LEHIGH CATERING
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
125 GOODMAN DRIVE  
BETHLEHEM, PA 18015  
PHONE: 610-758-4512  
EMAIL: LEHIGHCATERING@LEHIGH.EDU  
WEB: HTTPS://LEHIGH.SODEXOMYWAY.COM/CATERING

**PASTRIES (con’t)**
- Sticky Bun \(\checkmark\) Order by Dozen, $14.00 per dozen
- Iced Cinnamon Roll \(\checkmark\) Order by Dozen  
  $14.00 per dozen
- Cobblestones \(\checkmark\) Order by Dozen $16.00 per dozen
- Assorted Scones \(\checkmark\) Order by Dozen may include  
  Blueberry, Orange Cranberry and Cinnamon  
  $17.00 per dozen
- Assorted Danish \(\checkmark\) Order by dozen may include  
  Cinnamon, Maple Nut, Lemon, Apple & Raspberry  
  $18.00 per dozen

**BREAKFAST SANDWICHES, Minimum 10 Sandwiches**
- All Sandwiches served on a Kaiser Roll  
  - Egg & Cheese \(\checkmark\) $6.50 per sandwich  
  - Bacon, Egg & Cheese $7.50 per sandwich  
  - Sausage, Egg & Cheese $7.50 per sandwich  
  - Taylor Ham, Egg & Cheese $7.50 per sandwich
- Bag Breakfast, Minimum 10 Sandwiches  
  Includes Sandwich, 2 Hash Browns, Whole Fruit and Bottled Water  
  $12.75 per bag breakfast
- Minimum of 15 Guests  
  - Breakfast  
    - 2 pieces per person  
    - Whole and Skim Milks, 2 per person  
    - Butter  
    - Whole Fruit
- Minimum 10 Sandwiches  
  - 3 pieces per person  
  - Minimum of 15 Guests  
  - 3 pieces per person

**BAGELS**
- Bagels \(\checkmark\) Order by Dozen available by flavor with Whipped Butter, Cream Cheese and Assorted Jelly
- Bagels provided by Amoroso Baking Company  
  $15.50 per dozen
- Mini Bagels, Order by Dozen \(\checkmark\) available assorted  
  only, plain & seeded, with Whipped Butter, Cream Cheese and Assorted Jelly  
  $12.50 per dozen
- *Our Mini Bagels are approximately half the size of a regular bagel*

**PASTRIES**
- Tea Bread Loaves \(\checkmark\) Order by Loaf by flavor, 10 slices per loaf, Blueberry, Banana Nut, Chocolate Chip, Double Chocolate, Lemon-Poppyseed, and Cinnamon Crunch Breads  
  $8.25 per loaf
- Breakfast Squares \(\checkmark\) Order by Dozen Maple & Nut Oat, Oatmeal Raisin Crunch, Raspberry Oatmeal Crunch, and Oatmeal Crumb Cake,  
  $8.50 per dozen
- Assorted Donuts \(\checkmark\) Order by Dozen  
  $10.50 Per Dozen, served in box
- Cinnamon Coffee Crumb Cake \(\checkmark\) serves 12  
  $10.00 each
- Chocolate Coffee Crumb Cake \(\checkmark\) serves 12  
  $12.50 each
- Assorted Mini Muffins \(\checkmark\) Order by 2 Dozen  
  $13.00 per 2 dozen
- Regular Muffins \(\checkmark\) Order by Dozen by flavor, choice of Blueberry, Chocolate Chip, Double Chocolate Chip, Banana Nut, Lemon Poppy Seed, or Cinnamon Crunch  
  $13.00 per dozen
- Assorted Croissants \(\checkmark\) Order by Dozen may include  
  Cheese, Strawberry, or Chocolate  
  $13.00 per dozen
- Cinnamon Roll Bundt Cake \(\checkmark\) serves 12  
  $14.00 each
PROUDLY SERVING STARBUCKS COFFEE

Full Coffee Service
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teavana and Lipton Teas with Appropriate Accompaniments
$2.65 per person, 12 oz cup

Freshly Brewed Regular Coffee
Traveler Box serves approximately 10 guests $22.00 per traveler
1.5 Gallons serves approximately 16 guests $40.00 each
3 Gallons serves approximately 32 guests $70.00 each
5 Gallons serves approximately 50 guest $100.00 each

Freshly Brewed Decaffeinated Coffee
Traveler Box serves approximately 10 guests $22.00 per traveler
1.5 Gallons serves approximately 16 guests $40.00 each
3 Gallons serves approximately 32 guests $70.00 each
5 Gallons serves approximately 50 guest $100.00 each

Hot Water with Assorted Teavana and Lipton Teas
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 $55.00 each
5 Gallons serves approximately 50 guest $85.00 each

Hot Chocolate
Traveler Box Minimum Order 2
serves approximately 10 guests $18.00 per traveler
3 Gallon serves approximately 32 guest $50.00 each
5 Gallon serves approximately 50 guests $70.00 each

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

COLD BEVERAGES
Orange, Apple or Cranberry Juice, by the Gallon $13.00 per gallon
Assorted Bottled Tropicana Juices
includes Orange, Cranberry & Apple, 10 oz. $1.85 each
Harrisburg Dairy Sweetened or Unsweetened Iced Tea $8.75 per gallon
Harrisburg Dairy Lemonade $8.75 per gallon
Bottled Water
16.9 oz. $1.70 per bottle
5 Gallon Jug of Ice Water, with pump $20.00 each
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

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

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

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
Tostitos Chunky Salsa VC GF
8.5 oz. $2.99 each
Tostitos Smooth & Cheesy Dip V
15 oz. jar, $3.99 per jar

HARRISBURG DAIRY

Cold Apple Cider
$8.00 per bowl

HARRISBURG DAIRY

Cold Apple Cider
$8.00 per bottle

HARRISBURG DAIRY

Cold Apple Cider
$8.00 per bottle

HARRISBURG DAIRY

Cold Apple Cider
$8.00 per bottle
INDIVIDUAL ENTRÉE GREEN SALADS

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

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

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

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

Caesar Salad, Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar Dressing
$6.50 per salad *Remove Croutons CF *Remove Dressing V CF

Strawberry Fields Salad V CF Spring Mix, Red Onions, Fresh Strawberries, Toasted Walnuts, Feta Cheese, with Balsamic Vinaigrette
$9.50 per salad

The “Wedge” CF Iceberg Wedge, Chopped Bacon, Fresh Tomatoes, Crumbled Blue Cheese, Green Onions, with Blue Cheese Dressing
$6.50 per salad

PREPARED SALADS, Minimum of 10 Guests

Classic Macaroni Salad V
$1.50 per person

Lehigh Pasta Salad, V Penne Pasta with Garden Vegetables and Baby Fresh Mozzarella tossed with Creamy Parmesan Dressing
$1.75 per person

Red Bliss Potato Salad V CF Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing
$1.75 per person

Classic Cole Slaw V CF
$1.50 per person

Power Blend Vegetable Slaw V CF A colorful blend of Golden Beets, Broccoli, Kohlrabi, Brussels Sprouts, Kale, Radicchio, and Carrots in a Mild Chili Dressing
$3.25 per person

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

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

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

DELI BUFFET Minimum 10 guests

$17.00 per person

Field Green Salad with Balsamic Dressing and House-made Coleslaw
Sliced Smoked Turkey, Roast Beef, Honey Cured Ham, Genoa Salami, Sliced American, Smoked Gouda, Provolone Cheese, Kaiser Rolls and Wraps.
Accompaniments include Mayonnaise, Mustard, Horseradish, Lettuce, Tomato, Red Onions and New York Dill Pickles, Lay’s Potato Chips
Assorted Whole Fruit, Assorted Cookies, and Brownies
Assorted Regular and Diet Pepsi Products

MEDITERRANEAN BUFFET Minimum 10 guests

$17.00 per person

Grilled Lemon and Tahini Chicken
Roasted Garlic Hummus, Feta Cheese, Minted Tabbouleh, Diced Tomato, Diced Cucumber, Diced Red Onion, Sliced Black Olives, Bibb Lettuce, Yogurt Cucumber and Dill Sauce, Lavash, Greek Pitas
Greek Butter Cookies and Assorted Regular & Diet Pepsi Products

PIZZA

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

♦ Cheese Pizza V $12.50 per person
♦ 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
Traditional Tandoori Flatbread baked and topped with your favorite pizza toppings.

♦ 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
**GOURMET BAG LUNCH**

Minimum of 10 Guests includes 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 Associated 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** with Genoa Salami, Capicola, Pepperoni, Provolone, and Leaf Lettuce spiced with Chef’s Hot Pepper Mayonnaise on Ciabatta Panini

**GRILLED BREAST OF CHICKEN** with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Wheat Bread

**CHICKEN CAESAR WRAP**
- Grilled Chicken Breast, 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, Dill Turkey, Muenster Cheese, Lettuce and Sliced Tomato on Sourdough

**FRESH MOZZARELLA AND BASIL PESTO** with Baby Arugula and Sliced Tomatoes on Baguette

**THE LEHIGH WRAP**
- Boursin Cheese, Portobello Mushrooms, Roasted Red Peppers, Fresh Basil, Spinach and Arugula in a Tortilla Wrap

**CRUMBLED PORTOBELLO MUSHROOM AND GRAINFREE SEASONAL VEGETABLES**
- with Sun Dried Tomato Pesto* on Ciabatta Roll *Contains Nuts*

**ARTICHOKE AND OLIVE TAPENADE WITH SLICED TOFU**
- Curry Roasted Cauliflower and Field Greens on Seven Grain Boule

**GOURMET BAG LUNCH** Minimum of 10 Guests

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

**PESTO CHICKEN WRAP** 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

**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.

<table>
<thead>
<tr>
<th>Salads</th>
<th>Entrées (con’t)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field Greens Garden Salad</td>
<td><strong>ITALIAN SAUSAGE WITH SAUTÉED PEPPERS, ONIONS AND SAUCE</strong> $3.00 per person</td>
</tr>
<tr>
<td>Classic Macaroni Salad</td>
<td><strong>BUFFALO WINGS WITH BLUE CHEESE</strong> 5 wings per person $8.00 per person</td>
</tr>
<tr>
<td>[GF]</td>
<td><strong>HOUSE SMOKED BEEF BRISKET</strong> $6.50 per person</td>
</tr>
<tr>
<td>[V] $1.50 per person</td>
<td><strong>QUARTER POUND BEER AND CHEDDAR BRATWURST</strong> 1 per person, $3.75 per person</td>
</tr>
<tr>
<td>Lehigh Pasta Salad [V] Penne Pasta with Garden Vegetables and Baby Fresh Mozzarella tossed with Creamy Parmesan Dressing $1.75 per person</td>
<td>Includes Assorted Rolls, Leaf Lettuce, Sliced Tomato, Pickle Spears, Individual Packages of Ketchup, Mustard, Mayonnaise and Relish. Gluten Free rolls available $3.75 additional per person.</td>
</tr>
<tr>
<td>Red Bliss Potato Salad [V] [CF] Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing $1.75 per person</td>
<td><strong>SIDES</strong></td>
</tr>
<tr>
<td>[CF]</td>
<td><strong>HOUSE MADE SALT AND PEPPER CHIPS</strong> $2.00 per person</td>
</tr>
<tr>
<td>Power Blend Vegetable Slaw [V] [CF] A colorful blend of Golden Beets, Broccoli, Kohlrabi, Brussel Sprouts, Kale, Radicchio, and Carrots in a Mild Chili Dressing $3.25 per person</td>
<td><strong>Honey Baked Beans</strong> [V] [CF] $1.75 per person</td>
</tr>
<tr>
<td>[CF]</td>
<td><strong>CORN ON THE COB WITH BUTTER</strong> [V] [CF] $2.00 per person</td>
</tr>
<tr>
<td>[V] $2.00 per person</td>
<td><strong>WHITE CHEDDAR MACARONI AND CHEESE</strong> [V] [CF] [V] with Roasted Garlic Breadcrumbs, $4.00 per person</td>
</tr>
<tr>
<td>[CF]</td>
<td><strong>MINI CORN BREAD MUFFINS</strong> $13.00 per dozen</td>
</tr>
<tr>
<td>[V] $4.00 per person</td>
<td><strong>DESSERT</strong></td>
</tr>
<tr>
<td>[CF]</td>
<td><strong>ASSORTED COOKIES</strong> $6.50 per dozen</td>
</tr>
<tr>
<td>[V] $3.50 per person</td>
<td><strong>JOJO BAR</strong> Chocolate Cake with Vanilla Buttercream topped with Chocolate Ganache $10.00 per dozen</td>
</tr>
<tr>
<td>[CF]</td>
<td><strong>LEHIGH BROWNIES</strong> $9.25 per dozen</td>
</tr>
<tr>
<td>[V] $3.00 per person</td>
<td><strong>SNICKERDOODLE BAR</strong> $10.00 per dozen</td>
</tr>
</tbody>
</table>
DISPLAYS, Minimum of 10 Guests
Fresh Garden Crudité V *GF*
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 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, Oil Cured Olives, Artichoke Hearts and Grilled Asparagus (seasonal) with Assorted Crackers $5.75 per person

Mezze V
Creamy Garlic Hummus, Baba Ghanoush, Mixed Greek Olives, Feta Cheese, Dolmades (Stuffed Grape Leaves) with Mini Pitas $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, $190.00 each

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

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
Lehigh’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 Pickles, $9.50 per person

STATIONS (con’t)
Minimum of 50 Guests, Attendant and Chef Fees May Apply

Pasta Station
Choice of Two: Penne, Cavatappi, Rigatoni, or Linguini
Choice of Two: Marinara, Alfredo, Basil Pesto, Vodka Sauce, Bolognese, or Garlic and Olive Oil
Choice of Three: Grilled Chicken, Italian Sausage, Wild Mushrooms, Broccoli Rabe, Fresh Broccoli Florets, or Roasted Garlic Cloves, $12.75 per person

Noodle Bar
Yakisoba, Udon, and Buckwheat Soba Noodles with Vegetable Broth, Chicken Broth, Grilled Chicken, Roasted Pork, Tofu, Bean Sprouts, Sliced Radish, Cilantro, Thai Chili Peppers and Lime Wedges, $13.00 per person

Risotto Station
Choice of Two
♦ Tomato Risotto with Peas, Prosciutto, and Basil Jus G F ♦
♦ Wild Mushroom Risotto and Fresh Thyme V G F ♦
♦ Grilled Shrimp, Fresh Spinach, and Roasted Garlic G F ♦
♦ Butternut Squash, Fresh Chives, and Toasted Pumpkin Seeds V G F ♦
♦ Grilled Chicken, Balsamic Roasted Portobello, and Applewood Smoked Bacon G F ♦

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’ŒUVRES

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

Chiken
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
Fried Ravioli 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 56.00 per 25 pieces
Crab Stuffed Mushrooms $74.00 per 25 pieces
Mini Crab Cake with Roasted Pepper Aioli $80.00 per 25 pieces
Bacon Wrapped Scallops $95.00 per 25 pieces

Vegetarian
Mozzarella Sticks with Marina $25.00 per 25 pieces

HOT HORS D’ŒUVRES (con’t)

Vegetarian
Local York Valley Cheese Co. Jalapeno Breaded Cheese Curds with Ranch Dip V $25.00 per 25 pieces
Vegetable Pot Stickers VC $25.00 per 25 pieces
Vegetable Samosas VC $25.00 per 25 pieces
Edamame, Shiitake Dumpling with Teriyaki Sauce VC $25.00 per 25 pieces
Kale and Vegetable Dumplings with Ponzu Sauce VC $26.00 per 25 pieces
Vegetable Pakora VC CF $26.00 per 25 pieces
Three Cheese Arancini V $28.00 per 25 pieces
Mini Quinoa Vegetable Cake V $32.00 per 25 pieces
Mac and Cheese Fondue Fritter V $35.00 per 25 pieces
Fried Avocado Slices with Spicy Sauce V $40.00 per 25 pieces
Bavarian Soft Pretzel Braid with Guldens Spicy Mustard $50.00 per 25 pieces
Mini Assorted Quiche V $54.00 per 25 pieces
Vegetable Spring Roll with Ponzu Sauce V $56.00 per 25 pieces
Truffle and Wild Mushroom Arancini V $58.00 per 25 pieces
Crispy Asiago Asparagus V $71.00 per 25 pieces
Spinach and Brie Stuffed Mushrooms V $73.00 per 25 pieces
Breaded Parmesan Artichoke Heart V $82.00 per 25 pieces

COLD HORS D’ŒUVRES

Tomato and Fresh Mozzarella Bruschetta V $25.00 per 25 pieces
Edamame and Parmesan Toasts V $30.00 per 25 pieces
Whipped Feta Crostini, Basil Marinated Tomatoes V $32.00 per 25 pieces
Grilled Ciabatta, Goat Cheese Bruschetta V $40.00 per 25 pieces
Roasted Portobello Mushroom, Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto Dipping Sauce V $42.00 per 25 pieces
Herbed Goat Cheese Filo Cups, Toasted Pistachio V $47.00 per 25 pieces
White Bean Crostini with Caramelized Onion and Reduced Balsamic V $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
**BUILD YOUR BUFFET, Minimum of 20 Guests**
Create your own buffet by choosing one salad, up to three entrees, one starch, one vegetable and one dessert*
*See Sweet Side Menu for dessert selections

---

**SALADS**

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field Greens Garden Salad GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Caesar Salad, Crisp chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar. Remove Croutons GF</td>
<td>$2.50</td>
</tr>
<tr>
<td>Kale and Spinach Salad GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>California Spinach GF for Candied Walnuts, Mandarin Oranges, and Goat Cheese with Honey Mustard</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

**VEGETABLES**

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Broccoli GF</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Snipped Green Beans GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fresh Cauliflower Florets GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fresh Spinach with Garlic and Olive Oil GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Broccoli, Cauliflower, and Baby Carrots, GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Zucchini GF with Sun Dried Tomatoes</td>
<td>$2.00</td>
</tr>
<tr>
<td>Haricot Verté GF (French Green Beans)</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

**ADDITIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Dinner Rolls with Butter</td>
<td>$1.00</td>
</tr>
<tr>
<td>Full Coffee Service</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

---

**SOUP**

<table>
<thead>
<tr>
<th>Soup Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Chili GF</td>
<td></td>
</tr>
<tr>
<td>Italian Wedding</td>
<td></td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td></td>
</tr>
<tr>
<td>Rosemary Chicken Dumpling GF</td>
<td></td>
</tr>
<tr>
<td>Vegetable Chili GF</td>
<td></td>
</tr>
<tr>
<td>Yukon Gold Potato with Caramelized Shallots GF</td>
<td></td>
</tr>
<tr>
<td>Farmhouse Vegetable Pistou GF</td>
<td></td>
</tr>
<tr>
<td>Minestone GF</td>
<td></td>
</tr>
<tr>
<td>Provencial Vegetable and White Bean Tomato Basil GF</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom and Brie Bisque GF</td>
<td></td>
</tr>
</tbody>
</table>

**STARCH**

<table>
<thead>
<tr>
<th>Starch</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Roasted Red Potatoes GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Oven Roasted Potato Medley GF</td>
<td></td>
</tr>
<tr>
<td>Peruvian Purple, and Yukon Gold</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Fingerling Potatoes GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Black Beans GF with Cumin and Lime</td>
<td>$2.00</td>
</tr>
<tr>
<td>Potato Gratin Lyonnaise V</td>
<td>$2.25</td>
</tr>
<tr>
<td>Local Johnson Farms Mashed Potatoes GF</td>
<td>$2.25</td>
</tr>
<tr>
<td>Wild Rice GF</td>
<td>$2.00</td>
</tr>
<tr>
<td>Parmesan Boursin Rice GF</td>
<td>$3.00</td>
</tr>
<tr>
<td>White Cheddar Macaroni and Cheese GF</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

---

**PASTA**

<table>
<thead>
<tr>
<th>Pasta Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gemelli Matricani, Smoked Bacon, Roasted Onion, Crushed Marzamo Tomatoes, 6 oz.</td>
<td>$4.25</td>
</tr>
<tr>
<td>Penne Al Forno V with Spinach, Parmesan, in a Tomato Cream Sauce 6 oz.</td>
<td>$4.25</td>
</tr>
<tr>
<td>Cheese Lasagna V, Ricotta, and Basil, 6 oz.</td>
<td>$5.25</td>
</tr>
<tr>
<td>Lasagna Bolognese, Ricotta, and Basil, 6 oz.</td>
<td>$6.50</td>
</tr>
<tr>
<td>PORK</td>
<td></td>
</tr>
<tr>
<td>House Smoked Carolina Pulled Pork GF</td>
<td>$3.00</td>
</tr>
<tr>
<td>Basque Style Roast Pork GF</td>
<td>$4.25</td>
</tr>
<tr>
<td>Tomato, Herbs, and Garlic, 4 oz.</td>
<td></td>
</tr>
<tr>
<td>Barbeque Pork Rib “Wings” GF</td>
<td></td>
</tr>
<tr>
<td>Ultra Tender Bone-in Braised Pork Shanks smothered in Barbeque Sauce, 5 oz.</td>
<td>$4.25</td>
</tr>
<tr>
<td>Roasted Loin of Pork GF</td>
<td></td>
</tr>
<tr>
<td>with Caramelized Apple Onion Compote, 4 oz.</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

**ENTREES**

<table>
<thead>
<tr>
<th>Entree Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Marinated Flank Steak GF</td>
<td>$4.00</td>
</tr>
<tr>
<td>with House Made Steak Sauce 4 oz.</td>
<td></td>
</tr>
<tr>
<td>Lehigh Meatloaf with Stewed Tomato Beef Gravy, 4 oz.</td>
<td>$6.00</td>
</tr>
<tr>
<td>Mesquite Grilled Carne Asada Steak with Guacamole and Fresh Salsa, 4 oz.</td>
<td>$6.00</td>
</tr>
<tr>
<td>Grilled Breast of Chicken GF</td>
<td>$6.00</td>
</tr>
<tr>
<td>with Warm Cherry Tomato Salad, 5 oz.</td>
<td></td>
</tr>
<tr>
<td>Coriander Crusted Chicken Breast GF Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz.</td>
<td>$6.00</td>
</tr>
<tr>
<td>Grilled Breast of Chicken GF</td>
<td>$6.00</td>
</tr>
<tr>
<td>with Broccoli Rabe and Pepperonata, 5 oz.</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Gochujang, Korean Chili Paste Marinated with Vegetable Slaw, 5 oz.</td>
<td>$6.00</td>
</tr>
<tr>
<td>Pan Seared Chicken Portobello with Madeira Sundried Tomato Sauce, 5 oz.</td>
<td>$7.25</td>
</tr>
<tr>
<td>Tilapia with Shrimp Scampi GF</td>
<td>$5.00</td>
</tr>
<tr>
<td>Basil Sauce, 3 oz.</td>
<td></td>
</tr>
<tr>
<td>Grilled Salmon with Chinese Mustard Glaze with Sweet Soy Shiitake Mushrooms, 3 oz.</td>
<td>$5.75</td>
</tr>
<tr>
<td>Grilled Salmon GF with Fresh Tomato Basil Bruschetta, 3 oz.</td>
<td>$5.75</td>
</tr>
<tr>
<td>Eggplant Parmesan V for Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese, Fresh Parsley.</td>
<td>$4.00</td>
</tr>
<tr>
<td>Wild Mushroom, Grilled Sourdough and Spinach Strata V</td>
<td>$4.00</td>
</tr>
<tr>
<td>Potato Gnocchi V with Shiitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil.</td>
<td>$4.25</td>
</tr>
<tr>
<td>Vegetable and Lentil Curry V GF</td>
<td>$4.25</td>
</tr>
<tr>
<td>Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce.</td>
<td></td>
</tr>
<tr>
<td>Whole Masoor Brown Lentils with Tomatoes V GF</td>
<td>$4.25</td>
</tr>
<tr>
<td>Cilantro with Cumin Basmati Rice and Cucumber Raita.</td>
<td>$4.25</td>
</tr>
<tr>
<td>Aloo Gobi V GF Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, Cilantro and Cucumber Raita.</td>
<td>$4.25</td>
</tr>
</tbody>
</table>
**SALADS**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Spinach</td>
<td>$3.25</td>
</tr>
<tr>
<td>Kale and Spinach Salad</td>
<td>$3.25</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

**VEGETABLES**

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Classic Caesar. Remove Croutons Remove Dressing</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>with Grape Tomatoes and Fresh Mozzarella with Balsamic Vinaigrette</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Candied Walnuts, Mandarin Oranges, and Goat Cheese with Honey Mustard</td>
<td>$3.50 per person</td>
</tr>
</tbody>
</table>

**BEEF**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau Grilled Petite Tender Steak</td>
<td>$4.25</td>
</tr>
<tr>
<td>Marinated in Grapefruit Juice, Soy, Honey, Ginger, Garlic and Olive Oil, 7 oz.</td>
<td>$15.00 per person</td>
</tr>
<tr>
<td>Grilled Marinated Flank Steak with House Made Steak Sauce, 7 oz.</td>
<td>$16.00 per person</td>
</tr>
<tr>
<td>Bone in Braiseed Short Ribs of Beef with Red Wine, and Shallot Demi-glace, 2 ribs per person</td>
<td>$20.00 per person</td>
</tr>
<tr>
<td>Filet Mignon with Choice of Bordelaise or Au Poivre Sauce, 7 oz.</td>
<td>Market Price</td>
</tr>
</tbody>
</table>

**CHICKEN**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coriander Crusted Chicken Breast with Roasted Garlic Tomato Sauce, Toasted Almonds, 5 oz.</td>
<td>$12.00 per person</td>
</tr>
<tr>
<td>Grilled Breast of Chicken with Broccoli Rabe and Pepperonata, 5 oz.</td>
<td>$12.00 per person</td>
</tr>
<tr>
<td>Grilled Chicken Gochujang, Korean Chili Paste Marinated with Vegetable Slaw, 5 oz.</td>
<td>$12.00 per person</td>
</tr>
<tr>
<td>Pan Seared Chicken Portobello with Madeira Sundried Tomato Sauce, 5 oz.</td>
<td>$12.00 per person</td>
</tr>
</tbody>
</table>

**SEAFOOD**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tilapia with Shrimp Scampi Basil Sauce, 6 oz.</td>
<td>$12.00 per person</td>
</tr>
<tr>
<td>Miso Roasted Atlantic Cod with Baby Bok Choy, Sweet Soy Citrus Glaze, 6 oz.</td>
<td>$12.00 per person</td>
</tr>
<tr>
<td>Grilled Salmon with Chinese Mustard Glaze with Sweet Soy Shiitake Mushrooms, 6 oz.</td>
<td>$15.00 per person</td>
</tr>
<tr>
<td>Grilled Salmon with Fresh Tomato Basil Bruschetta, 6 oz</td>
<td>$15.00 per person</td>
</tr>
<tr>
<td>Lump Crab Cakes with Shallot Herb Cream, 6 oz.</td>
<td>$21.00 per person</td>
</tr>
</tbody>
</table>

**PASTA**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gemelli Matricani, Smoked Bacon, Roasted Onion, Crushed Marzano Tomatoes, 6 oz.</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Penne Al Forno with Spinach, Parmesan, in a Tomato Cream Sauce</td>
<td>$6.00 oz.</td>
</tr>
</tbody>
</table>

**STARCH**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Roasted Red Potatoes</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Oven Roasted Potato Medley Sweet Potato, Peruvian Purple, and Yukon Gold</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Herb Roasted Fingerling Potatoes</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Black Beans with Cumin and Lime</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Potato Gratin Lyonnaise</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Local Johnson Farms Mashed Potatoes</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Wild Rice</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Parmesan Boursin Rice</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>White Cheddar Macaroni and Cheese with Roasted Garlic Breadcrumbs,</td>
<td>$4.00 per person</td>
</tr>
</tbody>
</table>

**DESSERTS**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cappuccino Cream Cake</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Coconut Mango Cheesecake Tart</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Lehigh Torte</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Lemon Raspberry Custard</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Triple Chocolate Threat Cake</td>
<td>$4.00 Per Person</td>
</tr>
</tbody>
</table>

**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 2 entrées for 25 people or less.
- Maximum of 3 entrées for 25 people or more.

**ENTRÉES**

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ricotta, and Basil</td>
<td>$5.25 per person</td>
</tr>
<tr>
<td>Lasagna Bolognese, Ricotta, and Basil, 6 oz.</td>
<td>$6.50 per person</td>
</tr>
<tr>
<td>Basque Style Roast Pork, Tomato, Herbs, and Garlic, 7 oz.</td>
<td>$12.00 per person</td>
</tr>
<tr>
<td>Roasted Loin of Pork with Caramelized Apple Onion Compote, 7 oz.</td>
<td>$12.00 per person</td>
</tr>
</tbody>
</table>

**VEGETARIAN**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Eggplant, Marinara Sauce, Melted Mozzarella Cheese with Fresh Parsley</td>
<td>$10.00 per person</td>
</tr>
<tr>
<td>with Shiitake Mushrooms, Oven Dried Tomatoes, Toasted Pine Nuts, Pecorino and Basil</td>
<td>$10.00 per person</td>
</tr>
<tr>
<td>Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce</td>
<td>$10.00 per person</td>
</tr>
</tbody>
</table>

**VEGAN**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tender Brown Lentils with Assorted Vegetables in Mild Yellow Curry Sauce</td>
<td>$10.00 per person</td>
</tr>
<tr>
<td>Cilantro with Cumin Basmati Rice with Cucumber Raita</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Indian Spiced Potatoes and Cauliflower, Snap Peas, Tomatoes, and Cilantro with Cucumber Raita</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>SWEET SIDE OF CATERING</td>
<td></td>
</tr>
<tr>
<td>------------------------</td>
<td></td>
</tr>
</tbody>
</table>

**BARS Minimum Order is One Dozen, Per Flavor**
- Blondies
- Brown & White Bars
- JoJo Bar, Chocolate Cake with Vanilla Buttercream Icing topped with Chocolate Ganache
- Peanut Butter Tandy Bar
- Rice Krispy Treats
- Sweet & Salty Bars
- Snickerdoodle Bar
- $10.00 per dozen

**BROWNIES Minimum Order is One Dozen, Per Flavor**
- Chocolate Iced
- Cream Cheese Swirl
- Lehigh topped with White Chocolate Chips
- Raspberry Cream Cheese Swirl
- $9.25 per dozen

**COOKIES Minimum Order is One Dozen, Per Flavor**
- Chocolate Chip
- Double Chocolate Chip
- Peanut Butter
- Oatmeal Raisin
- Sugar Cookie
- Snickerdoodles
- Regular $6.50 per dozen
- Large $13.00 per dozen

**COOKIE CUTOUTS, Minimum Order is Two Dozen, Per Flavor**
- Lehigh Brown & White Cookies, $13.00 per dozen
- Individually Bagged Cookies, Add $1.00 per cookie
- Large Sugar Cookie Cut Out with Assorted Sugars, $14.50 per dozen
- Hand Iced and Decorated Sugar Cookies starting at $3.00 per cookie
- Please Contact us for More Detail

**CUPCAKES Minimum Order One Dozen**
- Vanilla or Chocolate Cupcakes with Vanilla or Chocolate Buttercream
- $13.50 per dozen

**CUPCAKE SPECIALS, Minimum Order One Dozen**
- Carrot Cake with Cream Cheese Icing
- Chocolate Peanut Butter with Peanut Butter Icing
- Red Velvet with Cream Cheese Icing
- Strawberry Shortcake with Whipped Cream Icing
- White Forest, Raspberry Filling with Whipped Cream Icing
- $18.50 per dozen

**MINI DESSERTS, Minimum Order Two Dozen, Prices as Noted**
- Vanilla Cupcakes with Vanilla or Chocolate Buttercream, $13.50 per dozen
- Chocolate Cupcakes with Vanilla or Chocolate Buttercream, $13.50 per dozen
- Carrot Cake Cupcakes with Cream Cheese Icing, $18.50 per dozen
- Chocolate Peanut Butter Cupcakes with Chocolate Ganache, $18.50 per dozen
- Red Velvet Cupcakes with Cream Cheese Icing, $18.00 per dozen
- Strawberry Shortcakes Cupcakes with Whipped Cream Icing, $18.50 per dozen
- Assorted Cheesecakes, $25.00

**CHEESECAKES, Serves 16**
- Baked Apple
- Lemon Raspberry
- New York Style
- Peanut Butter Cup
- Pumpkin (Oct – Dec)
- Triple Chocolate
- Vanilla Bean
- Vanilla Crumb Cake
- $25.00 Per Cheesecake

**PIES, $11.00 per pie, Pies Serve 8**
- Apple Crumb
- Banana Cream
- Blueberry Crumb
- Peanut Butter Mousse
- Cherry Crumb
- Chocolate Cream
- Coconut Cream
- Old Fashioned Apple
- Peach Crumb
- Pecan, $12.00 per pie
- Pumpkin, Oct-Dec, $12.00 per pie
- Strawberry, Apr – Aug, $12.00 per pie

**SIGNATURE CAKES, $23.00 per cake, Serves 12**
- Cannoli
- Cappuccino Cream
- Carrot Cake with Cream Cheese Icing
- Chocolate Peanut Butter Cup
- Chocolate Mousse Ganache
- Devil’s Indulgence Chocolate
- Flourless Chocolate
- Lehigh Torte
- Lemon Delight Cream
- Red Velvet
- Strawberry Shortcake
- White Forest

**SPECIALTY COOKIES, Minimum Order is Two Dozen, Per Flavor**
- Assorted Shortbread Cookies
- Black & White Sandwich
- Chocolate Espresso Shortbread
- Chocolate Striped Raspberry Thumbprint
- Ginger Snap
- Lehigh Milano
- Lemon Drop
- Vegan Lemon Cookies
- Molasses
- Pecan Bourbon Balls
- Vanilla Crescent
- $16.00 per two dozen

**SPECIALTY PETITE SWEETS, Minimum Orders and Prices as Noted**
- Assorted Truffles
  - $26.50 per dozen, minimum order is four dozen
  - Cannoli
  - $15.00 per dozen
  - Chocolate Dipped Strawberries
  - $28.75 per two dozen
  - Cream Puffs
  - $10.00 per dozen
  - Eclairs
  - $10.00 per dozen
  - Chocolate Tuxedo Dipped Strawberries, $30.75 per two dozen
  - Flourless Chocolate Cake Squares
  - $23.00 per two dozen
  - Mousse Tarts, Chocolate, Pomegranate or Raspberry
  - $10.00 per dozen, per flavor
  - Opera Squares, $10.00 per dozen, minimum order is four dozen
  - Tiramisu Squares, $10.00 per dozen, minimum order is four dozen
  - Petite Pies, 4" pie, Choice of Apple, Blueberry, Cherry or Peach, $22.00 per dozen

**TARTS, Tarts Serve 12**
- Deluxe Chocolate Tart, $18.00
- Peanut Butter & Jelly Tart, $18.00
- Wild Blueberry Crumb Tart, $16.00
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 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 Prices

<table>
<thead>
<tr>
<th>Beer and Wine Prices</th>
<th>Full Bars</th>
<th>Wine with Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.00 One Hour Bar, per person</td>
<td>$6.00 One Hour Bar, per person</td>
<td>$1.00 Pouring Fee, per person</td>
</tr>
<tr>
<td>$6.00 Two Hour Bar, per person</td>
<td>$9.00 Two Hour Bar, per person</td>
<td></td>
</tr>
<tr>
<td>$8.00 Two Hour Bar, per person</td>
<td>$12.00 Two Hour Bar, per person</td>
<td></td>
</tr>
</tbody>
</table>

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

Levels of Service
As the host of your event, you are responsible for the equipment we provide. Our equipment such as chafing dishes, coffee urns, serving utensils and china, are the property of Lehigh Catering and must be kept secure by you, our customer, until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment. University fire codes require open flames, such as 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
- Second Pick Up $15.00 Per Delivery

Staffing
- Supervisor $20.00 Per Hour, Four Hour Minimum
- Servers $20.00 Per Hour, Four Hour Minimum
- Attendants $20.00 Per Hour, Four Hour Minimum
- Utility $20.00 Per Hour, Four Hour Minimum
- Bartender $25.00 Per Hour, Four Hour Minimum
- Chefs $25.00 Per Hour, Four Hour Minimum
- Extended Staff Fee $20.00 Per Hour

Linen Charges
Table linen is complimentary at the University Center and Iacocca Conference Center for (2) Registration Tables, seating and food tables. All other table linen will be charged according to availability of house linen or will need to be rented. House linen table requests for all other locations is based upon availability and will be charged accordingly.

- House Linen $7.25 each
- Napkins $1.00 each
- Specialty Linen Rental pricing will apply

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

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

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

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

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