LEHIGH CATERING

MENU 2023 - 2024

Contact Us

125 Goodman Drive
Bethlehem, PA 18015
Phone: 610-758-4512
Email: lehighcatering@lehigh.edu
Web: https://lehigh.sodexomyway.com/catering
PASTRIES
Tea Bread Loaves \(\checkmark\) 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 \(\checkmark\) Order by Dozen Maple & Nut Oat, Oatmeal Raisin Crunch, Raspberry Oatmeal Crunch, and Oatmeal Crumb Cake
$8.50 per dozen
Assorted Donuts \(\checkmark\) Order by Dozen
$10.50 Per Dozen, served in box
Cinnamon Coffee Crumb Cake \(\checkmark\) serves 12
$10.00 each
Chocolate Coffee Crumb Cake \(\checkmark\) serves 12
$12.50 each
Assorted Mini Muffins \(\checkmark\) Order by 2 Dozen
$13.00 per 2 dozen
Regular Muffins \(\checkmark\) 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 \(\checkmark\) Order by Dozen may include
Cheese, Strawberry, or Chocolate
$13.00 per dozen
Cinnamon Roll Bundt Cake \(\checkmark\) serves 12
$14.00 each
Sticky Bun \(\checkmark\) Order by Dozen, $14.00 per dozen
Iced Cinnamon Roll \(\checkmark\) Order by Dozen
$14.00 per dozen
Cobblestones \(\checkmark\) Order by Dozen $16.00 per dozen
Assorted Scones \(\checkmark\) Order by Dozen may Include
Blueberry, Orange Cranberry and Cinnamon
$17.00 per dozen
Assorted Danish \(\checkmark\) Order by dozen may include
Cinnamon, Maple Nut, Lemon, Apple & Raspberry
$18.00 per dozen

BAGELS
Bagels \(\checkmark\) 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 \(\checkmark\) 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

HOT BREAKFAST, Minimum 10 Guests
Hot Breakfast available starting at 8:00am
BREAKFAST SANDWICHES, Minimum 10 Sandwiches
All Sandwiches served on a Kaiser Roll
- Egg & Cheese \(\checkmark\) $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
Hot Irish Oatmeal \(\checkmark\) Whole and Skim Milks, Brown Sugar, and Dried Cherries
$2.75 per person
Pancakes \(\checkmark\) with Maple Syrup and Butter
$4.00 per person
Brioche French Toast \(\checkmark\) with Maple Syrup and Butter
$4.00 per person
Fresh Scrambled Eggs \(\checkmark\) GF
$3.00 per person
Quiche, Minimum of 15 Guests
$3.25 per person
- Quiche Lorraine
- Tomato & White Cheddar Quiche \(\checkmark\)
- Spinach & Ricotta Quiche \(\checkmark\)
Frittata \(\checkmark\) 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 \(\checkmark\) GF
$2.25 per person
Hash Brown Potatoes, 2 per person \(\checkmark\) GF
$2.25 per person
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

Flavorsplash Bottled Water, 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

SNACKS

Individual Low-Fat Yogurts V GF
$1.90 each

Individual Yogurt Parfaits with Blueberries,
Strawberries and Granola V
$2.85 per person

Sliced Seasonal Fresh Fruit & Berries V GF
$2.50 per person

Fruit Salad V GF
$2.25 per person

Whole Fruit, Apple, Orange or Banana V GF
$1.00 each

Individual Bag of Ruffles Potato Chips V GF
1 oz. $1.00 per bag

Individual Bag of White Cheddar Popcorn V GF
1 oz. $1.00 per bag

Individual Bag of Pretzel Twists V
1 oz. $1.00 per bag

Individual Bags of Planters Salted Peanuts V GF
2 oz. $1.00 each

House-made Salt & Pepper Potato Chips
Minimum of 30 Guests, $2.00 per person

Individual Bags of Fruit & Nut Trail Mix V
2 oz. bag, $1.99 each

Individual Bags of Chocolate & Nut Trail Mix V
2 oz. bag, $1.99 each

Tortilla Chips V
1 lb. bag, $3.00 per bag

Pretzels Twists V
1 lb. bag, $3.00 per bag

Ruffles Potato Chips V GF
1 lb. bag, $3.00 per bag

Nature Valley Crunch Oats & Honey V
$1.50 each

Nature Valley Crunch Peanut Butter V
$1.50 each

Chex Mix V
30 oz. bag, $10.00 per bag

Frito-Lay French Onion Dip V GF
8.5 oz. $2.99 each

Tostitos Chunky Salsa V GF
15.5oz. jar, $3.49 per jar

Tostitos Smooth & Cheesy Dip V
15 oz. jar, $3.99 per jar
INDIVIDUAL ENTRÉE GREEN SALADS
Field Green Garden Salad VC GF Mixed Greens, with Grape Tomatoes, Cucumbers, and Shredded Carrots
$4.50 per salad
Kale and Spinach Salad V GF with Grape Tomatoes and Fresh Mozzarella
$6.50 per salad
Baby Greens V GF 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 GF *Remove Dressing V GF
Strawberry Fields Salad V GF Spring Mix, Red Onions, Fresh Strawberries, Toasted Walnuts, Feta Cheese, with Balsamic Vinaigrette
$9.50 per salad
The “Wedge” GF 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 GF Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing
$1.75 per person
Classic Cole Slaw V GF
$1.50 per person
Power Blend Vegetable Slaw VC GF A colorful blend of Golden Beets, Broccoli, Kohlrabi, Brussel 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 GF 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 VC Kale, Julienne Carrots, Red Bell Peppers, Toasted Peanuts and Sesame Seeds tossed with Bangkok Peanut Vinaigrette,
$3.25 per person
Tabouleh VC with Tom Greens and Citrus Dressing
$3.75 per person
DELI BUFFET Minimum 10 guests
$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
$17.00 per person
Grilled Lemon and Tahini Chicken
Roasted Garlic Hummus, Feta Cheese, Minted Tabbouleh, 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

Add Grilled & Chilled Vegetables GF
5 oz. $4.00 per person
Add Grilled & Chilled Chicken GF
$4.00 per person, 5 oz.
Add Grilled & Chilled Shrimp GF
5 oz. $4.75 per person
Add Grilled & Chilled Flank Steak GF
5 oz. $6.00 per person

△ Salad Dressing △
Classic Italian VC GF Balsamic Vinaigrette GF
Raspberry Vinaigrette VC GF Apple Vinaigrette VC GF
Buttermilk Ranch GF Parmesan Pepperoni GF
Classic Caesar GF Honey Mustard Vinaigrette VC GF

SOUP, Minimum of 10 Guests, $2.25 per person
Beef Chili GF Farmhouse Vegetable Pistou V GF
Italian Wedding New England Clam Chowder
Minestrone VC Rosemary Chicken Dumpling
Tomato Basil V Wild Mushroom and Brie Bisque V
Vegetable Chili GF VC
Provencal Vegetable and White Bean VC GF
Yukon Gold Potato with Caramelized Shallots V

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

NAAN PIZZA, Naan bread pizzas come 3 breads per order. Traditional Tandoori Flat bread baked and topped with your favorite pizza topping. Recommend 1 Naan pizza per person
♦ 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, available on platters, $10.75 per sandwich

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
Honey Cured Ham and Provolone with Leaf Lettuce and Sliced Tomatoes on Whole Wheat Boule
Roast Beef and Domestic Swiss with Leaf Lettuce and Sliced Tomatoes on Ciabatta Roll
Spicy Italian Hero, Genoa Salami, Capicola, Pepperoni, Provolone, and Leaf Lettuce spiced with Chef’s Hot Pepper Mayonnaise on Ciabatta Panini
Grilled Breast of Chicken with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Wheat Bread
Chicken Caesar Wrap, Grilled Chicken Breast, Parmesan Cheese, Caesar Dressing in a Tortilla Wrap
Buffalo Chicken Wrap, 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 Goat Cheese, Roasted Tomatoes with Pea Sprouts, and Pickled Red Onions on Honey Wheat Bread

Roasted Portobello Mushroom and Grilled Seasonal Vegetables with Sun Dried Tomato Pesto* on Ciabatta Roll *Contains Nuts*

Garlic Hummus with Marinated Tomatoes, Seedless Cucumbers and Roasted Red Pepper on a Baguette

Artichoke and Olive Tapenade with Sliced Tofu Curry Roasted Cauliflower and Field Greens on Seven Grain Boule

Gourmet Bag Lunch, Minimum of 10 Guests
Gourmet Bag Lunches include choice of Gourmet Sandwich (see recommended quantities above), Caprese Picnic Salad, Individual Bag of Gourmet Potato Chips, Whole Honey Crisp Apple, Two Fudge Striped Shortbread Cookies, Appropriate Condiments and Bottled Water, $16.75 per bag lunch

Pesto Chicken Breast with Oven Roasted Tomatoes, Crumbled Goat Cheese, and Arugula, on Brioche
Northern Italian Genoa Salami, Cappicola, Fresh Mozzarella, Tomato Bruschetta, with Spinach Leaf on Ciabatta
Salmon Gyro Lemon Grilled Salmon, Tzatziki Sauce, Red Onions, Tomatoes, with Leaf Lettuce on Grilled Pita

Thinly Sliced Roast Beef Smoked Gouda, and Cured Tomato on Pretzel Roll

Tenderloin of Beef Horseradish Spread, with Heirloom Tomatoes, Sliced Parmesan Reggiano on Sliced Sourdough

Falafel Wrap with Tahini Dressing, Pickled Red Onions, Julienne Cucumbers, and Arugula

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 Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots $2.00 per person
Classic Macaroni Salad $1.50 per person
Lehigh Pasta Salad Penne Pasta with 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
Power Blend Vegetable Slaw A colorful blend of Golden Beets, Broccoli, Kohlrabi, Brussel Sprouts, Kale, Radicchio, and Carrots in a Mild Chili Dressing $3.25 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
Mediterranean Turkey Burger $3.00 per person
Grilled Chicken Breast $3.00 per person
House Smoked Carolina Pulled Pork $3.00 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.

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
Mini Corn Bread Muffins $13.00 per dozen

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
DISPLAYS, Minimum of 10 Guests
Fresh Garden Crudité
Platter of Fresh Cut Celery, Baby Carrots, Broccoli Florets, Cauliflower, Sliced Cucumbers, Cherry Tomatoes and Bell Pepper Strips with Ranch Dip $2.75 per person

Domestic Cheese
Sharp Cheddar, Swiss, Pepper Jack and Provolone Cheeses with Dijon Mustard, Assorted Crackers, with Grapes and Strawberries $4.25 per person

Antipasto Display
Fresh Mozzarella, Pepperoni, Genoa Salami, Provolone Cheese, Roasted Red Peppers, Oil Cured Olives, Artichoke Hearts and Grilled Asparagus (seasonal) with Assorted Crackers $5.75 per person

Meze
Creamy Garlic Hummus, Baba Ghanoush, Mixed Greek Olives, Feta Cheese, Dolmades (Stuffed Grape Leaves) with Mini Pitas $6.75 per person

Farmstead Cheese
Fine Imported and Domestic Cheeses with Seasonal Fresh and Dried Fruits, and Assorted Crackers $9.50 per person

Hot Spinach and Artichoke Dip Serves 50 guests
Served with Tortilla Chips $75.00 each

Buffalo Chicken Dip, Serves 50 Guests
Served with Tortilla Chips $80.00 each

Spanish Queso Blanco Serves 50 guests
Queso Blanco Dip served with Crispy Tortilla Chips, Cubano Beans, Guacamole, Fresh Tomato Salsa, and Jalapenos $80.00 each

Hot Crabmeat Dip, Serves 50 guests
Served with Toasted Baguette Slices and Crisp Celery, $190.00 each

Shrimp Cocktail, Six pieces per person
Gently Poached Jumbo Shrimp with Cocktail Dipping Sauce and Fresh Lemons, Market Price

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
♦ Wild Mushroom Risotto and Fresh Thyme
♦ Grilled Shrimp, Fresh Spinach, and Roasted Garlic
♦ Butternut Squash, Fresh Chives, and Toasted Pumpkin Seeds
♦ Grilled Chicken, Balsamic Roasted Portobello, and Applewood Smoked Bacon $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
Mushroom 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

House Marinated and Grilled Flank Steak with House Made Steak Sauce and French Baguettes $12.25 per person

Herb and Peppercorn Crusted Beef Tenderloin with Horseradish Cream and Whole Grain Mustard and Brioche Rolls $15.75 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
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
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

POUR
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

VEGAN
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

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
Herbed Goat Cheese Fillo 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 V G 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 G Remove Dressing V $2.50 per person
Kale and Spinach Salad V G with Grape Tomatoes and Fresh Mozzarella with Balsamic Vinaigrette, $3.25 per person
California Spinach V Candied Walnuts, Mandarin Oranges, and Goat Cheese with Honey Mustard, $3.50 per person

STARCH
Rosemary Roasted Red Potatoes V G $2.00 per person
Herb Roasted Fingerling Potatoes V G $2.00 per person
Potato Gratin Lyonnaise V $2.25 per person
Local Johnson Farms Mashed Potatoes V G $2.25 per person
Wild Rice V G $2.00 per person
Parmesan Boursin Rice V G $3.00 per person
White Cheddar Macaroni and Cheese V with Roasted Garlic Breadcrumbs, $4.00 per person

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

BEEF
Grilled Marinated Flank Steak G with House Made Steak Sauce 4 oz., $6.00 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 G with Warm Cherry Tomato Salad 5 oz., $6.50 per person
Coriander Crusted Chicken Breast G Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz., $6.50 per person
Grilled Breast of Chicken G with Broccoli Rabe and Pepperonata 5 oz., $6.50 per person
Grilled Chicken Gochujang Korean Chili Paste Marinated with Vegetable Slaw, 5 oz., $6.50 per person
Pan Seared Chicken Portobello with Madeira Sun-dried Tomato Sauce, 5 oz., $7.25 per person
Pan Roasted Chicken Marsala, Tender Breast of Chicken Seared Golden Brown with a Wild Mushroom Marsala Wine Sauce 5 oz., $7.25 per person
Thai Marinated Breast of Chicken G Grilled Chicken Breast Marinated in Lime Juice, Cilantro, Garlic, Fresh Ginger and Red Curry Paste with Red Coconut Curry Sauce, 5 oz., $7.25 per person

Pork
House Smoked Carolina Pulled Pork G $3.00 per person
Basque Style Roast Pork G Tomato, Herbs, and Garlic 4 oz., $4.25 per person
Barbeque Pork Rib “Wings” G Ultra Tender Bone-in Braised Pork Shanks smothered in Barbeque Sauce, 5 oz., $4.25 per person
Roasted Loin of Pork G with Caramelized Apple Onion Compote 4 oz., $4.25 per person

SEAFOOD
Tilapia with Shrimp Scampi G Basil Sauce, 3 oz., $5.00 per person
Grilled Salmon with Chinese Mustard Glaze with Sweet Soy Shiitake Mushrooms, 3 oz., $6.00 per person
Grilled Salmon G with Fresh Tomato Basil Bruschetta 3 oz., $6.00 per person

VEGETARIAN
Eggplant Parmesan V Fried Eggplant, Marinarra Sauce, Melted Mozzarella Cheese, Fresh Parsley, $4.50 per person
Wild Mushroom, Grilled Sourdough and Spinach Strata V $4.50 per person
Potato Gnocchi V with Shiitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil. $4.50 per person
Four Cheese Stuffed Shells V Marinarra with Melted Mozzarella $7.00 per person
House Made Local Mushroom Strudel, Puff Pastry filled with a Blend of Local Wild Mushrooms seasoned with Shallots, Sherry, Goat Cheese and Fresh Herbs V $7.00 per person

VEGAN
Vegetable and Lentil Curry V G Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce, $5.25 per person
Whole Masoor Brown Lentils with Tomatoes V G Cilantro with Cumin Basmati Rice and Cucumber Raita $5.25 per person
Aloo Gobi V G Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, Cilantro and Cucumber Raita, $5.25 per person
Stuffed Shells with Roasted Pepper Puree V G $6.00 per person
Tri-Colored Quinoa V G Haricot Verte, Hearts of Artichoke, Roasted Peppers with Warm Blood Orange Shallot Vinaigrette. $6.00 per person
White Bean Cassoulet V G Olive Oil Cured Tomatoes and Greek Olives, Fresh Herbs, $6.00 per person
Meatless Meatballs V G with Cavatappi Marinara, $6.00 per person

ADDITIONS
Assorted Dinner Rolls with Butter, $1.00 per person
Full Coffee Service, $2.25 per person
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 entree choice selection: Maximum of 2 entrées for 25 people or less. Maximum of 3 entrées for 25 people or more.

SALADS
Field Greens Garden Salad 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 $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

STARCH
Rosemary Roasted Red Potatoes $2.00 per person
Herb Roasted Fingerling Potatoes $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

VEGETABLES
Steamed Broccoli $1.75 per person
Fresh Snipped Green Beans with Garlic and Olive Oil $1.75 per person
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 with Sun Dried Tomatoes, $2.00 per person
Haricot Vert with French Green Beans, $2.25 per person

BEEF
Chateau Cut 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 with House Made Steak Sauce 7 oz., $16.00 per person
Bone in Braised Short Ribs of Beef with Red Wine, and Shallot Demi-glace, 2 ribs per person, $20.00 per person
Filet Mignon with Choice of Bordelaise or Au Poivre Sauce 7 oz., Market Price

CHICKEN
Coriander Crusted Chicken Breast Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz., $12.00 per person
Grilled Breast of Chicken 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 Sun-dried Tomato Sauce, 5 oz., $12.00 per person
Pan Roasted Chicken Marsala, Tender Breast of Chicken Seared to Golden Brown with a Wild Mushroom Marsala Wine Sauce 5 oz., $12.00 per person
Thai Marinated Breast of Chicken Grilled Chicken Breast Marinated in Lime Juice, Cilantro, Garlic, Fresh Ginger and Red Curry Paste with Red Coconut Curry Sauce, 5 oz., $12.00 per person
Parmesan Crusted Chicken Breast with Campari Tomatoes and Fresh Mozzarella, 5 oz., $12.00 per person

CHICKEN (cont’)
Honey Sriracha Seared Chicken Pan Seared Chicken Breast marinated in Garlic, Ginger, Plum Sauce, Honey, Sriracha, Fresh Lime Juice and Chili Garlic Paste, 5 oz., $12.00 per person
Peppercorn and Garlic Roasted Chicken Breast of Chicken Seared with Black Peppercorns and Fresh Garlic served with Dijon Mustard Cream Sauce, 5 oz., $12.00 per person

SEAFOOD
Tilapia with Shrimp Scampi 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 Shitake Mushrooms, 6 oz., $15.00 per person
Grilled Salmon 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., $10.00 per person
Penne Al Forno with Spinach, Parmesan, in a Tomato Cream Sauce $6 oz., $10.00 per person
Cheese Lasagna Ricotta, and Basil, 6 oz., $10.00 per person
Lasagna Bolognese, Ricotta, and Basil, 6 oz., $10.00 per person

POUR
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 Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese with Fresh Parsley, $10.00 per person
Potato Gnocchi with Shiitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil, $10.00 per person
House Made Local Mushroom Strudel with puff Pastry filled with a Blend of Local Wild Mushrooms seasoned with Shallots, Sherry, Goat Cheese and Fresh Herbs $10.00 per person

VEGAN
Vegetable and Lentil Curry Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce, $10.00 per person
Whole Masoor Brown Lentils with Tomatoes Cilantro with Cumin Basmati Rice with Cucumber Raita, $10.00 per person
Aloo Gobi Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, and Cilantro with Cucumber Raita, $10.00 per person
Meatless Meatballs with Cavatappi Marinara $12.00 per person
Stuffed Shells with Roasted Pepper Puree $12.00 per person
Tri-Colored Quinoa, Haricot Vert, Hearts of Artichoke, Roasted Peppers with Warm Blood Orange Shallot Vinaigrette $12.00 per person
White Bean Cassoulet Olive Oiled Tomatoes and Greek Olives, Fresh Herbs, $12.00 per person

Braised Mushroom Ravioli with Basil Tomato Sauce $16.00 per person

DESSERTS, $2.00 per person
Cappuccino Cream Cake Coconut Mango Cheesecake Tart
Lehigh Torte Lemon Raspberry Custard
New York Cheesecake Triple Chocolate Threat Cake

ADDITIONS
Assorted Dinner Rolls with Butter, $1.00 per person
Full Coffee Service, $2.65 per person
**SWEET SIDE OF CATERING**

**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 Shortcakce 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

**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
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, $1.25 per person

SUNDAE BAR  Minimum 50 guests, Attendant 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 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, our specialty cakes come with your choice of cake flavor and icing.

<table>
<thead>
<tr>
<th>8&quot; Round Layer</th>
<th>10&quot; Round Layer</th>
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</thead>
<tbody>
<tr>
<td>Serves 10-12</td>
<td>Serves 12-16</td>
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<tr>
<td>$13.50 per cake</td>
<td>$22.50 per cake</td>
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<tr>
<td>Add Filling $2.00</td>
<td>Add Filling $4.00</td>
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<tr>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
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</tbody>
</table>

Choice of Vanilla Custard, Lemon, Raspberry or Strawberry Filling

<table>
<thead>
<tr>
<th>12&quot; Round Layer</th>
<th>1/4 Sheet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serves 16-20</td>
<td>Serves 20-30</td>
</tr>
<tr>
<td>$26.50 per cake</td>
<td>$22.50 per cake</td>
</tr>
<tr>
<td>Add Filling $8.00</td>
<td>Add Filling $4.00</td>
</tr>
<tr>
<td>Add Whipped Cream Icing $15.00</td>
<td>Add Whipped Cream $5.00</td>
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</tbody>
</table>

Choice of Vanilla or Chocolate Buttercream Icing Includes Standard decorations Flowers or Balloons and Inscription

*Special Decorations additional charges apply, custom artwork available, starting at $20.00

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. Bar service will be provided in strict accordance with the University Alcoholic Policy. The 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 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 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 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. Please advise your attendees to be prepared to show legal identification, if requested.
- 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.

Beer and Wine Bars

<table>
<thead>
<tr>
<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 $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>
</tr>
<tr>
<td>$8.00 Three Hour Bar, per person</td>
<td>$12.00 Three Hour Bar, per person</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 sternos, 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

- Governor’s Suite / Lobby $75.00
- Iacocca Terrace $250.00
- Siegel Lobby $75.00
- Snyder Courtyard $250.00
- Stabler Observation Tower Room $100.00
- Wood Dining Room $150.00
- Room Reset Fee $250.00

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 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 rescheduled within two weeks of the original contract date. Event must be rescheduled 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.