



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

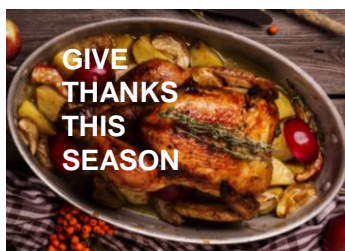
Additional increments sold by dozen

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

- 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.

**Contact Lehigh Catering
at 610.758.4512 to place your order.**



 VEGAN  VEGETARIAN  GLUTEN FREE

Lehigh Catering  610.758.4512  Lehighcatering@Lehigh.edu



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Passed or Stationary Hors D'oeuvres Cold Selections

Duck Egg Bottarga, Buttermilk Ranch **V**
on Fresh Johnny Cakes
\$49.00 per 25 pieces

Goat Cheese Brulee, Roasted Pear & Onion **V**
Jam on Toasted Pumpernickel Crostini
\$49.00 per 25 pieces

Crab Louis with Avocado on Brioche Toast
\$75 per 25 pieces

Foie Gras "PB&J" on Brioche Toast
with Grape Caviar (Contains Nuts)
\$75.00 per 25 pieces

Passed or Stationary Hors D'oeuvres Hot Selections

Shiitake Cheddar Hushpuppies, Scallion Aioli **V**
\$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

**Autumn Cuisine Buffet, Minimum of 20 guests
Soup**

Wild Mushroom Bisque **V**

Choice of One Salad

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

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

Entrees

Bordelaise Braised Beef Short Ribs

Local Apple Cider Glazed Atlantic Salmon

Castle Valley Mill Speltberry and Shiitake Mushroom Pilaf **V**

Creamed Red Kale; Wilted Red Russian Kale, Sharp **V**
Provolone Bechemel

Assorted Rolls with Butter **V**

Dessert

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

**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** **V**
\$22.75 per person

Starch

Mashed Sweet Potatoes

Vegetable

Roasted Butternut Squash **V**

Dessert

Pumpkin Roll **V**

Freshly Brewed Regular & Decaffeinated
Coffees and Assorted Teas

VG VEGAN **V** VEGETARIAN GLUTEN FREE