbal Infused Water</td>
<td></td>
</tr>
<tr>
<td>Small Bulk Herbal Infused Water w/ Cups</td>
<td>$12.00</td>
</tr>
<tr>
<td>(serves around 30 Guests)</td>
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</tr>
<tr>
<td>Large Bulk Herbal Infused Water w/ Cups</td>
<td>$24.00</td>
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<tr>
<td>(serves around 60 Guests)</td>
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</tr>
<tr>
<td>Small Bulk Ice Water w/ Cups</td>
<td>$9.00</td>
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<tr>
<td>(serves around 30 Guests)</td>
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</tr>
<tr>
<td>(serves around 60 guests)</td>
<td></td>
</tr>
</tbody>
</table>
Small Bulk Lemonade w/ Cups $12.00
(serves around 30 guests)

Large Bulk Lemonade w/ Cups $24.00
(serves around 60 guests)

Small Bulk Non-Alcoholic Fruit Punch w/ Cups $15.00
(serves around 30 guests)

Large Bulk Non-Alcoholic Fruit Punch w/ Cups $30.00
(serves around 60 guests)

Coffee, Decaf & Hot Tea Service $2.50
(per Person)
Includes: Coffee, Decaf, Assorted Herbal Teas, Creamers, Sugar/ Sweeteners, Stirrers & Lemon Slices

House Wine Bottle $18.00
(per Bottle Consumed)
(Found under Packages)
Bartender Required for Service, 1 Bartender per 50 Guests; $85.00 per Bartender
**China may be requested (if outside of Dining Center- $1 per person additional charge)**
- Selection Only for Faculty & Staff !!
HC Events will provide Haverford’s Alcohol Polices

Premium Wine Bottle $30.00
(per Bottle Consumed)
(Found under Packages)
Bartender Required for Service, 1 Bartender per 50 Guests; $85.00 per Bartender
**China may be requested (if outside of Dining Center- $1 per person additional charge)**
- Selection Only for Faculty & Staff !!
HC Events will provide Haverford’s Alcohol Polices

Bottled Beer $3.00
(per Bottle Consumed)
(Found under Packages)
Bartender Required for Service, 1 Bartender per 50 Guests; $85.00 per Bartender
**Glassware may be requested (if outside of Dining Center- $1 per person additional charge)**
- Selection Only for Faculty & Staff !!
HC Events will provide Haverford’s Alcohol Polices
Mixed Drinks Bar Set-up

(Found under Packages)

Bartender Required for Service, 1 Bartender per 50 Guests; $85.00 per Bartender

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

- Includes: Vodka, Gin, Rum, Whiskey, Cups, Soda, Juices, Mixers & Fruit
- Selection Only for Faculty & Staff !!
- Mixed Drinks are Charged per Drinks Consumed; $9 per drink
- HC Events will provide Haverford’s Alcohol Policies