LEHIGH CATERING

MENU 2021

Contact Us

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Bethlehem, PA 18015
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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 Links** **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
Coffee Traveler Box serves approximately 10 guests $17.00 per traveler
1.5 Gallons serves approximately 16 guests $30.00 each
3 Gallons serves approximately 32 guests $60.00 each
5 Gallons serves approximately 50 guest $90.00 each

Freshly Brewed Decaffeinated Coffee
Coffee Traveler Box serves approximately 10 guests $17.00 per traveler
1.5 Gallons serves approximately 16 guests $30.00 each
3 Gallons serves approximately 32 guests $60.00 each
5 Gallons serves approximately 50 guest $90.00 each

Hot Water with Assorted Teavana and Lipton Teas
Traveler Box serves approximately 10 guests $14.00 per traveler
1.5 Gallons serves approximately 16 guests $25.00 each
3 Gallons serves approximately 32 guests $50.00 each
5 Gallons serves approximately 50 guest $80.00 each

Hot Chocolate
Traveler Box serves approximately 10 guests $15.00 per traveler
Minimum Order 2 Boxes
3 Gallon serves approximately 32 guest $45.00 each
5 Gallon serves approximately 50 guests $65.00 each

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 VC GF $2.50 per person
Fruit Salad VC GF $2.25 per person
Whole Fruit, Apple, Orange or Banana VC GF $1.00 each
Individual Bag of Ruffles Potato Chips VC GF 1 oz. $1.00 per bag
Individual Bag of White Cheddar Popcorn VC GF 1 oz. $1.00 per bag
Individual Bag of Pretzel Twists VC 2 oz. $1.00 each
Individual Bags of Planters Salted Peanuts VC 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 VC 2 oz. bag, $1.99 each
Individual Bags of Chocolate & Nut Trail Mix V 2 oz. bag, $1.99 each
Tortilla Chips VC 1lb. bag, $3.00 per bag
Pretzels Twists VC 1 lb. bag, $3.00 per bag
Ruffles Potato Chips VC GF 1 lb. bag, $3.00 per bag
Nature Valley Crunch Oats & Honey V $1.50 each
Nature Valley Crunch Peanut Butter VC $1.50 each
Cheez Mix VC 30 oz. bag, $10.00 per bag
Frito-Lay French Onion Dip VC GF 8.5 oz. $2.99 each
Tostitos Chunky Salsa VC GF 15oz. jar, $3.49 per jar
Tostitos Smooth & Cheesy Dip V 15 oz. jar, $3.95 per jar

WELLNESS BOWLS, Dairy Free
Minimum of 8 Guests
Green Dragon V Blend of Kale, Banana, Pineapple, and Coconut Milk, topped with Blueberries, Granola, and Pineapple $8.00 per bowl
Yellow Submarine V 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

Bottled Water
16.9 oz. $1.70 per bottle
5 Gallon Jug of Ice Water, with pump $20.00 each

Ice Water $10.00 per cambro
Bubly Sparkling Water, 12 oz. $1.50 each
Flavorsplash Bottled Water, 20 oz. $2.39 each
Assorted Bottled Schweppes Original, Black Cherry, Lemon Lime or Raspberry Lime, 20 oz. $2.39 each
Assorted Regular and Diet Canned Pepsi Products, 12 oz. $1.50 each
Bottled Lipton Pure Leaf Iced Tea, 18.5 oz. $2.39 each
Bottled Brisk Iced Tea, 20 oz. $2.39 each
Assorted Gatorade, assorted only, 20 oz. $2.39 each
Sparkling White Grape Juice $7.50 per bottle; estimate eight 3 oz. servings per bottle
Cold Apple Cider
Traveler Box serves approximately 12 guests $17.00 per traveler
Minimum Order 2 Boxes
3 Gallons serves approximately 48 guests $50.00 each
5 Gallons serves approximately 80 guests $80.00 each
INDIVIDUAL ENTRÉE GREEN SALADS

Field Green Garden Salad
Mixed Greens, with Grape Tomatoes, Cucumbers, and Shredded Carrots, $4.50 per salad

Kale and Spinach Salad
with Grape Tomatoes and Fresh Mozzarella, $6.50 per salad

Baby Greens
Toasted Sunflower Seeds, Dried Cranberries, Fresh Apples and Crumbled Blue Cheese, $6.50 per salad

Romaine, Baby Red Oak and Iceberg Lettuces
with Crumbled Blue Cheese, Bacon, and Chopped Egg, $7.00 per salad

Caesar Salad
California Spinach, with Caesar Dressing, $6.50 per salad

Iceberg Wedge
with Torn Greens and Citrus Dressing, $3.75 per person

California Spinach
with Candied Walnuts, Mandarin Oranges, Goat Cheese, and Honey Mustard Dressing $7.00 per salad

SALADS

Add Grilled & Chilled Vegetables 5 oz. $4.00 per person

Add Grilled & Chilled Shrimp 5 oz. $4.75 per person

Add Grilled & Chilled Chicken 5 oz. $4.50 per person

Add Grilled & Chilled Flank Steak 5 oz. $6.00 per person

PREPARED SALADS, Minimum of 10 Guests

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

Classic Cole Slaw $1.50 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

Broccoli Slaw
Mix of Shredded Broccoli, Carrots and Red Cabbage in a Creamy Slaw Dressing, $3.00 per person

Caprese Picnic Salad
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
Kale, Julienne Carrots, Red Bell Peppers, Toasted Peanuts and Sesame Seeds tossed with Bangkok Peanut Vinaigrette, $3.25 per person

Tabouleh
with Tom Greens and Citrus Dressing, $3.75 per person

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 $7.75 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

Northern Italian 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 Caesar Salad, with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Wheat Bread

Roast Beef and Domestic Swiss with Leaf Lettuce and Sliced Tomatoes on Ciabatta Roll

Grilled Chicken Caesar Wrap, Grilled Chicken Breast, Romaine Lettuce, 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

Crumbed Goat Cheese, Roasted Tomatoes with Pea Sprouts, and Pickled Red Onions on Honey Wheat Bread

Roasted Portobello Mushroom and Chopped Seasonal Vegetables with Sun Dried Tomato Pesto on Ciabatta Roll

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, 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 $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 V C  Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots $2.00 per person
Classic Macaroni Salad V $1.50 per person
Leigh's 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 C Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing $1.75 per person
Power Blend Vegetable Slaw V C 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 C $3.50 per person
All Beef Hot Dogs C $2.00 per person
Black Bean Vegan Burgers C $4.00 per person
Mediterranean Turkey Burger C $3.00 per person
Grilled Chicken Breast C $3.00 per person
House Smoked Carolina Pulled Pork C $3.00 per person
Italian Sausage with Sautéed Peppers, Onions and Sauce C $3.00 per person
Buffalo Wings with Blue Cheese 5 wings per person C $8.00 per person
House Smoked Beef Brisket C $6.50 per person
Quarter Pound Beer and Cheddar Bratwurst C 1 person C $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 C $2.00 per person
Leigh's Baked Beans C C $1.75 per person
Corn on the Cob with Butter C $2.00 per person
Macaroni & Cheese C $4.00 per person
Mini Corn Bread Muffins C $1.30 each per dozen

Dessert
Assorted Cookies C $6.50 per dozen
JoJo Bar, Chocolate Cake with Vanilla Buttercream topped with Chocolate Ganache C $10.00 per dozen
Leigh Brownies C $9.25 per dozen
Snickerdoodle Bar C $10.00 per dozen

DISPLAYS
Fresh Garden Crudités C C Platter of Fresh Cut Celery, Baby Carrots, Broccoli Florets, Cauliflower, Sliced Cucumbers, Cherry Tomatoes and Bell Pepper Strips with Ranch Dip V $2.75 per person
Domestic Cheese V 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, Olive Cured Olives, Artichoke Hearts and Grilled Asparagus (seasonal) with Assorted Crackers $5.75 per person
Mezzes
Creamy Garlic Hummus, Baba Ghanoush, Mixed Greek Olives, Feta Cheese, Dolmades (Stuffed Grape Leaves) with Mini Pitas C $6.75 per person

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

Hot Spinach and Artichoke Dip V 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 V Serves 50 guests Queso Blanco Dip served with Red, White, and Blue 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 C $190.00 each

Shrimp Cocktail, Six pieces per person Gently Poached Jumbo Shrimp with Cocktail Dipping Sauce and Fresh Lemons $13.00 per person

STATIONS
Minimum of 50 Guests, Attendant and Chef Fees May Apply
Mashed Potato Bar Local Johnson Farm Mashed Potatoes or Country Style Skin-on Red Potatoes with Crumbled Bacon, Steamed Broccoli, Shredded Cheddar Cheese, Onion Crisps, Whipped Butter, Sour Cream and Brown Gravy $7.25 per person
Sweet Potato Bar V Mashed Sweet Potatoes with Cinnamon, Mini Marshmallows, Whipped Butter, and Sour Cream $7.25 per person
Mac-n-Cheese Bar 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 Pies $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 Clves $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

DELIVERY BOX Serves 10 guests $170.00 per person
Our deli box offers all the ingredients to make the perfect sandwich! 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. House-made Coleslaw, Green Salad with Balsamic Dressing, Lay's Potato Chips, Assorted Whole Fruit, Assorted Cookies, Brownies, and Assorted Regular & Diet Pepsi Products

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

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 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
### HOT HORS D’OEUVRES

#### BEEF
- Franks in a Blanket with Dijon Mustard $35.00 per 25 pieces
- Philly Cheesesteak Dumpling $30.00 per 25 pieces
- Beef Empanada $35.00 per 25 pieces
- Petite Chicago Style Dog $35.00 per 25 pieces
- Black Angus Petite Cheeseburger $35.00 per 25 pieces

#### CHICKEN
- Sesame Chicken with Sweet Chili Sauce $35.00 per 25 pieces
- Chicken Empanada $35.00 per 25 pieces
- Coconut Chicken with Sweet Chili Sauce $35.00 per 25 pieces
- Cashew Chicken Spring Roll $35.00 per 25 pieces
- Hot Wing Spring Roll with Blue Cheese Dip $35.00 per 25 pieces

#### PORK
- Sausage and Cheese Stromboli Bites with Marinara Sauce $35.00 per 25 pieces
- Barbeque Pork Steamed Buns $35.00 per 25 pieces
- Applewood Smoked Candied Apple Pork Belly $35.00 per 25 pieces

#### SEAFOOD
- Shrimp Vegetable Shaomai with Vinegar Sauce $35.00 per 25 pieces
- Shrimp Dumplings with Ponzu Sauce $35.00 per 25 pieces
- Coconut Shrimp $35.00 per 25 pieces
- Mini Crab Cake with Roasted Pepper Aioli $35.00 per 25 pieces
- Bacon Wrapped Scallops $35.00 per 25 pieces

#### VEGETARIAN
- Local York Valley Cheese Co. Jalapeno Breaded Cheese Curds with Ranch Dip $35.00 per 25 pieces
- Edamame, Shiitake Dumpling with Teriyaki Sauce $35.00 per 25 pieces
- Mini Assorted Quiche $35.00 per 25 pieces
- Bacon Wrapped Scallops $35.00 per 25 pieces
- Mini Crab Cake with Roasted Pepper Aioli $35.00 per 25 pieces
- Butternut Squash Arancini $35.00 per 25 pieces

#### VEGETARIAN (con’t)
- Edamame and Parmesan Toasts $35.00 per 25 pieces
- Whipped Feta Crostini, Basil Marinated Tomatoes $35.00 per 25 pieces
- Grilled Ciabatta, Goat Cheese Bruschetta $35.00 per 25 pieces
- Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce $35.00 per 25 pieces
- Herbed Goat Cheese Filo Cups, Toasted Pistachio $35.00 per 25 pieces
- White Bean Crostini with Caramelized Onion and Reduced Balsamic $35.00 per 25 pieces
- Smoked Salmon “Sandwich”, Pumpernickel Crisp, Caper Aioli $35.00 per 25 pieces
- Olive Oil and Herb Jumbo Lump Crab on English Cucumber $35.00 per 25 pieces
- Garlic Crusted Beef Crostini, Arugula Pesto, Red Pepper Confit $35.00 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

GREEN SALADS
- Field Greens Garden Salad
- Caesar Salad
- Kale and Spinach Salad
- Caesar
- Kale and Spinach Salad

STARCH
- Rosemary Roasted Red Potatoes
- Oven Roasted Potato Medley
- Potato Gratin Lyonnaise
- Local Johnson Farms Mashed Potatoes
- Wild Rice
- Parmesan Boursin Rice
- Black Beans
- White Cheddar Macaroni and Cheese

VEGETABLES
- Steamed Broccoli
- Fresh Snipped Green Beans
- Fresh Cauliflower Florets
- Fresh Spinach with Garlic and Olive Oil

BUFFET ENTREES
- BEEF
  - Grilled Marinated Flank Steak with House Made Steak Sauce
  - Lehigh Meatloaf with Stewed Tomato Beef Gravy
  - Mesquite Grilled Carne Asada Steak with Guacamole and Fresh Salsa

- CHICKEN
  - Grilled Breast of Chicken with Warm Cherry Tomato Salad
  - Coriander Crusted Chicken Breast
  - Grilled Breast of Chicken

- PORK
  - Roasted Loin of Pork with Caramelized Apple Onion Compote
  - Wild Mushroom, Grilled Sourdough and Spinach Strata

- VEGAN
  - Vegetable and Lentil Curry

- PASTA
  - Gemelli Matricani
  - Penne Al Forno
  - Cheese Lasagna

ADDITIONS
- Assorted Dinner Rolls with Butter
- Full Coffee Service

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

FIELD GREENS GARDEN SALAD ($2.00 per person)
Field Greens, Garden Salad, Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots

GREEN SALADS
Field Greens Garden Salad ($2.00 per person)
Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar Dressing

STARCH
Rosemary Roasted Red Potatoes ($2.00 per person)
Oven Roasted Potato Medley ($2.00 per person)
Herb Roasted Fingerling Potatoes ($2.00 per person)
Potato Gratin Lyonnaise ($2.00 per person)

LOCAL JOHNSON FARMS MASHED POTATOES ($2.25 per person)
Potato, Peruvian Purple, and Yukon Gold

ASSORTED DINNER ROLLS
Assorted Dinner Rolls with Butter ($2.25 per person)

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

VEGETABLES
Steamed Broccoli ($1.75 per person)
Fresh Snipped Green Beans with Garlic and Onion 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 ($2.00 per person)
Zucchini with Sun Dried Tomatoes ($2.00 per person)
Haricot Verte (French Green Beans) ($2.25 per person)

FIELD GREENS GARDEN SALAD ($2.00 per person)
Field Greens, Garden Salad, Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots

GREEN SALADS
Field Greens Garden Salad ($2.00 per person)
Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar Dressing

STARCH
Rosemary Roasted Red Potatoes ($2.00 per person)
Oven Roasted Potato Medley ($2.00 per person)
Herb Roasted Fingerling Potatoes ($2.00 per person)
Potato Gratin Lyonnaise ($2.00 per person)

LOCAL JOHNSON FARMS MASHED POTATOES ($2.25 per person)
Potato, Peruvian Purple, and Yukon Gold

ASSORTED DINNER ROLLS
Assorted Dinner Rolls with Butter ($2.25 per person)

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

VEGETABLES
Steamed Broccoli ($1.75 per person)
Fresh Snipped Green Beans with Garlic and Onion 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 ($2.00 per person)
Zucchini with Sun Dried Tomatoes ($2.00 per person)
Haricot Verte (French Green Beans) ($2.25 per person)

FIELD GREENS GARDEN SALAD ($2.00 per person)
Field Greens, Garden Salad, Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots

GREEN SALADS
Field Greens Garden Salad ($2.00 per person)
Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar Dressing

STARCH
Rosemary Roasted Red Potatoes ($2.00 per person)
Oven Roasted Potato Medley ($2.00 per person)
Herb Roasted Fingerling Potatoes ($2.00 per person)
Potato Gratin Lyonnaise ($2.00 per person)

LOCAL JOHNSON FARMS MASHED POTATOES ($2.25 per person)
Potato, Peruvian Purple, and Yukon Gold

ASSORTED DINNER ROLLS
Assorted Dinner Rolls with Butter ($2.25 per person)

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

VEGETABLES
Steamed Broccoli ($1.75 per person)
Fresh Snipped Green Beans with Garlic and Onion 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 ($2.00 per person)
Zucchini with Sun Dried Tomatoes ($2.00 per person)
Haricot Verte (French Green Beans) ($2.25 per person)

FIELD GREENS GARDEN SALAD ($2.00 per person)
Field Greens, Garden Salad, Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots

GREEN SALADS
Field Greens Garden Salad ($2.00 per person)
Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar Dressing

STARCH
Rosemary Roasted Red Potatoes ($2.00 per person)
Oven Roasted Potato Medley ($2.00 per person)
Herb Roasted Fingerling Potatoes ($2.00 per person)
Potato Gratin Lyonnaise ($2.00 per person)

LOCAL JOHNSON FARMS MASHED POTATOES ($2.25 per person)
Potato, Peruvian Purple, and Yukon Gold

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Haricot Verte (French Green Beans) ($2.25 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>8&quot; Round Layer</th>
<th>10&quot; Round Layer</th>
<th>12&quot; Round Layer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servers 10-12</td>
<td>Serves 12-16</td>
<td>Serves 16-20</td>
</tr>
<tr>
<td>$13.50 per cake</td>
<td>$22.50 per cake</td>
<td>$26.50 per cake</td>
</tr>
<tr>
<td>Add Filling $2.00</td>
<td>Add Filling $4.00</td>
<td>Add Filling $8.00</td>
</tr>
<tr>
<td>Add Whipped Cream Icing $5.00</td>
<td>Add Whipped Cream Icing $10.00</td>
<td></td>
</tr>
<tr>
<td>Choice of Vanilla or Chocolate Cake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of Vanilla or Chocolate Buttercream Icing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of Vanilla Custard, Lemon, Raspberry or Strawberry Filling</td>
<td></td>
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<tr>
<td>Includes Standard decorations Flowers or Balloons and Inscription</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Full Sheet

- Serves 60-80
- $55.00 per cake
- Add Filling $14.00
- Add Whipped Cream Icing $15.00

### 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 Oreos 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

#### 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.

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

Staffing
Supervisor $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

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 rebooked within two weeks of the original contract date. Event must be rebooked at the time of canceling the original event.

PAYMENT
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.