MENU 2022 - 2023

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
$2.25 per person
Hash Brown Potatoes 2 per person
$2.25 per person
**Proudly Serving Starbucks Coffee**

**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 guests, $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 guests, $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 guests, $80.00 each

**Hot Chocolate**
- Traveler Box: serves approximately 10 guests, $15.00 per traveler
- Minimum Order 2 Boxes: serves approximately 32 guests, $45.00 each
- 5 Gallons: 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: 1 oz. $1.00 per bag
- 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: 1 lb. 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
- Chex 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: 15 oz. 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, assortment 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: 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 Mixed 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 $6.50 with Toasted Sunflower Seeds, Dried Cranberries, Fresh Apples and Crumbled Blue Cheese

Kale and Spinach Salad $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 with Classic Caesar Dressing $6.50 per salad
The "Wedge" $9.50 Iceberg Wedge, Chopped Bacon, Fresh Tomatoes, Crumbled Blue Cheese, Green Onions, with Blue Cheese Dressing, $6.50 per salad
California Spinach $7.00 per salad with Candied Walnuts, Mandarin Oranges, Goat Cheese, with Honey Mustard Dressing

Add Grilled & Chilled Vegetables $4.00 per person Add Grilled & Chilled Shrimp $4.50 per person Add Grilled & Chilled Chicken $4.00 per person, 5 oz. Add Grilled & Chilled Flank Steak $6.00 per person

PREPARED SALADS, Minimum of 10 Guests
Classic Macaroni Salad $1.50 per person
Lehigh Pasta Salad $1.75 per person Penne Pasta with Garden Vegetables and Baby Fresh Mozzarella tossed with Creamy Parmesan Dressing.
Red Bliss Potato Salad $1.75 per person Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing

Salad Dressing
Classic Italian Balsamic Vinaigrette Buttermilk Ranch Parmesan Peppercorn Classic Caesar Honey Mustard Vinaigrette

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

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, Cappicola, Pepperoni, Provolone, and Leaf Lettuce spiced with Chef's Hot Pepper Mayonnaise on Ciabatta Panini

Add Grilled & Chilled Chicken with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Wheat Bread
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

Smoked Gouda, and Cured Tomato on Pretzel Roll

Add or Substitute Bottled Water $1.00 per bottle

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 Brioché

Northern Italian Genoa Salami, Cappicola, Fresh Mozzarella, Tomato Bruschetta, with Spinach Leaf on Ciabatta

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 Dress, with Heirloom Tomatoes, Sliced Parmesan Reggianno on Sliced Sourdough

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

Add Grilled & Chilled Vegetable $4.00 per person Add Grilled & Chilled Shrimp $4.50 per person Add Grilled & Chilled Chicken $4.00 per person, 5 oz. Add Grilled & Chilled Flank Steak $6.00 per person

Artichoke and Olive Tapenade with Sliced Tofu $7.75 per sandwich

Buttermilk Ranch Pesto Chicken Breast

Lehigh "BLT" $7.75 Smoked Bacon, Deli Turkey, Muenster Cheese, Lettuce and Sliced Tomato on Sourdough

Fresh Mozzarella and Basil Pesto $7.75 with Baby Arugula and Sliced Tomatoes on Baguette

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

Smoked Gouda, and Cured Tomato on Pretzel Roll

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

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Tenderloin of Beef Horseradish Dress, with Heirloom Tomatoes, Sliced Parmesan Reggianno on Sliced Sourdough

Falafel Wrap with Tahini Dressing, Pickled Red Onions, Julienne Cucumbers, and Arugula
**DELI 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, Provolone Cheese, Roast Red Peppers, Shredded Carrots.

**Assorted Salads**
House-made Coleslaw, Pepperoni, Genoa Salami, Sliced American Cheese, Cole Slaw, Whipped Butter, Sour Cream and Brown Gravy.

**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.

**Pizzas**
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

**NAAN PIZZA**
Naan bread pizzas come 3 breads per order
Recommend 1 Naan pizza per person
Traditional Tandoori Flat bread baked and topped with your favorite pizza toppings.
- Cheese and Sauce $6.00 per order
- Pepperoni $8.00 per order
- Artichoke, Herb and White Cheddar $8.50 per order
- Fresh Mozzarella and Pesto $8.50 per order

**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 $5 Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots.

**Classic Macaroni Salad**
$1.50 per person
Leigh Pasta Salad $1 Penne Pasta with Garden Vegetables and Baby Fresh Mozzarella tossed with Creamy Parmesan Dressing $1.75 per person

**Red Bliss Potato Salad**
$1.75 per person
Power Blend Vegetable Slaw $3 A colorful blend of Golden Beets, Broccoli, Kohlrabi, Brussels 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
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
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
Leihgh 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 $3.00 per person

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

**Displays**
Fresh Garden Cruciferous $3 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 $1 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
Mezzzie $4 Creamy Garlic Hummus, Baba Ghanoush, Mixed Greek Olives, Feta Cheese, Dolmades (Stuffed Grape Leaves) with Mini Pitas $6.75 per person

**Farmstead Cheese**
Fini Imported and Domestic Cheeses with Seasonal Fresh and Dried Fruits, and Assorted Crackers $9.50 per person
Hot Spinach and Artichoke Dip $75.00 each
Serves 50 guests
Served with Tortilla Chips

**Spanish Queso Blanco $75.00**
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 $190.00 each

**S委组织**
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**
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
- Wild Mushroom Risotto and Fresh Thyme
$35.00 per 25 pieces

STATIONS (con’t)

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

BEEF
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
Sweet and Sour Cocktail Meatballs $80.00 per 25 pieces
Mini Philly Cheese Steak $80.00 per 25 pieces
Beef Satay $87.00 per 25 pieces
Mini Beef Wellington $110.00 per 25 pieces
Petite Chicago Style Dog $130.00 per 25 pieces
Black Angus Petite Cheeseburger $139.00 per 25 pieces

CHICKEN
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

SEAFOOD
Shrimp Vegetable Shaomai with Vinegar Sauce $25.00 per 25 pieces
Shrimp Dumplings with Ponzu Sauce $46.00 per 25 pieces
Coconut Shrimp $60.00 per 25 pieces
Crab Stuffed Mushrooms $74.00 per 25 pieces
Mini Crab Cake with Roasted Pepper Aioli $80.00 per 25 pieces
Bacon Wrapped Scallops $95.00 per 25 pieces

VEGETARIAN
Local York Valley Cheese Co. Jalapeno Breaded Cheese Curds with Ranch Dip $25.00 per 25 pieces
Vegetable Pot Stickers $25.00 per 25 pieces
Vegetable Samosas $25.00 per 25 pieces
Edamame, Shitake Dumpling with Teriyaki Sauce $25.00 per 25 pieces
Kale and Vegetable Dumplings with Ponzu Sauce $26.00 per 25 pieces
Butternut Squash Arancini $28.00 per 25 pieces
Mini Quinoa Vegetable Cake $32.00 per 25 pieces
Mac and Cheese Fondo Fritter $35.00 per 25 pieces

VEGETARIAN (con’t)

Bacon Wrapped Scallops $80.00 per 25 pieces
Mini Crab Cake with Roasted Pepper Aioli $74.00 per 25 pieces
Crispy Asiago Asparagus $71.00 per 25 pieces
Spinach and Brie Stuffed Mushrooms $73.00 per 25 pieces
Breaded Parmesan Artichoke Heart $82.00 per 25 pieces

HOT HORS D’OEUVRES

VEGETARIAN

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

COLD HORS D’OEUVRES

Tomato and Fresh Mozzarella Bruschetta $25.00 per 25 pieces
Edamame and Parmesan Toasts $30.00 per 25 pieces
Whipped Feta Crostini, Basil Marinated Tomatoes $32.00 per 25 pieces
Grilled Ciabatta, Goat Cheese Bruschetta $40.00 per 25 pieces
Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce $42.00 per 25 pieces
Herbed Goat Cheese Filo Cups, Toasted Pistachio $47.00 per 25 pieces
White Bean Crostini with Caramelized Onion and Reduced Balsamic $54.00 per 25 pieces
Smoked Salmon “Sandwich”, Pumpernickel Crisp, Caper Aioli $62.00 per 25 pieces
Olive Oil and Herb Jumbo Lump Crab on English Cucumber $74.00 per 25 pieces
Garlic Crusted Beef Crostini, Arugula Pesto, Red Pepper Confit $84.00 per 25 pieces

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

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

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

VEGETARIAN

Mini Assorted Quiche $54.00 per 25 pieces
Vegetable Spring Roll with Ponzu Sauce $56.00 per 25 pieces
Truffle and Wild Mushroom Arancini $58.00 per 25 pieces
Crispy Asiago Asparagus $71.00 per 25 pieces
Spinach and Brie Stuffed Mushrooms $73.00 per 25 pieces
Breaded Parmesan Artichoke Heart $82.00 per 25 pieces

Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Bruschetta $25.00 per 25 pieces
Edamame and Parmesan Toasts $30.00 per 25 pieces
Whipped Feta Crostini, Basil Marinated Tomatoes $32.00 per 25 pieces
Grilled Ciabatta, Goat Cheese Bruschetta $40.00 per 25 pieces
Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce $42.00 per 25 pieces
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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 GF
Farmhouse Vegetable Pistou VC GF
Italian Wedding
Minestronc V
New England Clam Chowder
Provencal Vegetable and White Bean VC GF
Rosemary Chicken Dumpling
Tomato Basil V
Vegetable Chili VC GF
Wild Mushroom and Brie Bisque V
Yukon Gold Potato with Caramelized Shallots V $2.25 per person

GREEN SALADS
Field Greens Garden Salad VC GF Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots $2.00 per person
Caesar Salad, Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar, Remove Croutons VC 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 VC 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 VC GF $2.00 per person
Oven Roasted Potato Medley VC GF Sweet Potato, Peruvian Purple, and Yukon Gold $2.00 per person
Herb Roasted Fingerling Potatoes VC GF $2.00 per person
Potato Gratin Lyonnaise V $2.25 per person
Local Johnson Farms Mashed Potatoes VC GF $2.25 per person
Wild Rice VC GF $2.00 per person
Parmesan Boursin Rice V GF $3.00 per person
Black Beans VC GF with Cumin and Lime $2.00 per person
White Cheddar Macaroni and Cheese V with Roasted Garlic Bread crumbs $4.00 per person

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

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

SEAFOOD
Tilapia with Shrimp Scampi GF Basil Sauce, 3 oz. $5.00 per person
Grilled Salmon with Chinese Mustard Glaze with Sweet Soy Shiitake Mushrooms, 3 oz. $5.75 per person
Grilled Salmon GF with Fresh Tomato Basil Bruschetta, 3 oz. $5.75 per person

PASTA
Gemielli Matricani, Smoked Bacon, Roasted Onion, Crushed Marzano Tomatoes, 6 oz. $4.25 per person
Penne Ai Forno V with Spinach, Parmesan, in a Tomato Cream Sauce, 6 oz. $4.25 per person
Cheese Lasagna V Ricotta, and Basil, 6 oz. $5.25 per person
Lasagna Bolognese, Ricotta, and Basil, 6 oz. $6.50 per person

VEGETARIAN
Cheese Lasagna V with Madeira Sundried Tomatoes, 4 oz. $5.00 per person
Hexagon Rigatoni with Madeira Sundried Tomatoes, 4 oz. $5.00 per person
Cheese Lasagna V with Fresh Tomato Basil Bruschetta, 3 oz. $5.75 per person

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

VEGETARIAN
Eggplant Parmesan V Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese, Fresh Parsley $4.00 per person
Whole Massoor Brown Lentils with Tomatoes VC GF Cilantro with Cumin Basmati Rice. Served with Naan Bread and Cucumber Raita $4.25 per person
Alo Gobi VC Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, and Cilantro with Naan Bread and Cucumber Raita * GF remove Naan Bread $4.25 per person

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

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

VEGETARIAN
Eggplant Parmesan V Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese, Fresh Parsley $4.00 per person
Whole Massoor Brown Lentils with Tomatoes VC GF Cilantro with Cumin Basmati Rice. Served with Naan Bread and Cucumber Raita $4.25 per person
Alo Gobi VC Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, and Cilantro with Naan Bread and Cucumber Raita * GF remove Naan Bread $4.25 per person

VEGETARIAN
Eggplant Parmesan V Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese, Fresh Parsley $4.00 per person
Whole Massoor Brown Lentils with Tomatoes VC GF Cilantro with Cumin Basmati Rice. Served with Naan Bread and Cucumber Raita $4.25 per person
Alo Gobi VC Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, and Cilantro with Naan Bread and Cucumber Raita * GF remove Naan Bread $4.25 per person
**GREEN SALADS**
Field Greens Garden Salad $2.00 per person
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 $2.00 per person
Kale and Spinach Salad $2.00 per person with Grape Tomatoes and Fresh Mozzarella with Balsamic Vinaigrette $3.25 per person
California Spinach $3.50 per person Candied Walnuts, Mandarin Oranges, and Goat Cheese with Honey Mustard $3.50 per person

**STARCH**
Rosemary Roasted Red Potatoes $2.00 per person
Oven Roasted Potato Medley $2.00 per person Sweet Potato, Peruvian Purple, and Yukon Gold $2.00 per person
Herb Roasted Fingerling Potatoes $2.00 per person
Potato Gratin Lyonnaise $2.25 per person
Local Johnson Farms Mashed Potatoes $2.50 per person
Potato, Peruvian Purple, and Yukon Gold $2.00 per person
Herb Roasted Fingerling Potatoes $2.00 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 (French Green Beans) $2.25 per person

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

**CHRICKEN**
Coriander Crusted Chicken Breast $12.00 per person Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz $12.00 per person
Grilled Breast of Chicken $12.00 per person with Broccoli Rabe and Pepperonata, 5 oz $12.00 per person
Grilled Chicken with Pearl Onions, Striploin, and Pepperonata, 5 oz $12.00 per person
Pan Seared Chicken Portobello with Madeira Sundried Tomato Sauce, 5 oz $12.00 per person

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

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

**PIZZA**
Cheese Lasagna $12.00 per person Ricotta, and Basil, 12 oz
Lasagna Bolognese, Ricotta, and Basil, 12 oz $14.00 per person

**DESSERT**
Cappuccino Cream Cake $10.00 per person
Coconut Mango Cheesecake Tart $10.00 per person
Lehight Torte $10.00 per person
Lemon Raspberry Custard $10.00 per person New York Cheesecake $10.00 per person
Triple Chocolate Threat Cake $2.00 Per Person

**ADDITIONS**
Assorted Dinner Rolls with Butter $1.00 per person
Full Coffee Service $2.25 per person
Hand Iced and Decorated Sugar Cookies
$14.50 per dozen
Individually Bagged Cookies, Add $1.00 per cookie

Large Sugar Cookie Cut Out with Assorted Sugars

Sugar Cookie
$13.00 per dozen

Lehigh Brown & White Cookies
Minimum Order is Two Dozen, Per Flavor

COOKIE CUTOUTS
Minimum Order is Two Dozen, Per Flavor
Leigh Brown & White Cookies
$13.00 per dozen
Individual 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 Details

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 & Sally Bars
Snickerdoodle Bar
$10.00 per dozen

BROWNES
Minimum Order is One Dozen, Per Flavor
Chocolate Iced
Cream Cheese Swirl
Leigh 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

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 Cockies, Crushed Peanuts, Mini Chocolate Chips, Mini M&M’s or Maple Walnuts
Includes Crumbs 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

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
Leigh Torte
Lemon Delight Cream
Red Velvet
White Forest
$23.00 per cake

CHEESECAKES
Serves 16
Banana Cream
Blueberry Crumb
Peach Crumb
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 Stripped Raspberry Thumbprint
Ginger Snap
Leigh Milano
Lemon Cookies
Lemon Drop
Molasses
Pecan Bourbon Balls
Vanilla Crescent
$16.00 per two dozen

PIES
Pies Serve 8
Apple Crumb
Banana Cream
Blueberry Crumb
Peanut Butter Mousse
Cherry Crumb
Chocolate Cream
Chocolate Espresso Shortbread
Ginger Snap
Leigh Milano
Lemon Cookies
Lemon Drop
Molasses
Pecan Bourbon Balls
Vanilla Crescent
$16.00 per two dozen

PETIT SWEETS
Signature Cakes & Pastries
Serves 12
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
Opéra 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

STRAWBERRY SHORTCAKE BAR
Minimum 25 guests
Assorted Berries, Biscuits, Aerosol Whipped Cream and Chocolate Sauce
$6.50 Per Person

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
Éclairs
$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
Opéra 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

PIES
Pies Serve 8
Apple Crumb
Banana Cream
Blueberry Crumb
Peanut Butter Mousse
Cherry Crumb
Chocolate Cream
Chocolate Mousse Ganache
Devil’s Indulgence Chocolate
Flourless Chocolate
Leigh Torte
Lemon Delight Cream
Red Velvet
White Forest
$23.00 per cake

PETIT SWEETS
Signature Cakes & Pastries
Serves 12
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
Opéra 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

SUNDAY 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 Cockies, Crushed Peanuts, Mini Chocolate Chips, Mini M&M’s or Maple Walnuts
Includes Crumbs 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.

8” Round Layer 10” Round Layer 12” Round Layer
Servers 10-12 Serves 12-16 Serves 16-20
$13.50 per cake $22.50 per cake $26.50 per cake
Add Filling $2.00 Add Filling $4.00 Add Filling $8.00
Add Whipped Cream Icing $5.00 Add Whipped Cream Icing $10.00

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

¼ Sheet ½ Sheet Full Sheet
Serves Serves 30-40 Serves 60-80
$22.50 per cake $30.00 per cake $55.00 per cake
Add Filling $4.00 Add Filling $8.00 Add Filling $14.00
Add Whipped Cream $5.00 Add Whipped Cream $10.00

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

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

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
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.

Starring

- Supervisor $20.00 Per Hour, Four Hour Minimum
- Attendats 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 Starring Fee $20.00 Per Hour

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.

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. An 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.

Iacocca Conference Center

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

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.

Starring

- 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

Exclusive Lincoln Center

- Wood Dining Room $150.00
- Siegel Lobby $75.00
- Iacocca Terrace $250.00
- Governor's Suite / Lobby $75.00
- Stabler Observation Tower Room $100.00
- Wood Dining Room $150.00
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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.

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

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