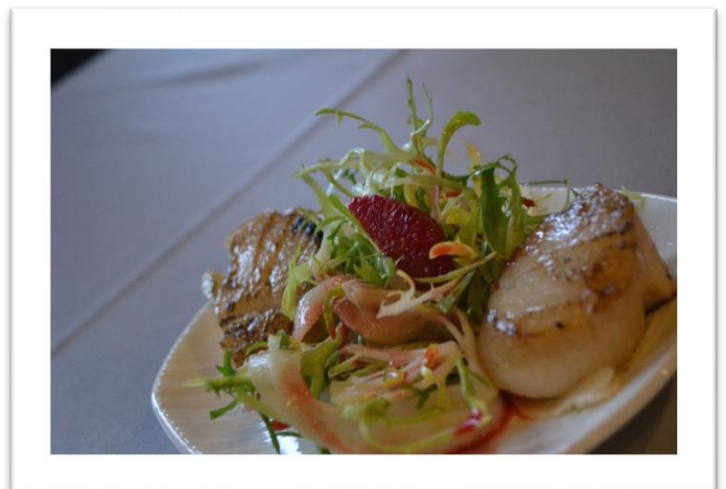


LEHIGH  CATERING



# *Table of Contents*

|   |    |
|---|----|
| Welcome to Lehigh Catering                        | 1  |
| Table of Contents                                 | 2  |
| Catering Policies and Procedures                  | 3  |
| <b>Breakfast</b>                                  |    |
| Breakfast Buffet                                  | 5  |
| Plated Breakfast                                  | 6  |
| Buffet Enhancements                               | 7  |
| Brunch  | 8  |
| <b>Refreshments</b>                               |    |
| Refreshment Assortment Service                    | 10 |
| Refreshment Breaks                                | 11 |
| <b>Lunch or Dinner</b>                            |    |
| Lunch on the Go                                   | 12 |
| Buffet Salad & Soup                               | 13 |
| Cold Buffets                                      | 14 |
| Hot Buffets                                       | 17 |
| Buffet Enhancements                               | 23 |
| Backyard BBQ                                      | 24 |
| Tailgate Packages                                 | 25 |
| Carts & More                                      | 27 |
| <b>Cocktail Reception</b>                         |    |
| Hors d'œuvres                                     | 28 |
| Reception Displays                                | 30 |
| Reception Stations                                | 32 |
| <b>Dinner</b>                                     |    |
| Dinner Buffets                                    | 34 |
| <b>Plated Meals</b>                               |    |
| Plated Lunch or Dinner                            | 36 |
| <b>Desserts</b>                                   |    |
| The Sweet Side of Catering                        | 40 |
| Lehigh University Sponsored Events Alcohol Policy | 43 |
| Additional Charge Information                     | 44 |

## *Welcome & Thank you for choosing Lehigh Catering!*

We are excited to help you begin planning your next event. Our Personal Planners will assist you with the design of your event. Both our Executive Chef and Executive Pastry Chef will customize a menu to reflect your unique tastes and budget. We have built relationships with local vendors, in both Bethlehem and surrounding areas, to provide you with the freshest ingredients and exceptional accessories, making your event as unique and limitless as your imagination!

Contact us today and let Lehigh Catering cater to you... from beginning to end we'll guide you through!

## *Food Safety & 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 catered events. We also work to reduce the waste generated by your event. Food waste is of great concern to us and we are working hard to improve our portion sizes to assist with this endeavor. Let's work together to reduce waste and make your event a success while also contributing to the University's commitment to sustainability.

With this in mind, please understand that we will ask more detailed questions regarding your catered event when you book with us 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 have provided. Our equipment such as chafing dishes, coffee pots, serving utensils and china, are the property of Lehigh Catering Services and must be kept secure by you, our client, until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

### **Standard Pick Up**

Standard Service events are completely served on plastic, including disposable flatware, dishes, cups, and napkins. This allows the convenience of picking up and setting up as you like. This service does not include linens, set up, or clean-up of your event. The beverages ordered will be served in cans, bottles or boxes (for hot items). If you prefer we can deliver and set up for an additional \$15.00 flat delivery fee.

### **Upscale Disposable Plastic**

Upscale Disposable Plastic events are completely served on plastic, including disposable flatware, dishes, cups, and napkins with the convenience of set up and clean up. Delivery and Pick Fees Apply.

### **Upscale Disposable China**

Upscale Disposable China events, all food is served on china, and your guests will enjoy disposable flatware, dishes, cups, and napkins with the convenience of set up and clean up. Delivery and Pick Fees Apply.

### **VIP China**

VIP China events include your food and beverage served on china for your guests. We will customize every detail and assist you in planning your event. A China Labor Charge of \$3.00 Per Person will apply for house china. If you require specialty china rental pricing will apply. Replacement costs will apply for equipment not returned or missing from your event.

\*University fire codes require open flames (sterno for chafing dishes) be attended by staff. Events with chafer service and more than 25 people will require staff and is at our discretion.

## *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 Person, per hour, will apply to deliveries prior to 7:00am, following 9:00pm or multiple attempts to clean up service.

- ◆ Delivery \$15.00 flat
- ◆ Delivery, Set Up, Pick Up \$30.00 flat
- ◆ Second Pick Up \$15.00 flat

## *Staffing*

|                         |                                     |
|-------------------------|-------------------------------------|
| ◆ Supervisors           | \$20.00 per hour, four hour minimum |
| ◆ Attendants or Servers | \$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 Staffing Fee | \$20.00 per hour                    |

## *Iacocca Conference Center Room Rental*

Iacocca Conference Center room set up fees for all Internal University sponsored events.

|                            |               |
|----------------------------|---------------|
| ◆ Wood Dining Room         | \$125.00 flat |
| ◆ Governor's Suite / Lobby | \$ 75.00 flat |
| ◆ Tower Room               | \$ 75.00 flat |
| ◆ Siegel Lobby             | \$ 50.00 flat |
| ◆ Snyder Courtyard         | \$ 50.00 flat |
| ◆ Room Reset Fee           | \$250.00 flat |

## *Linen Charges*

Table Linen is complimentary at the University Center and Iacocca Conference Center for registration for up to 2 linens, seating and food tables. 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     | \$7.00 each               |
| ◆ Napkins         | \$0.75 each               |
| ◆ Specialty Linen | Rental pricing will apply |

## *Guarantees*

The final guarantee for your event is due to us three business days prior to your event. If you do not contact us with a guarantee (final count) three days prior to your event, we will prepare for the estimated count on the original catering contract. If attendance exceeds the guarantee, you will be charged for that number of guests plus any additional fees.

## *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 bad weather, groups must cancel their events the business day prior by 12 noon or by Friday prior 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 groups re-book their event within two weeks the original contract date. Event must be rebooked at the time of canceling the original event.

## *Payment*

### **Internal Groups**

Or 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.

## **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 LU Catering Services no later than 5 business days prior to the event. Student groups will be afforded a 30% discount to the total cost of their food and beverage order from our Catering menus only.

## *Asa Packer Dining Room*

The Asa Packer Dining Room is open Monday through Friday from 11:30am-1:30pm and offers a full hot buffet for \$12.75 Per Person. Reservations are preferred by calling 610-758-5536. Your name, phone number, number of guests and payment option must be provided. We can reserve one table in the dining room for up to 20 people. Any reservations over 20 people will need to book a private room through 25 Live and can enjoy the full buffet of the Asa Packer Dining Room for up to 30 people. Reservations for over 30 people must order a private buffet through the catering office.

Special event pricing will be \$15.00 Per Person.

## *Alcoholic Beverage Service Policy*

### **University Sponsored Events Only**

Bar service will be provided in strict accordance with the University Alcohol Policy and for University Sponsored Events only following guidelines are mandatory and must be followed for any University sponsored event.

- ◆ The venue reserving your event space will provide you with the proper guidelines and waiver application, including the completion of the Lehigh University Request to Serve Alcoholic Beverages for University Sponsored Events form.
- ◆ Alcoholic beverages can only be served when the University is the sponsor and social host of the event. This requires that University funds (client must provide a University index number at the time of booking) be used to pay for the purchase and serving of alcoholic beverages.
- ◆ Alcohol is based on consumption for all events.
- ◆ All alcoholic beverage service requires a University approved bartender who will be provided through Catering Services.
- ◆ 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. Please advise your attendees to be prepared to show legal identification, if requested.
- ◆ Hors D'oeuvres, Stations or Displays 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 Apple, Orange & Cranberry Juices, Ice Water, Club Soda & Tonic Water, Garnishes of Lemon & Limes. Requests for other non-alcoholic beverages will be subject to additional charges.

### Beer and Wine Bars

- ◆ \$4.00 Per Person one hours
- ◆ \$6.00 Per Person for two hours

### Full Bars

- ◆ \$6.00 Per Person one hour
- ◆ \$9.00 Per Person two hours

### Wine with Dinner

- ◆ \$1.00 Pouring Fee

### Bartender Fee

- ◆ \$25.00 per hour with a four hour minimum and we suggest one bartender for every 75 guests

## **BREAKFAST BUFFETS**

### **Eye Opener Buffet**

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads (V)  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
\$6.00 Per Person

### **Classic Continental Buffet**

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)  
Sliced Seasonal Fresh Fruit and Berries (VG, GF)  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads (V)  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
\$7.75 Per Person

### **Full American Breakfast Buffet**

(Minimum of 15 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)  
Sliced Seasonal Fresh Fruit and Berries (VG, GF)  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads (V)  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Broccoli and Cheddar Frittata (V)  
Golden Home Fried Breakfast Potatoes (VG)  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
\$12.25 Per Person

Enhance the Full American Breakfast  
Scrambled Eggs (V)  
Quiche Lorraine (V)  
French Toast with Traditional Maple Syrup (V)  
Grilled Pork Roll, Country Sausage, or Bacon

### **Revitalize Breakfast Buffet**

(Minimum of 25 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)  
Sliced Seasonal Fresh Fruit and Berries (VG, GF)  
Individual Parfaits of Vanilla with Blueberries and Strawberries (V)  
Granola with Raisins and Dried Fruit (VG)  
Hot Irish Oatmeal served with Low Fat Milk, Brown Sugar, and Dried Cherries (V)  
Egg Beaters with Fresh Tomato and Herbs (V)  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$13.25 per person

## **BREAKFAST BUFFETS (con't)**

### **Presidential Breakfast Buffet**

(Minimum of 15 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)  
Sliced Seasonal Fresh Fruit and Berries (VG, GF)  
Freshly Baked Selection of Croissants, Muffins, Breakfast Breads, and Scones (V)  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Assorted Non Fat and Low Fat Yogurts (V)  
Smoked Maine Salmon, Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche  
  
Frittata of Spinach and Ricotta Cheeses (V)  
Caramelized Apple French Toast and All Natural Maple Syrup (V)  
  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$15.25 per person

## **PLATED BREAKFAST**

(Available for Events Hosted Only in the University Center or Iacocca Hall)

All Plated Breakfasts include a selection of Orange, Apple and Cranberry Juices (VG, GF)  
Baskets of Freshly Baked Breakfast Pastries, Butter, and Preserves (V)  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
Choice of Bacon, Ham or Sausage for each entree  
\$13.00 Per Person

Caramelized Apple French Toast  
and All Natural Maple Syrup (V)

Pancakes with Cinnamon Butter and Maple Syrup (V)

Farm Fresh Scrambled Eggs and  
Golden Roasted Potatoes (V)

Egg White Frittata with Young Spinach,  
Tomato and Basil (V, GF)

Traditional Eggs Benedict on a Toasted  
English Muffin, Canadian Bacon,  
Hollandaise Sauce and Fresh Truffle Garnish (V)

Chef's Seasonal Quiche

Eggs Copenhagen  
Poached Eggs on a Toasted English Muffin  
with Smoked Salmon and Hollandaise Sauce

## **BUFFET STATIONS**

### **OMELETTE STATION**

The above stations require One Attendant for every 50 Guests. Attendant Fees are \$100.00 Per Station  
Fresh Country Omelettes to order with  
Cheddar and American Cheeses, Mushrooms, Green Peppers, Onions, Ham, Bacon, Tomatoes, Black Olives  
(Egg Whites or Egg Beaters Available)  
\$6.50 Per Person

### **BREAKFAST ENHANCEMENTS**

Assortment of Fresh Bagels to Include:

Plain, Sesame, Poppy, Egg, Everything, Garlic,  
And Cinnamon Raisin (V)

Whipped Butter and Cream Cheese  
\$1.75 Per Person

Plain Mini Bagels, Whipped Butter and Cream Cheese  
(2 Mini Bagels Per Person)  
\$1.45 Per Person

Individual Non Fat and Low Fat Yogurts (V)  
\$1.90 Per Person

Individual Yogurt Parfaits  
with Blueberries, Strawberries and Granola (V)  
\$2.40 Per Person

Golden Breakfast Potatoes or Hash Brown Potatoes(V)  
\$2.00 Per Person

Crispy Bacon, Breakfast Sausage, or Grilled Ham(GF)  
\$2.00 Per Person

Turkey Bacon or Turkey Sausage (GF)  
\$3.00 Per Person

Selection of Cold Breakfast Cereals  
with Whole and Skim Milks  
\$1.85 Per Person

Hot Irish Oatmeal or Cream of Wheat, Whole and Skim Milks,  
Brown Sugar, and Dried Cherries (V)  
\$2.50 Per Person

Broccoli & Cheddar Frittata (V, GF)  
\$3.00 Per Person

Quiche Lorraine (V)  
\$3.00 Per Person

Fresh Scrambled Eggs and Egg Whites (V)  
\$2.50 Per Person

Eggs Florentine  
with Sautéed Spinach and Brie Cheese Sauce (V)  
\$3.00 Per Person

Lemon and Ricotta Hot Cakes  
with Compote of Fruit in Rum (V)  
\$5.00 Per Person

French Toast with Butter and Maple Syrup (V)  
\$2.75 Per Person

Caramelized Apple French Toast  
and All Natural Maple Syrup (V)  
\$5.00 Per Person

San Francisco French Toast  
Sourdough French Toast with Blueberry Compote (V)  
\$5.00 per person

Steak and Eggs (GF)  
Medallions of Beef with Tomato Relish,  
Poached Eggs, and Béarnaise Sauce  
\$6.00 Per Person

Smoked Maine Salmon (GF), Plain Bagels  
Sliced Tomatoes, Red Onions, Capers,  
and Lemon Crème Fraiche  
\$9.00 Per Person

### **Granola & Fresh Fruit Display**

(Minimum 25 Guests)

House Made Granola, Fresh Berries & Vanilla Yogurt with Fresh and Dried Fruits (V)  
\$5.00 Per Person



## **BRUNCH**

### **HIGH HONORS BRUNCH**

(Minimum of 15 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)

Sliced Seasonal Fresh Fruit and Berries (VG, GF)

Assortment of Fresh Bagels (V)

Butter, Cream Cheese, and Assorted Preserves

Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads (V)

#### **Choice of One Platter**

Smoked Scottish Salmon with Dill Cream Cheese and Mini Bagels

Garden Salad with Crisp Spring Vegetables and Balsamic Vinaigrette

Imported & Domestic Cheeses with Cured Meats

Hummus with Pitas, Feta and Toasted Black Olive Bread (V)

#### **Choice of Three Entrees**

Roasted Vegetable Strata with Mozzarella, Monterey Jack, White Cheddar and Fontina Cheeses (V)

French Toast Stuffed with Tart Cherry and Vanilla with Warm Maple Syrup (V)

Mini Maryland Crab Cakes with White Corn and Asparagus Relish

Spinach Tortellini tossed with Fresh Plum Tomato Sauce, Basil and Pinenuts (V)

Parmesan Crusted Paillards of Chicken with Roasted Vegetable Minestra  
(Tomato Red Pepper Sauce with Roasted Vegetables)

Carrot Cake with Cream Cheese Frosting (V)

Mixed Fruit Tart (V)

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$32.25 Per Person

## **BRUNCH BUFFET**

(Minimum of 25 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice (VG, GF)

Sliced Seasonal Fresh Fruit and Berries (VG, GF)

Assortment of Fresh Bagels (V)

Butter, Cream Cheese, and Assorted Preserves (V, GF)

Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads (V)

### **Choice of One Platter**

Smoked Maine Salmon (GF) with Plain and Sesame Bagels

Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche

OR

Platters of Marinated and Grilled Eggplant, Green and Yellow Squash

Accented with Fresh Basil and Pepperoncini (VG, GF)

### **Choice of Two Salads**

Seasonal Green Salad with Aged Sherry Vinaigrette (V, GF)

Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette (V, GF)

Whole Leaf Romaine Caesar Salad

### **Choice of Three Entrees**

Scrambled Eggs with Fresh Snipped Chives (V)

French Toast with Traditional Maple Syrup (V)

Cavatelli Nonna with Broccoli Rabe, Toasted Garlic and Breadcrumbs (V)

Roasted Chicken with Shallots, and Tomato Confit (GF)

Golden Breakfast Potatoes with Fresh Herbs (VG)

Crispy Bacon and Breakfast Sausage Links (GF)\*\*

Devil's Indulgence Chocolate Cake, California Fruit Tart,

And Carrot Cake (V)

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$38.25 Per Person

\*\*May Substitute with Turkey Bacon or Turkey Sausage (GF)

### **Omelette Station**

Fresh Country Omelettes to order with

Cheddar and American Cheeses, Mushrooms, Green Peppers,

Onions, Ham, Bacon, Tomatoes, Black Olives

(Egg Whites or Egg Beaters Available)

\$6.50 per person

Chef Fees at \$100.00 per Chef

(Four Hour Minimum)

### **Carving Station**

Turkey Breast (GF)

Or

Traditional Beef Wellington

Chef's Choice of Sauce & Mini Rolls

\$5.00 per person choice of one

\$10.00 per person choice of two

Chef Fees at \$100.00 per Chef

(Four Hour Minimum)

## REFRESHMENT ASSORTMENT SERVICE

|   |  |
|---|--|
| Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas | \$1.60 Per Person                                      |
| Freshly Brewed Regular Coffee   | \$.65Per Person / \$12.75 Per Gallon / \$12.00 per box |
| Freshly Brewed Decaffeinated Coffee                                   | \$.65Per Person / \$12.75 Per Gallon / \$12.00 per box |
| Hot Tea   | \$.65Per Person / \$12.75 Per Gallon / \$12.00 per box |
| Hot Chocolate   | \$12.75 Per Gallon                                     |
| Orange, Apple or Cranberry Juice by the Gallon                        | \$13.00 Per Gallon                                     |
| Sweetened or Unsweetened Iced Tea                                     | \$1.25 Per Person / \$8.50 Per Gallon                  |
| Fruit Punch   | \$1.10 Per Person / \$8.50 Per Gallon                  |
| Lemonade (Regular or Pink)  | \$1.10 Per Person / \$8.50 Per Gallon                  |
| Apple Cider (Seasonal)  | \$1.50 Per Person                                      |
| Bottled Iced Tea  | \$1.95 Each  |
| Assorted Tropicana Juices (Orange, Cranberry & Apple)                 | \$1.85 Each  |
| Bottled Water   | \$1.70 Each  |
| 5 Gallon Jug Ice Water  | \$20.00 Each   |
| Cambros of Ice Water  | \$10.00 Each   |
| Assorted Regular and Diet Pepsi Canned Soft Drinks                    | \$1.00 Each  |
| Red Bull, Regular and Sugar Free                                      | \$4.24 Each  |
| Gatorade  | \$2.24 Each  |
| Naked Juice   | \$4.19 Each  |
| Sobe Water  | \$2.99 Each  |
| Fizzy Lizzy Spritzer  | \$2.79 Each  |
| House Made Sangria Punch  | \$1.25 Per Person                                      |

### **Sweets and Snacks**

|  |                     |
|--|---------------------|
| Assorted Mini Muffins (Mini Muffins 2 per person, choices same as above) (V)   | \$13.00 (24 Pieces) |
| Chocolate & Sour Cherry Danish Bread (10 Slices Per Loaf) (V)  | \$12.00 Per Loaf    |
| Assorted Croissants to Include Strawberry, Blueberry, Apple or Chocolate (V)   | \$1.35 Each         |
| Assorted Scones to Include Blueberry, Orange Cranberry, Ham & Cheddar, and Cinnamon & Sugar  | \$1.60 Each         |
| Assorted Regular Muffins to include Blueberry, Corn, Raspberry, Orange Cranberry Nut, Chocolate Chip,<br>Double Chocolate Chip, Banana Nut, Lemon Poppy Seed, Raisin Oat Bran, Cinnamon Chip, Mocha Crunch (V) | \$13.00 Per Dozen   |
| Assorted Tea Bread Loafs (10 Slices Each) to Include Banana Nut, Cranberry-Walnut,<br>Lemon-Poppyseed, Blueberry, Chocolate Chip and Cinnamon Crunch Breads (V)  | \$8.25 Per Loaf     |
| Maple & Nut Oat Squares, Oatmeal Raisin Crunch Squares, Raspberry Oatmeal Crunch Squares,<br>or Oatmeal Crumb Cake Squares (Minimum of One Dozen Per Order) (V)  | \$8.50 Per Dozen    |
| Cherry OR Apple Turnovers (V)  | \$1.35 Each         |
| Coffee Cake (12 slices) (V)  | \$9.00 Each         |
| Cinnamon Roll Coffee Bundt Cake (12 slices) (V)  | \$14.00 Each        |
| Regular Donuts (per 12) (V)  | \$8.25 Per Dozen    |
| Cobblestones (V)   | \$1.50 Each         |
| Iced Cinnamon Roll (Per 6) (V)   | \$10.00 Per Six     |
| Sticky Bun(Per 6) (V)  | \$12.00 Per Six     |
| Bowls of Pretzels (1 lb bag) (VG)  | \$3.00 Per Bag      |
| Bowl of Chips (1 lb bag) (VG)  | \$3.00 Per Bag      |
| Bowl of Tortilla Chips (1lb bag) (VG)  | \$3.00 Per Bag      |
| Bowl of Chex Mix (30 oz bag) (VG)  | \$10.00 Per Bag     |
| Assorted Miniature Bag of Chips (VG)   | \$.99 Per Bag       |
| Miniature Bags of Popcorn and Pretzels (VG)  | \$.99 Per Bag       |
| Bowl of Dips, Choice of Roasted Bermuda Onion(V), Guacamole(VG, GF) or Fresh Tomato Salsa(VG, GF)  | \$5.00 Per Pint     |
| Assorted Mixed Nuts (1lb = 8ppl) (VG, GF)  | \$2.00 Per Person   |
| Assorted Quaker Chewy Granola Bars (V)   | \$1.00 Each         |
| Ice Cream Novelties (V)  | \$2.00 Each         |

## BREAK SELECTIONS

### **Cookie Monster**

Assorted Cookies  
Assorted Brownies (V)  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Herbal Teas  
\$3.50 Per Person

### **Quench Your Thirst**

Bottled Water  
Assorted Regular and Diet Pepsi Products  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Herbal Teas  
\$3.50 Per Person

### **Chocolate Lovers**

Chocolate Dipped Strawberries (V)  
Chocolate Chip Cookies (V)  
Assorted Chocolate Brownies (V)  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Herbal Teas  
\$5.50 Per Person

### **High Energy**

Chex Mix  
Basket of Whole Fruit (VG, GF)  
Chewy Granola Bars  
Bottled Water  
\$3.50 Per Person

### **Afternoon Snack**

Potato Chips and Onion Dip (V)  
Tortilla Chips with Salsa  
Pretzels  
Assorted Cookies (V)  
Bottled Water  
Assorted Regular and Diet Pepsi Products  
\$3.75 Per Person

### **Winter Warmer**

(Seasonal)  
Gingersnap and Oatmeal Raisin Cookies (V)  
Hot Chocolate  
Apple Cider (hot or cold)  
\$2.75

### **Afternoon Tea**

Chef's Selection of Tea Sandwiches  
Freshly Baked Scones and Preserves (V)  
Whole Strawberries with Devonshire Cream (V)  
Freshly Brewed Herbal Teas  
\$5.50 Per Person

### **Jump and Shout**

Assortment of Regular and Sugar Free Red Bull  
Gatorade  
Assorted Energy and Granola Bars  
Chilled Assorted Individual Fat Free  
and Low Fat Yogurts (V)  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted  
Herbal Teas  
\$5.50 Per Person

### **The Mountain**

Hummus, Tomato Olive Salad with Crisp Sardini Flatbread,  
Toasted Pita Chips  
Seedless Red Grapes,  
and Dried Fruit Trail Mix (VG)  
Assorted Lipton Iced Teas  
\$5.00 Per Person

### **The Asian**

Vegetarian Spring Rolls (V)  
California Rolls with Aged Soy Sauce,  
Pickled Ginger, and Wasabi (VG)  
Freshly Brewed Green Tea  
\$6.00 Per Person

### **Fiesta**

Tortilla Chips Served with Pico de Gallo(VG/GF)  
and Tropical Fruit Salsa(VG/GF)  
Roasted Corn and Red Pepper Salad(VG/GF)  
Beef Empanadas with Black Bean Salsa  
Assorted Regular and Diet Pepsi Products  
\$5.50 Per Person

### **Tailgate**

Cracker Jacks  
Pigs in Puff with Accompaniments  
Warm Salted Pretzels with Spicy Brown Mustard  
Assorted Regular and Diet Pepsi Products  
\$6.00 Per Person

## **LUNCH ON THE GO**

### **Gourmet Box Lunch**

(Minimum of 10 Guests)

All Box Lunches include Choice of 4\* Lehigh Signature Sandwiches, Individual Bag of Chips, Apple or Orange, Cookie or Brownie, Appropriate Condiments and Assorted Regular and Diet Pepsi Soft Drinks  
\$8.75 per person \*Each Additional Selection \$2.50 per Sandwich\*

Roast Beef and Jarlsberg (Swiss) with Leaf Lettuce and Sliced Tomatoes on Rosemary Ciabatta Roll

Imported Ham, Turkey and Cheddar on Seven Grain Roll

Smoked Turkey and Sharp Cheddar with Leaf Lettuce and Sliced Tomato on Rustic Italian Roll

Shaved Corned Beef or Pastrami with Swiss on Seedless Rye

Grilled Breast of Chicken with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Oatmeal Bread

Roast Beef, Smoked Gouda and Provolone on Tomato Roll

Imported Ham and Swiss on Marble Rye with Leaf Lettuce and Sliced Tomato

Roasted Portabello Mushroom and Grilled Seasonal Vegetables with Sundried Tomato Pesto on Rosemary Ciabatta Roll (V)

Italian Hoagie  
Capicola, Salami, Imported Ham and Sliced Provolone on Italian Loaf

Fresh Mozzarella and Pesto Baguette with Baby Arugula (V)

Fresh Mozzarella, Prosciutto, Pesto and Tomato Bruschetta on Baguette (V)

Creamy Hummus, Crumbled Feta, Romaine and Olive Tapenade in a Spinach Wrap (V)

Lehigh "BLT"  
Smoked Bacon, Deli Turkey, Muenster Cheese with Lettuce and Tomato on Sourdough

Asian Vegetables, with Tofu Sweet Soy and Spinach Wrap(V)

Egg Salad (V), Chicken Salad or Tuna Salad on Brioche Roll

Sliced Cucumber, Marinated Cherry Tomatoes, Artichokes and Baby Mozzarella On Sub Roll with Mixed Greens (V)

The Lehigh Wrap  
Boursin Cheese, Julienne Portabello Mushroom, Red Pepper, Fresh Basil with Spinach and Arugula (V)

The Above Lehigh Signature Sandwiches are available on Platters with a Minimum order for 10 guests  
\$6.75 Per Person

## **SALADS**

(Minimum of 10 Guests)

Caesar Salad  
Crisp Chopped Romaine, Seasoned Croutons, Shredded  
Parmesan Cheese with Caesar Dressing  
\$1.75 Per Person  
Add Roasted Vegetables (VG, GF) \$2.00 Each  
Add Grilled Chicken Breast \$3.00 Each  
  
Add Tuna, Egg (V) or Chicken Salad  
\$2.50 Per Person

Red Bliss Potato Salad  
Classic Style Potato Salad with Chopped Fresh Herbs,  
Celery, Green Onion and Zesty Dressing (V)  
\$1.25 Per Person

Lehigh Pasta Salad  
Tri Color Penne Pasta with Garden Vegetables and Baby  
Mozzarella tossed  
with Creamy Parmesan Dressing (V)  
\$1.25 Per Person

Tortellini Pasta Salad  
Tossed with Garden Vegetables and Cherry Tomatoes  
With Pesto Dressing (V)  
\$1.25 Per Person

Classic Cole Slaw (V)  
\$1.25 Per Person

Classic Macaroni Salad (V)  
\$1.25 Per Person

Cherry Tomatoes, Fresh Mozzarella, Cucumber and Roasted  
Peppers with Fresh  
Basil, Olive Oil and White Balsamic (V)  
\$2.50 Per Person

Harvest Salad  
Kidney, Pinto and Black Beans Tossed with Roasted  
Vegetables Corn, and Fresh Herbs (VG, GF)  
\$2.50 Per Person

Fresh Fruit Salad (VG, GF)  
\$2.00 Per Person

Field Green Garden Salad  
Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots, and Croutons (VG)  
\$1.50 Per Person

Choice of Two Salad Dressings  
Parmesan Peppercorn (GF), Light Italian (VG, GF), Balsamic Vinaigrette (GF), French (GF), Thousand Island (GF), Chunky Blue  
Cheese (GF), Buttermilk Ranch (GF), Creamy Italian (GF), and Raspberry Vinaigrette (VG, GF)

## **SOUPS**

(Minimum of 10 Guests)

Chicken Noodle  
Minestrone (VG)  
Italian Wedding  
Tomato Basil (V)  
New England Clam Chowder  
Chili (Beef or Vegetarian)

Yukon Gold Potato Soup with Caramelized Shallots (V)  
Farmhouse Vegetable Pistou (V, GF)  
Home-Style Rosemary, Roasted Chicken  
and Wild Rice (GF)  
Provençal Vegetable and White Bean (VG, GF)

\$2.00 Per Person Per Cup

## **PIZZA**

14" Pizza Cut 8 Slices Each (V)  
Recommend 2 Slices Per Person

Cheese Pizza \$12.00 each (V)  
Meat or Vegetable Pizza \$15.00 each

## LUNCH OR DINNER BUFFETS

### COLD BUFFETS

#### **Mediterranean Buffet**

(Minimum of 15 Guests)

Diced Tomato, Diced Cucumber, Diced Red Onion, Sliced Black Olives,  
Yogurt Cucumber Dill Sauce, Bib Lettuce Leaves (V)

Grilled and Chilled Lemon Tahini Chicken

Roasted Garlic Hummus and Feta Cheese, Minted Tabbouleh

Rolled Lavash and Pita Bread (V)

Assorted Baklava Phyllo Bites (V)

Assorted Regular and Diet Pepsi Products

\$12.75 Per Person

#### **Caesar Salad Buffet**

(Minimum of 10 Guests)

Crisp Romaine Greens, Parmesan Cheese, Home Style Croutons, Grilled and Chilled Chicken,  
Roasted Red Peppers, and Anchovies

Classic Caesar Dressing

Focaccia Bread (V)

Assorted Freshly Baked Cookies or Brownies (V)

Assorted Regular and Diet Pepsi Products

\$11.00 Per Person

Add Grilled Vegetables (VG) \$2.00 Per Person

Add Flank Steak \$3.75 Per Person

Add Shrimp \$3.75 Per Person

#### **Soup & Salad**

(Minimum of 10 Guests)

Choice of Soup

#### **Choice of Two Salads**

Garden Salad with Shredded Carrot, Cucumbers, Grape Tomatoes and House Vinaigrette (V)

Tortellini Pasta Salad Tossed with Garden Vegetables, Pesto Dressing and Cherry Tomatoes (V),

Red Bliss Potato Salad (V), Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing (V)

Choose Two Lehigh Signature Sandwiches

Assorted Cookies & Brownies (V)

Assorted Regular and Diet Pepsi Products

\$13.25 Per Person

## **COLD BUFFETS (con't)**

### **Mind, Body & Soul**

(Minimum of 15 Guests)

Fresh Fruit Salad with Berries (VG, GF)

Fresh Mozzarella, Cherry Tomato and String Bean Salad with Light Olive Oil Vinaigrette (V)

Grilled Herb Rubbed Chicken and Spinach Salad with Scallion Corn Relish  
Tuscan Bean and White Tuna Salad with Olive Oil, Artichokes and Roasted Peppers

Mixed Fresh Fruit Tart (V)

Assorted Regular and Diet Pepsi Products

\$ 13.00 Per Person

### **New York Deli Buffet**

(Minimum of 15 Guests)

#### **Choice of Two Salads**

Classic Potato Salad (V)

Seasonal Green Salad with Aged Sherry Vinaigrette (V, GF)

Baby Artichoke Hearts and Roasted Garlic Salad (VG, GF)

House prepared Cole Slaw (V)

Sliced Roast Beef, Smoked Turkey, Baked Ham, and Genoa Salami

Lettuce, Sliced Red Onions, Tomatoes, and New York Deli Pickles

Sliced American, Muenster, and Provolone Cheeses

Baskets of Rye, Whole Wheat, and Sourdough Breads

Seasonal Sliced Fresh Fruit (VG, GF)

Assorted Cookies and Brownies (V)

Assorted Regular and Diet Pepsi Products

\$13.25 Per Person

### **South Side Deli Buffet**

(Minimum of 15 Guests)

#### **Choice of Two Salads**

Seasonal Green Salad with Aged Sherry Vinaigrette (V, GF)

Platters of Marinated and Grilled Eggplant, Green and Yellow Squash accented with Fresh Basil (VG, GF)

Classic Potato Salad (V)

#### **Choice of Three Deli Made Sandwiches**

Roast Beef with Arugula and Cheddar Cheese, Horseradish Cream on an Onion Brioche

Smoked Ham and Brie Cheese with Dijon Vinaigrette and Sprouts on European Baguette

Tomato, Basil, and Mozzarella Wrap with Romaine Lettuce and Champagne Vinaigrette (V)

Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina

Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina on Whole Grain Boule

Seasonal Sliced Fresh Fruit (VG, GF)

New York Style Cheesecake (V)

Assorted Regular and Diet Pepsi Products

\$16.75 Per Person



## **COLD BUFFETS (con't)**

### **Library Buffet**

(Minimum of 20 Guests)

#### **Choice of Two Salads**

Goat Cheese, Roasted Beet Compote, Shaved Parma Ham, & Garlic Toasts on Mixed Greens with House Vinaigrette

Celery Root, Carrot and Fuji Apple Slaw Toasted Pine Nuts and Basil (VG, GF)

Fingerling Potatoes with Nicosia Vinaigrette (GF)

Coriander Lime Cured Organic Salmon Served Open Face with Pickled Red Onion & Seasonal Greens  
with White Wine and Lemon Dressing (GF)

#### **Gourmet Sandwiches to Include**

Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina

Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina Whole Grain Boule

Pan Roasted Bell & Evans Chicken, Hass Avocado Guacamole with Manchego and Spanish Paprika Remoulade

Seasonal Sliced Fresh Fruit (VG, GF)

Old Fashioned Apple Pie (V)

Assorted Regular and Diet Pepsi Products

\$16.75 per person

### **Antipasto Buffet**

(Minimum of 15 Guests)

Sliced Imported Meats and Cheeses

Prosciutto, Salami, Cappelletti, Ham and Pepperoni

Provolone, Fresh Mozzarella and Fontina

Assortment of Roasted Vegetables with White Balsamic Vinaigrette & Grilled Radicchio On a Bed of Romaine (VG)

Assorted Olives, Roasted Red Peppers, Cherry Tomatoes With Pepperoncini and Marinated Mushrooms (VG, GF)

Sundried Tomato Pesto, Dijon Mustard and Herbed Mayonnaise

Mini Olive Rolls, Ciabatta and Onion Brioche (V)

Cannoli Cheesecake (V)

Assorted Regular and Diet Pepsi Products

\$22.25 Per Person

### **The Grand Gourmet**

(Minimum of 30 Guests)

#### **Choice of Two Salads**

Spinach Greens with Citrus Vinaigrette (V, GF)

Wild Rice and Dried Fruit Salad (VG, GF)

Grilled Asparagus and Roasted Vegetables, Lettuce, Tomato and Vidalia Onion (VG, GF)

Chilled Sliced Tenderloin with Horseradish Cream

Chilled Roasted Turkey Breast with Cranberry Mayonnaise and a Dijon Sauce

Freshly Baked Rolls (V)

Assorted Freshly Baked Cookies or Brownies (V)

Assorted Regular & Diet Pepsi Products

\$25.25 Per Person

## **HOT BUFFETS**

### **Philadelphia Buffet**

(Minimum of 15 Guests)

Caprese Salad

Tomato, Mozzarella, Cucumber and Roasted Red Pepper Salad with White Balsamic Vinaigrette (V)

### **Choice of Two**

Beef **or** Chicken Cheese Steak with Peppers and Onions on Pub Rolls with Cheese Sauce

Italian Market Stromboli with Spinach, Ricotta and Provolone (V)

Eggplant Parmesan with Pub Rolls (V)

Assorted Rolls with Butter (V)

Philadelphia Cheesecake (V)

Assorted Regular & Diet Pepsi Products

\$15.75 Per Person

### **Americana Buffet**

(Minimum of 15 Guests)

Field Greens with Ranch and Balsamic Dressing (V)

Buttermilk Fried Boneless Chicken Breast with Sage Pan Gravy

Lehigh Meatloaf with Stewed Tomato Beef Gravy

White Cheddar Mac and Cheese with Roasted Garlic Bread Crumbs (V)

String Beans and Wild Mushrooms (VG, GF)

Assorted Rolls with Butter (V)

Old Fashioned Apple Pie (V)

Assorted Regular & Diet Pepsi Products

\$16.75 Per Person

### **Bistro Buffet**

(Minimum of 15 Guests)

French Lettuce, Spinach and Arugula with Herb Vinaigrette (VG, GF)

Chicken Fricassee with Dijon Mustard, Roasted Shallots and Rosemary

Basque Style Roast Pork, Tomato, Herbs and Garlic

Potato Gratin Lyonnaise (V)

Zucchini with Sundried Tomatoes and Red Pepper Coulis (VG, GF)

Assorted Rolls with Butter (V)

Flourless Chocolate Cake (V, GF)

Assorted Regular & Diet Pepsi Products

\$16.75 Per Person

## **HOT BUFFETS (con't)**

### **Little Italy Buffet**

(Minimum of 15 Guests)

Classic Caesar Salad

Pan Roasted Chicken with Wild Mushroom Marsala Sauce

Lasagna with Bolognese, Ricotta and Basil

Roasted Rosemary Red Bliss Potatoes (VG, GF)

String Beans with Garlic and Oil (VG, GF)

Assorted Rolls with Butter (V)

Assorted Italian Cookies to Include Assorted Biscotti, Nana Cookies and almond Butter Cookies (V)

Assorted Regular & Diet Pepsi Products

\$16.75 Per Person

### **Middle Eastern**

(Minimum of 15 Guests)

Hummus Trio

Roasted Garlic, Red Pepper & Tahini Served with Pita Chips (VG)

Roasted Vegetable Tabouleh with Torn Greens and Citrus Dressing (V)

Platter of Olives, Feta and Marinated Cherry Tomatoes (V)

Kefta

Meatballs with Fresh Herbs and Spices Mixed with Ground Beef with Tzatziki Sauce Over Saffron Coucous

Stewed Eggplant with Sesame and Lime (V)

Coriander Crusted Chicken Simmered in Roasted Garlic Tomato Sauce with Toasted Almonds

Assorted Rolls with Butter (V)

Assorted Baklava Phyllo Bites (V)

Assorted Regular & Diet Pepsi Products

\$16.75 Per Person

### **Everything is Big in Texas**

(Minimum of 15 Guests)

Roasted Poblano Pepper Beef Chili

Romaine, Red Oak and Iceberg with Crumbled Bleu Cheese, Bacon, Chopped Egg and Ranch Dressing

Marinated Red Snapper Ranchero (GF)

Mesquite Grilled Carne Asada Steak with Guacamole, Fresh Salsa and Sour Cream

Dirty Rice with Black Bean, Roasted Corn and Pimento(VG, GF)

Seven Vegetable Succotash (VG, GF)

Assorted Rolls with Butter (V)

Ancho Chili Flavored Hot Chocolate Cake (V)

Assorted Regular & Diet Pepsi Products

\$18.00 Per Person

## **HOT BUFFETS (con't)**

### **Taste of Tuscany**

(Minimum of 25 Guests)

Italian Wedding Soup

### **Choice of Two Salads**

Oven Baked Fennel Drizzled with Aged Balsamic Vinegar and First Pressed Olive Oil (VG, GF)

Baby Artichoke Hearts and Roasted Garlic Salad (VG, GF)

Fresh Sliced Prosciutto di Parma with Seasonal Melon or Figs

Mesclun Greens Salad with Lemon Olive Oil Dressing (VG, GF)

Imported White Tuna and Cannellini Bean Salad (GF)

Gemelli Matricani; Smoked Bacon, Roasted Onion and Crushed Marzano Tomatoes

Braciola of Beef Stuffed with Ciabatta, Capicola, Fontina

Assorted Rolls with Butter (V)

Seasonal Sliced Fresh Fruit (VG, GF)

Assorted Cannoli and Biscotti (V)

Assorted Regular & Diet Pepsi Products

\$19.00 Per Person

### **Eastern Asian**

(Minimum of 15 Guests)

Asian Greens, Julienne Vegetables, Cashews and Sesame Dressing (V)

Tempura Chicken with Pineapple, Sweet Peppers, Scallions and Jasmine Rice

Chinese Mustard Glazed Salmon with Sweet Soy Shitake Mushrooms

Pan Fried Vegetable Dumplings with Dipping Sauce (V)

Sesame Broccoli & Japanese Eggplant Stir Fry (VG)

Assorted Rolls with Butter (V)

Gingered Rice Pudding (V)

Assorted Regular & Diet Pepsi Products

\$19.25 Per Person

### **Taste of Venice**

(Minimum of 15 Guests)

Tuscan Bean Soup (V)

Field Greens, Focaccia Croutons, Oven Cured Tomatoes and Roasted Peppers with House Vinaigrette (V)

Grilled Breast of Chicken with Broccoli Rabe and Pepperonata (GF)

Tilapia with Basil Scampi Sauce

Penne Al Forno with Spinach, Pecorino and Tomato Cream Sauce (V)

Assorted Rolls with Butter (V)

Assortment of Biscotti & Cannolis (V)

Ricotta Cheesecake with Almond Crust (V)

Assorted Regular & Diet Pepsi Products

\$19.75 Per Person

**HOT BUFFETS (con't)**

**No Meat Feast (VG)**

(Minimum of 15 Guests)

String Bean Salad with Champagne Vinaigrette, Torn Greens and Fresh Herbs (VG, GF)

Shitake Mushroom, Snap Pea and Tofu Pad Thai with Chiles and Roasted Peanuts (VG, GF)

Curried Vegetables with Red Lentils and Green Onion Biscuits (V)

Roasted Yukon Gold Potatoes, Georgia Yams and Carrot with Maple Allspice Butter (V)

Broccolini, Baby Tomatoes and Sweet Peppers with Basil and Roasted Garlic (VG, GF)

Assorted Rolls with Butter (V)

Seasonal Sliced Fresh Fruit (VG, GF)

Lemon Cookies (V)

Assorted Regular & Diet Pepsi Products

\$19.75 Per Person

**Trembley Buffet**

(Minimum of 20 Guests)

Yukon Gold Potato Soup with Caramelized Shallots (V)

**Choice of Two Salads**

Heirloom Lettuces, Pecorino and Imported Olives, with Cured Tomatoes & English Cucumber Champagne Vinaigrette (V, GF)

French Lettuce, Chopped Egg, Fresh Herbs and Julienne of Parma Ham with Creamy White Balsamic Vinaigrette (V, GF)

Poached Shrimp and Taylor Bay Scallops, Roasted Mediterranean Vegetables, Lemon Oil and Tarragon (GF)

Cavatelli Nonna, Broccoli Rabe, Toasted Garlic and Breadcrumbs (V)

Grilled Chicken Portabello with Madeira Sundried Tomato Sauce

Assorted Rolls with Butter (V)

Sliced Seasonal Fresh Fruit (VG, GF)

Cranberry Apple Tart (V)

Assorted Regular & Diet Pepsi Products

\$20.25 per person

**Eastern Shore**

(Minimum of 15 Guests)

Creamy Clam Chowder

Romaine, Red Oak and Iceberg with Cucumbers, and Tomatoes with House Vinaigrette (VG)

Lump Crabcakes with Imperial Sauce and Tomato Relish

Double Smoked Virginia Baked Ham with Bourbon Mustard Glaze (GF)

Scalloped Potatoes (V)

Broccoli, Cauliflower and Baby Carrots with Herb Butter (V)

Assorted Rolls with Butter (V)

Wild Blueberry Crumb Tart (V)

Assorted Regular & Diet Pepsi Products

\$21.00 Per Person

## **HOT BUFFETS (con't)**

### **California Cuisine**

(Minimum of 20 Guests)

Wild Mushroom and Barley Soup (VG)

California Spinach, Candied Walnuts, Oranges and Goat Cheese with Honey Mustard Vinaigrette (V)

Shrimp and Scallop Sourdough Strata with Fresh Herbs and Roasted Garlic

Grilled Lemon Thyme Chicken with Artichoke, Prosciutto and Basil Sauce

White and Wild Rice Pilaf with Leeks, Corn and Peppers (VG, GF)

Mixed Roasted Vegetables Romesco (VG, GF)

Assorted Rolls with Butter (V)

Fresh Mixed Fruit Tart (V)

Assorted Regular & Diet Pepsi Products

\$21.75 Per Person

### **University Buffet**

(Minimum of 15 Guests)

Roasted Tomato Bisque (V)

French Lettuce, Gala Apple and Walnut Salad With Goat Cheese and Cider Vinaigrette (V)

Red & Green Romaine "Roman Style"

Crisp Chopped Romaine, Roasted Red Pepper Strips, Sliced Eggs, Sliced Black Olives and Roasted Grape Tomatoes with Parmesan Peppercorn Dressing (V)

### **Choice of Two Entrees**

Scallopine of Organic Chicken Jus, Rapini and Lemon Confit

Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach

Vegetable Paella with Sofrito, Black Beans and Red Rice (VG, GF)

Chef's Selection of Accompaniments

Assorted Rolls with Butter (V)

Sliced Seasonal Fresh Fruit (VG, GF)

Mocha Fudge Walnut Layer Cake (V)

Assorted Regular & Diet Pepsi Products

\$22.25 per person

## **HOT BUFFETS (con't)**

### **Western Asian**

(Minimum of 25 Guests)

Hand Rolled Vegetable Maki with Pickled Ginger and Soy Sauce (V)  
Pickled Vegetable Salad with Green Onions and Radish (VG, GF)  
Shrimp and String Bean with Mustard Vinegar & Miso Dressing (GF)  
Spicy Chicken and Cashew Salad with Rice Noodles, Oranges, and Sesame Vinaigrette (GF)

A Variety of Steamed Dumplings with Chili Dipping Sauce and Soy Sauce

Miso Baked Atlantic Cod with Grilled Baby Bok Choy, Sweet Soy Citrus Glaze  
Yakitori Beef Medallions with Shiitake Mushrooms and Coconut Risotto

Assorted Rolls with Butter (V)

Seasonal Sliced Fresh Fruit (VG, GF)  
Mandarin Orange Cheesecake(V)

Assorted Regular & Diet Pepsi Products  
\$23.75 Per Person

### **Good Eats, No Meats (V)**

(Minimum of 20 Guests)

Moroccan Spiced Carrot Soup with Honeyed Yogurt (V)

Chilled Green Bean, Feta and Chickpeas Salad with Mint and Roasted Red Pepper  
Grilled Figs, Goat Cheese and Roasted Onion with Seasonal Greens (V)

Black Bean, Grilled Vegetable and Spanish Rice Enchilada with Smoked Pepper Sauce and Manchego  
Gratin of Zucchini, Ricotta, Sundried Tomato and Basil (V)

Sesame Fried Broccoli with Crispy Tofu, Toasted Almonds and Lemon Tahini Dressing (V)

Wild Mushroom, Grilled Sourdough and Spinach Strata (V)

Assorted Rolls with Butter (V)

Sliced Seasonal Fresh Fruit & Strawberry Shortcake Biscuit (V)

Assorted Regular & Diet Pepsi Products  
\$24.25 Per Person

## **BUFFET ENHANCEMENTS**

Pan Roasted Free Range Chicken Shallots and Tomato Confit

Roasted Free Range Chicken, Haricot Vert, Wild Mushrooms, Pearl Onions, and Carrots with Madeira Sauce

Top Sirloin Riblette with Glazed Root Vegetables (GF)

Sweet Potato Gnocchi (V)

Shitake Mushrooms, Oven Dried Tomatoes and Pine Nuts with Pecorino and Basil

Caramelized Onion Risotto Cake (V)

Crowned with Roasted Vegetables and Served with Grilled Vegetable Gazpacho Sauce

Wild Mushroom Streudel (V)

Roasted Shallots, Goat Cheese and Madeira Scented Mushroom Blend Wrapped in Puff Pastry

Stuffed Portabello (V)

Spinach, Boursin and Roasted Peppers Wrapped in Phyllo and Baked Golden Brown with Fresh Tomato and Basil Sauce

Herbed Crepe Filled with Creamy White Beans (V)

Basil Roasted Zucchini and Sundried Tomato with Vegetable Minestra, Grilled Eggplant Relish  
and Oven Cured Tomatoes

Steamed Jasmine Rice Timbale (VG)

Ginger Braised Baby Bok Choy, Carrot, Snap Pea and Crispy Tofu Stir Fry

Chili Spiked Black Bean Cake, Corn Ragout & Roasted Vegetable Melange (VG)

Curried Vegetable Stew (VG)

Chick Peas, Garden Vegetables and Lentils Over Green Onion Couscous  
\$4.00 Per Person

Salmon with Grilled Baby Bok Choy, Sweet Soy Citrus Glaze

Tuna with Fingerling Potatoes, Baby Spinach, and Wild Mushrooms (GF)

Beef Tenderloin Mignonettes Warm Plum Tomato Confit and Gnocchi  
\$6.00 Per Person

Herb Crusted Halibut with Creamy White Beans and Escarole (GF)  
Market Price



**BACKYARD BBQ**

(Minimum of 25 Guests)

( Chef's Fee of \$100.00 Minimum Four Hour)

Classic Macaroni Salad (V)

Potato Salad (V)

Hamburgers & Cheeseburgers (GF)

Grilled Hotdogs (GF)

Grilled Veggie Burgers (V)

Sliced American Cheese

Ketchup, Mayonnaise, Mustard, Lettuce, Tomato, Onions and Pickles

Assorted Rolls & Buns

Potato Chips (VG, GF)

Fruit Salad (VG, GF)

Assorted Cookies and Brownies (V)

Assorted Regular and Diet Pepsi Products

\$12.25 Per Person

Add Chicken Breast with Kaiser Roll

\$4.00 Per Person

Add Grilled Sausage with Sautéed Peppers and Onions with Tomato Sauce with Kaiser Roll

\$3.50 Per Person

Add Corn on the Cobb with Butter (V)

\$1.00 Per Person

## **TAILGATE PACKAGES**

### **Build Your Own Tailgate**

(Minimum of 15 Guests)

#### **Salads Choices**

Garden Green Salad (VG, GF)  
Red Bliss Potato Salad (V, GF)  
Lehigh Pasta Salad (V)  
Macaroni Salad (V)

#### **Entrée Choices**

Buffalo Wings with Blue Cheese and Celery Sticks (5 wings )  
Pulled Pork (GF) with Kaiser Rolls  
Grilled Chicken Breast with Kaiser Rolls  
Sausage with Peppers and Sauce (GF)  
Grilled ¼ lb Hamburgers  
Grilled Hot Dogs  
Grilled Veggie Burgers (V)

#### **Dessert Choices**

Assorted Cookies (V)  
Assorted Brownies (V)  
Sweet and Salty Bar (V)

#### **Beverage Choices**

Lemonade  
Fresh Brewed Iced Tea  
Hot Chocolate  
Assorted Regular and Diet Pepsi Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

#### **If You Choose**

(1) Salad, (2) Entrées, (1) Dessert, (1) Beverages  
\$11.50 Per Person

#### **If You Choose**

(2) Salads, (2) Entrees, (2) Desserts, (2) Beverages  
\$16.50 Per Person

#### **If You Choose**

(3) Salads, (3)Entrees, (3) Desserts, (3) Beverages  
\$21.50 Per Person

Wait staff is available for any tailgate at \$20.00 per hour (minimum of 4 hours)

A Chef is also available at \$25.00 per hour (minimum of 4 hours)

## COCKTAIL RECEPTION

### Hot Hors D'oeuvre Selection

Hors D'oeuvres available Butler Passed or Stationary

|   |  |   |
|---|--|---|
| Sweet & Sour Cocktail Meatballs<br>\$21.00 Per 25 Pieces                        | Chestnut Honey & Goat Cheese<br>Stuffed Phyllo (V)<br>\$49.00 Per 25 Pieces                  | Spicy Vegetarian Spring Roll with<br>Teriyaki Sauce (V)<br>\$62.00 Per 25 Pieces                                      |
| Wild Mushroom Beggar's Purses (V)<br>\$29.00 Per 25 Pieces                      | Chicken Satay with Peanut Dip<br>\$49.00 Per 25 Pieces                                       | Mini Cheeseburgers<br>\$64.00 Per 25 Pieces   |
| Mini Assorted Quiche (V)<br>\$31.00 Per 25 Pieces                               | Mini Curried Chicken & Golden Raisin<br>Tartlet with Cilantro Cream<br>\$52.50 Per 25 Pieces | Wild Mushroom Quesadilla with<br>Manchego Cilantro Cream (V)<br>\$67.50 Per 25 Pieces                                 |
| Pigs in Puff with Dijon Mustard<br>\$31.00 Per 25 Pieces                        | Crostini Boursin, Broccoli Rabe and<br>Black Olive<br>\$52.50 Per 25 Pieces                  | Crispy Tiger Shrimp Spring Roll with<br>Miso Sauce<br>\$73.00 Per 25 Pieces   |
| Mini Vegetable Egg Rolls with Duck<br>Sauce (V)<br>\$34.00 Per 25 Pieces        | Crab Stuffed Mushrooms<br>\$55.00 Per 25 Pieces  | Spicy Lemongrass Chicken Satay<br>\$74.00 Per 25 Pieces   |
| Vegetable Cornucopia Quesadilla (V)<br>\$37.00 Per 25 Pieces                    | Thai Chicken Spring Roll<br>\$56.00 Per 25 Pieces  | Miniature Lump Crab Cakes with<br>Roasted Red Pepper Aioli<br>\$77.00 Per 25 Pieces                                   |
| Spanikopita (V)<br>\$37.00 Per 25 Pieces  | Beef Satay with Teriyaki Sauce<br>\$56.00 Per 25 Pieces                                      | Mini Cheesesteaks (V)<br>\$77.00 Per 25 Pieces  |
| Mini Assorted Chicago Style Deep<br>Dish Pizza Bites<br>\$41.00 Per 25 Pieces   | Parmesan Artichoke Hearts with Fire<br>Roasted Tomato Sauce (V)<br>\$56.00 Per 25 Pieces     | Thai Chicken Fritter, Almond &<br>Sesame Crusted with Ginger BBQ &<br>Sweet Chili Lime Sauce<br>\$79.00 Per 25 Pieces |
| Chicken Cornucopia Quesadilla<br>\$41.00 Per 25 Pieces                          | Steamed Shrimp Dim Sum with Ponzu<br>Sauce<br>\$56.00 Per 25 Pieces                          | Korean Style Beef Brochette with<br>Knochnam Sauce<br>\$79.00 Per 25 Pieces   |
| Coconut Chicken<br>\$41.00 Per 25 Pieces  | Scallops Wrapped in Bacon<br>\$57.00 Per 25 Pieces   | Hot Wing Spring Roll (V)<br>\$81.00 Per 25 Pieces   |
| Chicken Fingers with BBQ Sauce,<br>Honey Mustard Sauce<br>\$45.00 Per 25 Pieces | Mini Chicago Hot Dogs<br>\$58.50 Per 25 Pieces   | Steamed Assorted Dumplings with<br>Ponzu Dipping Sauce<br>\$85.00 Per 25 Pieces                                       |
| Mini Calzone (V)<br>\$45.00 Per 25 Pieces                                       | Eggplant "Parmesan" Smoked Tomato<br>Chutney & Fontina (V)<br>\$60.00 Per 25 Pieces          | Beef Wellingtons with Maielle Mustard<br>\$88.00 Per 25 Pieces  |
| Bartlett Pear & Roquefort Cheese<br>Phyllo Purse (V)<br>\$49.00 Per 25 Pieces   |  |   |

## COCKTAIL RECEPTION (cont)

### **Cold Hors D'oeuvre Selection**

Hors D'oeuvres available Butler Passed or Stationary

Tomato & Mozzarella Bruschetta (V)  
\$21.00 Per 25 Pieces

Black Currant & Brie Crostini (V)  
\$34.00 Per 25 Pieces

Smoked Salmon Roulade  
\$49.00 Per 25 Pieces

White Bean Crostini with Caramelized Onions & Balsamic Vinaigrette (V)  
\$50.00 Per 25 Pieces

Marinated Baby Artichoke Bottoms with Ratatouille Salad (V)  
\$58.00 Per 25 Pieces

Fuji Apple Crisp with Creamy Crab Salad  
\$61.00 Per 25 Pieces

Asparagus Tips Rolled in Westphalian Ham  
\$62.00 Per 25 Pieces

Crab Salad Cone with Avocado Puree  
\$75.00 Per 25 Pieces

Prosciutto di Parma with Seasonal Melon  
\$76.00 Per 25 Pieces

Garlic Crusted Beef Crostini Arugula Pesto, Red Pepper Confit  
\$79.00 Per 25 Pieces

Miso Dressed Crab Salad on Cucumber  
\$77.00 Per 25 Pieces

Fresh Mozzarella & Shrimp Skewer with Basil Aioli & Lemon Oil  
\$85.00 Per 25 Pieces

Individual Goat Cheese Tart with Sour Cherry and Thyme (V)  
\$66.75 Per 25 Pieces

Tuna Tartar, Yuzu Aioli, Lovash Crisp  
\$81.00 Per 25 Pieces

Mini Fresh Mozzarella, Grape Tomato, and Fresh Basil Brochettes with Balsamic Vinaigrette (V)  
\$24.00 Per 25 Pieces

Wild Caught Black Tiger Shrimp Cocktail "Fork" with Lime Shallot Remoulade  
\$65.00 Per 25 Pieces

## **RECEPTION DISPLAYS**

### **Fresh Garden Crudite Display**

Platter of Fresh Cut Celery, Carrots, Broccoli Florets, Cauliflower, Sliced Cucumbers, Cherry Tomatoes and Red and Green Pepper Strips (VG, GF) with Ranch Dip (V)  
\$2.25 Per Person

### **Seasonal Crudite Display**

Fresh, Seasonal Whole and Hand Cut Vegetables (VG, GF)  
Served with Chef's Selection of Three Dips (V), Marinated Greek and Spanish Olives (VG, GF)  
\$5.00 Per Person

### **Domestic Cheese Display**

Sharp Cheddar, Swiss, Pepper Jack and Provolone Cheeses with Dijon Mustard,  
Assorted Crackers with Grapes and Strawberries (V)  
\$2.75 Per Person

### **Farmstead Cheese Display**

Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses with Seasonal Fresh and Dried Fruits,  
Flatbreads and Assorted Crackers (V)  
\$6.00 Per Person

### **Sliced Seasonal Fresh Fruit Display (VG)**

\$2.25 Per Person

### **Creamy Garlic Hummus**

Creamy Garlic Hummus served with Grilled Flatbreads and Toasted Parmesan Pita Points (V)  
\$1.40 Per Person  
Add White Bean Dip, Oven Dried Tomato Compote and Olive Tapenade (VG)  
\$3.25 Per Person

### **Antipasto Display**

An Assortment of Fresh Mozzarella Balls, Pepperoni, Genoa Salami, Provolone Cheese, Roasted Red Peppers,  
Black Olives, Artichoke Quarters and Grilled Asparagus (Seasonal) with Assorted Crackers  
\$4.25 Per Person

### **Tuscan Table**

Salad of Marinated and Grilled Eggplant, Green and Yellow Squash Accented with Fresh Basil  
Mushroom and Olive Salad (VG, GF)  
Baby Artichoke Hearts and Roasted Garlic Salad (VG, GF)  
Fresh Sliced Prosciutto di Parma with Seasonal Melon or Figs  
Asiago d'Allevio and Pecorino Toscano Anno Cheeses (V)  
\$6.20 Per Person

### **Provencal Table**

Haricot Vert and Toasted Hazelnut Salad (VG, GF)  
Bean Dip with French Baguette Toast accented with Olive Oil (V)  
Fingerling Potato Salad (V, GF)  
\$5.00 Per Person

### **Fiesta Nachos**

Seasoned Ground Beef, Cheese Sauce, Fresh Tomato Salsa (VG, GF), Sour Cream, Guacamole (VG, GF),  
Served with Tortilla Chips  
\$4.75 Per Person

## **RECEPTION DISPLAYS (Con't)**

### **Hot Spinach and Artichoke Dip (V)**

(Serves 50 Guests)

Served with Tortilla Chips

\$64.00 Each

### **Hot Crabmeat Dip**

(Serves 50 Guests)

Offered with Toasted French Baguette Slices and Celery

\$135.00 Each

### **Mini Sandwich Display**

(Minimum 15 Guests)

Choice of Four (3 Pieces Per Person)

Dill Smoked Salmon, Double Cream Brie and Mango with Crisp Arugula on Pumpnickel

Smoked Tomato, Rosemary Chicken and Fontina on Rustic Mini Baguette

Greek Chickpea Salad with Cucumber, Pickled Olive and Eggplant, Oregano and Feta on a Spinach Wrap (V)

Black Bean, Avocado, Salsa Verde, Smoked Turkey with White Cheddar on a Paprika Aioli-Jalapeno Wrap

Grilled Sweet Pepper, Mozzarella and Basil with Arugula Pesto and Baby Greens-Tomato Wrap (V)

Olive Oil Scented Albacore Tuna tossed With Artichoke Hearts, Capers, Black Olives, Sundried Tomatoes  
On a Basil Mayonnaise-Mini Croissant

Black Pepper and Sage Roasted Turkey Breast with Aged Vermont Cheddar, Grain Mustard  
and Red Pepper Scallion Relish On Mini Sourdough

\$10.50 per person

### **Tea Sandwich Display**

Chef's Selection of Tea Sandwiches

\$4.50 Per Person

## **FROM THE SEA**

### **Shrimp Cocktail**

(Six Per Person)

Chilled Shrimp Cocktail with Cocktail Dipping Sauce(GF)

\$13.00 Per Person

### **Smoked Salmon Display**

Smoked Atlantic Salmon (GF) garnished with Chopped Egg, Capers and Diced Red Onion

\$4.50 Per Person

### **Ikigai Sushi Display\***

(3 Pieces Per Person)

Combination of Crab, Smoked Salmon and Vegetarian Rolls with Soy Sauce, Pickled Ginger and Wasabi Paste

\$3.50 Per Person

\*Ask About Our Other Sushi Displays\*

## **RECEPTION STATIONS**

All Receptions are Two Hours Maximum and Require a Minimum of 50 Guests  
Attendant Fee \$80.00 Based on Two Hour Maximum

### **Mashed Potato Martini Bar**

#### **Choice of One**

Yukon Gold (V, GF)

OR

Sweet Potatoes (V, GF)

With Whipped Butter, Sour Cream, and Country Gravy, (V)

Choice of Five Toppings

Chopped Scallions  
Crumbled Bacon  
Marshmallows  
Finely Shredded Cheddar Cheese  
Freshly Grated Parmesan  
Crumbled Gorgonzola  
Artichoke Hearts  
Horseradish Crème  
Onion Crisps

Caramelized Onions  
Sautéed Wild Mushrooms  
Steamed Broccoli  
Sundried Tomatoes  
Caramelized Jewel Colored Peppers  
Toasted Pumpkin Seeds  
Hearts of Palm  
Glazed and Dried Pineapple

\$6.25 Per Person

### **Latin Station**

Mole Roasted Chicken or Pork Sautéed to Order with  
Green Onions and Piquollo Peppers Over Roasted Corn Polenta Served in a glass (GF)

Red, White and Blue Corn Tortillas Crispy Tortilla Station with  
Cubano Beans, Guacamole (VG, GF), Fresh Tomato Salsa (VG, GF), Sour Cream, Jalapenos and Queso Blanco (V)

Mini Beef Barbacoa Enchiladas

Mix of Shredded Beef Braised with Chilies and Onions Wrapped in Corn Tortillas

\$8.75 Per Person

### **Mediterranean Station**

Spinach Agnolotti Sautéed to Order with Roasted Peppers, Basil and Pecorino (V)

Grilled Asparagus Dressed With Aged Balsamic and Extra Virgin Olive Oil With Pinenuts and Prosciutto Cappelletti

Pomodori Essiccato al Forno

Oven Dried Tomato, Modena Vinegar and Fresh Basil With Fresh Mozzarella (V)

\$9.75 Per Person

## **RECEPTION STATIONS (con't)**

All Receptions are Two Hours Maximum and Require a Minimum of 50 Guests  
Chef's Fee of \$100.00 Based on Two Hour Maximum

### **Risotto Station**

#### **Choice of Two**

Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus  
Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie  
Fresh Herb Risotto with Roasted Chicken and Garlic Cloves  
Corn Risotto with Poached Lobster and Tarragon  
Chestnut Risotto with Duck Confit and Figs  
Butternut Squash Risotto with Fresh Savory (V)  
\$12.25 Per Person

### **Pasta Station**

#### **Choice of Two**

Penne Vodka Sauce  
Cavatelli and Wild Mushrooms with Broccoli Rabe, Basil, and Roasted Garlic Sauce (V)  
Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter (V)  
Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato  
Pennette and Grilled Shrimp with Pesto  
Bolognese Ricotta Tortellini  
\$7.75 Per Person

### **Carving Stations**

#### **Whole Roasted Turkey Breast (GF)**

Cranberry Relish, Giblet Sage Sauce & Corn Muffins  
\$12.25 Per Person

#### **Traditional Beef Wellington**

Beef Tenderloin Enrobed with Mushroom Duxelle and Golden  
Puff Pastry with Sauce Perigourdine  
\$12.25 Per Person

#### **Herb Roasted Sirloin of Beef (GF)**

Aged Black Angus Sirloin, Roasted Garlic, and Fresh Herbs,  
Red Wine Reduction Sauce Soft Split Rolls

\$10.25 Per Person

#### **Roast Leg of Lamb Persille (GF)**

Young Domestic Roasted Leg of Lamb with a Parsley Coat,  
Fresh Herbs, Lamb Jus d'Lie, and Country Grain Mustard  
Ciabatta Bread  
\$10.25 Per Person

#### **Whole Roasted Side of Salmon**

Thai Chili Glaze, Pommerey Mustard Sauce & Cucumber Riata  
\$10.25 Per Person

### **Seafood Display**

(Minimum 50 guests)

Sea Shell Ice Carving filled with Shrimp Cocktail and Crab Claws (GF)

#### **Accompanied With**

Classic Cocktail Sauce, Orange Horseradish Marmalade, Sweet & Hot Chili Sauce, Citrus Roasted Garlic & Basil Crema (All GF)  
Market Price

Sea Shell Ice Carving filled East Coast and West Coast Oysters, and Little Neck Clams (GF)

#### **Accompanied With**

Cocktail Sauce, Mignonette, and Lemon Wedges

Platters of Smoked Maine Salmon, House Smoked Codfish and Seared Spiced Tuna (GF)

Served with Mustard-Dill Sauce, Cocktail Sauce Verde

Market Price

Sea Shell Ice Carving filled with Chilled Half Cape Cod Lobsters with Vegetable Salad (GF)

Market Price



## **PLATED LUNCH OR DINNER ENTREES**

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

- ~When planning a plated meal for 25 people or less please select a maximum of two entrees
- ~ When planning a plated meal for 25 people or more please select a maximum of three selections

### **APPETIZERS**

Penne Vodka  
Penne Pasta with Panchetta, Fresh Tomato, Vodka and Cream

Eggplant Rollatini  
Eggplant filled with Ricotta Cheese, Topped with Fresh Tomato and Basil (V)

Rigatoni Pasta with Broccoli, Garlic and Olive Oil (VG)

Jumbo Crab Cakes over a Warm Grain Mustard Vegetable Slaw

Smoked Chicken and Caramelized Onion Polenta with a Port Wine Syrup(GF)

Grilled Scallops and Portabella Mushroom with Wilted Spinach and a Saffron Cream Sauce

Roasted Vegetable Soup (VG) with Buttermilk Biscuits (V)

Roasted Tomato Bisque Soup (V)

### **SALAD**

Garden Greens with Cucumber Ribbons, Grape Tomatoes and Herbed Vinaigrette (V)

Baby Spinach Salad with Marinated Shiitake Mushrooms, Shaved Red Onion and Parmegiano-Reggiano with a Balsamic Vinaigrette (V)

Radicchio, Fennel, Arugula and Spinach Mix with  
Crumbled Roquefort and Walnuts in a Lemon, White Wine Vinaigrette (V)

Lump Crab and Hearts of Palm Salad with Vine Tomatoes, English Cucumber  
And Pickled Red Onion with Herb Vinaigrette (GF)

Greek Vegetable Salad  
Cucumbers, Tomatoes, Greek Olives, Capers, Bell Peppers,  
Red Onion and Feta Cheese Tossed with Lemon and Olive Oil Dressing (V, GF)

**PLATED LUNCH OR DINNER ENTREES (cont)**

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Chicken Marsala  
Sautéed Breast of Chicken with a Wild Mushroom Marsala Sauce  
\$19.75 Per Person

Parmesan Crusted Chicken  
With Campari Tomatoes & Fresh Mozzarella  
\$19.75 Per Person

Wild Mushroom Madiera Chicken  
Saute of Blended Local Mushrooms with Leeks and Fresh Thyme  
\$19.75 Per Person

Pecan and Rosemary Crusted Chicken  
Orange Ginger Relish, Pinot Noir Reduction  
\$19.75 Per Person

Mediterranean Chicken  
Mixed Olive, Artichoke and Grilled Pepper Tapenade with Pinot Grigio Infused Chicken Jus  
\$19.75 Per Person

Tuscan Chicken  
Prosciutto, Spinach and Smoked Mozzarella Stuffed with Fresh Sage and Roasted Garlic Veloute  
\$20.75 Per Person

Jumbo Lump Crabcakes  
Atop Roasted Corn and Spinach with Remoulade Sauce  
\$30.00 Per Person

Jumbo Shrimp  
Stuffed with Crab Imperial and topped with Scampi Butter Sauce  
\$35.00 Per Person

Canadian Salmon  
Simply Grilled with Sweet Pepper Tomato Relish (GF)  
\$23.95 Per Person

Roasted Salmon  
with Herb Horseradish Crust and Lemon Basil Sauce  
\$24.95 Per Person

Pan Roasted Halibut  
Brushed with Herb Oil Served with Pepperonata of Sweet Peppers and Scallions (GF)  
Market Price

Grilled Mahi Mahi  
with Citrus Ginger Glaze & Soy Glazed Baby Bok Choy  
\$25.95 Per Person

**PLATED LUNCH OR DINNER ENTREES (cont)**

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Prosciutto Wrapped Deep Water Sea Scallops Atop Creamy Spinach Risotto  
\$29.00 Per Person

Pan Seared Black Angus  
Filet of Beef with a Barolo Wine Sauce  
\$39.00 Per Person

Grilled Marinated Flank Steak  
with Housemade Steak Sauce  
\$25.00 Per Person

Filet Mignon (GF) with Choice of Sauce  
Bordelaise Sauce and Gorgonzola Crust  
Pan Roasted with Roasted Garlic Thyme Butter Confit of Red Pepper (GF)  
Au Poivre Brandy Mustard Cream (GF)  
\$39.00 Per Person

Grilled New York Strip  
Roasted Shallot Marmalade Sherry Reduction (GF)  
\$36.95 Per Person

Pan Roasted Ribeye Steak  
Crispy Fried Onion Straws Chipotle Honey BBQ Glaze  
\$35.95 Per Person

Sweet Potato Gnocchi (V)  
Shitake Mushrooms, Oven Dried Tomatoes and Pine Nuts with Pecorino and Basil  
\$21.00 Per Person

Caramelized Onion Risotto Cake (V)  
Crowned with Roasted Vegetables and Served with Grilled Vegetable Gazpacho Sauce  
\$20.00 Per Person

Wild Mushroom Streudel (V)  
Roasted Shallots, Goat Cheese and Madeira Scented Mushroom Blend Wrapped in Puff Pastry  
\$20.00 Per Person

Stuffed Portabello (V)  
Spinach, Boursin and Roasted Peppers Wrapped in Phyllo and Baked Golden Brown with Fresh Tomato and Basil Sauce  
\$20.00 Per Person

### **PLATED LUNCH OR DINNER ENTREES (cont)**

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Herbed Crepe Filled with Creamy White Bean (V)  
Basil Roasted Zucchini and Sundried Tomato with Vegetable Minestra, Grilled Eggplant Relish  
and Oven Cured Tomatoes  
\$20.00 Per Person

Steamed Jasmine Rice Timbale (VG)  
Ginger Braised Baby Bok Choy, Carrot, Snap Pea and Crispy Tofu Stir Fry  
\$20.00 Per Person

Chili Spiked Black Bean Cake, Corn Ragout & Roasted Vegetable Melange (VG)  
\$20.00 Per Person

Curried Vegetable Stew (VG)  
Chick Peas, Garden Vegetables and Lentils Over Green Onion Couscous  
\$20.00 Per Person

### **DESSERT (V)**

New York Cheesecake  
Baked Apple Cheesecake  
Carrot Cake with Cream Cheese Frosting  
Cappuccino Cream Cake  
Chocolate Mousse Ganache  
Devils Indulgence Chocolate Cake  
Apple Crumb Pie  
Chocolate Cream Pie  
Lemon Meringue Pie  
Fresh Fruit Tart  
The Lehigh Torte

For Groups of 85 Guests or Less  
Crème Brulee

## THE SWEET SIDE OF CATERING

### **Cookies (Regular or Large) (V)**

(Minimum Order of each flavor is A Dozen)

Chocolate Chip

Oatmeal Raisin

Sugar

Peanut Butter

\$5.50 Per Dozen Regular

\$12.00 Per Dozen Large

### **Deluxe Cookies (V)**

(Minimum Order of Each Flavor is Two Dozen)

Ginger Snaps

Molasses

Vanilla Crescents

Chocolate Chocolate Walnut

Florentines Almond Lace Cookies Sandwiched with Chocolate Ganache (Winter Only)

Shortbread Assortment including Plain, Orange Almond & Chocolate

Hazelnut and White Chocolate Chunk Cookies

Chocolate Espresso Shortbread Cookie

Pecan Bourbon Balls

Pistachio Spice Wafers

Lemon Drop Cookies

Raspberry Linzer Tart Cookies

Mini Lehigh Milano Cookies

Black & White Cream Sandwich Cookies

\$15.00 Per Two Dozen

### **Brownies (V)**

(Minimum Order of Each Flavor is A Dozen)

Chocolate Iced

Cream Cheese Swirl

Raspberry Cream Cheese Swirl

Deluxe Walnut

Lehigh Brownies

\$8.75 Per Dozen

### **Lehigh Brown & White Cookies (V)**

(Minimum Order of A Dozen)

\$12.00 Per Dozen

### **Assorted Biscotti (V)**

(Minimum Order of A Dozen)

\$8.00 Per Dozen

### **Bar Cookies (V)**

(Minimum Order of Each Flavor is A Dozen)

Lemon Bars

Blondie's

Rice Krispy Treats

Peanut Butter Truffle Bar

Sweet-n-Salty PB Bar

\$8.50 Per Dozen

### **Cheesecakes (V)**

(16 Pieces Per Cake)

NY Style Cheesecake

Baked Apple Cheesecake

Milk Chocolate Hazelnut Cheesecake

Vanilla Bean Cheesecake

Chocolate Truffle Cheesecake

White Chocolate Raspberry Cheesecake

Pumpkin Cheesecake (Seasonal)

Sweet Potato Cheesecake (Seasonal)

\$22.00 Per Cake

## THE SWEET SIDE OF CATERING (con't)

### **Cakes (V)**

(12 Pieces Per Cake)

Carrot Cake with Cream Cheese Frosting  
Strawberry Shortcake  
Angel Food Cake with Fresh Seasonal Berries  
White Forest Cake  
Cappuccino Cream Cake  
Café Ole Cake

Chocolate Peanut Butter Cup Cake  
Devil's Indulgence Chocolate Cake  
Chocolate Mousse Ganache Cake  
The Lehigh Torte  
Espresso Torte  
Tiramisu

\$19.00 Per Cake

### **Pies (V)**

(8 Pieces Per Pie)

Old Fashioned Apple Pie  
Apple Crumb Pie  
Wild Blueberry Pie  
Peach Pie  
Cherry Pie

Banana Cream Pie  
Chocolate Cream Pie  
Lemon Meringue Pie  
Peanut Butter Mousse Pie  
Pecan Pie

\$10.00 Per Pie

Strawberry Pie ( Seasonal) (V)

Pumpkin Pie (Seasonal) (V)

\$11.00 Per Pie

### **Tarts**

(12 Pieces Per Tart)

Mixed Fresh Fruit Tart (V)

Florida Sunshine Tart (V)

\$12.00 Per Tart

### **Bakeshop Specialty Sweets**

(Minimum Order of a Dozen)

Mini Éclairs (V)

Mini Cream Puffs (V)

Mocha Mousse Cream Puffs (V)

Raspberry OR Pomegranate Mousse Tart (V)

\$9.00 Per Dozen

Minimum Order of Four Dozen

Tiramisu Squares (V)

Mojito Squares (V)

\$9.00 Per Dozen

Cannoli (V)

\$13.00 Per Dozen

### **Strawberries**

(Minimum order of Two Dozen)

Chocolate Dipped Strawberries (V)

\$28.00 Per Two Dozen

Chocolate Tuxedo Dipped Strawberries

(V)

\$29.75 Per Two Dozen

**THE SWEET SIDE OF CATERING (con't)**

**Ice Cream Bar (V)**

(Minimum 50 Guests)

Vanilla, Chocolate, Strawberry

With Assorted Toppings

Hot Fudge, Caramel, Strawberry Toppings, Chopped Nuts, Crumbled Oreos, Cherries, Sprinkles, Candies and Whipped Cream

\$6.00 per person

**Chocolate Fondue Fountain \***

(Minimum 50 Guests)

Please Select Four Dipping Items

Strawberries, Pretzels, Bananas, Butter Cookies, Marshmallows, Pineapple, or Rice Krispy Treats

\$5.00 per person

\*The Chocolate Fountain will be an additional charge\*

**Cupcakes by the Dozen (V)**

(Minimum Order is a Dozen)

Chocolate or Vanilla

\$12.50 Per Dozen

**Build Your Own Strawberry Shortcakes (V)**

(Minimum 50 Guests)

Assorted Berries, Biscuits, Fresh Whipped Cream and Chocolate Sauce

\$6.50 Per Person

**S'mores Bar (V)**

(Minimum 50 Guests)

Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Fluff, Peanut Butter

\$5.50 Per Person

**Special Occasion Cakes (V)**

8" Layer Cake

(Serves 12)

\$9.50 Per Cake

1/2 Sheet Cake

(Serves 30-40)

\$25.00 Per Cake

1/4 Sheet Cake

(Serves 12-20)

\$18.00 Per Cake

Full Sheet Cake

(Serves 60-80)

\$45.00 Per Cake

Choice of Chocolate, Vanilla, or Marble Cake

Choice of Whipped Cream or Butter Cream Icing

Choice of Filling: Custard, Strawberry, Raspberry or Lemon

**Custom Cakes**

Custom Cakes Available Upon Request Includes Birthday, Wedding and Cupcake Cakes