LEHIGH CATERING

MENU 2023 - 2024

Contact Us

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PASTRIES (con’t)
Sticky Bun V Order by Dozen, $14.00 per dozen
Iced Cinnamon Roll V Order by Dozen
$14.00 per dozen
Cobblestones V Order by Dozen $16.00 per dozen
Assorted Scones V Order by Dozen may Include
Blueberry, Orange Cranberry and Cinnamon
$17.00 per dozen
Assorted Danish V Order by dozen may include
Cinnamon, Maple Nut, Lemon, Apple & Raspberry
$18.00 per dozen

BREAKFAST SANDWICHES, Minimum 10 Sandwiches
All Sandwiches served on a Kaiser Roll
• Egg & Cheese V $6.50 per sandwich
• Bacon, Egg & Cheese $7.50 per sandwich
• Sausage, Egg & Cheese $7.50 per sandwich
• Taylor Ham, Egg & Cheese $7.50 per sandwich

Bag Breakfast, Minimum 10 Sandwiches
Includes Sandwich, 2 Hash Browns, Whole Fruit
and Bottled Water
$12.75 per bag breakfast

BREAKFAST, Minimum 10 Guests
Hot Irish Oatmeal V Whole and Skim Milks,
Brown Sugar, and Dried Cherries
$2.75 per person
Pancakes V with Maple Syrup and Butter
$4.00 per person
Brioche French Toast V with Maple Syrup and Butter
$4.00 per person
Fresh Scrambled Eggs V GF
$3.00 per person
Quiche, Minimum of 15 Guests
$3.25 per person
• Quiche Lorraine
• Tomato & White Cheddar Quiche V
• Spinach & Ricotta Quiche V

Frittata V GF Minimum of 15 Guests
$3.25 per person
• Wild Mushroom and Monterey Jack
• Broccoli Cheddar
• Spinach, Roasted Pepper and Feta

Crispy Bacon, 3 pieces per person GF $2.50 per person
Thick Sliced Crispy Bacon, 3 pieces per person GF
$3.50 per person
Breakfast Sausage Links, 2 pieces per person GF
$2.00 per person
Country Breakfast Sausage Link GF 2 pieces per person
$3.00 per person
Turkey Bacon, 3 pieces per person GF
$3.50 per person
Turkey Sausage, 2 pieces per person GF
$3.50 per person
Golden Breakfast Potatoes V GF
$2.25 per person
Hash Brown Potatoes, 2 per person V GF
$2.25 per person

BAGELS
Bagels V Order by Dozen available by flavor with Whipped Butter,
Cream Cheese and Assorted Jelly
Bagels provided by Amoroso Baking Company
$15.50 per dozen

Mini Bagels, Order by Dozen V available assorted
only, plain & seeded, with Whipped Butter, Cream Cheese
and Assorted Jelly
$12.50 per dozen
*Our Mini Bagels are approximately half the size of a regular bagel

PASTRIES
Tea Bread Loaves V Order by Loaf by flavor. 10 slices per loaf,
Blueberry, Banana Nut, Chocolate Chip, Double Chocolate, Lemon-
Poppyseed, and Cinnamon Crunch Breads
$8.25 per loaf
Breakfast Squares V Order by Dozen Maple & Nut Oat, Oatmeal
Raisin Crunch, Raspberry Oatmeal Crunch, and Oatmeal Crumb Cake,
$8.50 per dozen

Assorted Donuts V Order by Dozen
$10.50 Per Dozen, served in box

Cinnamon Coffee Crumb Cake V serves 12
$10.00 each

Chocolate Coffee Crumb Cake V serves 12
$12.50 each

Assorted Mini Muffins V Order by 2 Dozen
$13.00 per 2 dozen

Regular Muffins V Order by Dozen by flavor, choice of Blueberry,
Chocolate Chip, Double Chocolate Chip, Banana Nut, Lemon Poppy
Seed, or Cinnamon Crunch
$13.00 per dozen

Assorted Croissants V Order by Dozen may include
Cheese, Strawberry, or Chocolate
$13.00 per dozen

Cinnamon Roll Bundt Cake V serves 12
$14.00 each
PROUDLY SERVING STARBUCKS COFFEE

Full Coffee Service
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teavana and Lipton Teas with Appropriate Accompaniments
$2.65 per person, 12 oz cup

Freshly Brewed Regular Coffee
Traveler Box serves approximately 10 guests $22.00 per traveler
1.5 Gallons serves approximately 16 guests $40.00 each
3 Gallons serves approximately 32 guests $70.00 each
5 Gallons serves approximately 50 guest $100.00 each

Freshly Brewed Decaffeinated Coffee
Traveler Box serves approximately 10 guests $22.00 per traveler
1.5 Gallons serves approximately 16 guests $40.00 each
3 Gallons serves approximately 32 guests $70.00 each
5 Gallons serves approximately 50 guest $100.00 each

Hot Water with Assorted Teavana and Lipton Teas
Traveler Box serves approximately 10 guests $17.00 per traveler
1.5 Gallons serves approximately 16 guests $30.00 each
3 Gallons serves approximately 32 guests $55.00 each
5 Gallons serves approximately 50 guest $85.00 each

Hot Chocolate
Traveler Box
Minimum Order 2
serves approximately 10 guests $18.00 per traveler
3 Gallon serves approximately 32 guest $50.00 each
5 Gallon serves approximately 50 guests $70.00 each

Cold Apple Cider
Traveler Box serves approximately 12 guests $17.00 per traveler
Minimum Order 2 Boxes
3 Gallons serves approximately 48 guests $50.00 each
5 Gallons serves approximately 80 guests $80.00 each

SNACKS

Individual Low-Fat Yogurts\n$1.90 each
Individual Yogurt Parfaits with Blueberries, Strawberries and Granola\n$2.85 per person
Sliced Seasonal Fresh Fruit & Berries\n$2.50 per person
Fruit Salad\n$2.25 per person
Whole Fruit, Apple, Orange or Banana\n$1.00 each
Individual Bag of Ruffles Potato Chips\n1 oz. $1.00 per bag
Individual Bag of White Cheddar Popcorn\n1 oz. $1.00 per bag
Individual Bag of Pretzel Twists\n1 oz. $1.00 per bag
Individual Bags of Planters Salted Peanuts\n2 oz. $1.00 each
House-made Salt & Pepper Potato Chips
Minimum of 30 Guests, $2.00 per person

WELLNESS BOWLS, Dairy Free
Minimum of 8 Guests
Green Dragon\nBlend of Kale, Banana, Pineapple, and Coconut Milk, topped with Blueberries, Granola, and Pineapple $8.00 per bowl
Yellow Submarine\nBlend of Banana, Honey, and Almond Milk, topped with Granola, Banana, and Toasted Almonds $8.00 per bowl

COLD BEVERAGES
Orange, Apple or Cranberry Juice, by the Gallon $13.00 per gallon
Assorted Bottled Tropicana Juices
includes Orange, Cranberry & Apple, 10 oz. $1.85 each
Harrisburg Dairy Sweetened or Unsweetened Iced Tea $8.75 per gallon
Harrisburg Dairy Lemonade $8.75 per gallon
Bottled Water
16.9 oz. $1.70 per bottle
5 Gallon Jug of Ice Water, with pump $20.00 each
Ice Water $10.00 per cambro
Bubly Sparkling Water, 12 oz. $1.50 each
Assorted Bottled Schwepes Original Black Cherry, Lemon Lime or Raspberry Lime, 20 oz. $2.39 each
Assorted Regular and Diet Canned Pepsi Products, 12 oz. $1.50 each
Bottled Lipton Pure Leaf Iced Tea, 18.5 oz. $2.39 each
Bottled Brisk Iced Tea, 20 oz. $2.39 each
Assorted Gatorade, assortment only, 20 oz. $2.39 each
Sparkling White Grape Juice $7.50 per bottle; estimate eight 3 oz. servings per bottle

Individual Bags of Fruit & Nut Trail Mix
2 oz. bag, $1.99 each
Individual Bags of Chocolate & Nut Trail Mix
2 oz. bag, $1.99 each
Tostitos Smooth & Cheesy Dip\n8.5 oz. $2.99 each
Tostitos Chunky Salsa\n15.5oz. jar, $3.49 per jar
Tostitos Smooth & Cheesy Dip\n15 oz. jar, $3.99 per jar
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<th>Salad</th>
<th>Dressing</th>
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<td>Parmesan Peppercorn V</td>
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<td>Honey Mustard Vinaigrette CF</td>
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**INDIVIDUAL ENTRÉE GREEN SALADS**

- **Field Green Garden Salad V CG** Mixed Greens, with Grape Tomatoes, Cucumbers, and Shredded Carrots  
  $4.50 per salad
- **Kale and Spinach Salad V CG** with Grape Tomatoes and Fresh Mozzarella  
  $6.50 per salad
- **Baby Greens V CG** with Toasted Sunflower Seeds, Dried Cranberries, Fresh Apples and Crumbled Blue Cheese  
  $6.50 per salad
- **Romaine, Baby Red Oak and Iceberg Lettuces GF** with Crumbled Blue Cheese, Bacon, and Chopped Egg  
  $7.00 per salad
- **Caesar Salad**, Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar Dressing  
  $6.50 per salad *Remove Croutons CF *Remove Dressing V CF
- **Strawberry Fields Salad V CG** Spring Mix, Red Onions, Fresh Strawberries, Toasted Walnuts, Feta Cheese, with Balsamic Vinaigrette  
  $9.50 per salad
- **The “Wedge”** Iceberg Wedge, Chopped Bacon, Fresh Tomatoes, Crumbled Blue Cheese, Green Onions, with Blue Cheese Dressing  
  $6.50 per salad

**PREPARED SALADS, Minimum of 10 Guests**

- **Classic Macaroni Salad V**  
  $1.50 per person
- **Lehigh Pasta Salad, V** Penne Pasta with Garden Vegetables and Baby Fresh Mozzarella tossed with Creamy Parmesan Dressing  
  $1.75 per person
- **Red Bliss Potato Salad V CF** Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing  
  $1.75 per person
- **Classic Cole Slaw V CF**  
  $1.50 per person
- **Power Blend Vegetable Slaw V CG** A colorful blend of Golden Beets, Broccoli, Kohlrabi, Brussels Sprouts, Kale, Radicchio, and Carrots in a Mild Chili Dressing  
  $3.25 per person
- **Broccoli Slaw V** Mix of Shredded Broccoli, Carrots and Red Cabbage in a Creamy Slaw Dressing  
  $3.00 per person
- **Caprese Picnic Salad V CE** Cherry Tomatoes, Baby Fresh Mozzarella, European Cucumbers, and Roasted Red Peppers with Fresh Basil, Olive Oil and White Balsamic  
  $2.75 per person
- **Shredded Cabbage Salad V CG** Kale, Julienne Carrots, Red Bell Peppers, Toasted Peanuts and Sesame Seeds tossed with Bangkok Peanut Vinaigrette,  
  $3.25 per person
- **Tabouleh V** with Tom Greens and Citrus Dressing  
  $3.75 per person

**DELI BUFFET Minimum 10 guests**

- Field Green Salad with Balsamic Dressing and House-made Coleslaw  
  $17.00 per person
- Field Green Salad with Balsamic Dressing and House-made Coleslaw  
  Sliced Smoked Turkey, Roast Beef, Honey Cured Ham, Genoa Salami,  
  Sliced American, Smoked Gouda, Provolone Cheese, Kaiser Rolls and Wraps.  
  Accompaniments include Mayonnaise, Mustard, Horseradish, Lettuce,  
  Tomato, Red Onions and New York Deli Pickles, Lay’s Potato Chips  
  Assorted Whole Fruit, Assorted Cookies, and Brownies  
  Assorted Regular and Diet Pepsi Products

**MEDITERRANEAN BUFFET Minimum 10 guests**

- Grilled Lemon and Tahini Chicken  
  $17.00 per person
- Grilled Lemon and Tahini Chicken  
  Roasted Garlic Hummus, Feta Cheese, Minted Tabouleh, Diced Tomato,  
  Diced Cucumber, Diced Red Onion, Sliced Black Olives, Bibb Lettuce,  
  Yogurt Cucumber and Dill Sauce, Lavash, Greek Pitas  
  Greek Butter Cookies and Assorted Regular & Diet Pepsi Products

**PIZZA**

- 14” Pizza Cut in 8 Slices, Recommend 2 Slices Per Person
  - Cheese Pizza V $12.50 per person
  - Pepperoni Pizza $15.00 per pizza
  - Vegetable Pizza V $15.00 per pizza

**NAAN PIZZA**

- Naan bread pizzas come 3 breads per order  
  Recommend 1 Naan pizza per person
- Traditional Tandoori Flat bread baked and topped with your favorite pizza toppings.
  - Cheese and Sauce V $6.00 per order
  - Pepperoni $8.00 per order
  - Artichoke, Herb and White Cheddar V $8.50 per order
  - Fresh Mozzarella and Pesto V $8.50 per order
**SANDWICHES**
The following sandwich quantities can be ordered based on the number of guests:
- 1-10 people / choice of 2
- 11-15 people / choice of 2
- 16-25 people / choice of 3
- 26 people or more / choice of 4

**A la carte Sandwiches** *Minimum of 10 Guests, available on platters*, $7.75 per sandwich

**Gourmet Sandwiches** *Minimum of 10 Guests*

**Grab & Go Bag Lunch, Minimum of 10 Guests**
Grab & Go Bag Lunches include choice of Signature Sandwich (see recommended quantities above), Individual Bag of Ruffles Potato Chip, Whole Apple or Orange, Large Cookie or Large Brownie, Appropriate Condiments and Assorted Regular and Diet Pepsi Products, $9.75 per bag lunch

**Gluten Free Box Lunch Options**
- Gluten Free Roll $3.75 additional per roll
- Gluten Free Prepacked Cookie, 3 oz $3.75 per cookie

**Add or Substitute Bottled Water** $1.00 per bottle

**Smoked Turkey and Sharp Cheddar** with Leaf Lettuce and Sliced Tomatoes on Rustic Italian Roll
**Honey Cured Ham, Turkey and Cheddar** with Leaf Lettuce and Sliced Tomato on Marble Rye
**Roast Beef and Domestic Swiss** with Leaf Lettuce and Sliced Tomatoes on Ciabatta Roll
**Spicy Italian Hero** with Genoa Salami, Cappicola, sun-dried tomato pesto on Ciabatta Panini
**Grilled Breast of Chicken** with Di Forna Artisan Mozzarella and Fresh Tomato Sauce on Honey Wheat Bread
**Chicken Caesar Wrap** with Grilled Chicken Breast and Romaine Lettuce, Parmesan Cheese, Caesar Dressing in a Tortilla Wrap
**Buffalo Chicken Wrap** with Crispy Chicken Breast, Crumbled Blue Cheese, Buffalo Sauce, Leaf Lettuce and Sliced Tomatoes in a Tortilla Wrap
**Lehigh “BLT”** Smoked Bacon, Deli Turkey, Muenster Cheese, Lettuce and Sliced Tomato on Sourdough
**Fresh Mozzarella and Basil Pesto** with Baby Arugula and Sliced Tomatoes on Baguette
**The Lehigh Wrap** Boursin Cheese, Portobello Mushrooms, Roasted Red Peppers, Fresh Basil, Spinach and Arugula in a Tortilla Wrap
**Crumbled Portobello Mushroom and Grilled Seasonal Vegetables** with Sun Dried Tomato Pesto* on Ciabatta Roll *Contains Nuts*
**Garlicy Hummus** with Marinated Tomatoes, Seedless Cucumbers, Roasted Red Pepper on a Baguette

**Fresh Mozzarella and Basil Pesto** with Baby Arugula and Sliced Tomatoes on Baguette

**BUILD YOUR BBQ, Minimum of 20 Guests**
Create your own BBQ by choosing up to two salads, up to four entrees, up to three sides and up to two desserts.

**Salads**
- **Field Greens Garden Salad** $1.50 per person
- **Classic Macaroni Salad** with Penne Pasta, Garden Vegetables, and Baby Fresh Mozzarella tossed with Creamy Parmesan Dressing $1.75 per person
- **Red Bliss Potato Salad** Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing $1.75 per person

**Entrées**
- **Quarter Pound Hamburger** $3.50 per person
- **All Beef Hot Dogs** $2.00 per person
- **Black Bean Vegan Burgers** $4.00 per person
- **Meditteranean Turkey Burger** $3.00 per person
- **Grilled Chicken Breast** $3.00 per person
- **House Smoked Carolina Pulled Pork** $3.00 per person
- **Lehigh Brownies** $9.25 per dozen
- **Snickerdoodle Bar** $10.00 per dozen

**Sides**
- **House Made Salt and Pepper Chips** $2.00 per person
- **Lehigh Baked Beans** $1.75 per person
- **Corn on the Cob with Butter** $2.00 per person
- **White Cheddar Macaroni and Cheese** with Roasted Garlic Breadcrumbs, $4.00 per person

**Dessert**
- **Assorted Cookies** $6.50 per dozen
- **JoJo Bar**, Chocolate Cake with Vanilla Buttercream topped with Chocolate Ganache $10.00 per dozen

**Gluten Free rolls available $3.75 additional per person.**

**Entrées (con’t)**
- **Italian Sausage with Sautéed Peppers, Onions and Sauce** $3.00 per person
- **Buffalo Wings with Blue Cheese** 5 wings per person $8.00 per person
- **House Smoked Beef Brisket** $6.50 per person
- **Quarter Pound Beer and Cheddar Bratwurst** 1 per person, $3.75 per person

Includes Assorted Rolls, Leaf Lettuce, Sliced Tomato, Pickle Spears, Individual Packets of Ketchup, Mustard, Mayonnaise and Relish.

Gluten Free rolls available $3.75 additional per person.

**Dessert**
- **Assorted Cookies** $6.50 per dozen
- **JoJo Bar**, Chocolate Cake with Vanilla Buttercream topped with Chocolate Ganache $10.00 per dozen
- **Lehigh Brownies** $9.25 per dozen
- **Snickerdoodle Bar** $10.00 per dozen
STATIONS (con’t)

Minimum of 50 Guests, Attendant and Chef Fees May Apply

Pasta Station
Choice of Two: Penne, Cavatappi, Rigatoni, or Linguini
Choice of Two: Marinara, Alfredo, Basil Pesto, Vodka Sauce, Bolognese, or Garlic and Olive Oil
Choice of Three: Grilled Chicken, Italian Sausage, Wild Mushrooms, Broccoli Rabe, Fresh Broccoli Florets, or Roasted Garlic Cloves, $12.75 per person

Noodle Bar
Yakisoba, Udon, and Buckwheat Soba Noodles with Vegetable Broth, Chicken Broth, Grilled Chicken, Roasted Pork, Tofu, Bean Sprouts, Sliced Radish, Cilantro, Thai Chili Peppers and Lime Wedges, $13.00 per person

Risotto Station
Choice of Two
♦ Tomato Risotto with Peas, Prosciutto, and Basil Jus CF
♦ Wild Mushroom Risotto and Fresh Thyme V GF
♦ Grilled Shrimp, Fresh Spinach, and Roasted Garlic CF
♦ Butternut Squash, Fresh Chives, and Toasted Pumpkin Seeds V GF
♦ Grilled Chicken, Balsamic Roasted Portobello, and Applewood Smoked Bacon CF
$14.25 per person

Taste of New England, prepare one of each roll per person
New England Clam Chowder, Lobster Roll, Shrimp Roll, New England Potato Salad
$35.00 per person

CARVING STATIONS

Mustard and Rosemary Roasted Loin of Pork with Shallot and Brandy Mustard Cream Sauce and Ciabatta Rolls
$12.25 per person

Whole Roasted Turkey Breast with Cranberry Relish, Sage Gravy, and Mini Corn Muffins
$12.25 per person

Garlic and Herb Roasted Strip Loin of Beef Red Wine with Shallot Reduction, Brioche Dinner Rolls
$12.25 per person

Chili and Lime Whole Roasted Side of Salmon with Sweet Chili Sauce and Lemon Scented Sour Cream
$12.25 per person

Roasted Prime Rib of Beef with Black Angus Prime Rib with Horseradish Cream and Au Jus and Sour Dough Rolls
$21.75 per person

STATIONS

Minimum of 50 Guests, Attendant and Chef Fees May Apply

Mashed Potato Bar
Local Johnson Farm Mashed Potatoes or Country Style Skin-on Red Potatoes with Crumbled Bacon, Steamed Broccoli, Shredded Cheddar Cheese, Onion crisps, Whipped Butter, Sour Cream and Brown Gravy, $7.25 per person

Sweet Potato Bar V
Mashed Sweet Potatoes with Cinnamon, Mini Marshmallows, Whipped Butter, and Sour Cream, $7.25 per person

Mac-n-Cheese Bar
Lehigh’s House Made White Cheddar Macaroni and Cheese with Assorted Toppings to include Seasoned Shredded Chicken, Crispy Bacon, Diced Tomatoes, Green Onions and Ranch Dressing, $8.25 per person

Southern BBQ Bar
Choice of Two: Pulled Chicken, Pulled Pork or Pulled Brisket, Medium Kaiser Rolls, Sliced American Cheese, Cole Slaw, Baked Beans and Bread & Butter Pickles, $9.50 per person
HOT HORS D’OEUVRES

**BEEF**
- Sweet and Sour Cocktail Meatballs
  $25.00 per 25 pieces
- Franks in a Blanket with Dijon Mustard
  $35.00 per 25 pieces
- Philly Cheesesteak Dumpling
  $57.00 per 25 pieces
- Beef Empanada
  $76.50 per 25 pieces
- Mini Philly Cheese Steak
  $80.00 per 25 pieces
- Beef Satay
  $87.00 per 25 pieces
- Mini Beef Wellington
  $110.00 per 25 pieces
- Petite Chicago Style Dog
  $130.00 per 25 pieces
- Black Angus Petite Cheeseburger
  $139.00 per 25 pieces

**CHICKEN**
- Chicken Tenders with BBQ Sauce and Honey Mustard Dip
  $50.00 per 25 pieces
- Sesame Chicken with Sweet Chili Sauce
  $62.00 per 25 pieces
- Chicken Empanada
  $75.00 per 25 pieces
- Coconut Chicken with Sweet Chili Sauce
  $75.00 per 25 pieces
- Cashew Chicken Spring Roll
  $81.00 per 25 pieces
- Hot Wing Spring Roll with Blue Cheese Dip
  $84.00 per 25 pieces

**PORK**
- Barbeque Pork Steamed Buns
  $66.00 per 25 pieces
- Applewood Smoked Candied Apple Pork Belly
  $92.00 per 25 pieces

**SEAFOOD**
- Shrimp Vegetable Shaomai with Vinegar Sauce
  $25.00 per 25 pieces
- Shrimp Dumplings with Ponzu Sauce
  $46.00 per 25 pieces
- Coconut Shrimp
  56.00 per 25 pieces
- Crab Stuffed Mushrooms
  $74.00 per 25 pieces
- Mini Crab Cake with Roasted Pepper Aioli
  $80.00 per 25 pieces
- Bacon Wrapped Scallops
  $95.00 per 25 pieces

**VEGETARIAN**
- Mozzarella Sticks with Marina
  $25.00 per 25 pieces
- Local York Valley Cheese Co. Jalapeno Breaded Cheese Curds with Ranch Dip
  $25.00 per 25 pieces

HOT HORS D’OEUVRES (con’t)

**VEGETARIAN**
- Vegetable Pot Stickers
  $25.00 per 25 pieces
- Vegetable Samosas
  $25.00 per 25 pieces
- Edamame, Shiitake Dumpling with Teriyaki Sauce
  $25.00 per 25 pieces
- Kale and Vegetable Dumplings with Ponzu Sauce
  $26.00 per 25 pieces
- Vegetable Pakora
  $26.00 per 25 pieces
- Three Cheese Arancini
  $28.00 per 25 pieces
- Fried Ravioli with Marinara Sauce
  $28.00 per 25 pieces
- Mini Quinoa Vegetable Cake
  $32.00 per 25 pieces
- Mac and Cheese Fondue Fritter
  $35.00 per 25 pieces
- Fried Avocado Slices with Spicy Sauce
  $40.00 per 25 pieces
- Bavarian Soft Pretzel Braid with Guldens Spicy Mustard
  $50.00 per 25 pieces
- Mini Assorted Quiche
  $54.00 per 25 pieces
- Vegetable Spring Roll with Ponzu Sauce
  $56.00 per 25 pieces
- Truffle and Wild Mushroom Arancini
  $58.00 per 25 pieces
- Crispy Asiago Asparagus
  $71.00 per 25 pieces
- Spinach and Brie Stuffed Mushrooms
  $73.00 per 25 pieces
- Breaded Parmesan Artichoke Heart
  $82.00 per 25 pieces

COLD HORS D’OEUVRES
- Tomato and Fresh Mozzarella Bruschetta
  $25.00 per 25 pieces
- Edamame and Parmesan Toasts
  $30.00 per 25 pieces
- Whipped Feta Crostini, Basil Marinated Tomatoes
  $32.00 per 25 pieces
- Grilled Ciabatta, Goat Cheese Bruschetta
  $40.00 per 25 pieces
- Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce
  $42.00 per 25 pieces
- Herbed Goat Cheese Filo Cups, Toasted Pistachio
  $47.00 per 25 pieces
- White Bean Crostini with Caramelized Onion and Reduced Balsamic
  $54.00 per 25 pieces
- Smoked Salmon “Sandwich”, Pumpernickel Crisp, Caper Aioli
  $62.00 per 25 pieces
- Olive Oil and Herb Jumbo Lump Crab on English Cucumber
  $74.00 per 25 pieces
- Garlic Crusted Beef Crostini, Arugula Pesto, Red Pepper Confit
  $84.00 per 25 pieces
BUILD YOUR BUFFET, Minimum of 20 Guests
Create your own buffet by choosing one salad, up to three entrees, one starch, one vegetable and one dessert*
*See Sweet Side Menu for dessert selections

SALADS
Field Greens Garden Salad $2.00 mixed greens, grape tomatoes, cucumbers, and shredded carrots
Caesar Salad, crisp chopped romaine, seasoned croutons, shredded parmesan cheese with classic caesar. Remove dressing $2.50 per person
Kale and Spinach Salad with grape tomatoes and fresh mozzarella with balsamic vinaigrette, $3.25 per person
California Spinach candied walnuts, mandarin oranges, and goat cheese with honey mustard $3.50 per person

VEGETABLES
Steamed Broccoli $1.75 per person
Fresh Snipped Green Beans $2.00 with garlic and olive oil
Fresh Cauliflower Florets $2.00 per person
Fresh Spinach with Garlic and Olive Oil $2.00 per person
Broccoli, Cauliflower, and Baby Carrots, with herb butter $2.00 per person
Zucchini $2.00 with sun dried tomatoes
Haricot Vert with sun dried tomatoes $2.25 per person

BEEF
Grilled Marinated Flank Steak with house made steak sauce $4.00 per person
Lehigh Meatloaf with stewed tomato beef gravy, 4 oz. $6.00 per person
Mesquite Grilled Carne Asada Steak with guacamole and fresh salsa, 4 oz. $6.00 per person

CHICKEN
Grilled Breast of Chicken with warm cherry tomato salad, 5 oz. $6.00 per person
Coriander Crusted Chicken Breast with roasted garlic tomato sauce, toasted almonds, 5 oz. $6.00 per person
Grilled Breast of Chicken with broccoli rabe and pepperonata, 5 oz. $6.00 per person
Grilled Chicken Gochujang, Korean chili paste marinated with vegetable slaw, 5 oz. $6.00 per person
Pan Seared Chicken Portobello with madeira sundried tomato sauce, 5 oz. $7.25 per person

SEAFOOD
Tilapia with shrimp scampi basil sauce, 3 oz. $5.00 per person
Grilled Salmon with chinese mustard glaze with sweet soy shiitake mushrooms, 3 oz. $5.75 per person
Grilled Salmon with fresh tomato basil bruschetta, 3 oz. $5.75 per person

SOUP, Minimum of 10 Guests
Beef Chili Italian Wedding New England Clam Chowder Rosemary Chicken Dumpling Vegetable Chili Yukon Gold Potato with caramelized shallots $2.25 per person

STARCH
Rosemary Roasted Red Potatoes $2.00 per person
Oven Roasted Potato Medley Sweet potato, Peruvian purple, and Yukon Gold $2.00 per person
Herb Roasted Fingerling Potatoes $2.00 per person
Black Beans with cumin and lime $2.00 per person
Potato Gratin Lyonnaise $2.25 per person
Local Johnson Farms mashed potatoes $2.25 per person
Wild Rice $2.00 per person
Parmesan Boursin Rice $3.00 per person
White Cheddar Macaroni and cheese with roasted garlic breadcrumbs, $4.00 per person

PASTA
Gemelli Matricani, smoked bacon, roasted onion, crushed marzano tomatoes, 6 oz. $4.25 per person
Penne al forno with spinach, parmesan, in a tomato cream sauce 6 oz. $4.25 per person
Cheese Lasagna, ricotta, and basil, 6 oz. $5.25 per person
Lasagna Bolognese, ricotta, and basil, 6 oz. $6.50 per person

PORK
House Smoked Carolina Pulled Pork $3.00 per person
Basque Style Roast Pork with tomato, herbs, and garlic, 4 oz. $4.25 per person
Barbeque Pork Rib “Wings” Ultra tender bone-in braised pork shanks smothered in barbeque sauce, 5 oz. $4.25 per person
Roasted Loin of Pork with caramelized apple onion compote, 4 oz. $4.25 per person

VEGETARIAN
Eggplant Parmesan fried eggplant, marinara sauce, melted mozzarella cheese, fresh parsley, $4.00 per person
Wild Mushroom, Grilled Sourdough and spinach strata $4.00 per person

VEGETABLES
Vegetable and Lentil Curry Indian Spiced Potatoes and cauliflower, Snap peas, tomatoes, cilantro and cucumber raita, $4.25 per person
Whole Masoor Brown Lentils with tomatoes cilantro with cumin basmati rice and cucumber raita, $4.25 per person

ADDITIONS
Assorted dinner rolls with butter $1.00 per person
Full coffee service $2.25 per person

ENTREES
**BUILD YOUR OWN PLATED MEAL, Minimum of 20 guests**
Create your own plated meal by choosing one salad, one starch, one vegetable and one dessert. For your entrée selection choice:
Maximum of 2 entrées for 25 people or less.
Maximum of 3 entrées for 25 people or more

**SALADS**
- Field Greens Garden Salad **VC GF** Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots $2.00 per person
- Caesar Salad, Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar. **Remove Croutons GF Remove Dressing** **VC GF** $2.50 per person
- Kale and Spinach Salad **VC** with Grape Tomatoes and Fresh Mozzarella with Balsamic Vinaigrette $3.25 per person
- California Spinach **VC** Candied Walnuts, Mandarin Oranges, and Goat Cheese with Honey Mustard $3.50 per person

**VEGETABLES**
- Steamed Broccoli **VC GF** $1.75 per person
- Fresh Snipped Green Beans **VC GF** with Garlic and Olive Oil, $1.75 per person
- Fresh Cauliflower Florets **VC GF** $2.00 per person
- Fresh Spinach with Garlic and Olive Oil **VC GF** $2.00 per person
- Broccoli, Cauliflower, and Baby Carrots, **VC GF** with Herb Butter, $2.00 per person
- Zucchini **VC GF** with Sun Dried Tomatoes $2.00 per person
- Haricot Vert **VC GF** (French Green Beans) $2.25 per person

**ADDITIONS**
- Assorted Dinner Rolls with Butter $1.00 per person
- Full Coffee Service $2.25 per person

**BEEF**
- Chateau Grilled Petite Tender Steak Marinated in Grapefruit Juice, Soy, Honey, Ginger, Garlic and Olive Oil, 7 oz., $15.00 per person
- Grilled Marinated Flank Steak **GF** with House Made Steak Sauce, 7 oz., $16.00 per person
- Bone in Braised Short Ribs of Beef **GF** with Red Wine, and Shallot Demi-glace, 2 ribs per person, $20.00 per person
- Filet Mignon **GF** with Choice of Bordelaise or Au Poivre Sauce 7 oz, Market Price

**CHICKEN**
- Coriander Crusted Chicken Breast **GF** Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz., $12.00 per person
- Grilled Breast of Chicken **GF** with Broccoli Rabe and Pepperonata, 5 oz., $12.00 per person
- Grilled Chicken Gochujang, Korean Chili Paste Marinated with Vegetable Slaw, 5 oz., $12.00 per person
- Pan Seared Chicken Portobello with Madeira Sundried Tomato Sauce, 5 oz., $12.00 per person

**SEAFOOD**
- Tilapia with Shrimp Scampi **GF** Basil Sauce, 6 oz., $12.00 per person
- Miso Roasted Atlantic Cod with Baby Bok Choy, Sweet Soy Citrus Glaze, 6 oz., $12.00 per person
- Grilled Salmon with Chinese Mustard Glaze with Sweet Soy Shiitake Mushrooms, 6 oz., $15.00 per person
- Grilled Salmon **GF** with Fresh Tomato Basil Bruschetta, 6 oz $15.00 per person
- Lump Crab Cakes with Shallot Herb Cream, 6 oz., $21.00 per person

**PASTA**
- Gemelli Matricani, Smoked Bacon, Roasted Onion, Crushed Marzano Tomatoes, 6 oz., $4.25 per person
- Penne Ai Forno **V with Spinach, Parmesan, in a Tomato Cream Sauce6 oz., $4.25 per person

**STARCH**
- Rosemary Roasted Red Potatoes **VC GF** $2.00 per person
- Oven Roasted Potato Medley **VC GF** Sweet Potato, Peruvian Purple, and Yukon Gold $2.00 per person
- Herb Roasted Fingerling Potatoes **VC GF** $2.00 per person
- Black Beans **VC GF** with Cumin and Lime $2.00 per person
- Potato Gratin Lyonnaise **V** $2.25 per person
- Local Johnson Farms Mashed Potatoes **VC GF** $2.25 per person
- Wild Rice **VC GF** $2.00 per person
- Parmesan Boursin Rice **VC GF** $3.00 per person
- White Cheddar Macaroni and Cheese **V** with Roasted Garlic Breadcrumbs, $4.00 per person

**DESSERTS**
- Cappuccino Cream Cake **V**
- Coconut Mango Cheesecake Tart **V**
- Lehigh Torte **V**
- Lemon Raspberry Custard **V**
- New York Cheesecake **V**
- Triple Chocolate Threat Cake **V** $2.00 Per Person

**ENTREES**
- **PASTA (con’t)**
  - Cheese Lasagna **V** Ricotta, and Basil, 6 oz., $5.25 per person
  - Lasagna Bolognese, Ricotta, and Basil, 6 oz., $6.50 per person
- **PORK**
  - Basque Style Roast Pork, Tomato, Herbs, and Garlic, 7 oz $12.00 per person
  - Roasted Loin of Pork with Caramelized Apple Onion Compote, 7 oz., $12.00 per person
- **VEGETARIAN**
  - Eggplant Parmesan **V** Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese with Fresh Parsley $10.00 per person
  - Potato Gnocchi **V** with Shiitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil $10.00 per person
  - Vegetable and Lentil Curry, **V** Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce $10.00 per person
- **VEGAN**
  - Vegetable and Lentil Curry **VC GF** Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce $4.25 per person
  - Whole Masoor Brown Lentils with Tomatoes **VC GF** Cilantro with Cumin Basmati Rice with Cucumber Raita $4.25 per person
  - Aloo Gobi **VC GF** Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, and Cilantro with Cucumber Raita $4.25 per person
SWEET SIDE OF CATERING

**PIES**  $11.00 per pie, Pies Serve 8
- Apple Crumb
- Banana Cream
- Blueberry Crumb
- Peanut Butter Mousse
- Cherry Crumb
- Chocolate Cream
- Coconut Cream
- Old Fashioned Apple
- Peach Crumb
- Pecan, $12.00 per pie
- Pumpkin, Oct-Dec, $12.00 per pie
- Strawberry, Apr – Aug, $12.00 per pie

**SIGNATURE CAKES**, $23.00 per cake, Serves 12
- Cannoli
- Cappuccino Cream
- Carrot Cake with Cream Cheese Icing
- Chocolate Peanut Butter Cup
- Chocolate Mousse Ganache
- Devil’s Indulgence Chocolate
- Flourless Chocolate
- Lehigh Torte
- Lemon Delight Cream
- Red Velvet
- Strawberry Shortcake
- White Forest

**SPECIALTY COOKIES, Minimum Order is Two Dozen, Per Flavor**
- Assorted Shortbread Cookies
- Black & White Sandwich
- Chocolate Espresso Shortbread
- Chocolate Striped Raspberry Thumbprint
- Ginger Snap
- Lehigh Milano
- Lemon Drop
- Vegan Lemon Cookies
- Molasses
- Pecan Bourbon Balls
- Vanilla Crescent
- $16.00 per two dozen

**SPECIALTY PETITE SWEETS, Minimum Orders and Prices as Noted**
- Assorted Biscotti
  - $10.00 per dozen
- Assorted Truffles
  - $26.50 per dozen, minimum order is four dozen
- Cannoli
  - $15.00 per dozen
- Chocolate Dipped Strawberries
  - $28.75 per two dozen
- Cream Puffs
  - $10.00 per dozen
- Eclairs
  - $10.00 per dozen
- Chocolate Tuxedo Dipped Strawberries, $30.75 per two dozen
- Flourless Chocolate Cake Squares, $23.00 per two dozen
- Mousse Tarts, Chocolate, Pomegranate or Raspberry
  - $10.00 per dozen, per flavor
- Opera Squares, $10.00 per dozen, minimum order is four dozen
- Tiramisu Squares, $10.00 per dozen, minimum order is four dozen
- Petite Pies, 4” pie, Choice of Apple, Blueberry, Cherry or Peach,
  - $22.00 per dozen

**TARTS**, Tarts Serve 12
- Deluxe Chocolate Tart, $18.00
- Peanut Butter & Jelly Tart, $18.00
- Wild Blueberry Crumb Tart, $16.00

**Bars Minimum Order is One Dozen, Per Flavor**
- Blondies
- Brown & White Bars
- JoJo Bar, Chocolate Cake with Vanilla Buttercream Icing topped with Chocolate Ganache
- Peanut Butter Tandy Bar
- Rice Krispy Treats
- Sweet & Salty Bars
- Snickerdoodle Bar
  - $10.00 per dozen

**Brownies Minimum Order is One Dozen, Per Flavor**
- Chocolate Iced
- Cream Cheese Swirl
- Lehigh topped with White Chocolate Chips
- Raspberry Cream Cheese Swirl
  - $9.25 per dozen

**Cookies Minimum Order is One Dozen, Per Flavor**
- Chocolate Chip
- Double Chocolate Chip
- Peanut Butter
- Oatmeal Raisin
- Sugar Cookie
- Snickerdoodles
  - Regular $6.50 per dozen
  - Large $13.00 per dozen

**Cookie Cutouts, Minimum Order is Two Dozen, Per Flavor**
- Lehigh Brown & White Cookies, $13.00 per dozen
- Individually Bagged Cookies, Add $1.00 per cookie
- Large Sugar Cookie Cut Out with Assorted Sugars, $14.50 per dozen
- Hand Iced and Decorated Sugar Cookies starting at $3.00 per cookie
- Please Contact us for More Detail

**Cupcakes Minimum Order One Dozen**
- Vanilla or Chocolate Cupcakes with Vanilla or Chocolate Buttercream
  - $13.50 per dozen

**Cupcake Specials, Minimum Order One Dozen**
- Carrot Cake with Cream Cheese Icing
- Chocolate Peanut Butter with Peanut Butter Icing
- Red Velvet with Cream Cheese Icing
- Strawberry Shortcake with Whipped Cream Icing
- White Forest, Raspberry Filling with Whipped Cream Icing
  - $18.50 per dozen

**Mini Desserts, Minimum Order Two Dozen, Prices as Noted**
- Vanilla Cupcakes with Vanilla or Chocolate Buttercream, $13.50
- Chocolate Cupcakes with Vanilla or Chocolate Buttercream, $13.50
- Carrot Cake Cupcakes with Cream Cheese Icing, $18.50
- Chocolate Peanut Butter Cupcakes with Peanut Butter Icing, $18.50
- Red Velvet Cupcakes with Cream Cheese Icing, $18.00
- Strawberry Shortcakes Cupcakes with Whipped Cream Icing, $18.50
- Assorted Cheesecakes, $25.00

**Cheesecakes, Serves 16**
- Baked Apple
- Lemon Raspberry
- New York Style
- Peanut Butter Cup
- Pumpkin (Oct – Dec)
- Triple Chocolate
- Vanilla Bean
- Vanilla Crumb Cake
  - $25.00 Per Cheesecake

**Tarts, Tarts Serve 12**
- Deluxe Chocolate Tart, $18.00
- Peanut Butter & Jelly Tart, $18.00
- Wild Blueberry Crumb Tart, $16.00
**STRAWBERRY SHORTCAKE BAR**  
*Minimum 25 guests*  
Assorted Berries, Biscuits, Aerosol Whipped Cream and Chocolate Sauce, $6.50 Per Person

### ICE CREAM NOVELTIES
- Vanilla Ice Cream Cup, $1.25 each  
- Chocolate Ice Cream Cup, $1.25 each  
- Vanilla Ice Cream Sandwiches, $1.25 each  
- Fudge Bar, $1.25 each  
- Chocolate Éclair Bar, $2.25 each  
- Cookies & Cream Bar, $1.75 each  
- King Cone, $2.50 each  
- Orange Dream Bar, $1.25 each  
- Strawberry Shortcake Mini Swirl Cone, $1.75 each  
- Italian Ices
  - Strawberry Shortcake Mini Swirl Cone, $1.75 each  
  - Choice of Two Ice Creams: Vanilla, Chocolate, Strawberry  
  - Choice of Five: Rainbow Sprinkles, Chocolate Sprinkles, Chopped  
  - M&M's  
  - Chocolate Chip Cookies  
  - Crushed Peanuts  
  - Mini Chocolate Chips  
  - Mini M&Ms or Maple Walnuts. Includes Cherries and Aerosol Whipped Cream  
  - $9.00 per person

### SUNDAY BAR  
*Minimum 50 guests, Attendee May Apply*
- Choice of Two Ice Creams: Vanilla, Chocolate, Strawberry  
- Choice of Two Sauces: Hershey’s Chocolate Sauce, Caramel Sauce or Strawberry Topping  
- Choice of Five: Rainbow Sprinkles, Chocolate Sprinkles, Chopped  
- Chocolate Chip Cookies, Crushed Peanuts, Mini Chocolate Chips, Mini M&M’s or Maple Walnuts. Includes Cherries and Aerosol Whipped Cream  
- $9.00 per person  

### SPECIALTY CAKES
Our specialty cakes come with your choice of cake flavor and icing.

<table>
<thead>
<tr>
<th>Size</th>
<th>Description</th>
<th>Serves</th>
<th>Price Per Cake</th>
<th>Add Filling</th>
<th>Add Whipped Cream Icing</th>
<th>Choice of Whipped Cream Icing</th>
<th>Choice of Whipped Cream Icing</th>
<th>Choice of Chocolate or Buttercream Icing</th>
<th>Delivery Charges</th>
<th>Additional Charges</th>
</tr>
</thead>
<tbody>
<tr>
<td>8” Round Layer</td>
<td>Choice of Vanilla Custard, Lemon, Raspberry or Chocolate Filling</td>
<td>10</td>
<td>$13.50 per cake</td>
<td>$3.00</td>
<td>$5.00</td>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
<td>Choice of Vanilla Chocolate Cake</td>
<td>$15.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>8” Round Layer</td>
<td>Choice of Vanilla Custard, Lemon, Raspberry or Chocolate Filling</td>
<td>12</td>
<td>$13.50 per cake</td>
<td>$3.00</td>
<td>$5.00</td>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
<td>Choice of Vanilla Chocolate Cake</td>
<td>$15.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>½ Sheet</td>
<td>Choice of Vanilla Custard, Lemon, Raspberry or Chocolate Filling</td>
<td>10</td>
<td>$13.50 per cake</td>
<td>$3.00</td>
<td>$5.00</td>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
<td>Choice of Vanilla Chocolate Cake</td>
<td>$15.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>Choice of Vanilla Custard, Lemon, Raspberry or Chocolate Filling</td>
<td>10</td>
<td>$13.50 per cake</td>
<td>$3.00</td>
<td>$5.00</td>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
<td>Choice of Vanilla Chocolate Cake</td>
<td>$15.00</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

**Specialty Sweet Gift Boxes**

- **The Lehigh, Two of Each**
  - Lehigh Brownies, Butter Cookies Dipped in White and Dark Chocolate and Brown and White Oreo Crust Bar, $8.00 per box
- **Spring is Always in the Air! Two of Each**
  - Snickerdoodles, Brownie Bites, One Chocolate Cupcake with Buttercream Icing and One Vanilla Cupcake with Chocolate Icing  
  - $8.00 per box
- **Sparkle! Two of Each**
  - Sugar Cookies, Sprinkle Party Bar & Funfetti Cupcakes with Vanilla Buttercream  
  - $8.00 per box
- **Chocolate Madness**
  - Four Chocolate Truffles, Two Large Lehigh Brownies and Four Flourless Chocolate Cake Squares $10.00 per box

**Wedding Cakes**

- **Tiered wedding cake, based on number of guests.**
  - Cake Flavors: Vanilla, Chocolate, Marble, Carrot or Red Velvet  
  - Filling Flavors: Vanilla Custard, Raspberry, Lemon, Strawberry, Chocolate Ganache or White Chocolate Ganache  
  - Icing: Vanilla Buttercream  
  - $4.00 per person
  - Fondant Icing is an additional $4.00 per person
  - Delivery charges apply based on location

**Specialty Cakes**

- **Add Filling**: $4.00  
- **Add Whipped Cream**: $2.00  
- **Add Icing**: $1.00  
- **Fondant Icing**: Additional $4.00  
- **Sprinkle Cake**: 8” Cake Funfetti cake with vanilla buttercream icing surrounded by rainbow sprinkles in a pink box, $24.00 per cake  
- **Smash Cake**: Perfect for 1st Birthday Parties! 6” Vanilla or Chocolate Cake with Vanilla Buttercream Icing, Rainbow Sprinkles. $14.50 per cake

**Alcoholic Beverage Service Policy, University Sponsored Events Only.**

- The venue reserving your event space will provide you with the proper guidelines and the Lehigh University Request to Serve Alcoholic Beverages form.
- Alcoholic beverages can only be served when the University is the sponsor and host of the event. This requires that University funds are used to pay for the purchase and serving of alcoholic beverages.
- Alcohol is billed on consumption for all events.
- All alcoholic beverage service requires a University approved bartender provided by Lehigh Catering.
- No alcoholic beverages will be served to any person who is under the age of twenty-one or who is visibly intoxicated. Proof of age will be required.
- Food must be served in substantial quantities as determined by Lehigh Catering Services.

**Bar Service**

- Bar service is available for two continuous hours or one-hour reception and wine with dinner. The bar charges include non-alcoholic beverages and set up of the bar. The non-alcoholic beverages include Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Individual Bottles of Assorted Juices, Ice Water, Club Soda, and Tonic Water. Requests for other non-alcoholic beverages will be subject to additional charges.

<table>
<thead>
<tr>
<th>Beer and Wine Bar</th>
<th>Full Bars</th>
<th>Wine with Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.00 One Hour Bar, per person</td>
<td>$6.00 One Hour Bar, per person</td>
<td>$1.00 Pouring Fee, per person</td>
</tr>
<tr>
<td>$6.00 Two Hour Bar, per person</td>
<td>$9.00 Two Hour Bar, per person</td>
<td></td>
</tr>
<tr>
<td>$8.00 Two Hour Bar, per person</td>
<td>$12.00 Two Hour Bar, per person</td>
<td></td>
</tr>
</tbody>
</table>

**Bartender Fee**: $25.00 Per Hour, Four Hour Minimum; recommend one bartender for every 75 guests
Food Safety and Sustainability
Lehigh Catering is committed to sustainable practices throughout its operation. We are dedicated to keeping sustainability in the forefront of our planning for all events and work to reduce the waste. With this in mind, please understand that we will ask more detailed questions regarding your catered event so we can achieve our collective sustainability goals. We thank you for your understanding and appreciate your cooperation. Due to food safety liability, clients and guests may not remove food from the function site.

Levels of Service
As the host of your event, you are responsible for the equipment we provide. Our equipment such as chafing dishes, coffee urns, serving utensils and china, are the property of Lehigh Catering and must be kept secure by you, our customer, until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment. University fire codes require open flames, such as sterno, to be attended by staff. Staffing will be added to your event and is at our discretion.

Standard Delivery
Standard Delivery events are completely served on plastic, including disposable flatware, plates, cups, and napkins. This allows the convenience of picking up and setting up as you like. The beverages ordered will be served in cans, bottles or boxes (for hot items). This service does not include linens, set up, or clean up of your event.

Upscale Disposable Plastic
Upscale Disposable Plastic events are completely served on plastic, including disposable flatware, plates, cups, and napkins with the convenience of set up and clean up. Delivery and pick up fees apply.

Upscale Disposable China
Upscale Disposable China events offer all food served on china. Your guests dine on disposable flatware, plates, cups, and napkins with the convenience of set up and clean up. Delivery and pick up fees apply.

VIP China
VIP China events offer your food and beverage served on china. VIP china charge of $3.00 per person will apply for house china outside of the Iacocca Conference Center and the University Center. If you require specialty china, rental pricing will apply. Replacement costs will apply for equipment not returned or missing from your event.

Deliveries
Deliveries are available from 7:00am – 9:00pm. When arranging for delivery of your event please allow sufficient time for our personnel to set up. Please inform us of the time the room will be available for set up prior to and clean up following your event. Additional fee of $20.00 per event, per hour, will apply to deliveries prior to 7:00am, following 9:00pm or after multiple attempts to clean up service.

- Delivery $15.00 Per Delivery
- Delivery, Set Up, Pick Up $30.00 Per Delivery
- Second Pick Up $15.00 Per Delivery

Staffing
- Supervisor $20.00 Per Hour, Four Hour Minimum
- Servers $20.00 Per Hour, Four Hour Minimum
- Attendants $20.00 Per Hour, Four Hour Minimum
- Utility $20.00 Per Hour, Four Hour Minimum
- Bartender $25.00 Per Hour, Four Hour Minimum
- Chefs $25.00 Per Hour, Four Hour Minimum
- Extended Staff Fee $20.00 Per Hour

Linen Charges
Table Linen is complimentary at the University Center and Iacocca Conference Center for (2) Registration Tables, seating and food tables. All other table linen will be charged according to availability of house linen or will need to be rented. House linen table requests for all other locations is based upon availability and will be charged accordingly.

- House Linen $7.25 each
- Napkins $1.00 each
- Specialty Linen Rental pricing will apply

Iacocca Conference Center Room Set Up Fees, University Sponsored Events Only

<table>
<thead>
<tr>
<th>Room</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Governor’s Suite / Lobby</td>
<td>$75.00</td>
</tr>
<tr>
<td>Iacocca Terrace</td>
<td>$250.00</td>
</tr>
<tr>
<td>Siegel Lobby</td>
<td>$75.00</td>
</tr>
<tr>
<td>Snyder Courtyard</td>
<td>$250.00</td>
</tr>
<tr>
<td>Stabler Observation Tower Room</td>
<td>$100.00</td>
</tr>
<tr>
<td>Wood Dining Room</td>
<td>$150.00</td>
</tr>
<tr>
<td>Room Reset Fee</td>
<td>$250.00</td>
</tr>
</tbody>
</table>

Changes or Cancellations
In the event you have changes to your event please contact Catering Services immediately so we can try to accommodate your needs. Cancellations four or more business days prior to your event are without charge. Cancellations made less than four days prior to the event will incur partial charges based on the following:

- 72 – 48 hours 40% of the total cost
- 48 – 24 hours 60% of the total cost
- Less than 24 hours 100% of the total cost

In the event of inclement weather, groups must cancel their event by 12 noon of the business day prior to or by Friday at 12 noon if the event falls on Saturday, Sunday or Monday. Any event canceled after this time will be charged 100% of the catering contract. The only exception is if the event is rebooked within two weeks of the original contract date. Event must be rebooked at the time of canceling the original event.

Payment
Internal Groups
University Sponsored events are to provide an index number at the time of booking. This index number will be charged immediately following the event.

External Groups / Off Campus Locations
External non-University groups hosting an event on or off campus are subject to a 16% service charge and 6% Pennsylvania state tax.

University Approved Student Groups
Student groups hosting a special function on campus will be permitted to use their meal equivalency credit on any event and will need to provide an index number for the remainder of the event balance. Lehigh ID numbers must be active and submitted to Catering Services no later than 5 business days prior to the event. Student groups will be afforded a 20% discount to the total cost of their food and beverage order from our Catering menus only.