

# Catered Wedding Packages

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Lehigh Catering Wedding Packages offer a five hour affair. The first hour is a cocktail hour followed by four hours of dinner and dancing. Per Lehigh University policy, alcohol service is permitted for the first four hours of your event with non-alcoholic beverages served the last hour or any hours following.

## Food and Beverage

Our five hour wedding packages begin at \$70.00 per person. A Service Charge of 16% and Pennsylvania State Tax of 6% will apply to all food and beverage. Additional fees may apply based on set up or break down requirements. There is an additional charge of \$6.00 per person, per hour for additional hours. This charge includes non-alcoholic beverages and wait staff.

## Alcohol Services

We offer a four hour continuous bar which begins at cocktail hour. For your five hour affair, alcohol service will end one hour prior to the scheduled end time. Non-alcoholic beverages will be offered the last hour of your affair. Bartender fees of \$175.00 per bartender will apply based on guest count. Customers are required to furnish the alcohol for the bar and toast with a list of selections and quantities provided by Lehigh Catering. Lehigh University alcohol guidelines require you to provide evidence of insurance in the form of homeowners/renters insurance or by purchasing a Tulip Policy through the University. The cost of the Tulip Policy is based on guest count: 1 – 100 - \$103.00 | 101-500 - \$134.00.

Lehigh Catering Services offers an open bar or cash bar option. Please contact Catering for more information on these options.

## Menu Tasting

Complimentary menu tasting for the Bride & Groom three months prior to wedding date during business hours. Additional guests will be charged based on tasting selections.

## Children's Meals

Children between the ages of 2-12 are offered Chicken Fingers & French Fries at \$12.95 per child. Family members of children under the age of 2 may provide a meal or children's meal may be purchased.

## Vendor Meals

Vendor meals will be charged at the rate of one-half the adult menu price.

## Bridal Suite

Fully attended Bridal Suite with personal attendant for the entire event is available one hour prior to the cocktail reception start time and one hour after the conclusion of wedding. Additional charges apply for use of Bridal Suite earlier in the day.

## Linens

Floor length ivory, white or black table linen with matching napkins. Upscale linens are available at an additional cost.

## Deposit

A deposit of \$3,000.00 is due at the time of booking and will be applied to your final bill.

## Final Guarantee & Payment

The final number of guests is required 14 business days prior to your event. The estimated final balance is due five business days prior to the event via money order or certified check.



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# Cocktail Reception

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## Butlered Hors D'oeuvres

Please select four options from the list below

Asparagus Tip  
*rolled in Westphalian Ham*

Bacon Wrapped Scallop

Beef Wellington  
*with Mustard*

California Roll  
*with Wasabi & Pickled Ginger*

Coconut Shrimp

Crispy Tiger Shrimp Roll  
*with Miso Sauce*

Fresh Mozzarella & Shrimp Skewer  
*with Basil Aioli & Lemon Oil*

Garlic Crusted Beef Crostini  
*with Arugula Pesto & Red Pepper Confit*

Hot Wing Spring Roll

Miniature Lump Crab Cake  
*with Roasted Red Pepper Aioli*

Petite Calzone

Petite Cheeseburgers

Petite Cheesesteak

Petite Hot Dog

Prosciutto & Balsamic Roasted Fig

Spicy Vegetarian Spring Roll  
*with Teriyaki Sauce*

Steamed Assorted Dumplings  
*with Ponzu Dipping Sauce*

Tandoori Spiced Chicken  
*with Chilled Cucumber & Yogurt Sauce*

White Bean Crostini  
*with Caramelized Onions & Balsamic*

## Reception Display

An assortment of fine Imported, Domestic and seasonal Farmstead and Artisan Cheeses, Meats and Vegetables

Fresh Mozzarella, Provolone, Pepperoni, Genoa Salami, Roasted Red Peppers, Black Olives, Artichoke Quarters, Grilled Vegetables, Fresh, Seasonal Whole and Hand-Cut Vegetables

Served with Chef's Selection of Dip, Flatbreads and Assorted Crackers

## Bar Service

Alcohol to be provided by customer

First Four Hours: Beer & Wine or Full Bar

Fifth Hour: Non-Alcoholic Beverages

Non-Alcoholic Beverages to include:

Assorted Juices, Ice Water and Assorted Regular & Diet Pepsi Products



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# Plated Dinner

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## Salad

Please select one option from the list below

Whole Leaf Romaine Caesar Salad  
*with Caesar Dressing & Croutons*

Seasonal Greens Salad  
*with Aged Sherry Vinaigrette*

Mixed Greens, Cranberries & Goat Cheese Salad  
*with Raspberry Vinaigrette*

Garden Greens, Cucumber Ribbons & Grape Tomato Salad  
*with Herbed Vinaigrette*

Baby Spinach, Marinated Shiitake Mushroom & Shaved Red Onion Salad  
*with Balsamic Vinaigrette & Parmegiano-Reggiano*

Raddicchio, Fennel, Arugula & Spinach Salad  
*with Lemon & White Wine Vinaigrette, Crumbled Roquefort & Walnuts*

Greek Salad of Cucumbers, Tomatoes, Greek Olives, Bell Peppers, Red Onions  
*with Lemon & Olive Oil Dressing & Feta Cheese*

## Entree

Please select two options from the list below

Entrees are served with Chef's choice of Accompaniments, Dinner Rolls & Whipped Butter

Chicken Marsala  
*Sauteed Chicken Breast with a house-made  
Wild Mushroom Marsala Sauce*

Parmesan Crusted Chicken  
*with Campari Tomatoes & Fresh Mozzarella*

Mediterranean Chicken  
*Mixed Olive, Artichoke & Grilled Pepper  
Tapanade, with a Pinot Grigio infused Sauce*

Grilled Marinated Flank Steak  
*with house-made Steak Sauce*

Roasted Salmon  
*with Herb Horseradish Crust & choice of  
Lemon Basil, Herb Butter or Mustard Sauce*

Caramelized Onion Risotto Cake  
*crowned with Roasted Vegetables & served  
with Grilled Vegetable Gazpacho Sauce*

Wild Mushroom Strudel  
*Madeira-scented Mushroom blend, Roasted  
Shallots, Goat Cheese & wrapped in Puff Pastry*

Stuffed Portobello Mushroom  
*with Spinach, Boursin, Roasted Peppers,  
wrapped in Phyllo, baked until golden brown  
with a fresh Tomato & Basil Sauce*

## Dessert

Gourmet Wedding Cake

Cake: Vanilla or Chocolate

Filling: Raspberry, Lemon, Chocolate Ganache, White Chocolate Ganache, Custard or Strawberry

Icing: Whipped Cream or Butter Cream

Served with Ice Water, Sweetened Iced Tea, freshly brewed Coffee, Decaf & Herbal Teas



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# Buffet Dinner

## Salad

Please select one option from the list below

Marinated Cherry Tomatoes  
with Bocconcini Mozzarella

Prosciutto di Parma  
with Sliced Seasonal Fruit

String Bean & Fingerling Potato Salad

French Lettuce, Fuji Apples & Walnuts  
with Cider Vinaigrette & Goat Cheese

Heirloom Lettuces, Pecorino & Olives  
with English Cucumber Champagne Vinaigrette  
& Cured Tomatoes

Bibb, Romaine & Red Oak Lettuces  
with Basil Vinaigrette, Herbed Croutons &  
Goat Cheese Crumbles

“Roman Style” Salad  
with Hearts of Red & Green Romaine,  
Roasted Red Peppers, Black Olives, Sliced Egg,  
Roasted Grape Tomatoes & Parmesan  
Peppercorn Dressing

Spinach, Candied Walnuts & Oranges  
with Honey Mustard Vinaigrette &  
Goat Cheese Crumbles

## Entree

Please select two options from the list below

Entrees are served with Chef's choice of Accompaniments, Dinner Rolls & Whipped Butter

Penne Al Forno  
with Spinach, Pecorino & Tomato Cream Sauce

Gemelli Matricani  
with Smoked Bacon, Roasted Onion & Crushed  
San Marzano Tomatoes

Grilled Chicken Portobello  
with Madeira Sun-dried Tomato Sauce

Grilled Lemon Thyme Chicken  
with Artichokes, Prosciutto & Basil Sauce

Grilled Chicken Breast  
with Broccoli Rabe & Pepperonata

Wild Mushroom Strudel  
Madeira-scented Mushroom blend, Roasted  
Shallots, Goat Cheese & wrapped in Puff Pastry

Sauteed Tilapia  
with Basil Scampi Sauce

Grilled Marinated Flank Steak  
with house-made Steak Sauce

Beef Braciola  
stuffed with Ciabatta, Capicola & Fontina

Vegetable Paella  
with Sofrito, Black Beans & Red Rice

Caramelized Onion Risotto Cake  
crowned with Roasted Vegetables & served  
with Grilled Vegetable Gazpacho Sauce

Stuffed Portobello Mushroom  
with Spinach, Boursin, Roasted Peppers,  
wrapped in Phyllo, baked until golden brown  
with a fresh Tomato & Basil Sauce

## Dessert

Gourmet Wedding Cake

Cake: Vanilla or Chocolate

Filling: Raspberry, Lemon, Chocolate Ganache, White Chocolate Ganache, Custard or Strawberry

Icing: Whipped Cream or Butter Cream

Served with Ice Water, Sweetened Iced Tea, freshly brewed Coffee, Decaf & Herbal Teas

# Station Dinner

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Please select four stationary or Chef-attended stations

## Dip Station

Hot Spinach & Artichoke Dip  
*served with Tortilla Chips*

Hot Crabmeat Dip  
*served with Toasted French Baguette Slices & Celery*

Spanish Dip  
*served with Red, White & Blue Corn Tortilla Chips with Queso Blanco, Guacamole, Cubano Beans, fresh Tomato Salsa, Sour Cream & Jalapenos*

## Signature Stations

Caesar Salad Station  
*Crisp Romaine Lettuce, Roasted Red Peppers, Parmesan Cheese, Homestyle Croutons with Caesar Dressing*

Sushi Station  
*Combination of Crab, Smoked Salmon & Vegetarian Rolls served with Soy Sauce, Pickled Ginger & Wasabi Paste*

Hummus Trio Station  
*Creamy Garlic Hummus, White Bean Dip, Oven-dried Tomato Compote with Olive Tapenade served with Grilled Flatbreads & Toasted Parmesan Pita Points*

Tuscan Table Station  
*Salad of Marinated, Grilled Eggplant, Green & Yellow Squash accented with Fresh Basil, Mushroom & Olive Salad, served with fresh Sliced Prosciutto di Parma, Seasonal Melon or Figs & Asiago d'Allevio & Pecorino Toscano Anno Cheeses*

## Chef-Attended Stations

Chef's Fee of \$100.00 per Chef will apply based on guest count

Mashed Potato Martini Bar | Choice of Yukon Gold or Sweet Potatoes  
*with Crumbled Bacon, Shredded Cheddar Cheese, Onion Crisps, Caramelized Onions, Steamed Broccoli, Marshmallows, Whipped Butter, Sour Cream & Country Gravy*

Spuds Bar  
*Yukon Gold Potatoes, House-made Sweet Potato Fries & Tater Tots with Cheese Sauce, Shredded Cheddar Cheese, Steamed Broccoli, Turkey Bacon, Scallions, Whipped Butter, Sour Cream, Brown Gravy, Ranch Dressing, Blue Cheese Dressing, Salt & Pepper*

Pasta Station  
*Penne & Linguine Pastas with Marinara, Alfredo, Garlic & Olive Oil with Sliced Chicken, Italian Sausage, Onions, Garlic, Roasted Red Peppers, Broccoli & Parmesan Cheese, served with fresh-baked Breadsticks*

(continued on next page)

# Station Dinner

## Chef-Attended Stations (continued)

Chef's Fee of \$100.00 per Chef will apply based on guest count

### Latin Station

*Mole-Roasted Chicken sauteed to order with Green Onions & Piquollo Peppers, over Roasted Corn Polenta in a glass & served with House-made Mini Beef Barbacoa Enchiladas*

### Mediterranean Station

*Spinach Agnolotti sauteed to order with Roasted Peppers, Basil & Pecorino served with Grilled Asparagus (dressed with Aged Balsamic & Extra Virgin Olive Oil with Pinenuts & Prosciutto Cippo) & Pomodori Essiccati al Forno (Oven-dried Tomatoes, Modena Vinegar, Fresh Basil & Fresh Mozzarella*

### Risotto Station | Choice of Two

Tomato Risotto  
*with English Peas, Parma Cotto Ham & Basil Jus*

### Porcini Mushroom Risotto

*with fresh Marjoram & Roast Chicken Jus de Lie*

### Fresh Herb Risotto

*with Roasted Chicken & Garlic Cloves*

### Butternut Squash Risotto

*with fresh Savory*

### Carving Station | Choice of One

Grilled & Marinated Flank Steak  
*with house-made Steak Sauce*

### Whole-Roasted Turkey Breast

*with Cranberry Relish, Giblet Sage Sauce & Corn Muffins*

### Whole Roasted Side of Salmon

*with Thai Chili Glaze, Pommerey Mustard Sauce & Cucumber Riata*

### Carved Sandwich Station

*with Rye & Pumpernickle Breads, Swiss Cheese, Coleslaw, Sauerkraut, Spicy Brown Mustard, Russian Dressing & Horseradish Emulsion*

## Dessert

Gourmet Wedding Cake

Cake: Vanilla or Chocolate

Filling: Raspberry, Lemon, Chocolate Ganache, White Chocolate Ganache, Custard or Strawberry

Icing: Whipped Cream or Butter Cream

served with Ice Water, Sweetened Iced Tea, freshly brewed Coffee, Decaf & Herbal Teas



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