

CATERING



CALU

Convocation Center
California University of Pennsylvania

CATERING

Catering designed to meet all of your needs for any Corporate events, meetings, receptions, or special occasions at the Cal U Convocation Center.



Choose from the following Catering Menu

BREAKFAST

Breakfast Buffets, Freshly Baked Danish, Coffee Service, & more

WORKING LUNCHES

Buffet style dishes that are perfect for any corporate event

BOXED LUNCHES

Lunches packaged to Grab n' Go while working

HOT LUNCH BUFFETS

Choose from any hot buffet for your guests to enjoy

PLATED ENTRÉES

Lunch & Dinner Entrées with full service from our catering staff

DINNER BUFFETS

Entrées served buffet style for your guests

RECEPTIONS

Hors D'Oeuvres, displays & stations to enhance your events

SPECIALTY BREAKS

Need a break? Choose from one of our menus & relax

BEVERAGE À LA CARTE

Sodas, Bottled Water, Coffee Service & more

DESSERTS À LA CARTE

Lunch & Dinner Entrées with full service from our catering staff

BAR OPTIONS

Cash Bars, Packaged Bars or Hosted Bar



Convocation Center

BREAKFAST



CONTINENTAL BREAKFAST

LIGHT & HEALTHY BREAKFAST BUFFET

\$7.95 (per person)

Hardboiled Eggs, Fruit Bars, Yogurt Parfait with toppings Granola, Fresh Seasonal Berries, Assorted Dried Fruits & Whole Fresh Fruit. Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice.

GOOD MORNING START BUFFET

\$9.99 (per person)

Fresh Brewed Coffee, Tea, Fruit Juice, Assorted Breakfast Pastries, Fruit Platter, Yogurt, Granola, Bananas, Assorted Cereals, Whole and 2% Milk.

LOX & BAGEL BAR \$12.99 (per person)

Assorted Bagels with Whipped Cream Cheese, Jellies & Jams, Smoked Salmon Garnished with Red Onions, Hard Boiled eggs, Capers & Tomatoes. Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice.

CONTINENTAL BREAKFAST

\$5.25 (per person)

Assortment of Freshly Baked Mini Breakfast Pastries & Mini Bagels with Cream Cheese & Assorted Jellies. Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice

ACTION STATIONS

Price per person added to any buffet selection, plus \$50 Chef/ Attendee Fee. One Chef/Attendee per 30 attendees.

OMELET STATION

\$7.95 (per person)

Individually prepared Omelets with choice of Diced Ham, Red & Green Bell Peppers, Onions, Tomatoes, Mushrooms, Cheddar Cheese and Includes Bread Toast with Butter.

BELGIAN WAFFLE STATION

\$8.29 (per person)

Made-To-Order

YOGURT, SMOOTHIE, & JUICE BAR

\$7.29 (per person)

Made-To-Order

HOT BREAKFAST

PANCAKES & MORE BUFFET T

\$15.95 (per person)

Home-style Buttermilk Pancakes with Warm Syrup & Whipped Butter, Scrambled Eggs, Crisp Bacon, Sausage Links & Fresh Seasonal Sliced Fruit. Regular & Decaffeinated Coffee, Hot Tea & Orange Juice.

PLATED BREAKFAST \$14.95 (per person)

Fresh Seasonal Fruit Cup, Scrambled Eggs, Freshly Baked Breakfast Pastry, Breakfast Potato & Choice of One: Crisp Bacon; or Sausage Patties. Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice. Plated Menu includes Linens with Full Service.

BREAKFAST SANDWICH BUFFET

\$7.95 (per person)

Assortment of Warm Bagel Sandwiches with Scrambled Egg, Cheese & Choice of One: Sausage; Bacon; or Ham Slice, Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice. Serving size is One Sandwich per person.

BREAKFAST BUFFET

\$11.95 (per person)

Freshly Baked Assorted Danish, Choice of One: Scrambled Eggs; French Toast; or Pancakes. Served with Warm Syrup & Whipped Butter. Choice of One: Crisp Bacon; Sausage Patties; or Sliced Ham. Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice.

FRENCH BISTRO BUFFET

\$9.95 (per person)

French Toast with Warm Syrup & Whipped Butter, Freshly Baked Quiche & Fresh Sliced Seasonal Fruit. Includes Regular & Decaffeinated Coffee, Hot Tea & Orange Juice.

CATERING

BREAKFAST ADDITIONS



Breakfast meat options are interchangeable. An additional meat may be purchased a la carte
Plated Breakfast available upon request.

A LITTLE EXTRA

Priced per Person (20 Person Minimum)

Country Sausage Patties (2pp).....	\$2.00	Seasonal Melon Platter.....	\$2.50
Applewood Smoked Bacon (2pp).....	\$4.00	Freshly Cut Seasonal Fruit Bowl.....	\$2.25
Honey Smoked Ham.....	\$2.50	Berry Parfait.....	\$3.50
Turkey Sausage (2pp).....	\$2.99	Granola (per guest).....	\$0.75
Oven-Roasted Potatoes.....	\$2.00	Individual Yogurt.....	\$2.00
Cottage Cheese.....	\$1.50	Individual Greek Yogurt.....	\$2.50
Hard Boiled Eggs (2pp).....	\$1.50	Whole Fresh Fruit.....	\$1.50
Breakfast Appetizer.....	\$2.50		
Mini Crostini with Scrambled Egg, Chorizo, and Potato with Spanish Paprika, Lemon, and Chili Cream with Fresh Parsley			

BEVERAGES

Brewed Coffee Per Person.....	\$1.50
Includes Half & Half, Cream, and Assorted Sweeteners	
Assorted Hot Teas Per Person.....	\$1.50
Orange Juice Per Person.....	\$1.25
Bottled Juice, Apple, or Cranberry Juice.....	\$2.00
Bottled Water (16.9 oz.).....	\$1.40

WORKING LUNCHES



SOUP & SANDWICH BUFFET

\$13.95 (per person)

Soup with Choice of Two Types of Sandwiches: Turkey & Cheese; Ham & Cheese; Vegetarian Wrap; Italian Hoagie; or Chicken Salad. All Sandwiches Served with Lettuce, Tomato, Pickle, Red Onions, Mayonnaise & Mustard. Includes Chef's Choice of Dessert, Bottled Water & Assorted Canned Sodas.

Add: Salad Option for \$3.75

SOUP & SALAD BUFFET

\$12.95 (per person)

Soup with Choice of One Soup Includes Chef's Choice of Dessert, Bottled Water & Assorted Canned Sodas.

SOUP OPTIONS

- Chicken Noodle Soup
- Italian Wedding Soup
- Tomato Soup
- Cream of Mushroom Soup
- Cream of Potato
- Broccoli Cheddar Soup

SALAD OPTIONS

SIGNATURE CITRUS SALAD

Assorted mixed greens with beets, Julienne Carrots, and Mandarin Oranges, Grapefruit and Vinaigrette Dressing.

CLASSIC CAESAR SALAD

Romaine Lettuce, Shredded Parmesan Cheese, Herb Toasted Croûtons, and served with Caesar Dressing.

CHOPPED MEDITERRANEAN SALAD

Feta Cheese, Romaine Lettuce, Cucumber, Red Onion, Olives, Fired Roasted Tomatoes, and Red Wine Vinaigrette.

ORZO PASTA SALAD

Grilled Vegetables, Goat Cheese, Tomatoes, Pomegranate Glaze, and Sherry Vinaigrette

GARDEN GREEN SALAD

Organic Mixed Greens, Crisp Romaine, Roma Tomatoes, Carrots, Cucumbers, Herb Toasted Croûtons, and Balsamic Vinaigrette and Ranch Dressings.

PASTA PRIMAVERA SALAD

Whole Grain Penne Pasta tossed with Garden Vegetables and White Balsamic Vinaigrette Dressing.

SPINACH AND STRAWBERRY SALAD

Baby Spinach, Fresh Strawberries, Bleu Cheese, Almonds, and Raspberry Vinaigrette.

ADD ON:

Priced per Person

Grilled Chicken.....	\$2.95
Grilled Flank Steak.....	\$4.00
Grilled Shrimp.....	\$4.00
Grilled Salmon.....	\$4.00

WORKING LUNCHES



WRAP IT UP BUFFET

\$15.95 (per person)

Choice of Three Types of Wraps: Chicken Caesar Wrap; Italian Grilled Vegetable Wrap; or Santa Fe Chicken Wrap. Fresh Fruit Salad, Chef's Choice of Side Salad. Includes Chef's Choice of Dessert, Bottled Water & Assorted Canned Sodas. Service size is one wrap per person
Additional Wraps - \$1.50 per item

PIZZA LUNCH BUFFET

\$11.99 (per person)

Choice of Three Types of Pizzas: Cheese; Pepperoni; Vegetable; Sausage; or Supreme. Includes Garden Tossed Salad with Ranch & Italian Dressing, Chef's Choice of Dessert, Bottled Water, & Assorted Canned Sodas.

Serving Size is two pieces per person.

WORKING BUFFET

\$14.95 (per person)

Choice of Three Types of Sandwiches: Smoked Ham & Cheese; Roast Beef & Cheddar; Smoked Turkey with Swiss; Cranberry & Walnut Chicken Salad; or Marinated Portabella & Arugula. All Sandwiches Served with Lettuce, Tomato, Pickle, Mayonnaise & Mustard. Includes Garden Tossed Salad with Ranch & Italian Dressing and Homemade Potato Chips. Includes Chef's Choice of Dessert, Bottled Water & Assorted Canned Sodas. Serving Size is one Sandwich per person.

CALIFORNIA GOURMET BUFFET

\$16.75 (per person)

Build-Your-Own Gourmet Salad with Grilled Chicken and Grilled Beef, Cheddar Cheese, Mixed Greens, Egg, Assorted Vegetables, Chick Peas & Fresh Baked Croûtons with Ranch, Italian & House Dressings. Includes Freshly Baked Dinner Rolls & Butter, Chef's Choice of Dessert, Bottled Water & Assorted Canned Sodas.

Add: Grilled or Poached Salmon \$4.50

CATERING

BOXED LUNCHES



CLASSIC BOXED LUNCH

\$8.95 (per person)

Choice of Three Types of Sandwiches: Smoked Ham & Swiss; Smoked Turkey Breast with Swiss; Cranberry & Walnut Chicken Salad; or Vegetarian with Mozzarella & Pesto Aioli. Includes Fresh Whole Fruit, Freshly Baked Cookies & Bottled Water.

SIGNATURE BOXED LUNCH

\$10.99 (per person)

Choice of Three Types of Sandwiches: Roast Beef & Cheddar on Kaiser with Horseradish Cream; Turkey & Swiss on Wheatberry Bread with Honey Mustard; Turkey Wrap with Gouda Cheese; Chicken Caesar Salad; Southwestern Chicken Salad; or Chef's Salad. Includes Fresh Whole Fruit, Freshly Baked Cookies & Bottled Water.

DELI BOXED LUNCH

\$10.99 (per person)

Choice of Three Types of Sandwiches: Roast Beef with Cheese; Turkey with Cheese; Ham with Cheese; Chicken Salad; or Vegetarian. Fresh Fruit Cup, Potato Chips, Baked Cookie
Choice of One type of Beverage
Bottled Water; or Canned Soda.

DELUXE BOXED LUNCH

\$13.00 (per person)

Choice of Three Signature Salad or Sandwich

- Southwestern Chicken Salad with House Made Chipotle Ranch Dressing
- Chicken Caesar Salad with Homemade Croûtons & Parmesan Cheese
- Chef's Salad with Garden Greens, Fresh Cut Ham, Turkey, Cheese & Dressing.
- Vegetarian Focaccia Sandwich with Roasted Vegetables, Fresh Mozzarella & Pesto Aioli.
- Turkey Wrap with Cucumbers & Roasted Red Peppers.
- Ham & Swiss on Rye.
- Turkey Swiss Sandwich with Honey Mustard.

Choice of One Side Salad:

- Pasta Salad
- Tomato, Cucumber, Feta Salad
- Potato Salad
- Cole Slaw; or Fruit Salad.

Choice of One Dessert:

- Fresh Baked Cookie;
- Fresh Baked Brownie.

Includes Potato Chips, Fresh Fruit Cup & Choice of One Beverage:

Bottled Water; or Canned Soda.

HOT LUNCH BUFFETS



All Entrées include: Freshly Baked Dinner Rolls & Butter, Dessert and Freshly Brewed Regular & Decaf-feinated Coffee & Hot & Iced Tea.

TASTE OF THE FAR EAST

SCHEZWAN BEEF WITH VEGETABLES

\$14.99 (per person)

Flank Steak tossed with Bell Peppers, Zucchini, Celery, and Onions in a Spicy Schezwan Sauce. Served with Wok-seared Noodles. (Vegetarian; Schezwan Tofu with Vegetables)

ORANGE CHICKEN

\$13.00(per person)

Crispy Chicken Breast, tossed in a zesty Orange-Ginger Glaze. Served with Jasmine white Rice or brown Rice and wok-seared vegetables. (Vegetarian; Crispy Soy Chicken)

VIETNAMESE TACOS

\$11.00 (per person)

"Build-your-own" Marinated Pork topped with Bell Peppers, Cucumbers, Pickled Carrots, Red Onion, and Cilantro. Served with Bao Buns, Coconut Rice, and a saute of spicy Cabbage, Shittake Mushrooms, and Carrots. (Vegetarian: Marinated Tofu)
(3 Per Person)

TERIYAKI GLAZED CHICKEN

\$12.75 (per person)

Topped with Pineapple, Red Peppers, and Scallions. Served with Jasmine White Rice or Brown Rice and sweet and Spicy Bok Choy. (Vegetarian: Teriyaki Tofu and Portobello Mushroom)
Teriyaki Glazed Salmon \$11.75

KOREAN-STYLE BEEF SHORT RIBS

\$17.99 (per person)

Glazed with Korean BBQ sauce and served with grilled Asian Pears and Jasmine White Rice or Brown Rice, Julienne Vegetables and house-made Kimchee.

SOUTH-OF-THE-BORDER

FIRE GRILLED FAJITAS

Choice of meat sautéed with Onions and Bell Peppers. Served with Cilantro, Rice, and Black Beans. Served with Sour Cream, Guacamole, Pico de Gallo, and Flour Tortillas. (Vegetarian: Grilled Portobello Mushrooms) (2 per person)

Chicken - \$14.50

Steak - \$16.50

Shrimp \$19.60

TEQUILA LIME CHICKEN

\$14.50(per person)

Served with Black Beans and Cilantro Rice, garnished with Mango Slaw and served with spiced Melon.

GRILLED COD FISH TACOS

\$15.50 (per person)

Served with Monterey Jack Cheese, Avocado, Salsa Verde, Sour Cream, and a blend of Cabbage and Romain Lettuce. Garnished with Mango Salsa and Cilantro. Served with Black Beans and Spanish Rice.
(3 per person)

STREET TACO BAR

\$13.99 (per person)

Choice of meat or marinated vegetables. Served with Refried Beans, Spanish Rice, Corn Tortillas, Pico de Gallo, Guacamole, and Sour Cream. (3 per person)
Choice of One:
Carne Asada, Seasoned Ground Beef, Grilled Chicken, Marinated Vegetables
Choice of Two Meats - Add \$1.50

CHIPOTLE CARNE ASADA

\$14.00 (per person)

Served with Spanish Rice, Black Beans, Grilled Jalapeños, Salsa Roja, Pico de Gallo, Guacamole and Flour Tortillas.
(2 per person)

CATERING

HOT LUNCH BUFFETS (CONTINUED)

CITRUS ROASTED CHICKEN

\$13.00 (per person)

Topped with Citrus Honey Reduction and garnished with Micro Greens. Served with Herb roasted Potatoes and Vegetables.

CARIBBEAN GRILLED CHICKEN

\$13.25 (per person)

Topped with Jerk Mango Glaze and Plantains. Served with Coconut Pineapple Rice, Black Beans, and Spicy Vegetables. (Vegetarian: Caribbean grilled Vegetable skewers)

MESQUITE GRILLED TRI TIP

\$14.99 (per person)

Topped with a Port Wine Demi Reduction. Served with Roasted Potatoes and Broccoli Gratin.

CHIPOTLE MARINATED STEAK

\$17.99 (per person)

Topped with Chipotle Lime Reduction and Crispy Onions. Served with Jasmine White Rice or Brown Rice and Grilled Asparagus. (Vegetarian: Chipotle marinated soy patty)

BBQ BABY BACK RIBS

\$19.99 (per person)

Dry rubbed and basted with raspberry and apricot BBQ sauce. Served with Pepper Jack Cheese AU' Gratin Potatoes and Corn Succotash.

BRAISED SHORT RIBS

\$19.99 (per person)

Topped with port wine reduction. Served with roasted Potatoes and Baby Carrots and French Beans. (Vegetarian: Soy Beef and Braised Vegetables Medley)

ALASKAN COD Provencal

\$16.99 (per person)

Sautéed Cherry Tomatoes, Onions, Garlic, Wine, Lemon and Herbs, tossed with Spinach. Served with French beans and Jasmine White Rice or Brown Rice.

GRILLED VEGETABLES IN PUFF PASTRY

\$13.25 (per person)

Topped with caramelized Onions and Pomodoro Sauce. Served with Grilled Asparagus.

CATERING

HOT LUNCH BUFFETS (CONTINUED)

EUROPEAN STREET CAFE - "TRAVELING EUROPEAN BY TRAIN"

MEDITERRANEAN LEMON AND ROSEMARY CHICKEN

\$14.00 (per person)
Served with Saffron Rice, Sautéed Vegetables, Hummus, and Pita Bread. (Vegetarian: Vegetable Skewers)

LASAGNA BOLOGNESE

\$13.00(per person)
Traditional northern Italian Meat Sauce, layered with Sheets of Pasta, Ricotta, Parmesan, and Mozzarella Cheeses. Served with a medley of sautéed vegetables with fresh herbs and assorted rolls. (Vegetarian: Tofu and grilled vegetable lasagna)
Entree must be ordered in increments of 12 servings.

SPAGHETTI AND MEAT SAUCE

\$13.75 (per person)
Topped with shaved Parmesan Cheese. Served with Sautéed Zucchini and Garlic Cheese Bread.

SHRIMP POMODORO

\$16.00 (per person)
Tossed with Linguini pasta, fresh Mint, Basil, Chili flakes, Olive Oil, and shaved Parmesan. Served with grilled Garlic Bread.
Add grilled Asparagus - \$18

SPICY SAUTÉED MUSSELS AND CLAMS

\$15.50 (per person)
Sautéed with Fennel, Red Pepper, Red Onion, Garlic, crushed Tomatoes, and Chili flakes.

POMEGRANATE GLAZED SALMON

Topped with a Pomegranate reduction, fresh Pomegranate and Chili oil. Served with grilled Vegetables and roasted herb Potatoes and assorted rolls.
Lunch - \$15
Dinner - \$18

GRILLED CHICKEN MARSALA

\$13.75(per person)
Topped with cremini Mushrooms, and Marsala Wine reduction. Served with creamy mashed Potatoes, a saute of Spinach, Zucchini and yellow Squash, and assorted rolls.

CITRUS GROVE PORTOBELLO LASAGNA

\$13.00(per person)
Sliced Portobello Mushrooms layered with pasta noodles, Italian Cheese, creamy Alfredo sauce, and garnished with Pomodoro sauce. Served with roasted Vegetables and assorted Rolls.

WILD MUSHROOM RAVIOLI

\$16.95 (per person)
Pasta stuffed with braised Wild Mushrooms, fresh Herbs, and Fontinella. Served with sautéed Vegetables and Garlic Cheese Bread.

GRILLED CHICKEN ALFREDO

\$13.95 (per person)
Tossed with Penne Pasta, creamy Alfredo sauce, and shaved Parmesan. Served with sautéed Vegetables and Garlic Cheese Bread.
Vegetarian: Broccoli Alfredo \$11.50

DESSERTS (included with each Entrée)

Choose one:
Chocolate Layer Cake
Carrot Cake
Lemon Cake
Yellow Cake with Raspberry Filling

CATERING

PLATED ENTRÉES



All Entrées include: Garden Tossed Salad with House Vinaigrette Dressing, & Freshly Baked Dinner Rolls & Butter, Dessert. Freshly Brewed Regular & Decaffeinated Coffee & Hot & Iced Tea.

BEEF MUSHROOM STROGANOFF

LUNCH \$15.95 (per person)

DINNER \$20.95 (per person)

Sautéed Beef Tips with Mushrooms in a Rich Stroganoff Sauce Served Over a Bed of Pasta & Garnished with Sour Cream & Red Pepper Coulis.

RUSTIC FLANK STEAK

LUNCH \$24.50 (per person)

DINNER \$27.50 (per person)

Served with Gruyère Mashed Potatoes, sautéed baby Vegetables, and port wine and Mushroom demi glaze.

SWEET SOY GLAZED HANGER STEAK

LUNCH \$24.50 (per person)

DINNER \$27.50 (per person)

Topped with sautéed Shitake Mushrooms, Bean Sprouts, Sweet Soy Glaze, and garnished with Sesame Seeds. Served with Jasmine white or Brown Rice and Asparagus.

BAKED VEGETARIAN LASAGNA

LUNCH \$14.25 (per person)

DINNER \$17.25 (per person)

Pasta Layered with Sautéed Vegetables, Blended Cheeses & Topped with Marinara Sauce.

PENNE PASTA POMODORO

LUNCH \$14.95 (per person)

DINNER \$17.95 (per person)

Penne Sautéed with Extra Virgin Olive Oil, Fresh Diced Tomatoes, Fresh Basil & White Wine.

Add Chicken- \$2.00 per person

EGGPLANT PARMESAN

LUNCH \$15.95 (per person)

DINNER \$18.95 (per person)

Lightly Breaded and Sauteed Fresh Eggplant Topped with Fresh Marinara Sauce, Parmesan & Mozzarella Cheeses. Served with Pasta.

DESSERTS (included with each Entrée)

Choose one:

Chocolate Layer Cake

Carrot Cake

Lemon Cake

Yellow Cake with Raspberry Filling

PARMESAN ENCRUSTED CHICKEN

LUNCH \$15.95 (per person)

DINNER \$18.95 (per person)

Sautéed Chicken Breast Lightly Breaded with a Parmesan Blend & Oven Baked. Topped with a Beurre Blanc Sauce. Chef's Choice of Starch & Vegetable.

HAZELNUT CRUSTED CHICKEN

LUNCH \$15.95 (per person)

DINNER \$18.95 (per person)

Marinated Chicken Breast Encrusted with Hazelnuts & Topped with a Cranberry Demi-Glaze. Chef's Choice of Starch & Vegetable.

HERB CHICKEN

LUNCH \$14.95 (per person)

DINNER \$17.95 (per person)

Marinated Chicken Breast Roasted & Finished with a Light Herb Chicken Reduction. Chef's Choice of Starch & Vegetable.

ASIAGO BAKED CHICKEN

LUNCH \$21.95 (per person)

DINNER \$24.95 (per person)

18 Hour Marinated Chicken Breast with Asiago Cheese Roasted Red Peppers and Fresh Herbs Served Roasted and topped with SunDried Tomato Beurre Blanc. Chef's Choice of Starch & Vegetable.

CHICKEN PARMESAN

LUNCH \$15.95 (per person)

DINNER \$18.95 (per person)

Lightly Breaded Chicken Breast Topped with Fresh Marinara Sauce, Parmesan & Mozzarella Cheeses. Served with Pasta.

GRILLED SALMON

LUNCH \$21.95 (per person)

DINNER \$24.95 (per person)

Served with wild Mushrooms, Spinach, Baby Tomatoes, and Red Potatoes and topped with Passion Fruit Reduction.

CATERING

DINNER BUFFETS



All Buffets include: Garden Tossed Salad with Ranch & Italian Dressing, Freshly Baked Dinner Rolls & Butter, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Hot & Iced Tea.

PAN SEARED CHICKEN MADEIRA & WILD MUSHROOMS

\$16.00 (per person)

Lightly Dusted Chicken Breast with Melted Mozzarella & topped with Wild Mushrooms & Madeira glaze. Served with Asparagus & Garlic Mashed Potatoes. (Vegetarian: Soy Chicken Scaloppini Madeira & Wild Mushrooms)

BRAISED BEEF BRISKET WITH BOURBON PEACH GLAZE

\$17.95 (per person)

Served with oven roasted Potatoes, baby Vegetables, grilled Peaches & Bourbon Peach glaze.

DRY RUBBED ROAST BEEF

\$17.50 (per person)

Topped with roasted Garlic Au-Jus & Horseradish cream sauce. Served with PeeWee Potatoes & Baby Carrots.

JERK CHICKEN & PLANTAINS WITH MANGO REDUCTION

\$15.50 (per person)

Served with Black Beans, Jasmine White or Brown Rice, & Caribbean Slaw (Vegetarian: Jerk Soy Chicken & Plantains)

MISO GINGER GLAZED SALMON

\$17.50 (per person)

Topped with Ginger Reduction. Served with Wok Seared Noodles & Broccolini. (Vegetarian: Miso Ginger Portobello Mushroom & Tofu.)

CITRUS GRILLED SALMON

\$17.50 (per person)

Topped with Citrus Butter & Served with Asparagus, Jasmine White or Brown Rice.

BLACKENED CATFISH

\$17.50 (per person)

Served with Cajun Potatoes, black eyed Pea succotash, Hush Puppies, & classic Tat-tar sauce.

PROSCIUTTO WRAPPED CHICKEN BREAST

\$21.95 (per person)

Topped with grilled Corn & Poblano Cream Sauce. Served with wild Rice Pilaf, roasted Brussel Sprouts, & Roma Tomato chutney.

CLASSIC KAHLUA PORK

\$16.50 (per person)

Topped with Spicy Island Coconut Caramel. Served with Coconut Pineapple Rice & "Moku" Island vegetables (Sautéed Spinach, Kale, Arugula, Roasted Peppers, & Onions)

EGGPLANT & PORTOBELLO PARMESAN

\$16.50 (per person)

Topped with classic Pomodoro sauce, Mozzarella, & Parmesan. Served with Risotto & Grilled Garlic Bread.

SPICY SAUTÉED MUSSELS & CLAMS

\$16.75 (per person)

Sautéed with Fennel, Red Pepper, Red Onion, & crushed Tomatoes. Served with Garlic Linguini & Crostini.

COUSCOUS & ROASTED VEGETABLES

\$13.50 (per person)

Served with Cranberries, Kale, & Edamame with Hummus & Grilled Pita Bread.

DESSERTS (included with each Entrée)

Choose one:

Chocolate Layered Cake

White Cake with Raspberry Filling

Assortment of Gourmet Cookies & Brownies

Fresh Baked Fruit Pies

CATERING

ADD ON : SALAD OPTIONS

All Menu items are Priced Per Person

SIGNATURE CITRUS SALAD - \$3.50

Organic mixed Greens with Jicama, Julienne Carrots, Rubt Red Grape Fruit, Mandarin Oranges & Citrus Vinaigrette.

CLASSIC CAESAR SALAD - \$3.50

Romaine Lettuce, shredded Parmesan Cheese, Herb Roasted Croûtons, & served with Caesar dressing.

CHOPPED MEDITERRANEAN SALAD - \$3.50

Feta Cheese, Romaine Lettuce, Cucumber, Red Onion, Kalamata Olives, Fired Roasted Tomatoes, & Red Wine Vinaigrette.

ORZO PASTA SALAD - \$4.00

Grilled Vegetables, Goat Cheese, Tomatoes, Pomegranate Glaze, & Sherry Vinaigrette

GARDEN GREEN SALAD - \$3.00

Organic Mixed Greens, Crisp Romaine, Roma Tomatoes, Carrots, Cucumbers, Herb Toasted Croûtons, & Balsamic Vinaigrette & Ranch Dressings.

PASTA PRIMAVERA SALAD - \$3.00

Whole Grain Penne Pasta tossed with Garden Vegetables & Balsamic Dressing.

SPINACH AND STRAWBERRY SALAD - \$4.00

Baby Spinach, Fresh Strawberries, Bleu Cheese, Almonds, & Raspberry Vinaigrette.

ADD ON:

Per Person

Grilled Chicken. \$2.00

Grilled Flank Steak. \$3.50

Grilled Shrimp. \$3.50

Grilled Salmon. \$3.50

BUILD YOUR OWN BUFFET



Choice of One Salad, Two Entrées, One Accompaniment, One Dessert, & Beverages. Includes Rolls, Butter, Freshly Brewed Regular & Decaffeinated Coffee, & Hot Tea.

\$18.99 Per Person

You may add a third entree for an additional charge of \$4.00 per person.

SALAD CHOICE

(Choice of 1)

- Market House Salad with choice of Dressing
- Greek Salad
- Caesar Salad

SALAD DRESSINGS

(Choice of 2; for Market House Salad Only)

- Ranch Dressing
- Italian Dressing
- Balsamic Vinaigrette
- Low-Fat Ranch Dressing

ENTRÉES

(Choice of 2)

- Chicken Marsala
- Baked Chicken Parmesan
- Grilled Balsamic Turkey Breast
- Braised Beef Sicilian
- Caramelized Onion and Cracked Pepper Crusted Meatloaf
- Grilled Flank Steak with Roasted Garlic Demi-Glaze
- Mustard Herb Pork Loin
- Asian Marinated Pork Tenderloin with Honey & Soy Glaze
- Broiled Salmon with Dill Butter
- Citrus Crusted Tilapia
- Barbecued Shrimp with Bacon Cheddar Grits
- Vegetable Whole Wheat Pasta Primavera
- Stuffed Peppers with Herbed Tomato Sauce
- Balsamic Marinated Portabello Mushrooms

STARCH OPTIONS

(Choice of 1)

- Oven Roasted Herbed Potatoes
- Garlic Mashed Potatoes
- Basmati Rice
- Aglio Olio Spaghetti

VEGETABLE OPTIONS

(Choice of 1)

- Fresh Roasted Vegetable Medley
- Lemon Garlic Broccoli
- Sautéed Zucchini and Red Peppers
- Glazed Carrots
- Fresh Green Beans
- Chef Choice of Mixed Seasonal Vegetables

DESSERT OPTIONS

(Choice of 2)

- Chocolate Layer Cake
- Chocolate Mousse
- Red Velvet Cake
- Cheesecake with Fresh Berries
- Chocolate Ganache Cake
- Assorted Cookies & Brownies
- Dutch Apple Pie
- Blueberry Pie
- Lemon Meringue Pie
- Pecan Pie

BUFFET BEVERAGE

- Lemonade
- Freshly Brewed Iced Tea
- Iced Water Dispenser

CATERING

RECEPTIONS



COLD PLATTERS

Minimum 15 ppl

Grilled Vegetable Platter with Balsamic Glaze.....	\$2.00
Garden Vegetable crudete w/ Ranch.....	\$2.00
Imported Cheese platter w/ mustard & Assorted Water Crackers	\$4.00
Domestic Cheese platter w/ mustard & Assorted Crackers.	\$2.75
Fresh Sliced Fruit & Berry platter.....	\$2.75
Assorted Wrap platter (1/2 Wrap per person) Grilled Vegetables, Chicken Club, Roast Beef & Horseradish Cheese, & Turkey with a roasted Pepper Cream Cheese spread	\$3.00
Anti-pasta platter- an assortment of Italian cured meats & Cheeses, Citric Olives, Roasted Tomatoes, & Marinated Vegetables with grilled Costini's .(per person).....	\$4.00
Smoked Salmon platter with assorted condiments & Brioche Toast Points.....	\$62.00
Mini Brie with Fruit preserve (per wheel)	\$50.00
Petite Deli Sandwiches (2 per person)- Turkey with Provolone Ham with Gouda, Chicken Salad with Cucumber, Roast Beef with Swiss, & Roasted Vegetables on Hawaiian Rolls	\$48.00
Poached Salmon platter (serves 35)- Capers, Red Onion, Chopped Egg, Parsley & roasted Red Peppers.....	\$94.00

TEA SANDWICHES

Small Platters Serve 10-12 guests, Large Platters serve 20-25 guests

	Small	Large
Cucumber & Dill with Citrus Cream Cheese Spread.....	\$24.00	\$46.00
Curry Chicken Salad, Almonds, & Watercress with Lemon Aioli.....	\$35.00	\$68.00
Grilled Vegetables with Roasted Pepper Aioli	\$26.00	\$50.00
Prosciutto, Brie, & Apple	\$35.00	\$68.00
Italian Turkey, Fresh Mozzarella, Tomato, & Arugula with Champagne Aioli.....	\$30.00	\$58.00

HOT HORS D'OEUVRES

All Appetizers are priced per person - 25 ppl Minimum per item

Grilled Chicken Satay with Spicy Peanut Sauce.....	\$3.50
Grilled Vegetable & Tofu Satay with Spicy Peanut Sauce.....	\$3.00
Shezwan Beef Skewers with Sesame Soy Glaze.....	\$4.00
Petite Chicken Taquitos with Salsa & Cilantro Cream.....	\$3.00
Vegetable Spring Rolls with Spicy Soy sauce.....	\$3.50
Southwestern Chicken rolls with Grilled Corn Poblano cream sauce.....	\$3.75
Shrimp Dim Sum with Soy Ginger sauce.....	\$3.50
Petite Spanakopita (Vegetarian).....	\$3.00
Sweet & Sour Meatballs with Green Pepper & Pineapple.....	\$2.50
Ahi Tuna Rolls with Scallions, Pickled Ginger & Wasabi Cream & Soy Ginger reduction.....	\$4.00
Coconut Shrimp with Mango Aoili.....	\$3.50
Stuffed Mushrooms with Italian Sausage & Parmesan.....	\$3.00
Stuffed Mushrooms with Crab, Lemon Aoili, & melted Mozzarella.....	\$4.00
Mini Grilled Cheese with Gruyere & Prosciutto.....	\$3.00
Mini Cuban Sandwich.....	\$3.00
Jamaican Jerk Chicken on a Wonton with Mango & Chili Aoili.....	\$3.00
Mushroom & Gyuyere Tartlets.....	\$3.00
Mini Grilled Vegetable Quiche.....	\$3.00
Bacon Wrapped Pineapple Shrimp.....	\$5.00
Grilled Shrimp Cocktail with Vodka Cocktail sauce.....	\$4.00
Roasted Tomato & caramelized Onion tart.....	\$3.00

PASSED HORS D'OEUVRES

All Appetizers are priced per person - 25 ppl Minimum Per Item

Potato Cakes with Crab.....	\$4.00
Classic Bruschetta with Tomatoes, Garlic, Basil, Balsamic, & Olive Oil.....	\$2.50
Spicy Tuna Wonton with sweet Chili aoili, Cucumber, & Cilantro.....	\$4.00
Mini Nacho with Black Beans, Guacamole, Tomato, Olives, & Sour Cream.....	\$2.50
Grilled Chicken Nacho with Black Beans, Guacamole, Tomato, Olives, & Sour Cream.....	\$3.00
Curry Eggplant Pizza bites with Goat Cheese on a Pita Chip.....	\$3.00
Petite Chicken & Waffle with Bourbon glaze.....	\$3.50
Grilled Polenta with Duck confit & tart Cherry compote.....	\$4.50
Falafel Lollipops with Roasted Pepper Hummus.....	\$3.00

PASSED HORS D'OEUVRE S

All Appetizers are priced per person - 25 ppl Minimum Per Item

Shrimp with chilies & Garlic on a Crostini.....	\$4.00
Spanish Chorizo & Potatoes.....	\$3.00
Thinly Sliced Beef & Olive Tapenade with Asiago cheese.....	\$3.00



CATERING



COLD HORS D'OEUVRES

All Appetizers are priced per person - 25 ppl Minimum Per Item

Cucumber cups with Chinese Chicken Salad.	\$3.00
Prosciutto wrapped Asparagus with Olive Oil & cracked black pepper.	\$3.75
Prosciutto wrapped Melon & Mozzarella spoon.	\$3.50
Antipasti skewers, Mozzarella, Salami, Olive, Ham, Tomato, & Basil	\$4.00
Smoked Salmon blini's with creme & dill	\$3.50
Crab Mango Salad in endive cups.	\$3.50
Ahi Poke with spicy Avacado mousse	\$3.50
Petite curry Chicken Salad Sandwich	\$3.00
Citrus Shrimp with a green goddess sauce	\$3.50
Classic Cocktail Shrimp.	\$3.50
Seasoned tri tip, Dill Pickle, & Garlic aioli on a crostini.	\$3.00
Seared Scallop & spicy Avocado shooter.	\$3.50
Sea Scallops with a Blood Orange sauce.	\$3.50
Cucumber cups with green Papaya aioli on a crostini	\$3.00
Fig Jam & Gorgonzola Tarts	\$3.00
Vietnamese Vegetable Spring Rolls with spicy Ginger Soy sauce.	\$3.00
Sangria Marinated Melon spoons	\$3.50
Strawberry mousse with Gorgonzola & Balsamic reduction	\$3.00

SIGNATURE SLIDER CREATIONS

All Appetizers are priced per person - 25 ppl Minimum Per Item

Kobe Beef Slider with Bacon, Gorgonzola & Caramelized Onion	\$4.75
Kobe Beef Slider with Mozzarella, Pancetta, Arugula & Tomato	\$4.75
BBQ Brisket Slider with Coleslaw & Crispy Onions	\$4.00
Cajun Chicken Sliders with Arugula, Caramelized Onion & Chipotle Mayo	\$4.25
Jerk Chicken Slider with Mango Pineapple Slaw.	\$4.25
Beef Sliders with Cheddar, Romaine, Tomato, Red Pepper Relish.....	\$4.00
Spicy Chili Slider with Pepper Jack cheese & Chili's with Aerb Aioli	\$4.00
Tempura Scallop Slider with Caramelized Onion, Watercress & Chili's with Herb Aioli.	\$4.50
Blackened Tofu Slider with Arugula, Tomato, & Chili Aioli	\$4.00
Mozzarella, Tomato, & Basil with Balsamic glaze	\$4.00
Potrobello Slider with Balsamic Onion, Cabbage, Tomato, & Garlic	\$4.00

A CHICKEN WING INNOVATION

25 Piece Order Per Item

Chipotle Raspberry BBQ with Cajun Slaw & Bleu Cheese Dressing	\$32.00
Caribbean Jerk with Mango Papaya salad & Mango aioli	\$32.00
Honey Siracha with Carrots, Celery & Bleu Cheese Dressing.	\$32.00
Lemon Pepper with Celery, Carrots, & Garlic Dip	\$32.00
Spicy Buffalo with Celery & Bleu Cheese Dressing	\$32.00
Mild Buffalo with Celery & Bleu Cheese Dressing.	\$32.00
Orange Glazed with Wonton Strips & Sesame Aioli.	\$32.00
Maple with Mini Waffles & Spicy Syrup	\$32.00
Southern Fried Chicken with Garlic Fries & Bourbon BBQ sauce	\$32.00
Cajun with Garlic Fries & Bourbon BBQ sauce	\$32.00

CATERING

SPECIALTY BREAKS



TORTILLA CHIP DISPLAY

\$2.25 (per person)

Crisp Flour Tortilla Chips Served with Guacamole & Fresh Made Garden Salsa.

CHICKEN FINGER S \$2.95 (2 pieces per person)

Crispy Chicken Fingers served with Ranch, BBQ & Honey Mustard.

CHICKEN WINGS \$12.50 (per DOZEN)

Choice of One: Mild; BBQ; Spicy; or Garlic Parmesan.

Served with Bleu Cheese Dipping Sauce & Celery Sticks.

CHEESE STICKS

\$2.95 (per person)

Cheese Sticks with Marinara Sauce.

PopCorn Bar

\$2.75 (per person)

Served with Choice of Toppings.

JUMBO SOFT PRETZELS

\$4.50 (per person)

Pretzels with Assorted Dips

MINI PRETZELS

\$2.75 (per person)

Mini Bite Sizes Pretzels with Assorted Dips.

NACHOS

\$3.00 (per person)

Melted Cheese & Taco Meat with Tortillas.

BONELESS WINGS

\$3.25 (per person)

BBQ, Mild & Garlic Parmesan. Served with Carrot, Celery Sticks & Bleu Cheese

BEVERAGES À La CARTE



BOTTLED WATER

\$1.45 (per person)

12 oz. Bottled Water

WATER DISPENSER

\$10.95 (per dispenser)

Dispenser of Ice Water with Plastic Cups & Beverage Napkins. Refreshed throughout the event. Serves up to 75 guests.

LEMONADE

\$1.00 (per person)

Dispenser of Lemonade with Plastic Cups & Beverage Napkins.

FRUIT PUNCH

\$1.00 (per person)

Dispenser of Fruit Punch with Plastic Cups & Beverage Napkins.

FULL COFFEE SERVICE

\$1.50 (per person)

Freshly Brewed Regular & Decaffeinated Coffee with Assorted Hot Tea. Includes Sugars & Creamer. Serviced for Two Hours.

COFFEE REFRESH

.50¢ (per person)

Refresh Coffee Service after Full Coffee Service for Additional Two Hours.

ASSORTED BOTTLED SODA

\$1.95 (per bottle)

We Proudly Serve PEPSI products:

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, and Ginger Ale.

ASSORTED CANNED SODA

\$1.45 (per can)

We Proudly Serve PEPSI products:

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, and Ginger Ale.

DESSERTS À La CARTE



MINI AND INDIVIDUAL DESSERTS

Per Piece

Assorted Mini Tarts	\$3.50
Chocolate, White Chocolate-Macadamia, Pomegranate	
Assorted Cupcakes	\$3.00
Mini Assorted Cupcakes	\$2.75
Lemon, Double Chocolate, Raspberry & cappuccino	
Mini Red Velvet Whoopie Pies	\$2.75
Double Chocolate cream-filled Cakes	
Mini Cheese Cakes	\$3.25
Chocolate, New York Cheesecake	
Fresh Mixed Berries w/ Whipped Cream	\$3.50
Assortment of Berries with sweetened Whipped Cream	
Choco Dipped Macaroons	\$3.00
Fresh Berries w/ Creme Anglaise.....	\$3.50
Topped with a Dessert Cream Sauce	
Individual Fruit Tarts	\$5.00
A tart shell filled with creamy Custard & topped with seasonal fruit	

ASSORTED COOKIES

\$5.40 (per DOZEN)

Assortment of Freshly Baked Cookies.

GOURMET COOKIES

\$8.00 (per DOZEN)

Assorted Gourmet Cookies to Include: Thumb-prints, Jelly Filled, Macaroons, Chocolate & More.

MINI CUPCAKES

\$11.95 (per DOZEN)

Mini Cupcakes – by the Dozen Only.

MINI BROWNIES

\$11.95 (per DOZEN)

Mini Brownies– by the Dozen Only.

WHOLE CAKES

Per Cake - 14 Slices per Cake

Carrot Walnut Cake.....	\$52.00
Cream Cheese-iced, loaded with Nuts and Plump Raisins	
Lemon Raspberry Cake	\$52.00
Layers of cream-iced Sponge Cake, Lemon Curd, & Shaved Chocolate	
Chocolate Ganache Cake	\$56.00
Rich Chocolate Sponge Cake, decadent Ganache & Rosettes	
New York Cheesecake	\$47.00
Crunchy Graham Cracker Crust, rich Cream Cheese Vanilla filling	
Red Velvet Cake.....	\$52.00
Cream Cheese icing on cocoa-infused Cake layers with tings of red	
German Chocolate Cake	\$50.00
Classic Chocolate Cake filled & topped with Coconut & Pecans	
Tres Leches Cake (14 Slices).....	\$56.00
Cream-iced traditional White Cake soaked in unique Milk blend	
Banana Cream Pie.....	\$24.00

FULL SHEET CAKE

\$71.99 (per CAKE)

Full Sheet Cake Beautifully Decorated by our Pastry Chef.

Serves 75

HALF SHEET CAKE

\$35.99 (per CAKE)

Half Sheet Cake Beautifully Decorated by our Pastry Chef.

Serves 35

CATERING

BAR OPTIONS



Bar & table-side wine services are offered for receptions & dinners. The number of bar or wine stewards is dependent on the final guaranteed guest count.

CASH BAR SERVICE

All Sales Must Exceed \$125.00 up to 35 guests
\$175.00 for over 35 guests

Cocktails: \$6.00 (per cocktail)

Absolute Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Beef-eaters Gin, Jim Beam Bourbon, Canadian Whiskey, Dewars Scotch, Peach Schnapps and all mixers

Domestic Beers: \$4.00 (per beer)

Coors Light, Miller Lite, Yuengling

Imported Beers: \$5.50 (per beer)

Heineken Lager

Wine: \$6.00 (per glass)

White Zinfandel, Merlot, Cabernet & Chardonnay

Soda: \$2.00 (per beverage)

PACKAGED BAR SERVICE:

\$15.00 (per person)

Any special requests will be quoted at an additional cost.

Cocktails: Absolute Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Beef-eaters Gin, Jim Beam Bourbon, Canadian Whiskey, Dewars Scotch, Peach Schnapps and all mixers

Domestic Beers: Coors Light, Miller Lite, Yuengling

Imported Beers: Heineken Lager

Wine: White Zinfandel, Merlot, Cabernet & Chardonnay

Soda: We proudly serve Pepsi products. Assorted Varieties

HOSTED BAR SERVICE

All Sales Must Exceed \$125.00 up to 35 guests
\$175.00 for over 35 guests.

Any special requests will be quoted at an additional cost.

Cocktails: \$6.00 (per cocktail)

Absolute Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Beef-eaters Gin, Jim Beam Bourbon, Canadian Whiskey, Dewars Scotch, Peach Schnapps and all mixers

Domestic Beers: \$4.00 (per beer)

Coors Light, Miller Lite, Yuengling

Imported Beers: \$5.50 (per beer)

Heineken Lager

Wine: \$6.00 (per glass)

White Zinfandel, Merlot, Cabernet & Chardonnay

Soda: \$2.00 (per beverage)

BARTENDERS \$25/ Hour / Bartender

(One bartender for each 75 guests)

Two-hour minimum