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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 $15.00
(per Dozen)
*All our bagels are vegan, except for cinnamon raisin
  • Served with Cream Cheese, Butter & Jelly

Assorted Muffins $15.25
(per Dozen)
*Vegan options available

Assorted Donuts $15.75
(per Dozen)

Individual Piece of Hand Fruit $1.75
*Vegan, Gluten-Free & Allergen Free option!

Assorted Scones $15.25
(per Dozen)

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

Individual Yogurt Parfait with Granola & Fresh Fruit $2.75
(per Parfait; minimum of 10 required)

Individual “Nature Made” Granola Bar $1.50

Individual Pre-Wrapped Gluten-Free Pop Tarts $2.00

Hot Breakfast Skillet $36.00
(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 $20.00
(serves 12-15 guests)
*Gluten-Friendly Option
Select 1:
Vegetable
Vegan Cheese

**Continental Breakfast Buffets**

**Continental I: Bagels**
$5.25
(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**
$5.75
(per Person; minimum of 10 guests required)
  *Vegan options available
- Includes: Assorted Muffins*, Coffee, Hot Tea, Orange Juice & Water

**Continental III: Bagels & Fresh Fruit**
$6.75
(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**
$7.75
(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**
$8.25
(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**
$14.00
(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

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

LUNCH OFFERINGS

Sandwich Buffets $14.75
(per Person, minimum of 10 guests required)
*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:

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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 $14.25
(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 $12.50
* 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
- 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**

**Hot Lunch**

$15.75

(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:

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** $11.75

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

**PIZZA PIE MENU**

We Recommend 2-3 Slices of Pizza per Guest!

**Pizza Buffet** $7.25
(per Person; minimum of 10 guests required)
*Vegan options available
- Includes: Tossed Salad w/ Dressings, 3 Styles of Pizzas, Cookies*, Iced Tea & Water

**Cheese Pizza-Vegetarian** $9.00
(per Pie; 8 slices per pie)

**Pepperoni Pizza** $10.00
(per Pie; 8 slices per pie)

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

**Sausage Pizza** $10.00
(per Pie; 8 slices per pie)

**Peppers & Onion Pizza-Vegetarian** $10.00
(per Pie; 8 slices per pie)

**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

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!
- Includes: Home-Made Guacamole*, Tomato Salsa*, Sour Cream & Cilantro-Lime Dip 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

Philly Pretzels $1.00
(per Pretzel; minimum of 15)
- Individually Bagged & Served w/Yellow Mustard
**Philly Pretzel “Crowd Pleaser”**

- Includes: 25 Individually Bagged “Philly Style” Soft Pretzels w/ Trio of Mustards (Yellow, Spicy Brown & Superhot)

**Snack Assortment**

(per Person; minimum of 10 guests required)

*Vegan & Gluten Friendly options available*

- Includes: Assortment of Individually Bagged Snacks

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**REFRESHMENTS**

**Refreshment I**

(per Person; minimum of 10 guests required)

*Vegan & Gluten Friendly options available*

- Includes: Coffee, Decaf, Hot Tea, Cookies* & Water

**Refreshment II**

(per Person; minimum of 10 guests required)

*Vegan & Gluten Friendly options available*

- Includes: Coffee, Decaf, Hot Tea, Cookies*, Assorted Soda & Water

**Refreshment III**

(per Person; minimum of 10 guests required)

*Vegan & Gluten Friendly options available*

- Includes: Assortment of Snacks*, Assorted Soda & Water

**Refreshment IV**

(per Person; minimum of 10 guests required)

*Vegan & Gluten Friendly options available*

- Includes: Coffee, Decaf, Hot Tea, Cookies*, Assortment of Snacks, Assorted Soda & Water

**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  $14.25
(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)

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**
(per Person, minimum of 15 guests required)
*Vegan option available
  • Served w/ Toasted Pita

**7-Layer Dip**
(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**
(per Person; minimum of 15 guests required)
*Vegetarian & Gluten Friendly option
  • Served w/ Corn Chips

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

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

**Corn Chips & Classic Tomato Salsa**
(per Person; minimum of 10 guests required)
*Vegan & Gluten Friendly option!

**Pull Apart Tarte Soleil**
(each; serves 20 slices)
*Vegetarian Option
Select 1:
  - Spinach & Feta Tarte-Vegetarian
  - Pesto & Goat Cheese Tarte-Vegetarian

**Flatbread**
(each; serves 8 slices)
*Vegetarian options available
Select 1:
  - Truffle, Arugula & Parmesan Flatbread-Vegetarian
  - Classic Margherita Flatbread-Vegetarian
  - Spinach, Artichoke, Tomato & Mozzarella Flatbread-Vegetarian

$3.50
$3.25
$3.25
$3.50
$2.75
$2.00
$30.00
$12.00


**Steakhouse Flatbread**

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

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

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

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

**Jumbo Shrimp**
(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**
(per 50 Pieces)
*Vegetarian & Gluten Friendly option
  - Includes: Tomatoes, Feta Cheese, Olives & Onions

**Sundried Tomato & Goat Cheese Crostini**
(per 50 Pieces)
*Vegetarian
Seasonal Fruit Kabobs $75.00
(per 50 Pieces)
*Allergen Free option!

HOT HORS D’OEUVRES

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
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


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)**

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:
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
Sauteed Baby Bok Choy- Vegan/ Gluten Friendly
Roasted Seasonal Vegetables- Vegan/ Gluten Friendly
Roasted Cauliflower- Vegan/ Gluten Friendly


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**Themed Dinner Buffets**

**Taste of Philly Buffet** $19.50
(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)**

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: Sautéed Peppers, Caramelized Onions, Wiz, Sautéed 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**
$14.75
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

**DESSERTS**

**9” Round Cake**
$20.00
(per Cake; Cake Serves 16 Slices)
*Vegan options available
Select 1 Flavor:
- Red Velvet w/ Cream Cheese Icing
- Chocolate Cake w/ Icing
- Vegan Red Velvet w/ Cream Cheese Frosting
- Vegan Vanilla Cake w/ Icing
- Vegan Chocolate Cake w/ Icing
- Vegan Lemon Cake w/ White Frosting
- Specify Any Writing You Would Like on Cake
Half Sheet Cake  
(per Cake; Cake Serves around 40 Slices)  
*Vegan options available  
Select 1 Flavor:  
  - Red Velvet w/ Cream Cheese Icing  
  - Ganache Topped Chocolate Leche Cake  
  - Chocolate Cake w/ Icing  
  - Vegan Red Velvet w/ Cream Cheese Frosting  
  - Vegan Spice Cake w/ Cream Cheese Frosting  
  - Vegan Vanilla Cake w/ Icing  
  - Vegan Lemon Cake w/ White Frosting  
  - Vegan Chocolate Cake w/ Icing  
  - Specify Any Writing You Would Like on Cake  

Full Sheet Cake Decorated  
(per Cake; Cake Serves around 80 Slices)  
*Vegan options available  
Select 1 Flavor:  
  - Chocolate Cake w/ Chocolate-Orange Frosting  
  - Snickerdoodle Cake w/ Chocolate Cinnamon Cream Cheese Icing  
  - Red Velvet w/ Cream Cheese Icing  
  - Ganache Topped Chocolate Leche Cake  
  - Chocolate Cake w/ Icing  
  - Vegan Red Velvet w/ Cream Cheese Frosting  
  - Vegan Spice Cake w/ Cream Cheese Frosting  
  - Vegan Vanilla Cake w/ Icing  
  - Vegan Lemon Cake w/ White Frosting  
  - Vegan Chocolate Cake w/ Icing  
  - Vegan Vanilla Cake w/ Strawberry Frosting  
  - Specify Any Writing You Would Like on Cake  

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
Cupcakes
(per 2 Dozen)
*Vegan options available
Select 1 Flavor:
  Chocolate w/ Chocolate Icing
  Red Velvet w/ White Icing
  Coconut Cream
  Pumpkin w/ Cream Cheese Frosting
  Monkey Business (Banana w/ Chocolate Frosting)
  Vegan Vanilla/ Frosting
  Vegan Red Velvet w/ Cream Cheese Frosting
  Vegan Gingerbread w/ Icing
  Vegan Chocolate w/ Frosting

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

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

Assorted Dessert Bars
(per Person; minimum of 20 guests required)

Assorted Vegan Dessert Bars
(per Person; minimum of 20 guests required)

Marshmallow Krispy Treats
(per Person; minimum of 25 guests required)
Select 1:
  Classic Rice Krispy-Vegan
  Cocoa Puff Treats-Vegan
  Sweet & Salty Rice Krispy w/ Pretzels-Vegetarian
  Fruity Pebbles Treats-Vegan/ Gluten Friendly

Chocolate Covered Strawberries w/ Vegan Chocolate
(per Dozen; minimum of 3 dozen required)
*Vegan & Gluten Friendly option!

Chocolate Covered Pretzel Rods
(per Dozen; minimum of 2 dozen required)
Select 1:
  Vegan Milk Chocolate Pretzels
  White Chocolate Pretzels-Vegetarian

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

BEVERAGES

Assorted Canned Soda

(each)

$1.50

Assorted Canned Soda & Water

(each)

$1.50

Bottled Spring Water, Aquafina 16.9 oz. Bottle

(each)

$1.50

Beverage Pitcher w/ Cups

(serves around 8 guests)

Select 1:
- Iced Tea (Unsweet)
- Lemonade
- Apple Juice
- Cranberry Juice
- Orange Juice
- Herbal Infused Water

$5.00

Small Bulk Herbal Infused Water w/ Cups

(serves around 30 Guests)

$12.00

Large Bulk Herbal Infused Water w/ Cups

(serves around 60 Guests)

$24.00

Small Bulk Ice Water w/ Cups

(serves around 30 Guests)

$9.00
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Large Bulk Ice Water w/ Cups</strong></td>
<td>$18.00</td>
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<tr>
<td>(serves around 60 guests)</td>
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<tr>
<td><strong>Small Bulk Iced Tea w/ Cups</strong></td>
<td>$12.00</td>
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<td>(serves around 30 guests)</td>
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<tr>
<td><strong>Large Bulk Iced Tea w/ Cups</strong></td>
<td>$24.00</td>
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<tr>
<td>(serves around 60 guests)</td>
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<tr>
<td><strong>Small Bulk Lemonade w/ Cups</strong></td>
<td>$12.00</td>
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<tr>
<td><strong>Large Bulk Lemonade w/ Cups</strong></td>
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<tr>
<td><strong>Small Bulk Non-Alcoholic Fruit Punch w/ Cups</strong></td>
<td>$15.00</td>
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<td>(serves around 30 guests)</td>
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<tr>
<td><strong>Large Bulk Non-Alcoholic Fruit Punch w/ Cups</strong></td>
<td>$30.00</td>
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<tr>
<td>(serves around 60 guests)</td>
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<tr>
<td><strong>Coffee, Decaf &amp; Hot Tea Service</strong></td>
<td>$2.50</td>
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<td>(per Person)</td>
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<td>- Includes: Coffee, Decaf, Assorted Herbal Teas, Creamers,</td>
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<td>Sugar/ Sweeteners, Stirrers &amp; Lemon Slices</td>
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<tr>
<td><strong>House Wine Bottle</strong></td>
<td>$18.00</td>
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<tr>
<td>(per Bottle Consumed)</td>
<td></td>
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<tr>
<td>(Found under Packages)</td>
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<tr>
<td><strong>Bartender Required for Service, 1 Bartender per 50 Guests; $85.00 per Bartender</strong></td>
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<tr>
<td><strong>China may be requested (if outside of Dining Center- $1 per person additional charge)</strong></td>
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<tr>
<td>- Selection Only for Faculty &amp; Staff !!</td>
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<tr>
<td>- HC Events will provide Haverford’s Alcohol Polices</td>
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<tr>
<td><strong>Premium Wine Bottle</strong></td>
<td>$30.00</td>
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<tr>
<td>(per Bottle Consumed)</td>
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</table>
**Bottled Beer**  
\( \text{per Bottle Consumed} \)  
\( \text{(Found under Packages)} \)  
**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**  
\( \text{(per Person)} \)  
\( \text{(Found under Packages)} \)  
**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 Polices