Morning Fare
Beverage Service
Meeting Packages
Breaks
Grab & Go Boxed Meals
Served Lunch & Dinner
Pre-Set Lunch & Dinner
Lunch & Dinner Buffets
Hors D’Oeuvres
Policies & Procedures

(484) 664-4030
catering@muhlenberg.edu
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CONTINENTAL BREAKFAST
Freshly Baked Blueberry & Oat Bran Muffins
Cranberry-Orange Scones
Our Seasonal Breakfast Pastry

CLASSICAL CONTINENTAL BREAKFAST
Freshly Baked Blueberry & Oat Bran Muffins
Cranberry-Orange Scones
Fresh Fruit Salad
Our Seasonal Breakfast Pastry

GOURMET BREAKFAST
Apple, Blueberry, & Cherry Turnovers
“Cobblestone” Cinnamon Rolls
Variety of Sweet & Savory Bagels with Cream Cheese, Butter, and Jam
Freshly Baked Blueberry, Lemon Poppyseed, and Oat Bran Muffins
Our Seasonal Breakfast Pastry
Fresh Fruit Salad with Seasonal Berries

PRESIDENTIAL BREAKFAST
House-Made Apricot & Ginger, Peach, and Pecan Scones
Served with ‘Bergshire Cream and Honey Butter
Lemon-Sour Cherry Coffee Cake
Chocolate Filled Croissants and Raspberry Cream Cheese Filled Croissants
Fresh Fruit with Seasonal Berries
Variety of Sweet & Savory Bagels with Cream Cheese, Butter, and Jam
Our Seasonal Breakfast Pastry

Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts. Services include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.
‘BERG BUFFET BREAKFAST
Freshly Baked Blueberry and Lemon Poppyseed Muffins
Cranberry-Orange Scones
Apple and Cherry Turnover Bites
Our Seasonal Breakfast Pastry
Scrambled Eggs
Shredded Hash Brown Potatoes
Crispy Bacon and Turkey Bacon
Fresh Fruit Salad

MOYER BUFFET BREAKFAST
Apricot and Ginger Scones, Peach and Pecan Scones
Served with ‘Bergshire Cream and Honey Butter
Lemon-Sour Cherry Coffee Cake
Chocolate Filled Croissants & Raspberry Cream Cheese Filled Croissants
Variety of Sweet and Savory Bagels with Cream Cheese, Butter, and Jam
Our Seasonal Breakfast Pastry
Fresh Fruit with Seasonal Berries
Scrambled Eggs
Shredded Hash Brown Potatoes
Crispy Bacon and Turkey Bacon
French Toast with Warm Berry Topping and Maple Syrup

OMELET STATION
Fluffy Scrambled Eggs, Egg Whites, Diced Tomatoes, Diced Onions, Cheddar Cheese, Bacon, Peppers, Ham, Spinach, and Mushrooms. All prepared to order for your guests by one of our culinarians.

ADD ON MORNING STARTERS
The following items can be added to any of the Morning Fare breakfast menus to create a custom menu for any occasion

YOGURT PARFAITS
with Fresh Berries and House-Made Granola

OATMEAL
with Brown Sugar, Milk, Dried Fruits and Nuts

SMOKED SALMON PLATTER
with Miniature Bagels, Chopped Egg, Diced onion, and Capers

BACON & SWISS CHEESE QUICHE

ROASTED VEGETABLE QUICHE

CHEESE BLINTZ
with Warm Cherry Topping

ASSORTMENT OF BAGELS
with Cream Cheese, Butter, and Jam

Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts. Services include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.
RED DOOR CATERING at Muhlenberg College

BEVERAGE SERVICE

HOT BEVERAGES

COFFEE & HOT TEA
Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options

HOT CHOCOLATE (PACKETS)
HOT APPLE CIDER
HOT SPICED CHAI TEA

COLD BEVERAGES

CARAFES OF ORANGE JUICE
CARAFES OF CRANBERRY JUICE
CARAFES OF APPLE JUICE
PITCHERS OF LEMONADE
PITCHERS OF UNSWEETENED ICED TEA
PITCHERS OF SPARKLING CITRUS PUNCH
PITCHERS OF FRUIT PUNCH
PITCHERS OF POMEGRANATE CRANBERRY PUNCH
ICED WATER SERVICE WITH LEMONS AND LIMES
BOTTLED WATER
ASSORTED REGULAR AND DIET CANNED PEPSI PRODUCTS
ICED COFFEE WITH FLAVORED SYRUPS
BEVERAGE REFRESH
**MEETING PACKAGES**

Designed for a full day conference or meeting, this package simplifies your event planning. We offer full-service catering throughout the day and ensure that your clients and guests are served with limited disruption.

**CLASSIC CONTINENTAL BREAKFAST**
Freshly Baked Blueberry & Oat Bran Muffins
Cranberry-Orange Scones
Our Seasonal Breakfast Pastry
Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options.
Chilled Carafes of Orange Juice and Cranberry Juice
Carafes of Iced Water

**MORNING BREAK**
Refresh Beverage Service
Assorted Regular and Diet Canned Pepsi Products
House-Made Granola and Energy Bars
Fresh Fruit Display

**LUNCH**
Select from one of our Sandwiches and Salads to Include:
A Sandwich or Salad presented in a basket, a gourmet dessert bar, and a beverage station of Seattle’s Best™ regular and decaf coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options and Assorted Regular and Diet Canned Pepsi Products

**AFTERNOON BREAK**
Refresh Beverage Service
Kiwi Fruit and Grape Display
Green Vegetable Crudités with Green Goddess Dressing
Tortilla Chips with Guacamole and Tomatillo Salsa
Warm Spinach and Artichoke Dip with Tortilla Chips

Services for the Meeting Package are presented buffet style and include delivery, labor, china service, setup with linens on buffet and guest tables, and clean up after your event.
BREAKS

CRIMSON
Strawberries
Red Delicious Apples
Red Pepper Hummus with Pita Chips
Red M&Ms
Miniature Red Velvet Cupcakes with Cream Cheese Frosting
Naked Juice - Red Berry Blast

GOLDEN
Whole Bananas
Sliced Pineapple
Toasted Banana Chips
Miniature Mac and Cheese Bites
Deviled Eggs with Tarragon
Lemon Bars
Sparkling Citrus Punch

AZURE
Blueberries
Blueberry Bagels with Cream Cheese
Blue Tortilla Chips with Berry Salsa
Miniature Blueberry Pie
Naked Juice - Blueberry Juice

EMERALD
Kiwi Fruit and Grape Display
Green Vegetable Crudités with Green Goddess Dressing
Tortilla Chips with Guacamole and Tomatillo Salsa
Warm Spinach and Artichoke Dip with Tortilla Chips
Sierra Mist

THE BUTLER
Local and Domestic Cheese Display with Dried Fruits, Mixed Nuts, Crackers and Flatbreads
Fresh Fruit Display with Yogurt Dipping Sauce
Petite Dark Chocolates
Fresh Fruit and Vegetable Juice Shooters

HEALTHY BREAK
House-Made Trail Mix
Granola and Energy Bars
Whole Fruit and Vegetable Crudités
Citrus Water
Fresh Fruit and Vegetable Juice Shooters

SWEET-TOOTH
Raspberry Swirl Brownies
Assortment of Gourmet Cookies
Miniature Cupcakes and Cheesecake Bites
Iced Coffee with Flavored Syrups

Services for the Meeting Package are presented buffet style and include delivery, labor, china service, setup with linens on buffet and guest tables, and clean up after your event.
BOXED BREAKFAST
Bagel with Cream Cheese, Peanut Butter and Jam, Whole Apple, House-Made Granola Bar, & Bottle of Orange Juice
OR
House-Made Granola Bar, Fruit Filled Pastry, Banana, and Bottle of Orange Juice

BOXED SANDWICHES

TUSCANY WRAP
Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, and Balsamic Vinaigrette

ROAST TURKEY & PROVOLONE SANDWICH
Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette

CALIFORNIA TURKEY CLUB
Roast Turkey, Avocado, Bacon, Lettuce, Tomato and Chipotle Mayonnaise on Focaccia

ROAST BEEF & CHEDDAR SANDWICH
Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll

BLACK & BLEU BEEF SANDWICH
Roast Beef, Caramelized Onions, Lettuce, Tomato, Bleu Cheese Mayonnaise on Flatbread

SUNDRIED TOMATO CHICKEN SALAD SANDWICH
Focaccia loaded with our Tasty Signature Sundried Tomato Pesto Chicken Salad

ATHENS GREEK WRAP
Romaine, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap

ASIAN CHICKEN WRAP
Teriyaki Chicken Wrap with Mongolian Barbecue Sauce, Crispy Noodles, Romaine, Carrots, and Fresh Scallion & Cilantro

VEGETABLE CAPRESE SANDWICH
Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Parmesan Ciabatta Roll

MEDITERRANEAN VEGETABLE
Eggplant, Peppers, Zucchini, Spring Greens, Tomato, Fresh Mozzarella and Artichoke Tapenade on Ciabatta

CHICKEN CAESAR SALAD WRAP
Grilled Chicken, Chopped Romaine, Shredded Parmesan Cheese, Diced Tomatoes, and Creamy Caesar Dressing in a Whole Wheat Wrap
BOXED SALADS

SEEGER'S SEASONAL CHOP HOUSE SALAD
Chef’s Selection of Seasonal Lettuces tossed with Fresh Vegetables, and House-Made Dressing

ASIAN STEAK SALAD
Char Grilled Steak and Rice Noodles tossed with Mixed Greens, Mushrooms, Carrots and Snow Peas in a Sesame Dressing

BLACKED CHICKEN & VEGETABLE SALAD
Mixed Greens topped with Spicy Blackened Chicken Breast, Grape Tomatoes, Black Beans, Creamy Ranch Dressing, and Crispy Tortilla Strips

MEZZE SAMPLER PLATE
Hummus, Tabbouleh, Stuffed Grape Leaves, Cucumber, Tomato, Red Onion, Olives, and Pita Triangles

SALMON NICOISE SALAD
Grilled Salmon Fillet, Red Potatoes, Kalamata Olives, Haricot Verts, Hard Boiled Egg, and Red Onion over Baby Greens, served with Balsamic Spa Dressing

ANTIPASTO SALAD
A Salad Lover’s Dream: Grilled Eggplant, Zucchini, Red Peppers and Mushrooms with Pesto Pasta and Lemony Asparagus

BLT AVOCADO CLUB SALAD
Chopped Romaine, Plum Tomatoes, Avocado, Cucumber, Bacon, Cheddar Jack Cheese, Croutons, and Red Pepper Ranch Dressing

GINGER LEMONGRASS CHICKEN SALAD
Lemongrass Chicken over Crispy Asian-Style Vegetables with Sesame Dressing and Topped with Chopped Peanuts

BLACKENED STEAKHOUSE SALAD
Cajun-Style Blackened Steak, Bacon, Bleu Cheese, Grape Tomatoes, House-Made Croutons, Chopped Romaine, and Creamy Caesar Dressing

Services for the Meeting Package are presented buffet style and include delivery, labor, china service, setup with linens on buffet and guest tables, and clean up after your event.
POULTRY

SESAME CHICKEN
- Spinach Salad with Mandarin Oranges, Red Onion, Red Peppers, Wonton Chips, and Sesame Dressing
- Sesame Chicken Breast, Sticky Rice, & Sauteed Bok Choy
- Tropical Rice Pudding with Fruit

CHICKEN PICCATA
- Caesar Salad with House-made Croutons
- Chicken Piccata, Sauteed Green Beans, Jasmine Rice
- Old Fashioned Chocolate Layer Cake

CHICKEN FLORENTINE
- Garden Salad with Balsamic Vinaigrette
- Chicken Florentine, Roasted fingerling potatoes with fresh herbs, Lemon Garlic Broccoli
- Red Velvet Cake

ROSEMARY LEMON CHICKEN
- Roasted Beets with crumbled Goat Cheese, Walnuts, Balsamic Glaze and Olive Oil
- Rosemary Glazed Chicken with Preserved Lemon, Cauliflower Puree with Oyster Mushrooms and Grilled Radicchio
- Vanilla Bean Cheesecake with Cherry Topping

LAMB

RACK OF LAMB
- Greek Salad with Feta Cheese
- Roasted Australian Rack of Lamb with Risotto and Roasted Vegetables, White Wine Cream Sauce
- Chocolate Almond Ganache Cake

BEFF AND PORK

BEEF SHORT RIBS
- Roasted Beets with crumbled Goat Cheese, Walnuts, Balsamic Glaze and Olive Oil
- Beef Short Ribs braised in a tarragon and red wine reduction, Root Vegetable Pave, Sauteed Swiss Chard
- Chocolate Molten Cake

BEEF TENDERLOIN
- Roasted Beets with Goat Cheese and Balsamic Glaze
- Beef Tenderloin stuffed with Spinach and Red Bell Peppers, served with Balsamic Demi-Glace, Caramelized Onion Mashed Potatoes, and Sautéed Asparagus
- Crème Brulee

PORK TENDERLOIN
- Spinach Salad with Pear, Red Wine Onions, Bleu Cheese with Sherry Vinaigrette
- Pan-Seared Pork Tenderloin with Apples and Onions Rice Pilaf, Sauteed Balsamic Spinach
- Black Forest Cake

FLAT IRON STEAK
- Caesar Salad With House-Made Croutons
- Grilled Flat Iron Steak Topped with Arugula Pesto, Couscous, Roasted Fresh Brussels Sprouts
- Raspberry Mousse in a Dark Chocolate Cup

Served meals come with our signature bread and butter, ice water, unsweetened iced tea, and Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options. Accompaniments may be exchanged to create a custom menu for any occasion. Services for served meals include delivery, labor, china service, setup with linens on guest tables, and clean up after your event.
SEAFOOD

GRILLED SALMON
- Fresh Mozzarella and Tomato Stack with Fresh Basil, Olive Oil, and Balsamic Reduction
- Grilled Salmon Fillet topped with fried leeks and caper sauce, Roasted Vegetable Couscous
- Individual Fresh Fruit Tart with Pastry Cream

HALIBUT SALTIMOBOCCA
- Fresh Mozzarella and Tomato Stack with Fresh Basil
- Halibut Saltimbocca, Sautéed Asparagus and Red Pepper Bundle, Wild Mushroom Risotto
- Tiramisu Torte

RED WINE TUNA STEAK
- Roasted Beets with Goat Cheese and Balsamic Glaze
- Seared Tuna Fillet with red wine reduction, Braised Leeks, Spaghetti Squash with Tomato Fondue and tarragon
- Crème Brulee

SHRIMP SCAMPI
- Fresh Mozzarella and Tomato Stack with Fresh Basil
- Garlic Shrimp Skewers, Steamed Lemon Scented Basmati Rice, Sautéed Zucchini and Squash
- Flourless Chocolate Cake with Crème Anglaise

VEGETARIAN

Vegetarian entrees are served with the same salad, sides, and dessert as the meat or seafood entrees that are selected for dinner.

CHEVRE, ORZO, AND BASIL STUFFED PORTOBELLO MUSHROOM

PORTOBELLO MUSHROOM NAPOLEON

MUSHROOM POLENTA WITH GRILLED VEGETABLES AND PEPPERS

STUFFED PEPPERS WITH HERBED TOMATO SAUCE

ROASTED VEGETABLE BLACK BEAN CAKE WITH CREOLE REMOULADE

VEGETABLE LASAGNA WITH SUNDRIED TOMATO BECHAMEL

DUETS

FILET OF BEEF AND SALMON
- Iceberg Wedge with Maytag Bleu Cheese, Chopped Tomato, Red Onion, and Chopped Egg
- Duet of Beef and Salmon Filets with Demi Glace and Béarnaise Sauce, Caramelized Onion Mashed Potatoes, Sautéed Asparagus
- Angel Food Strawberry Shortcake

Served meals come with our signature bread and butter, ice water, unsweetened iced tea, and Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options. Accompaniments may be exchanged to create a custom menu for any occasion. Services for served meals include delivery, labor, china service, setup with linens on guest tables, and clean up after your event.
PRE-SET PLATED LUNCH AND DINNER
These menus are perfect for your next board meeting or luncheon meetings.

SEEGER'S SEASONAL CHOP HOUSE SALAD
Fresh Seasonal Lettuces tossed with Local, Fresh Ingredients and one of our House-Made Dressings

ASIAN STEAK SALAD
Char-Grilled Steak and Rice Noodles tossed with Mixed Greens, Mushrooms, Carrots and Snow Peas in a Sesame Dressing

BLACKENED CHICKEN AND VEGETABLE SALAD
Mixed Greens topped with Spicy Blackened Chicken Breast, Grape Tomatoes, Black Beans, Creamy Ranch Dressing, and Crispy Tortilla Strips

MEZZE SAMPLER PLATE
Hummus, Tabbouleh, Stuffed Grape Leaves, Cucumber, Tomato, Red Onion, Olives, and Pita Triangles

SALMON NICOISE SALAD
Grilled Salmon Fillet, Red Potatoes, Kalamata Olives, Haricot Verts, Hard Boiled Egg, and Red Onion over Baby Greens, served with Balsamic Spa Dressing

GINGER SESAME CHICKEN SALAD
Lemongrass Chicken over Crispy Asian-Style Vegetables with Sesame Dressing and Topped with Chopped Peanuts

YOUR CHOICE OF ONE DESSERT: (INCLUDED IN PRICE)
Chocolate Mousse with Raspberries, Fresh Fruit with Grand Mariner Whipped Cream or Lemon-Strawberry Parfait

Services for pre-set lunches include delivery, labor, china service, setup with linens on guest tables, and clean up after your event. Pre-set menus are individually plated and pre-set with our signature bread, iced water, unsweetened iced tea and your choice of dessert. Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Please limit the menu to one salad, one entree and one dessert selection per event.
THEMED BUFFETS
Have fun and add a unique twist to your next lunch or dinner.

ASIAN
Asian Vegetable Slaw, Cilantro-Soy Marinated Breast of Chicken, Lemon Ginger Steamed Broccoli, Sticky Rice, Vegetable Lo Mein, Tropical Rice Pudding and Fortune Cookies

FAJITA
Tri-Colored Tortilla Chips with Pico de Gallo and Guacamole, Fix Your Own Fajita with the following toppings: Grilled Skirt Steak with Peppers and Onions, Roasted Vegetables, Black Beans, Shredded Cheese, Lettuce, Tomato, Grilled Onions and Peppers, Spanish Rice, Sour Cream, Flour Tortillas, Cinnamon Churros

LITTLE ITALY
Antipasto Platter of Italian-Style Meats, Cheeses and Marinated Vegetables, Garlic Bread Sticks, Caesar Salad with House-Made Croutons, Penne Pasta with Meatballs and Italian Style Vegetables in Marinara Sauce, Cheese Tortellini with Roasted Vegetables in Pesto Cream Sauce, Shredded Parmesan Cheese, Tiramisu Torte

CHILI FIESTA
Garden Salad with Ranch and Italian Dressings, Jalapeño Cornbread and Butter, Beef Chili, Vegetarian Chili, Scallions, Shredded Cheese, Sour Cream, Hot Sauce, Rice, Warm Mixed Berry Cobbler

SOUTHERN
Garden Salad with Ranch and Italian Dressings, Buttermilk Biscuits and Butter, Southern Style Fried Chicken, Shrimp and Grits, Cheddar Grits with Black Eyed Peas, Green Beans, Mashed Potatoes, Macaroni and Cheese, Bourbon Pecan Pie

LAND & SEA
Caesar Salad with House-made Croutons, our Signature Bread and Butter, Grilled Flank Steak with Chimichurri Sauce, Garlic Shrimp Skewers, Roasted Vegetable Couscous, Stuffed Piquillo Red Pepper, Roasted Asparagus, Lemon Jasmine Rice, Key Lime Pie

EASTERN SHORE SURF & TURF
Caesar Salad with House-Made Croutons, our Signature Bread and Butter, Charleston Style Crab Cake, Sliced Beef Tenderloin with Red Pepper, Asiago Cheese, and Spinach, Wild Rice and Vegetable Stuffed Chayote Squash, Sautéed Fennel and Brussels Sprouts, Vegetable Risotto, Peach Cobbler

OTT STREET BUFFET
Garden Salad with Ranch and Italian Dressings, our Signature Bread and Butter, Chicken Marsala, Baked Pasta with Roasted Vegetables and Parmesan Cream Sauce, Green Beans and Carrots, Rice Pilaf, Carrot Cake with Cream Cheese Frosting

Services for buffet lunches and dinners include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Buffets include your choice of beverages: Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Accompaniments may be exchanged to create a custom menu for any occasion. Eco-friendly disposable service is available upon request.
THEMED BUFFETS
Have fun and add a unique twist to your next lunch or dinner.

LEH STREET BUFFET
Garden Salad with Balsamic Vinaigrette and Parmesan Peppercorn Dressings, our Signature Bread and Butter, Lemon Parmesan Chicken with White Wine Chive Sauce, Broiled Salmon Fillet with Dill Butter, Eggplant Roulade, Sautéed Spinach, Roasted Fingerling Potatoes, Boston Crème Cake

HAAS BUFFET
Garden Salad with Ranch and Italian Dressings, our Signature Bread and Butter, Mustard Herb Pork Loin, Grilled Mahi-Mahi with Cilantro Cream Sauce, Stuffed Peppers with Herbed Tomato Sauce, Saffron Rice, Sautéed Swiss Chard, Red Velvet Cake

PROSSER BUFFET
Caesar Salad with House-made Croutons, our Signature Bread and Butter, Braised Beef Sicilian, Chicken Florentine, Gnocchi with Asparagus, Shiitake, Pearl Onion, Tomato, and White Wine Pesto Broth, Mashed Potatoes, Sautéed Zucchini and Squash, Chocolate Ganache Tart with Oreo Crust

BASIC BBQ
Bowlie Pasta Salad with Roasted Vegetables, Hamburkers, Hot Dogs, Veggie Burgers with Buns Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup Classic Cookies and Brownies Also Available as a Drop Off to cook it yourself!

PREMIUM BBQ
Cole Slaw, Pulled Pork Barbecue with Rolls, Grilled Barbecue Chicken Breast with Rolls, Barbecued Tofu, Baked Beans, Corn on the Cob, Lettuce, Tomato, Onion and Pickles, Mayonnaise, Mustard, Ketchup, Sliced Watermelon, Whoopie Pies

OLD FASHIONED BBQ
Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Salad, Country Potato Salad, Cornbread, Ranch Style Baked Beans, Barbecued Chicken, Barbecued Beef Brisket, Assorted Gourmet Cookies and Brownies

Services for buffet luncheons and dinners include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Buffets include your choice of beverages: Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle’s Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Accompaniments may be exchanged to create a custom menu for any occasion. Eco-friendly disposable service is available upon request.
SANDWICH & SALAD BUFFETS
Looking for a lighter lunch option? Try one of our great sandwich or salad buffets!

CAESAR SALAD
Build Your Own Caesar Salad
Grilled Chicken OR Seared Salmon, Grilled Tofu, Chopped Romaine, Shredded Parmesan, House-Made Garlic Croutons, Creamy Caesar Dressing, Chipotle Caesar Dressing, Chopped Tomato, Diced Cucumber, Chopped Egg, Chopped Bacon
Seasonal Fresh Fruit Salad with Whipped Cream

WRAP-CITY
Seasonal Fresh Fruit Salad
Asian Chicken Wrap - Teriyaki Chicken Wrap with Mongolian Barbecue Sauce, Crispy Noodles, Romaine, Carrots, and Fresh Scallion & Cilantro
Athens Greek Wrap - Romaine Lettuce, cucumber, tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap
Tuscany Wrap - Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, And Balsamic Vinaigrette in a Sun-Dried Tomato Wrap
Individual Bags of Potato Chips and Pretzels
Assortment of Dessert Bars

GOURMET SANDWICH BOARD
Bowlie Pasta Salad with Roasted Vegetables, Hamburgers, Hot Dogs, Veggie Burgers with Buns Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup Classic Cookies and Brownies
Also Available as a Drop Off to cook it yourself!

DELICIOUS BREAKFAST
Bowlie Pasta Salad with Roasted Vegetables, Hamburgers, Hot Dogs, Veggie Burgers with Buns Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup Classic Cookies and Brownies
Also Available as a Drop Off to cook it yourself!

DELICIOUS BREAKFAST
Bowlie Pasta Salad with Roasted Vegetables, Hamburgers, Hot Dogs, Veggie Burgers with Buns Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup Classic Cookies and Brownies
Also Available as a Drop Off to cook it yourself!

SOUP AND SALAD
Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Salad, Country Potato Salad, Cornbread, Ranch Style Baked Beans, Barbecued Chicken, Barbecued Beef Brisket, Assorted Gourmet Cookies and Brownies

Services for buffet lunches and dinners include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Buffets include your choice of beverages: Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle’s Best™ Regular and Decaf coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Accompaniments may be exchanged to create a custom menu for any occasion. Eco-friendly disposable service is available upon request.
HOT HORS D’OEUVRES

CHICKEN
Mini Chicken Wellington
Chipotle Wrapped Bacon with Chicken
Coconut Chicken with Orange Dipping Sauce
Chicken Satay with Peanut Sauce
Chicken Diablo Empanadas
Peri Peri Chicken Thigh Skewers
Pot Stickers

BEEF & PORK
Apricot Meatballs
Ancho Flank Steak Empanadas
BBQ Meatballs
Beef Empanadas
Beef Satay
Beef Short Rib in a Red Potato Cup
Chipotle Beef on Tortillas with Avocado
Cocktail Meatballs
Fried Carnitas Ravioli with Chipotle Dip
Ham and Cheese Pinwheels
Mini Ham Biscuits
Mini Beef Wellington
Pot Stickers
Sausage Bites with Champagne Mustard
Sausage Stuffed Mushroom Caps

SEAFOOD
Bacon Wrapped Scallops
Baked Crab Rangoon
Black and White Scallops
Cod Fritters
Crab and Risotto Balls
Curry Seared Scallops with Corn Confetti
Herb Crusted Salmon Croquettes
Mini Crab Cakes with Remoulade
Oysters Rockefeller
Seafood Stuffed Mushroom Caps
Garlic Shrimp Skewer

VEGETARIAN
Artichoke Hearts with Roasted Tomato Sauce
Baked Brie with Raspberry Almonds
Bleu Cheese Stuffed Mushroom Caps
Brown Sugar Brie with Pecans
Eggplant Parmesan with Smoked Chutney
Fried Mozzarella Sticks
Mini Samosas
Parmesan Artichoke Hearts
Petite Vegetable Napoleon
Spanakopita

Service for hors d’oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.
COLD HORS D’OEUVRES

VEGETARIAN
- Broccoli Raab and Fresh Mozzarella Crostini
- Chilled Melon Soup with Kiwi Cream
- Cucumber Rounds with Feta and Tomato
- Endive Goat Cheese, Fig and Pecans
- Fruit Skewers
- Goat Cheese and Honey in Phyllo Cups
- Pistachio Chevre Crusted Grape Truffles
- Phyllo Cup with Strawberry and Cream
- Caprese “Sandwich” of Cherry Tomato, Fresh Mozzarella, and Fresh Basil
- California Rolled Sushi with Soy Sauce and Pickled Ginger

SEASOOD
- Cool Salmon Canapés
- Corn Blini with Smoked Salmon and Chive Cream
- Crostini with Mango Shrimp Salsa
- Garlic Hummus and Smoked Salmon Bruschetta
- Shrimp Cocktail
- Shrimp and Papaya Salad in Waffle Cone

CHICKEN & PORK
- Cantaloupe Wrapped with Prosciutto
- Charred Peaches Wrapped with Prosciutto
- Curried Chicken and Golden Raisin Tartlets
- Smoked Chicken Mousse in Phyllo Cup

DIPS & DISPLAYS

WARM DIPS
- Warm Buffalo Chicken Dip with Tortilla Chips
- Warm Spinach and Artichoke Dip with Pita Chips
- Warm Crab and Spinach Dip with Crostini

COLD DIPS
- Garlic or Red Pepper Hummus with Pita Chips
- Pico De Gallo with Tortilla Chips
- Seven Layer Dip with Tortilla Chips
- Creamy Mediterranean Dip with Pita Chips
- Baba Ghanoush with Pita Chips
- Olive, Sun Dried Tomato and Artichoke Tapenade with Pita Chips

DISPLAYS
- Crudité with Ranch Dip
- Seasonal Fresh Fruit Display
- Domestic Cheese Display with Crackers
- International Cheese Display with Crackers
- Local Cheese Display with Crackers
- Antipasto Display with Crostini
- California Roll with Display with Soy Sauce and Wasabi

Service for hors d’oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.
DESSERTS

Classic Cookie Assortment
Gourmet Cookie Assortment
Chocolate Brownies
Chocolate Covered Pretzel Rods
Cheesecake Bites
Mousse Shooters
Miniature Fresh Fruit Tarts
Cheesecake Lollipops
Cereal Bar Lollipops
Macaroons
Fresh Fruit and Berry Kabobs
Miniature Éclairs
Pecan Tart
Mousse Tart
Chocolate Truffles
Miniature Cupcakes
Chocolate Covered Strawberries
Peanut Butter Tandy Cakes
Raspberry Almond Cookie Bar
Lemon Bars
Assortment of Cereal Bars
Rice Krispie Treats
Whoopie Pies – Chocolate or Key Lime
S’mores Lollipops
Bite-Sized Shoo Fly Pie

Service for hors d’oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.
INTERNAL EVENTS (COLLEGE DEPARTMENTS AND STUDENT ORGANIZATIONS)

Before a catering quote can be provided for an on campus event, an authorized Facility Reservation Request Form (FRRF) or R25 confirmation must be obtained from the Office of Seevers Union & Campus Events, confirming your reservation of a space on campus.

In an effort to effectively support and manage the many meetings and events that occur every day on the Muhlenberg campus, a completed FRRF or an online R25 space request must be submitted to the Office of Seevers Union & Campus Events at least fourteen (14) business days prior to the event date. FRRFs are available at the Information Desk, located inside the main entrance to the J. Conrad and Hazel J. Seevers Union. For questions about or assistance with scheduling a college space and associated resources, or hosting a college recognized event off campus, please contact the Office of Seevers Union & Campus Events at 484-664-3494. Upon approval and receipt of a FRRF or R25 confirmation, Red Door Catering at Muhlenberg College will be happy to provide a quote for your catered event.

Please visit our website at www.muhlenberg.edu/dining to review our Catering guide, then contact a catering representative at 484-664-3488 or email us at catering@muhlenberg.edu. Be sure to have your departmental or organizational account information accessible.

EXTERNAL EVENTS (NON COLLEGE ORGANIZATIONS AND CLIENTS)

For clients interested in an on campus catered event, before a catering quote can be provided for an on campus venue for an External Event, a space and associated resources need to be contracted with Muhlenberg College’s Conference and Event Services (CES) office.

To book a meeting, program or event on the Muhlenberg College campus, please contact a CES representative at 484-664-3810 or email us at ces@muhlenberg.edu.

Upon the College’s acknowledgement of your event inquiry and tentative availability, Muhlenberg Dining Services may then be contacted to begin making catering arrangements. We recommend that you visit our website at www.muhlenberg.edu/dining to become familiar with our Catering guide, then contact a catering representative at 484-664-3488 or Email us at catering@muhlenberg.edu.

Please note that confirmation of our catering services for your event is not available until CES is in receipt of a fully executed Muhlenberg Facilities Agreement along with the deposit.

For clients interested in off campus catering, please visit our website at www.muhlenberg.edu/dining to become familiar with our Catering guide, then contact a catering representative at 484-664-3488 or Email us at catering@muhlenberg.edu.

Catering arrangements and menu selections should be confirmed within at least 3 days prior to your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive an event sheet to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return to us 3 business days in advance of the event.
CHANGES/GUARANTEES/CANCELLATIONS
All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 days prior to the event. Functions canceled within 3 days of the event may incur a charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

PAYMENT
All catered functions must be secured by payment before they occur. Departmental Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Non-Venue, Non-College groups are required to make a deposit of 75% two weeks prior to their event with the balance due 3 days prior to the event. A guest count under the minimum may incur a $25 charge. A delivery fee of $25-$50 may apply to events off campus. A nominal fee may apply for those events with less than 12 guests.

Non-college groups are subject to a 20% service charge and 6% tax for all events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

LINEN
As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are included with full service plated of breakfast, lunch, dinner and buffets. Linens for guest tables at receptions, continental breakfast, breaks and meetings and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food & beverage set-up.

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

ATTENDANTS
To ensure that your event is a success, catering staff will be provided for all served meals, buffets, and most receptions. If additional time is needed, a fee of $25 per hour, per attendant, will apply.

SERVICE STAFF
Continental breakfast, breaks, and most receptions are priced for full-service. Buffet-style functions are staffed with one attendant for every 25 guests and are included with the per person price. All waited meals servers are included.

CATERING EQUIPMENT
As the host of the catering event, you are responsible for the equipment we have provided for the service for your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

FLORAL CHARGES
We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

FOOD SAFETY
Due to food safety liability, guests may not remove food from the function site.