LEHIGH CATERING

MENU 2021

Contact Us

29 Trembley Drive
University Center, Lower Level
Bethlehem, PA 18015
Phone: 610-758-4512
Email: lehighcatering@lehigh.edu
Web: https://lehigh.sodexomyway.com/catering
BAGELS
Bagels 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 available assorted only, plain & seeded, with Whipped Butter, Cream Cheese and Assorted Jelly $12.50 per dozen
*Our Mini Bagels are approximately half the size of a regular bagel

PASTRIES
Tea Bread Loaves 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 Order by Dozen Maple & Nut Oat, Oatmeal Raisin Crunch, Raspberry Oatmeal Crunch, and Oatmeal Crumb Cake, $8.50 per dozen
Assorted Donuts Order by Dozen $10.50 Per Dozen, served in box
Cinnamon Coffee Crumb Cake serves 12 $10.00 each
Chocolate Coffee Crumb Cake serves 12 $12.50 each
Assorted Mini Muffins Order by 2 Dozen $13.00 per 2 dozen
Regular Muffins 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 Order by Dozen may include Cheese, Strawberry, or Chocolate, $13.00 per dozen
Cinnamon Roll Bundt Cake serves 12 $14.00 each
Sticky Bun Order by Dozen, $14.00 per dozen
Iced Cinnamon Roll Order by Dozen $14.00 per dozen
Cobblestones Order by Dozen $16.00 per dozen
Assorted Scones Order by Dozen may include Blueberry, Orange Cranberry and Cinnamon $17.00 per dozen
Assorted Danish Order by dozen may include Cinnamon, Maple Nut, Lemon, Apple and Raspberry $18.00 per dozen

BREAKFAST SANDWICHES Minimum 10 Sandwiches
All Sandwiches served on a Kaiser Roll
- Egg & Cheese $6.50 per sandwich
- Bacon, Egg & Cheese $7.50 per sandwich
- Sausage, Egg & Cheese $7.50 per sandwich
- Taylor Ham, Egg & Cheese $7.50 per sandwich
Bag Breakfast, Minimum 10 Sandwiches
Includes Sandwich, 2 Hash Browns, Whole Fruit and Bottled Water $12.75 per bag breakfast

BREAKFAST
Hot Irish Oatmeal Whole and Skim Milks, Brown Sugar, and Dried Cherries $2.75 per person
Pancakes with Maple Syrup and Butter $4.00 per person
Brioche French Toast with Maple Syrup and Butter $4.00 per person
Fresh Scrambled Eggs $3.00 per person
Quiche, Minimum of 15 Guests, $3.25 per person
- Quiche Lorraine
- Tomato & White Cheddar Quiche
- Spinach & Ricotta Quiche
Frittata 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 $2.50 per person
Thick Sliced Crispy Bacon 3 pieces per person $3.50 per person
Breakfast Sausage Links 2 pieces per person $2.00 per person
Country Breakfast Sausage Link 2 pieces per person $3.00 per person
Turkey Bacon 3 pieces per person $3.50 per person
Turkey Sausage 2 pieces per person $3.50 per person
Golden Breakfast Potatoes 2 per person $2.25 per person
Hash Brown Potatoes 2 per person $2.25 per person
**Full Coffee Service**
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teavana and Lipton Teas with Appropriate Accompaniments
$2.25 per person, 12 oz cup

**Freshly Brewed Regular Coffee**
- 1.5 Gallons serves approximately 10 guests $17.00 per traveler
- 3 Gallons serves approximately 32 guests $30.00 each
- 5 Gallons serves approximately 50 guest $90.00 each

**Freshly Brewed Decaffeinated Coffee**
- 1.5 Gallons serves approximately 16 guests $30.00 each
- 3 Gallons serves approximately 32 guests $60.00 each
- 5 Gallons serves approximately 50 guest $90.00 each

**Hot Water with Assorted Teavana and Lipton Teas**
- 1.5 Gallons serves approximately 16 guests $30.00 each
- 3 Gallons serves approximately 32 guests $60.00 each
- 5 Gallons serves approximately 50 guest $90.00 each

**SNACKS**
- Individual Low-Fat Yogurts $1.90 each
- Individual Yogurt Parfaits with Blueberries, Strawberries and Granola $2.85 per person
- Sliced Seasonal Fresh Fruit & Berries $2.50 per person
- Fruit Salad $2.25 per person
- Whole Fruit, Apple, Orange or Banana $1.00 each
- Individual Bag of Ruffles Potato Chips $1.00 each
- Individual Bag of White Cheddar Popcorn $1.00 each
- Individual Bags of Planters Salted Peanuts $1.00 each
- House-made Salt & Pepper Potato Chips Minimum of 30 Guests, $2.00 per person
- Individual Bags of Fruit & Nut Trail Mix $1.99 each
- Tortilla Chips $1.99 each
- Pretzels Twists $1.99 each
- Ruffles Potato Chips $1.99 each
- Nature Valley Crunch Oats & Honey $1.99 each
- Nature Valley Crunch Peanut Butter $1.99 each
- Chesx Mix $1.99 each
- Frito-Lay French Onion Dip $1.99 each
- Tostitos Chunky Salsa $1.99 each
- Tostitos Smooth & Cheesy Dip $1.99 each

**WELLNESS BOWLS, Dairy Free**
- Green Dragon Blend of Kale, Banana, Pineapple, and Coconut Milk, topped with Blueberries, Granola, and Pineapple $8.00 per bowl
- Yellow Submarine Blend of Banana, Honey, and Almond Milk, topped with Granola, Banana, and Toasted Almonds $8.00 per bowl

**COLD BEVERAGES**
- Orange, Apple or Cranberry Juice, by the Gallon $13.00 per gallon
- Assorted Bottled Tropicana Juices, includes Orange, Cranberry & Apple, 10 oz. $1.85 each
- Sweetened or Unsweetened Iced Tea $8.75 per gallon
- Lemonade $8.75 per gallon
- Fruit Punch $8.75 per gallon

**Cold Apple Cider**
- 1.5 Gallons serves approximately 16 guests $17.00 per traveler
- 3 Gallons serves approximately 48 guests $50.00 each
- 5 Gallons serves approximately 80 guests $80.00 each
INDIVIDUAL ENTRÉE GREEN SALADS

Field Green Garden Salad $6.50
Mix Greens, with Grape Tomatoes, Cucumbers, and Shredded Carrots, $4.50 per salad
Kale and Spinach Salad $6.50 with Grape Tomatoes and Fresh Mozzarella, $6.50 per salad
Baby Greens $7.00 with Toasted Sunflower Seeds, Dried Cranberries, Fresh Apples and Crumbled Blue Cheese
Kale and Spinach Salad $6.50 with Crumbled Blue Cheese, Bacon, and Chopped Egg, $7.00 per salad
Caesar Salad $7.00
Strawberry Fields Salad $7.00 with Classic Caesar Dressing

The "Wedge" $6.50
Iceberg Wedge, Chopped Bacon, Fresh Tomatoes, Cumbled Blue Cheese, Green Onions, with Blue Cheese Dressing, $6.50 per salad
California Spinach $7.00 with Candied Walnuts, Mandarin Oranges, Goat Cheese, with Honey Mustard Dressing

Prepared Salads, Minimum of 10 Guests

Classic Macaroni Salad $1.50 per person
Lehigh Pasta Salad $1.75 per person
Red Bliss Potato Salad $1.75 per person

Add Grilled & Chilled Vegetables $1.50 per roll
Add Grilled & Chilled Shrimp $1.00 per bottle
Add Grilled & Chilled Chicken $1.50 per roll, 5 oz.
Add Grilled & Chilled Flank Steak $2.00 per roll, 5 oz.

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 Signature Sandwiches Minimum of 10 Guests, available on platters

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

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

Add or Substitute Bottled Water $1.00 per bottle

Smoked Turkey and Sharp Cheddar with Leaf Lettuce and Sliced Tomatoes on Rustic Italian Roll
Honey Cured Ham, Turkey and Cheddar with Leaf Lettuce and Sliced Tomato on Marble Rye
Roast Beef and Domestic Swiss with Leaf Lettuce and Sliced Tomatoes on Ciabatta Roll
Spicy Italian Hero, Genoa Salami, Capicola, Pepperoni, Provolone, and Leaf Lettuce spiced with Chef's Hot Pepper

Grilled Beef with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Wheat Bread
Grilled Chicken Caesar Wrap, Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing in a Tortilla Wrap
Grilled Chicken Wrap, Crispy Chicken Breast, Cumbled Blue Cheese, Buffalo Sauce, Leaf Lettuce and Sliced Tomatoes in a Tortilla Wrap

Leigh "BLT" Smoked Bacon, Deli Turkey, Muenster Cheese, Leaf Lettuce and Sliced Tomato on Sourdough

The Lehigh Wrap $7.75 per sandwich
Boursin Cheese, Portobello Mushrooms, Roasted Red Peppers, Fresh Basil, Spinach and Arugula in a Tortilla Wrap

Crumble Goat Cheese, Roasted Tomatoes with Pea Sprouts and Pickled Red Onions on Honey Wheat Bread
Roasted Portobello Mushroom and Grilled Seasonal Vegetables $14.75

Garlic Hummus $7.75 with Marinated Tomatoes, Seedless Cucumbers and Roasted Red Pepper on a Baguette
Artichoke and Olive Tapenade with Sliced Tofu $7.75 Curry Roasted Cauliflower and Field Greens on Seven Grain Boule

Gourmet Bag Lunch Minimum of 10 Guests, Orders due 5 business days prior to event
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

Minimum of 10 Guests

- 10-15 people / choice of 2
- 16-25 people / choice of 3
- 26 people or more / choice of 4

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

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, Julianne Cucumbers, and Arugula $7.75 per sandwich
Naan bread pizzas come 3 breads per order

**Naan Pizza**

Naan bread pizzas come 3 breads per order

**PIZZA**

14” Pizza Cut in 8 Slices, Recommend 2 Slices Per Person

- Cheese Pizza $12.50 per pizza
- Pepperoni Pizza $15.00 per pizza
- Vegetable Pizza $15.00 per pizza

**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 $6.00 per order
- Classic Macaroni Salad $6.00 per order

**Entrées**

- Quarter Pound Hamburger $3.50 per person
- All Beef Hot Dogs $2.00 per person
- Black Bean Vegan Burgers $4.00 per order
- Mediterranean Turkey Burger $3.00 per person
- Grilled Chicken Breast $3.00 per person
- House Smoked Carolina Pulled Pork $3.00 per person
- 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**

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 order
- Lehigh Baked Beans $1.75 per person
- Corn on the Cob with Butter $2.00 per person
- Macaroni & Cheese $4.00 per person
- Mini Corn Bread Muffins $1.30 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**

**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

**Mezzas**

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

**Farnestead Cheese**

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

**Hot Spinach and Artichoke Dip**

Served with Tortilla Chips $75.00 each

**Buffalo Chicken Dip**

Served with Tortilla Chips $80.00 each

**Spanish Queso Blanco**

Served with Red, White, and Blue Crispy Tortilla Chips, Cubano Beans, Guacamole, Fresh Tomato Salsa, and Jalapenos $80.00 each

**Hot Crabmeat Dip**

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

**STATIONS**

Minimum of 50 Guests, Attendant and Chef Fees May Apply

**Mashed Potato Bar**

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

**Sweet Potato Bar**

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

**Mac-n-Cheese Bar**

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

**Southern BBQ Bar**

Choice of Two: Pulled Chicken, Pulled Pork or Pulled Brisket, Medium Kaiser Rolls, Sliced American Cheese, Cole Slaw, Baked Beans and Bread & Butter Pizzas $9.50 per person

**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**

Pad Thai, 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

**Mezze**

- Artichoke, Herb and White Cheddar $8.50 per order
- Fresh Mozzarella and Pesto $8.50 per order

**Antipasto**

- Antipasto Display
- Mezzas
- Antipasto Display
- Mezzas
- Antipasto Display
- Mezzas
- Antipasto Display
- Mezzas

**Buildings 3**

Naan bread pizzas come 3 breads per order

**Meditteranean Box**

NAAN PIZZA

Naan bread pizzas come 3 breads per order

**MEDITERRANEAN BOX**

Serves 10 guests

$170.00 per person

Our Mediterranean Box offers all the ingredients to make the perfect lunch! 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 and Greek Pitas. Greek Butter Cookies, Baklava, and Assorted Regular & Diet Pepsi Products

**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

**Mezzas**

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

**Farnestead Cheese**

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

**Hot Spinach and Artichoke Dip**

Served with Tortilla Chips $75.00 each

**Buffalo Chicken Dip**

Served with Tortilla Chips $80.00 each

**Spanish Queso Blanco**

Served with Red, White, and Blue Crispy Tortilla Chips, Cubano Beans, Guacamole, Fresh Tomato Salsa, and Jalapenos $80.00 each

**Hot Crabmeat Dip**

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

**STATIONS**

Minimum of 50 Guests, Attendant and Chef Fees May Apply

**Mashed Potato Bar**

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

**Sweet Potato Bar**

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

**Mac-n-Cheese Bar**

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

**Southern BBQ Bar**

Choice of Two: Pulled Chicken, Pulled Pork or Pulled Brisket, Medium Kaiser Rolls, Sliced American Cheese, Cole Slaw, Baked Beans and Bread & Butter Pizzas $9.50 per person

**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**

Pad Thai, 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
STATIONS (cont’)
Minimum of 50 Guests, Attendant and Chef Fees May Apply

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

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

CARVING STATIONS
Mustard and Rosemary Roasted Loin of Pork with Shallot and Brandy Mustard Cream Sauce and Ciabatta Rolls, $12.25 per person;
Whole Roasted Turkey Breast with Cranberry Relish, Sage Gravy, and Mini Corn Muffins, $12.25 per person;
Garlic and Herb Roasted Strip Loin of Beef Red Wine with Shallot Reduction, Brioche Dinner Rolls, $12.25 per person;
Chili and Lime Whole Roasted Side of Salmon with Sweet Chili Sauce and Lemon Scented Sour Cream, $12.25 per person;
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, $15.25 per person;
Roasted Prime Rib of Beef with Black Angus Prime Rib with Horseradish Cream and Au Jus and Sour Dough Rolls, $21.75 per person;

HOT HORS D’OEUVRES

BEF
- 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

SEAFOOD
- Sweet and Sour Cocktail Meatballs $80.00 per 25 pieces
- Mini Shrimp Cocktail $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

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

PORK
- Sausage and Cheese Stromboli Bites with Marinara Sauce $28.00 per 25 pieces
- Barbeque Pork Steamed Buns $66.00 per 25 pieces
- Applewood Smoked Candied Apple Pork Belly $92.00 per 25 pieces

SEASONAL
- Vegetable Pot Stickers $25.00 per 25 pieces
- Vegetable Samosas $25.00 per 25 pieces
- Edamame and Parmesan Toasts $25.00 per 25 pieces
- Edamame and Parmesan Fondue Fritter $32.00 per 25 pieces
- Three Cheese Arancini $28.00 per 25 pieces
- Mini Quinoa Vegetable Cake $32.00 per 25 pieces
- Mac and Cheese Fondue Fritter $35.00 per 25 pieces
- Fried Avocado Slices with Spicy Sauce $40.00 per 25 pieces
- Bavarian Soft Pretzel Braid with Guldens Spicy Mustard $50.00 per 25 pieces

COLD HORS D’OEUVRES

- Tomato and Fresh Mozzarella Bruschetta $26.00 per 25 pieces
- Edamame and Parmesan Toasts $30.00 per 25 pieces
- Whipped Feta Crostini, Basil Marinated Tomatoes $32.00 per 25 pieces
- Grilled Ciabatta, Goat Cheese Bruschetta $40.00 per 25 pieces
- Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce $42.00 per 25 pieces
- Herb and Goat Cheese Filo Cups, Toasted Pistachio $47.00 per 25 pieces
- White Bean Crostini with Caramelized Onion and Reduced Balsamic $54.00 per 25 pieces
- Smoked Salmon “Sandwich”, Pumpernickel Crisp, Caper Aioli $62.00 per 25 pieces
- Olive Oil and Herb Jumbo Lump Crab on English Cucumber $74.00 per 25 pieces
- Garlic Crusted Beef Crostini, Arugula Pesto, Red Pepper Confit $84.00 per 25 pieces

VEGETARIAN (con’t)
- Mini Assorted Quiche $54.00 per 25 pieces
- Vegetable Spring Roll with Ponzu Sauce $56.00 per 25 pieces
- Truffle and Wild Mushroom Arancini $58.00 per 25 pieces
- Crispy Asago Asparagus $71.00 per 25 pieces
- Spinach and Brie Stuffed Mushrooms $73.00 per 25 pieces
- Breaded Parmesan Artichoke Heart $82.00 per 25 pieces

HOT HORS D’OEUVRES

VEGETARIAN (con’t)
- Mini Quinoa Vegetable Cake $32.00 per 25 pieces
- Mac and Cheese Fondue Fritter $35.00 per 25 pieces
- Fried Avocado Slices with Spicy Sauce $40.00 per 25 pieces
- Bavarian Soft Pretzel Braid with Guldens Spicy Mustard $50.00 per 25 pieces

COLD HORS D’OEUVRES
- Tomato and Fresh Mozzarella Bruschetta $26.00 per 25 pieces
- Edamame and Parmesan Toasts $30.00 per 25 pieces
- Whipped Feta Crostini, Basil Marinated Tomatoes $32.00 per 25 pieces
- Grilled Ciabatta, Goat Cheese Bruschetta $40.00 per 25 pieces
- Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce $42.00 per 25 pieces
- Herb and Goat Cheese Filo Cups, Toasted Pistachio $47.00 per 25 pieces
- White Bean Crostini with Caramelized Onion and Reduced Balsamic $54.00 per 25 pieces
- Smoked Salmon “Sandwich”, Pumpernickel Crisp, Caper Aioli $62.00 per 25 pieces
- Olive Oil and Herb Jumbo Lump Crab on English Cucumber $74.00 per 25 pieces
- Garlic Crusted Beef Crostini, Arugula Pesto, Red Pepper Confit $84.00 per 25 pieces
BUILD YOUR BUFFET, Minimum of 20 Guests
Create your own buffet by choosing one salad, up to three entrees, one starch, one vegetable and one dessert*
*See Sweet Side Menu for dessert selections

SOUP
Beef Chili
Farmhouse Vegetable Pistou
Italian Wedding
Minestrone
New England Clam Chowder
Provencal Vegetable and White Bean
Rosemary Chicken Dumpling
Tomato Basil
Vegetable Chili
Wild Mushroom and Brie Bisque
Yukon Gold Potato with Caramelized Shallots

BUILD YOUR BUFFET
$1.00 per person
with Butter
Assorted Dinner Rolls

ADDITIONS
Grape Tomatoes, Cucumbers, and Shredded Carrots
Field Greens Garden Salad
$2.50 per person
Grape Tomatoes and Mixed Greens, with Assorted Vegetables in Mild Yellow Curry Sauce

GREEN 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
Remove Dressing

VEGETABLES
Stewed Pork Shanks smothered in Barbeque Sauce, 5 oz.

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

BUFFET ENTREES

BEET
Grilled Marinated Flank Steak 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 with Warm Cherry Tomato Salad, 5 oz.
$6.00 per person
Coriander Crusted Chicken Breast Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz.
$6.00 per person
Grilled Breast of Chicken with Broccoli Rabe and Pepperonata, 5 oz.
$6.00 per person
Grilled Chicken Gochujang, Korean Chili Paste Marinated with Vegetable Slaw, 5 oz.
$6.00 per person
Pan Seared Chicken Portobello with Madeira Sundried Tomato Sauce, 5 oz.
$7.25 per person

Stuffed Bell Peppers, tomatillo Salsa, Mozzarella Cheese, Fresh Parsley

VEGETARIAN

Stuffed Bell Peppers, tomatillo Salsa, Mozzarella Cheese, Fresh Parsley

VEGAN

Whole Massoor Brown Lentils with Tomatoes Cilantro with Cumin Basmati Rice. Served with Naan Bread and Cucumber Raita

PORK

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

VEGETARIAN

Eggplant Parmesan Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese, Fresh Parsley
$4.00 per person
Wild Mushroom, Grilled Sourdough and Spinach Strata
$4.00 per person
Potato Gnocchi with Shiitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil
$4.25 per person

PASTA

Gemelli Matricani, Smoked Bacon, Roasted Onion, Crushed Marzano Tomatoes, 6 oz.
$4.25 per person
Penne ai Forno with Spinach, Parmesan, in a Tomato Cream Sauce, 6 oz.
$4.25 per person

Cheese Lasagna Ricotta, and Basil, 6 oz.
$5.25 per person
Lasagna Bolognese, Ricotta, and Basil, 6 oz.
$6.50 per person
BUILD YOUR OWN PLATED MEAL, Minimum of 20 guests

Create your own plated meal by choosing one salad, one starch, one vegetable and one dessert. For your entrée selection choice:

Maxium of 2 entrées for 25 people or less. Maximum of 3 entrees for 25 people or more

GREEN SALADS
Field Greens Garden Salad V GF Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots $2.00 per person
Caesar Salad, Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar. Remove Croutons GF Remove Dressing V GF $2.50 per person
Kale and Spinach Salad V GF 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

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

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

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

PLATED ENTREES

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

PORK
Filet Mignon V with Choice of Bordelaise or Au Poivre Sauce 7 oz, Market Price

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

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

PASTA
Gemelli Matricani, Smoked Bacon, Roasted Onion, and Crushed Marzano Tomatoes, 12 oz $12.00 per person
Penne Al Forno V with Spinach, Parmesan, and Tomato Cream Sauce, 12 oz $12.00 per person

PASTA (con’t)
Cheese Lasagna V GF Ricotta, and Basil, 12 oz $12.00 per person
Lasagna Bolognese, Ricotta, and Basil, 12 oz $14.00 per person

VEGETARIAN
Alto Gobi V Indian Spiced Potatoes and Cauliflower with Snap Peas, Tomatoes, and Cilantro. Served with Naan Bread and Cucumber Raita V GF remove Naan Bread $10.00 per person
Eggplant Parmesan V GF Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese with Fresh Parsley $10.00 per person
Potato Gnocchi V with Shitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil $10.00 per person

ADDITIONS
Assorted Dinner Rolls with Butter $1.00 per person
Full Coffee Service $2.25 per person
PIES, Pies Serve 8
Apple Crumb
Banana Cream
Blueberry Crumb
Peanut Butter Mousse
Cherry Crumb
Chocolate Cream
Coconut Cream
Old Fashioned Apple
Peach Crumb
$11.00 per pie
Pecan, $12.00
Pumpkin, Oct-Dec
Strawberry, Apr – Aug
TARTS, Tarts Serve 12
Deluxe Chocolate Tart, $18.00
Peanut Butter & Jelly Tart, $18.00
Wild Blueberry Crumb Tart, $16.00
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 Cookies
Lemon Drop
Molasses
Pecan Bourbon Balls
Vanilla Crescent
$16.00 per two dozen
CUPCAKES Minimum Order One Dozen
Vanilla or Chocolate Cupcakes with Vanilla or Chocolate Buttercream
$13.50 per dozen
SPECIALTY CUPCAKES, 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
$19.50 per dozen
SIGNATURE CAKES, 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
White Forest
$23.00 per cake
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
MINI DESSERTS
Minimum Order Two Dozen, Prices as Noted
Assorted Chocolate Chip and Buttercream, $13.50
Carrot Cake Cupcakes with Cream Cheese Icing, $18.50
Chocolate Peanut Butter Cupcakes with Peanut Butter Icing, $18.50
Red Velvet Cupcakes with Cream Cheese Icing, $18.00
Strawberry Shortcakes Cupcakes with Whipped Cream Icing, $18.50
Assorted Cheesecakes, $25.00
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
ICE CREAM NOVELTIES
Vanilla Ice Cream Cup, $1.00 each
Chocolate Ice Cream Cup, $1.00 each
Strawberry Ice Cream Cup, $1.00 each
Vanilla Ice Cream Sandwiches, $1.00 each
Fudge Bar, $1.00 each
Chocolate Éclair Bar, $1.00 each
Orange Dream Bar, $1.00 each
Nestle Crunch Bar, $1.50 each
Nutty Vanilla Sundae Cone, $1.50 each
Salted Caramel Pretzel Bunny Track, $1.50 each
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 Berries and Aerosol Whipped Cream
$9.00 per person
STRAWBERRY SHORTCAKE BAR Minimum 25 guests
Assorted Berries, Biscuits, Aerosol Whipped Cream and Chocolate Sauce
$6.50 Per Person

Led by Executive Pastry Chef, Joseph Feiertag, our team of professional bakers freshly prepare made-from-scratch desserts and other decadent specialties to celebrate any occasion.
SPECIALTY CAKES

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

<table>
<thead>
<tr>
<th></th>
<th>8&quot; Round Layer</th>
<th>10&quot; Round Layer</th>
<th>12&quot; Round Layer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servers</td>
<td>10-12</td>
<td>Serves 12-16</td>
<td>Serves 16-20</td>
</tr>
<tr>
<td>Price per cake</td>
<td>$13.50</td>
<td>$22.50</td>
<td>$26.50</td>
</tr>
<tr>
<td>Add Filling $2.00</td>
<td>Add Filling $4.00</td>
<td>Add Filling $8.00</td>
<td></td>
</tr>
<tr>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Choice of Vanilla or Chocolate Cake
Choice of Vanilla or Chocolate Buttercream Icing
Choice of Vanilla Custard, Lemon, Raspberry or Strawberry Filling
Includes Standard decorations Flowers or Balloons and Inscription

<table>
<thead>
<tr>
<th></th>
<th>¼ Sheet</th>
<th>½ Sheet</th>
<th>Full Sheet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serves</td>
<td>Serves 30-40</td>
<td>Serves 60-80</td>
<td></td>
</tr>
<tr>
<td>Price per cake</td>
<td>$22.50</td>
<td>$30.00</td>
<td>$55.00</td>
</tr>
<tr>
<td>Add Filling $4.00</td>
<td>Add Filling $8.00</td>
<td>Add Filling $14.00</td>
<td></td>
</tr>
<tr>
<td>Add Whipped Cream $5.00</td>
<td>Add Whipped Cream $10.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Choice of Vanilla, Chocolate, Half Chocolate Half Vanilla or Marble Cake
Choice of Vanilla Custard, Lemon, Raspberry or Strawberry Filling
Choice of Vanilla or Chocolate Buttercream icing
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” Cake with Vanilla Buttercream Icing & Rainbow Sprinkles
Choice of Vanilla or Chocolate Cake, $14.50 per cake

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

ALCOHOLIC BEVERAGE SERVICE POLICY

University Sponsored Events Only
Bar service will be provided in strict accordance with the University Alcohol 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 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 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
♦ $4.00 One Hour Bar, per person
♦ $6.00 Two Hour Bar, per person

Full Bars
♦ $6.00 One Hour Bar, per person
♦ $9.00 Two Hour Bar, per person

Wine with Dinner
♦ $1.00 Pouring Fee, per person

Bartender Fee
♦ $25.00 Per Hour, Four Hour Minimum; recommend one bartender for every 75 guests
POLICIES AND PROCEDURES

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 catered events as well as working to reduce the waste generated by your event. With this in mind, please understand that we will ask more detailed questions regarding your catered event so we can achieve our collective sustainability goals. We thank you for your understanding and appreciate your cooperation. Due to food safety liability, clients and guests may not remove food from the function site.

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

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

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

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

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

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

Staging

<table>
<thead>
<tr>
<th>Service</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delivery</td>
<td>$15.00 Per Delivery</td>
</tr>
<tr>
<td>Delivery, Set Up, Pick Up</td>
<td>$30.00 Per Delivery, Set Up, Pick Up</td>
</tr>
<tr>
<td>Second Pick Up</td>
<td>$15.00 Per Delivery</td>
</tr>
<tr>
<td>Supervisor</td>
<td>$20.00 Per Hour, Four Hour Minimum</td>
</tr>
<tr>
<td>Attendants or Servers</td>
<td>$20.00 Per Hour, Four Hour Minimum</td>
</tr>
<tr>
<td>Utility</td>
<td>$20.00 Per Hour, Four Hour Minimum</td>
</tr>
<tr>
<td>Bartender</td>
<td>$25.00 Per Hour, Four Hour Minimum</td>
</tr>
<tr>
<td>Chefs</td>
<td>$25.00 Per Hour, Four Hour Minimum</td>
</tr>
<tr>
<td>Extended Staging Fee</td>
<td>$20.00 Per Hour</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Type of Linen</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Linen</td>
<td>$7.25 each</td>
</tr>
<tr>
<td>Napkins</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Specialty Linen</td>
<td>Rental pricing will apply</td>
</tr>
</tbody>
</table>

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

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

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

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

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

Payment

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

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

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