The first crisp snap of cool air, leaves revealing brilliant colors of red and gold- all changes that herald the coming of Fall! Make sure you "Fall" into ordering our great seasonal specials, only available for a limited time.

Breakfast Or Snack
Minimum Order of 2 Dozen
Additional increments sold by dozen

Pumpkin Spice Muffins ➤
$13.00 per dozen

Apple Cranberry Muffins ➤
$13.00 per dozen

Apple Snack
Apple Cream Cheese Bar ➤
Pretzel Rods
Red, Green and Golden Apples
Bottle Tropicana Apple Juice, 15.2 oz
Bottled Water
$7.75 Per Person

Beverages & Desserts
Warm up with the quintessential Fall beverage! Hot Apple Cider and delicious sweet treats to make it the perfect afternoon break!

Classic Hot Apple Cider
$1.50 per person

Add sweet treats to complete the Cider!
Minimum Order of 2 Dozen
Additional increments sold by dozen

Pumpkin Cheesecake Bar ➤
$9.00 per dozen

Apple Spice Bar ➤
$13.00 per dozen

Contact Lehigh Catering at 610.758.4512 to place your order.

Fall Catering Specials and Prices are available through December 31st, 2018.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available.

VG VEGAN ➤ ➤ VEGETARIAN ➤ GLUTEN FREE
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**Autumn Cuisine Buffet, Minimum of 20 guests**

**Soup**
Wild Mushroom Bisque V

**Choice of One Salad**
Field Greens, Cherry Tomato, Leeks, Pickled Red Grapes, Candied Walnuts, Green Acres Wine, Washed Gouda Cheese, Sourdough Croutons, Pennsylvania Maple Vinaigrette

**Entrees**
Roasted Root Vegetable and Squash, Carrot, Leek, Delicatta Squash, Parsnips, Smokey Noble Cheddar Cheese, Apple Cider Vinaigrette

**Available for Served Lunch or Dinners**

**Minimum of 20 guests**

**Salad**
Baby Arugula, Local Heirloom Tomatoes, Shaved Fennel, Fresh Mozzarella, Toasted Almonds, White Balsamic and Basil Vinaigrette (V)

**Entrées**
Roasted Pork Loin with Cinnamon Apple Gastrique $26.75 per person
Saffron and Thyme Risotto Cake with Blistered Grape Tomato, Green Pea Sauce $22.75 per person

**Starch**
Mashed Sweet Potatoes

**Vegetable**
Roasted Butternut Squash V

**Dessert**
Pear and Cranberry Crisp Assorted Regular & Diet Pepsi Products $21.75 per person

**Passed or Stationary Hors D'oeuvres**

**Cold Selections**
Duck Egg Bottarga, Buttermilk Ranch on Fresh Johnny Cakes $49.00 per 25 pieces
Goat Cheese Brulee, Roasted Pear & Onion Jam on Toasted Pumpernickel Crostini $49.00 per 25 pieces

**Passed or Stationary Hors D'oeuvres**

**Hot Selections**
Shiitake Cheddar Hushpuppies, Scallion Aioli $40.00 per 25 pieces
Chicken Biscuit Spicy Honey Butter, Buttermilk Biscuit $43.00 per 25 pieces

“BLT” Crisp Pork Belly, Argula, Tomato Confit, Avocado Aioli on Toasted Multi-Grain $49.00 per 25 pieces

“Tater Tot”, Duck Confit & Cranberry Aioli $59.00 per 25 pieces

Shrimp Corndog, Cajun Remoulade on a Bamboo Skewer $75.00 per 25 pieces

**Lehigh Catering** 610.758.4512 Lehighcatering@Lehigh.edu