

*Catering 2009-2010*



*Lehigh Catering*



## *Welcome to Lehigh Catering!*

*Thank you for choosing Lehigh Catering!*

*We are excited to help you begin planning your next event. Our Personal Planners will assist you with the design of your event. Both our Executive Chef and Executive Pastry Chef will customize a menu to reflect your unique tastes and budget. We have built relationships with local vendors, in both Bethlehem and surrounding areas, to provide you with the freshest ingredients and exceptional accessories making your event as unique and limitless as your imagination!*

*Our Campus offers several locations to accommodate your guests. Our largest, is located in Iacocca Hall, offering 13,000 square feet of event space inclusive of 5 rooms, of which the largest can seat 350 guests.*

*Let us host your next meeting, seminar, summer camp, rehearsal dinner, wedding, bat or bar mitzvah, baby or bridal shower and much more! We provide excellent food, quality services and some of the most breathtaking views of the Lehigh Valley.*

*Contact us today and let Lehigh Catering cater to you...  
from beginning to end we'll guide you through!*

# Table of Contents

<i>Welcome to Lehigh Catering</i> .....	1
<i>Table of Contents</i> .....	2
<i>Catering Policies and Procedures</i> .....	3-4
<b>Breakfast</b>	
<i>Breakfast Buffet</i> .....	5-6
<i>Plated Breakfast</i> .....	6
<i>Buffet Enhancements</i> .....	7
<i>Brunch</i> .....	8-9
<b>Refreshments</b>	
<i>Refreshment Assortment Service</i> .....	10
<i>Refreshment Breaks</i> .....	11
<b>Lunch or Dinner</b>	
<i>Lunch on the Go</i> .....	12
<i>Buffet Salad &amp; Soup</i> .....	13
<i>Cold Buffets</i> .....	14-17
<i>Hot Buffets</i> .....	18-23
<i>Buffet Enhancements</i> .....	24
<i>Backyard BBQ</i> .....	25
<i>Tailgate Packages</i> .....	26-29
<b>Cocktail Reception</b>	
<i>Hors d'œuvres</i> .....	30-31
<i>Reception Displays</i> .....	32-33
<i>Reception Stations</i> .....	34-35
<b>Dinner</b>	
<i>Dinner Buffets</i> .....	36-37
<b>Plated Meals</b>	
<i>Plated Lunch or Dinner</i> .....	38-41
<b>Desserts</b>	
<i>The Baker's Case</i> .....	42-45
<i>Lehigh University Sponsored Events Alcohol Policy</i> .....	46
<i>Additional Charges</i> .....	47

## **POLICIES & PROCEDURES**

### **Levels of Service**

#### **Pick Up**

*Pickup service can be arranged by calling catering services. You will be responsible for the prompt return of the equipment that has been used for your event. Additional fees may apply to pick up requests prior to 7:00am and following 7:00pm. Full replacement costs will be incurred for any missing or damaged equipment.*

#### **Standard Service**

*Standard Service events are completely served on plastic including disposable flatware, dishes, cups, and napkins. This allows the convenience of picking up and setting up as you like. This service does not include linens, set up, or clean up of your event. The beverages ordered will be served in cans, bottles or boxes (for hot items). If you prefer we can deliver and set up for an additional \$15.00 flat delivery fee.*

#### **Upscale Disposable Plastic**

*Upscale Disposable Plastic events are completely served on plastic including disposable flatware, dishes, cups, and napkins with the convenience of set up and clean up. Delivery and Pick Fees Apply.*

#### **Upscale Disposable China**

*Upscale Disposable China events your food and beverage are served on china and your guests will enjoy disposable flatware, dishes, cups, and napkins with the convenience of set up and clean up. Delivery and Pick Fees Apply.*

#### **VIP China**

*VIP China events have your food, beverage and guests enjoying china. We will customize every detail and assist you in planning your event contact us today.*

*\*University fire codes require open flames (sterno for chafing dishes) be attended by staff. If Catering Services staff is not within your budget, and you wish to take responsibility for monitoring the sterno, we will require the name of the person who will be responsible for attending to the sterno usage on the buffets. Events with chafer service and more than 25 people will require an attendant.*

### **Deliveries**

*Deliveries are available from 7:00am – 7:00pm. When arranging for delivery, please allow sufficient time for our personnel to set up and inform us of the period of time the room will be available for set up prior to and clean up following your event. Additional fees may apply to deliveries prior to 7:00am and following 7:00pm or multiple attempts to clean up service.*

### **Catering Equipment**

*As the host of your event, you are responsible for the equipment we have provided. Our equipment such as chafing dishes, coffee pots, serving utensils and china, are the property of Lehigh Catering Services and must be kept secure by you, our client until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.*

### **Food Safety**

*Due to food safety liability, clients and guests may not remove food from the function site.*

## **POLICIES & PROCEDURES (con't)**

### **Guarantees**

*The final guarantee for your event is due to us three business days prior to your event. If you do not contact us with a guarantee (final count) three days prior to your event, we will prepare for the estimated count on the original catering contract. If attendance exceeds the guarantee, you will be charged for that number of guests plus any additional fees.*

### **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 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:*

<i>72 – 48 hours</i>	<i>40% of the total cost</i>
<i>48 – 24 hours</i>	<i>60% of the total cost</i>
<i>Less than 24 hours</i>	<i>80% of the total cost</i>

### **Payment**

#### ***Internal Groups***

*(University Sponsored)*

*Internal Groups (University Sponsored) are to provide an index number at the time of booking. This index number will be charged immediately following the event.*

#### ***External Groups***

*(Non- University)*

*External Groups (non-University), hosting an event on campus are subject to a 12.5% Service Charge and 6% Pennsylvania State Tax.*

#### ***Off Campus Events***

*All events hosted at an Off Campus location are subject to a 12.5% Service Charge and 6% Pennsylvania State Tax. They will require an initial deposit of 50% with the remaining 50% due three business days prior to your event.*

#### ***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 LU Catering Services no later than 5 business days prior to the event. Student groups will be afforded a 30% discount to the total cost of their food and beverage order.*

*Meal Equivalency for Breakfast \$3.25, for Lunch \$4.25 and Dinner \$5.25*

## **BREAKFAST BUFFETS**

### ***Eye Opener Buffet***

*Chilled Orange Juice, Apple Juice and Cranberry Juice  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves*

*Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
\$5.50 Per Person*

### ***Classic Continental Buffet***

*Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves*

*Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
\$7.50 Per Person*

### ***Full American Breakfast Buffet***

*(Minimum of 15 Guests)*

*Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves*

### ***Choice of Two Entrees***

*Scrambled Eggs  
Quiche Lorraine  
Broccoli and Cheddar Frittata  
French Toast with Traditional Maple Syrup  
Golden Home Fried Breakfast Potatoes  
Grilled Pork Roll, Country Sausage, or Bacon*

*Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
\$9.75 Per Person*

### ***Revitalize Breakfast Buffet***

*(Minimum of 25 Guests)*

*Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Individual Parfaits of Vanilla with Blueberries and Strawberries  
Granola with Raisins and Dried Fruit*

*Hot Irish Oatmeal served with Low Fat Milk, Brown Sugar, and Dried Cherries  
Egg Beaters with Fresh Tomato and Herbs*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$12.50 per person*

**BREAKFAST BUFFETS (con't)**

***Presidential Breakfast Buffet***

*(Minimum of 15 Guests)*

*Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Selection of Croissants, Muffins, Breakfast Breads, and Scones  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Assorted Non Fat and Low Fat Yogurts  
Smoked Maine Salmon, Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche  
Frittata of Spinach and Ricotta Cheeses  
Caramelized Apple French Toast and All Natural Maple Syrup  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$15.00 per person*

**PLATED BREAKFAST**

*(Available for Events Hosted Only in the University Center or Iacocca Hall)*

*All Plated Breakfasts include a selection of Orange, Apple and Cranberry Juices  
Baskets of Freshly Baked Breakfast Pastries, Butter, and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
Choice of Bacon, Ham or Sausage for each entree  
\$13.00 Per Person*

*Caramelized Apple French Toast  
and All Natural Maple Syrup*

*Pancakes with Cinnamon Butter and Maple Syrup*

*Farm Fresh Scrambled Eggs and  
Golden Roasted Potatoes*

*Egg White Frittata with Young Spinach,  
Tomato and Basil*

*Traditional Eggs Benedict on a Toasted  
English Muffin, Canadian Bacon,  
Hollandaise Sauce and Fresh Truffle Garnish*

*Chef's Seasonal Quiche*

*Eggs Copenhagen  
Poached Eggs on a Toasted English Muffin  
with Smoked Salmon and Hollandaise Sauce*

**BUFFET STATIONS**

***OMELETTE STATION***

*Fresh Country Omeletts to order with  
Cheddar and American Cheeses, Mushrooms, Green Peppers,  
Onions, Ham, Bacon, Tomatoes, Black Olives  
(Egg Whites or Egg Beaters Available)  
\$6.50 Per Person*

*The above stations require One Chef for every 50 Guests. Chef Fees are \$100.00 Per Station.*

## **BREAKFAST ENHANCEMENTS**

*Assortment of Fresh Bagels to Include:  
Plain, Sesame, Poppy, Egg, Everything, Garlic,  
And Cinnamon Raisin*

*Whipped Butter and Cream Cheese  
\$1.75 Per Person*

*\*Plain Mini Bagels are available\**

*Individual Non Fat and Low Fat Yogurts  
\$1.90 Per Person*

*Individual Yogurt Parfaits  
with Blueberries, Strawberries and Granola  
\$1.90 Per Person*

*Golden Breakfast Potatoes or Hash Brown Potatoes  
\$2.00 Per Person*

*Crispy Bacon, Breakfast Sausage, or Grilled Ham  
\$2.00 Per Person*

*Turkey Bacon or Turkey Sausage  
\$3.00 Per Person*

*Selection of Cold Breakfast Cereals  
with Whole and Skim Milks  
\$1.85 Per Person*

*Hot Irish Oatmeal or Cream of Wheat, Whole and Skim  
Milks, Brown Sugar, and Dried Cherries  
\$2.50 Per Person*

*Fresh Seasonal Fruit Salad  
\$2.00 Per Person*

*Fresh Scrambled Eggs and Egg Whites  
\$2.50 Per Person*

*Eggs Florentine  
with Sautéed Spinach and Brie Cheese Sauce  
\$3.00 Per Person*

*Lemon and Ricotta Hot Cakes  
with Compote of Fruit in Rum  
\$5.00 Per Person*

*Caramelized Apple French Toast  
and All Natural Maple Syrup  
\$5.00 Per Person*

*San Francisco French Toast  
Sourdough French Toast with Blueberry Compote  
\$5.00 per person*

*Steak and Eggs  
Medallions of Beef with Tomato Relish,  
Poached Eggs, and Béarnaise Sauce  
\$6.00 Per Person*

*Smoked Maine Salmon, Plain Bagels  
Sliced Tomatoes, Red Onions, Capers,  
and Lemon Crème Fraiche  
\$9.00 Per Person*

### ***Granola & Fresh Fruit Display***

*(Minimum 25 Guests)*

*House Made Granola, Fresh Berries & Vanilla Yogurt with Fresh and Dried Fruits  
\$5.00 Per Person*



**BRUNCH**

**HIGH HONORS BRUNCH**

*(Minimum of 15 Guests)*

*Chilled Orange Juice, Apple Juice and Cranberry Juice*

*Sliced Seasonal Fresh Fruit and Berries  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads*

***Choice of One Platter***

*Smoked Scottish Salmon with Dill Cream Cheese and Mini Bagels  
Garden Salad with Crisp Spring Vegetables and Balsamic Vinaigrette  
Imported & Domestic Cheeses with Cured Meats  
Hummus with Pitas, Feta and Toasted Black Olive Bread*

***Choice of Three Entrees***

*Roasted Vegetable Strata with Mozzarella, Monterey Jack, White Cheddar and Fontina Cheeses  
French Toast Stuffed with Tart Cherry and Vanilla with Warm Maple Syrup  
Mini Maryland Crab Cakes with White Corn and Asparagus Relish  
Spinach Tortellini tossed with Fresh Plum Tomato Sauce, Basil and Pinenuts  
Parmesan Crusted Paillards of Chicken  
with Roasted Vegetable Minestra (Tomato Red Pepper Sauce with Roasted Vegetables)*

*Carrot Cake with Cream Cheese Frosting  
Mixed Fruit Tart*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$32.00 Per Person*

**BRUNCH (con't)**

**BRUNCH BUFFET**  
(Minimum of 25 Guests)

*Chilled Orange Juice, Apple Juice and Cranberry Juice*

*Sliced Seasonal Fresh Fruit and Berries  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads*

***Choice of One Platter***

*Smoked Maine Salmon with Plain and Sesame Bagels  
Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche  
OR  
Platters of Marinated and Grilled Eggplant, Green and Yellow Squash  
Accented with Fresh Basil and Pepperoncini*

***Choice of Two Salads***

*Seasonal Green Salad with Aged Sherry Vinaigrette  
Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette  
Whole Leaf Romaine Caesar Salad*

***Choice of Three Entrees***

*Scrambled Eggs with Fresh Snipped Chives  
French Toast with Traditional Maple Syrup  
Cavatelli Nonna with Broccoli Rabe, Toasted Garlic and Breadcrumbs  
Roasted Chicken with Shallots, and Tomato Confit  
Golden Breakfast Potatoes with Fresh Herbs  
Crispy Bacon and Breakfast Sausage Links\**

*Devils Indulgence Chocolate Cake, California Fruit Tart,  
And Carrot Cake*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$38.00 Per Person*

*\*May Substitute with Turkey Bacon or Turkey Sausage*

***Omelette Station***

*Fresh Country Omelettes to order with  
Cheddar and American Cheeses, Mushrooms, Green  
Peppers, Onions, Ham, Bacon, Tomatoes, Black Olives  
(Egg Whites or Egg Beaters Available)  
\$6.50 per person  
Chef Fees at \$100.00 per Chef  
(Four Hour Minimum)*

***Carving Station***

*Turkey Breast  
Or  
Traditional Beef Wellington  
Chef's Choice of Sauce & Mini Rolls  
\$5.00 per person choice of one  
\$10.00 per person choice of two  
Chef Fees at \$100.00 per Chef  
(Four Hour Minimum)*

### REFRESHMENT ASSORTMENT SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas	\$1.60 Per Person
Freshly Brewed Regular Coffee	\$.65 Per Person / \$12.75 Per Gallon
Freshly Brewed Decaffeinated Coffee	\$.65 Per Person / \$12.75 Per Gallon
Hot Tea	\$.65 Per Person / \$12.75 Per Gallon
Hot Chocolate	\$13.75 Per Gallon
Orange, Apple or Cranberry Juice by the Gallon	\$13.00 Per Gallon
Sweetened or Unsweetened Iced Tea	\$1.25 Per Person / \$14.50 Per Gallon
Fruit Punch	\$1.10 Per Person / \$8.50 Per Gallon
Lemonade (Regular or Pink)	\$1.10 Per Person / \$8.50 Per Gallon
Apple Cider (Seasonal)	\$1.50 Per Person
Bottled Lemonade	\$1.95 Each
Bottled Iced Tea	\$1.95 Each
Assorted Tropicana Juices (Orange, Cranberry & Apple)	\$1.85 Each
Bottled Water	\$1.70 Each
Assorted Regular and Diet Pepsi Canned Soft Drinks	\$1.00 Each
Red Bull, Regular and Sugar Free	\$3.99 Each
Gatorade	\$1.99 Each
Naked Juice	\$3.99 Each
Sobe Water	\$2.79 Each
Fizzy Lizzy Spritzer	\$2.79 Each

### **Sweets and Snacks**

Freshly Baked Assorted Breakfast Pastries	\$2.50 Per Person
Assorted Regular Muffins to include Blueberry, Corn, Raspberry, Orange Cranberry Nut, Chocolate Chip, Double Chocolate Chip, Banana Nut, Lemon Poppy Seed, Raisin Oat Bran, Cinnamon Chip, Mocha Crunch	\$13.00 Per Dozen
Assorted Mini Muffins (Mini Muffins 2 per person, choices same as above)	\$13.00 Per Dozen
Assorted Tea Bread Loafs (10 Slices Each) to Include Banana Nut, Cranberry-Walnut, Lemon-Poppyseed, Blueberry, Chocolate Chip and Cinnamon Crunch Breads	\$8.25 Per Loaf
Chocolate & Sour Cherry Danish Bread (10 Slices Per Loaf)	\$12.00 Per Loaf
Assorted Croissants to Include Cherry Cheese, Strawberry, Blueberry, Apple or Chocolate	\$1.35 Each
Assorted Scones to Include Blueberry, Orange Cranberry, Ham & Cheddar, and Cinnamon & Sugar	\$1.60 Each
Maple & Nut Oat Squares, Oatmeal Raisin Crunch Squares, Raspberry Oatmeal Crunch Squares, or Oatmeal Crumb Cake Squares (Minimum of One Dozen Per Order)	\$10.00 Per Dozen
Cherry OR Apple Turnovers	\$1.35 Each
Coffee Cake (12 slices)	\$9.00 Each
Cinnamon Roll Coffee Bundt Cake (12 slices)	\$14.00 Each
Regular Donuts (Minimum Order 2 dozen)	\$16.50 Per 2 Dozen
Cobblestones	\$1.50 Each
Iced Cinnamon Roll (Per 6)	\$10.00 Per Six
Sticky Bun (Per 6)	\$12.00 Per Six
Sliced Seasonal Fresh Fruit Platter	\$2.25 Per Person
Bowls of Pretzels (1 lb bag)	\$3.00 Per Bag
Bowl of Chips (20 oz bag)	\$4.00 Per Bag
Bowl of Chex Mix (30 oz bag)	\$10.00 Per Bag
Assorted Miniature Bag of Chips	\$.99 Per Bag
Miniature Bags of Popcorn and Pretzels	\$.99 Per Bag
Bowl of Dips (Choose From Roasted Bermuda Onion, Guacamole or Fresh Tomato Salsa)	\$5.00 Per Pint
Assorted Mixed Nuts (1lb bag)	\$2.25 Per Bag
Warm Pretzels with Spicy Mustard (Minimum Order One Dozen)	\$2.00 Each
Assorted Chewy Granola Bars	\$2.00 Each
Ice Cream Novelties	\$2.00 Each

## **BREAK SELECTIONS**

### ***Cookie Monster***

*Chocolate Chip, Chocolate Chocolate Chip,  
Sugar & Oatmeal Raisin Cookies  
and Assorted Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Herbal Teas  
\$3.50 Per Person*

### ***Quench Your Thirst***

*Bottled Water  
Assorted Regular and Diet Pepsi Products  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Herbal Teas  
\$3.50 Per Person*

### ***Chocolate Lovers***

*Chocolate Dipped Strawberries  
Chocolate Chip Cookies  
Assorted Chocolate Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Herbal Teas  
\$5.50 Per Person*

### ***High Energy***

*Chex Mix  
Basket of Whole Fruit  
Chewy Granola Bars  
Bottled Water  
\$3.50 Per Person*

### ***Afternoon Snack***

*(Minimum of 15 Guests)  
Potato Chips and Onion Dip  
Tortilla Chips with Salsa  
Pretzels and Assorted Cookies  
Bottled Water  
Assorted Regular and Diet Pepsi Products  
\$3.75 Per Person*

### ***Winter Warmer***

*(Seasonal)  
Gingersnap and Oatmeal Raisin Cookies  
Hot Chocolate  
Apple Cider (hot or cold)  
\$2.75 Per Person*

### ***Afternoon Tea***

*Chef's Selection of Tea Sandwiches  
Freshly Baked Scones and Preserves  
Whole Strawberries with Devonshire Cream  
Freshly Brewed Herbal Teas  
\$5.50 Per Person*

### ***Jump and Shout***

*Assortment of Regular and Sugar Free Red Bull  
Gatorade  
Assorted Energy and Granola Bars  
Chilled Assorted Individual Low Fat Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee, and  
Assorted Herbal Teas  
\$5.50 Per Person*

### ***The Mountain***

*Hummus, Tomato Olive Salad with Crisp Sardini  
Flatbread, Toasted Pita Chips  
Seedless Red Grapes, and Dried Fruit Trail Mix  
Assorted Lipton Iced Teas  
\$5.00 Per Person*

### ***The Asian***

*Vegetarian Spring Rolls  
California Rolls with Aged Soy Sauce,  
Pickled Ginger, and Wasabi  
Freshly Brewed Green Tea  
\$6.00 Per Person*

### ***Fiesta***

*Crisp Warm Corn Tortillas served with  
Pico de Gallo and Tropical Fruit Salsa  
Roasted Corn and Red Pepper Salad  
Beef Empanadas with Black Bean Salsa  
Assorted Regular and Diet Pepsi Products  
\$5.50 Per Person*

### ***Tailgate***

*Cracker Jacks  
Pigs in Puff with Accompaniments  
Warm Salted Pretzels with Spicy Brown Mustard  
Assorted Regular and Diet Pepsi Products  
\$6.00 Per Person*

## **LUNCH ON THE GO**

### **Gourmet Box Lunch** (Minimum of 10 Guests)

All Box Lunches include Choice of 4\* Lehigh Signature Sandwiches, Individual Bag of Chips, Apple or Orange, Cookie or Brownie, Appropriate Condiments and Assorted Regular and Diet Pepsi Soft Drinks

\*Each Additional Selection \$2.50 per Sandwich\*  
\$7.75 per person

Roast Beef and Jarlsberg (Swiss) with Leaf Lettuce and Sliced Tomatoes on Rosemary Ciabatta Roll

Imported Ham, Turkey and Cheddar on Seven Grain Roll

Smoked Turkey and Sharp Cheddar with Leaf Lettuce and Sliced Tomato on Rustic Italian Roll

Shaved Corned Beef or Pastrami with Swiss on Seedless Rye

Grilled Breast of Chicken with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Oatmeal Bread

Roast Beef, Smoked Gouda and Provolone on Tomato Roll

Imported Ham and Swiss on Marble Rye with Leaf Lettuce and Sliced Tomato

Roasted Portabello Mushroom and Grilled Seasonal Vegetables with Sundried Tomato Pesto on Rosemary Ciabatta Roll (V)

Italian Hoagie  
Capicola, Salami, Imported Ham and Sliced Provolone on Italian Loaf

Fresh Mozzarella and Pesto Baguette with Baby Arugula (V)

Fresh Mozzarella, Prosciutto, Pesto and Tomato Bruschetta on Baguette

Creamy Hummus, Crumbled Feta, Romaine and Olive Tapenade in a Spinach Wrap (V)

Lehigh "BLT"  
Smoked Bacon, Deli Turkey, Muenster Cheese with Lettuce and Tomato on Sourdough

Asian Vegetables, with Tofu Sweet Soy and Spinach Wrap(V)

Egg Salad, Chicken Salad or Tuna Salad on Brioche Roll

Sliced Cucumber, Marinated Cherry Tomatoes, Artichokes and Baby Mozzarella On Sub Roll with Mixed Greens (V)

The Lehigh Wrap  
Boursin Cheese, Julienne Portabello Mushroom, Red Pepper, Fresh Basil with Spinach and Arugula (V)

The Above Lehigh Signature Sandwiches are available on Platters with a Minimum Order for 10 guests  
\$5.75 Per Person

For Groups of 9 people or less ask about our Simply To Go Menu Options

## SALADS

(Minimum of 10 Guests)

### *Caesar Salad*

*Crisp Chopped Romaine, Seasoned Croutons, Shredded  
Parmesan Cheese with Caesar Dressing*

*\$1.75 Per Person*

*Add Roasted Vegetables \$2.00 Each  
Add Grilled Chicken Breast \$2.00 Each*

*Add Tuna, Egg or Chicken Salad  
\$2.50 Per Person*

### *Red Bliss Potato Salad*

*Classic Style Potato Salad with Chopped Fresh Herbs,  
Celery, Green Onion and Zesty Dressing*

*\$1.25 Per Person*

### *Lehigh Pasta Salad*

*Tri Color Penne Pasta with Garden Vegetables and  
Baby Mozzarella tossed  
with Creamy Parmesan Dressing*

*\$1.25 Per Person*

### *Tortellini Pasta Salad*

*Tossed with Garden Vegetables and Cherry Tomatoes  
With Pesto Dressing*

*\$1.25 Per Person*

### *Classic Cole Slaw*

*\$1.25 Per Person*

### *Classic Macaroni Salad*

*\$1.25 Per Person*

*Cherry Tomatoes, Fresh Mozzarella, Cucumber and  
Roasted Peppers with Fresh  
Basil, Olive Oil and White Balsamic*

*\$2.50 Per Person*

### *Harvest Salad*

*Kidney, Pinto and Black Beans Tossed with Roasted  
Vegetables Corn, and Fresh Herbs*

*\$2.50 Per Person*

### *Field Green Garden Salad*

*Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots, and Croutons*

*\$1.50 Per Person*

### *Choice of Two Salad Dressings*

*Parmesan Peppercorn, Light Italian, Balsamic Vinaigrette, French, Thousand Island, Chunky Blue Cheese, Buttermilk  
Ranch, Creamy Italian, and Raspberry Vinaigrette*

## SOUPS

(Minimum of 15 Guests)

*Chicken Noodle*

*Minestrone*

*Italian Wedding*

*Tomato Basil*

*New England Clam Chowder*

*Chili (Beef or Vegetarian)*

*Yukon Gold Potato Soup with Caramelized Shallots*

*Farmhouse Vegetable Pistou*

*Home-style Rosemary, Roasted Chicken and Wild Rice*

*Provencal Vegetable and White Bean*

*\$2.00 Per Person Per Cup*

**LUNCH OR DINNER BUFFETS**

**COLD BUFFETS**

**Caesar Salad Buffet**

*(Minimum of 10 Guests)*

*Crisp Romaine Greens, Parmesan Cheese, Home Style Croutons, Grilled and Chilled Chicken,  
Roasted Red Peppers, and Anchovies  
Classic Caesar Dressing  
Focaccia Bread*

*Assorted Freshly Baked Cookies or Brownies*

*Assorted Regular and Diet Pepsi Products  
\$10.75 Per Person*

*With Grilled Vegetables \$12.25 Per Person  
With Flank Steak \$14.50 Per Person  
With Shrimp \$14.50 Per Person*

**New York Deli Buffet**

*(Minimum of 15 Guests)*

**Choice of Two Salads**

*Classic Potato Salad  
Seasonal Green Salad with Aged Sherry Vinaigrette  
Baby Artichoke Hearts and Roasted Garlic Salad  
House prepared Cole Slaw*

*Sliced Roast Beef, Smoked Turkey, Baked Ham, Corned Beef, and Genoa Salami  
Lettuce, Sliced Red Onions, Tomatoes, and New York Deli Pickles  
Sliced American, Muenster, and Provolone Cheeses  
Baskets of Rye, Whole Wheat, and Sourdough Breads*

*Seasonal Sliced Fresh Fruit  
Assorted Cookies and Brownies*

*Assorted Regular and Diet Pepsi Products  
\$11.75 Per Person*

**Soup & Salad**

*(Minimum of 10 Guests)*

*Choice of Soup*

**Choice of Two Salads**

*Garden Salad with Shredded Carrot, Cucumbers, Grape Tomatoes and House Vinaigrette  
Tortellini Pasta Salad Tossed with Garden Vegetables, Pesto Dressing and Cherry Tomatoes  
Red Bliss Potato Salad, Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing*

*Choose Two Lehigh Signature Sandwiches*

*Assorted Cookies & Brownies*

*Assorted Regular and Diet Pepsi Products  
\$13.00 Per Person*

**COLD BUFFETS (con't)**

***Mind, Body & Soul***  
*(Minimum of 15 Guests)*

*Fresh Fruit Salad with Berries*

*Fresh Mozzarella, Cherry Tomato and String Bean Salad with Light Olive Oil Vinaigrette*

*Grilled Herb Rubbed Chicken and Spinach Salad with Scallion Corn Relish*  
*Tuscan Bean and White Tuna Salad with Olive Oil, Artichokes and Roasted Peppers*

*Mixed Fresh Fruit Tart*

*Assorted Regular and Diet Pepsi Products*  
*\$ 12.75 Per Person*

***Mediterranean Buffet***  
*(Minimum of 15 Guests)*

*Diced Tomato, Diced Cucumber, Diced Red Onion, Sliced Black Olives,*  
*Yogurt Cucumber Dill Sauce, Bib Lettuce Leaves*  
*Grilled and Chilled Lemon Tahini Chicken*  
*Roasted Garlic Hummus and Feta Cheese, Minted Tabbouleh*  
*Rolled Lavash and Pita Bread*

*Assorted Baklava Phyllo Bites*

*Assorted Regular and Diet Pepsi Products*  
*\$12.50 Per Person*

***Antipasto Buffet***  
*(Minimum of 15 Guests)*

*Sliced Imported Meats and Cheeses*  
*Prosciutto, Salami, Cappelletti, Ham and Pepperoni*  
*Provolone, Fresh Mozzarella and Fontina*

*Assortment of Roasted Vegetables with White Balsamic Vinaigrette*  
*& Grilled Radicchio On a Bed of Romaine*

*Assorted Olives, Roasted Red Peppers, Cherry Tomatoes*  
*With Pepperoncini and Marinated Mushrooms*

*Sundried Tomato Pesto, Dijon Mustard and Herbed Mayonnaise*  
*Mini Olive Rolls, Ciabatta and Onion Brioche*

*Cannoli Cheesecake*

*Assorted Regular and Diet Pepsi Products*  
*\$22.00 Per Person*

**COLD BUFFETS (con't)**

***South Side Deli Buffet***

*(Minimum of 15 Guests)*

***Choice of Two Salads***

*Seasonal Green Salad with Aged Sherry Vinaigrette*

*Platters of Marinated and Grilled Eggplant, Green and Yellow Squash accented with Fresh Basil*

*Cole Slaw*

*Classic Potato Salad*

***Choice of Three Deli Made Sandwiches***

*Roast Beef with Arugula and Cheddar Cheese, Horseradish Cream on an Onion Brioche*

*Smoked Ham and Brie Cheese with Dijon Vinaigrette and Sprouts on European Baguette*

*Tomato, Basil, and Mozzarella Wrap with Romaine Lettuce and Champagne Vinaigrette*

*Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina*

*Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina on Whole Grain Boule*

*Seasonal Sliced Fresh Fruit*

*New York Style Cheesecake*

*Assorted Regular and Diet Pepsi Products*

*\$16.50 Per Person*

***Library Buffet***

*(Minimum of 20 Guests)*

***Choice of Two Salads***

*Goat Cheese and Roasted Beet Compote, Shaved Parma Ham, Garlic Toasts & Fresh Herbs*

*Coriander and Lime Cured Organic Salmon Served Open Face with Pickled Red Onion*

*Celery Root, Carrot and Fuji Apple Slaw Toasted Pine Nuts and Basil*

*Fingerling Potatoes with Nicosia Vinaigrette*

***Gourmet Sandwiches to Include***

*Slow Roasted Center Cut Filet, Arugula Pesto and Boursin On Semolina*

*Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina Whole Grain Boule*

*Pan Roasted Bell & Evans Chicken, Hass Avocado and Roasted Corn Guacamole*

*With Manchego and Spanish Paprika Remoulade*

*Seasonal Sliced Fresh Fruit*

*Old Fashioned Apple Pie*

*Assorted Regular and Diet Pepsi Products*

*\$16.50 per person*

**COLD BUFFETS (con't)**

***The Grand Gourmet***

*(Minimum of 30 Guests)*

***Choice of Two Salads***

*Spinach Greens with Citrus Vinaigrette*

*Wild Rice and Dried Fruit Salad*

*Grilled Asparagus and Roasted Vegetables, Lettuce, Tomato and Vidalia Onion*

*Chilled Sliced Tenderloin with Horseradish Cream*

*Chilled Roasted Turkey Breast with Cranberry Mayonnaise and a Dijon Sauce*

*Freshly Baked Rolls*

*Assorted Freshly Baked Cookies or Brownies*

*Assorted Regular & Diet Pepsi Products*

*\$25.00 Per Person*

*Add Tuna Salad, Chicken Salad, or Classic Egg Salad to any Buffet*

*\$2.50 Per Person Choice of One (3oz scoop)*

*\$1.50 each additional salad choice*

**HOT BUFFETS**

***Americana Buffet***

*(Minimum of 15 Guests)*

*Field Greens with Ranch and Balsamic Dressing*

*Buttermilk Fried Boneless Chicken Breast with Sage Pan Gravy*

*Lehigh Meatloaf with Stewed Tomato Beef Gravy*

*White Cheddar Mac and Cheese with Roasted Garlic Bread Crumbs*

*String Beans and Wild Mushrooms*

*Assorted Rolls with Butter*

*Old Fashioned Apple Pie*

*Assorted Regular & Diet Pepsi Products*

*\$16.50 Per Person*

***Bistro Buffet***

*(Minimum of 15 Guests)*

*French Lettuce, Spinach and Arugula with Herb Vinaigrette*

*Chicken Fricassee with Dijon Mustard, Roasted Shallots and Rosemary*

*Basque Style Roast Pork, Tomato, Herbs and Garlic*

*Potato Gratin Lyonnaise*

*Zucchini with Sundried Tomatoes and Red Pepper Coulis*

*Assorted Rolls with Butter*

*Flourless Chocolate Cake*

*Assorted Regular & Diet Pepsi Products*

*\$16.50 Per Person*

***California Cuisine***

*(Minimum of 15 Guests)*

*Wild Mushroom and Barley Soup*

*California Spinach, Candied Walnuts, Oranges and Goat Cheese with Honey Mustard Vinaigrette*

*Shrimp and Scallop Sourdough Strata with Fresh Herbs and Roasted Garlic*

*Grilled Lemon Thyme Chicken with Artichoke, Prosciutto and Basil Sauce*

*White and Wild Rice Pilaf with Leeks, Corn and Peppers*

*Mixed Roasted Vegetables Romesco*

*Assorted Rolls with Butter*

*Fresh Mixed Fruit Tart*

*Assorted Regular & Diet Pepsi Products*

*\$17.50 Per Person*

**HOT BUFFETS (con't)**

***Everything is Big in Texas***

*(Minimum of 15 Guests)*

*Roasted Poblano Pepper Beef Chili*

*Romaine, Red Oak and Iceberg with Crumbled Bleu Cheese, Bacon, Chopped Egg and Ranch Dressing*

*Marinated Red Snapper Ranchero*

*Mesquite Grilled Carne Asada Steak with Guacamole, Fresh Salsa and Sour Cream*

*Dirty Rice with Black Bean, Roasted Corn and Pimento*

*Seven Vegetable Succatash*

*Assorted Rolls with Butter*

*Ancho Chili Flavored Hot Chocolate Cake*

*Assorted Regular & Diet Pepsi Products*

*\$17.75 Per Person*

***Eastern Shore***

*(Minimum of 15 Guests)*

*Creamy Clam Chowder*

*Romaine, Red Oak and Iceberg with Cucumbers, and Tomatoes with House Vinaigrette*

*Lump Crabcakes with Imperial Sauce and Tomato Relish*

*Double Smoked Virginia Baked Ham with Bourbon Mustard Glaze*

*Scalloped Potatoes*

*Broccoli, Cauliflower and Baby Carrots with Herb Butter*

*Assorted Rolls with Butter*

*Wild Blueberry Crumb Tart*

*Assorted Regular & Diet Pepsi Products*

*\$18.75 Per Person*

***Philadelphia Buffet***

*(Minimum of 15 Guests)*

*Caprese Salad*

*Tomato, Mozzarella, Cucumber and Roasted Red Pepper Salad with White Balsamic Vinaigrette*

***Choice of Two***

*Beef or Chicken Cheese Steak with Peppers and Onions on Pub Rolls with Cheese Sauce*

*Italian Market Stromboli with Spinach, Ricotta and Provolone*

*Eggplant Parmesan with Pub Rolls*

*Assorted Rolls with Butter*

*Philadelphia Cheesecake*

*Assorted Regular & Diet Pepsi Products*

*\$15.50 Per Person*

**HOT BUFFETS (con't)**

***Little Italy Buffet***

*(Minimum of 15 Guests)*

*Classic Caesar Salad*

*Pan Roasted Chicken with Wild Mushroom Marsala Sauce*

*Lasagna with Bolognese, Ricotta and Basil*

*Roasted Rosemary Red Bliss Potatoes*

*String Beans with Garlic and Oil*

*Assorted Rolls with Butter*

*Assorted Italian Cookies*

*Assorted Regular & Diet Pepsi Products*

*\$16.50 Per Person*

***Taste of Venice***

*(Minimum of 15 Guests)*

*Tuscan Bean Soup*

*Field Greens, Focaccia Croutons, Oven Cured Tomatoes and Roasted Peppers with House Vinaigrette*

*Chicken Cutlet with Broccoli Rabe and Pepperonata*

*Tilapia with Basil Scampi Sauce*

*Penne Al Forno with Spinach, Pecorino and Tomato Cream Sauce*

*Assorted Rolls with Butter*

*Assortment of Biscotti & Cannolis*

*Ricotta Cheesecake*

*Assorted Regular & Diet Pepsi Products*

*\$17.50 Per Person*

***Taste of Tuscany***

*(Minimum of 25 Guests)*

*Italian Wedding Soup*

***Choice of Two Salads***

*Oven Baked Fennel Drizzled with Aged Balsamic Vinegar and First Pressed Olive Oil*

*Baby Artichoke Hearts and Roasted Garlic Salad*

*Fresh Sliced Prosciutto di Parma with Seasonal Melon or Figs*

*Mesclun Greens Salad with Lemon Olive Oil Dressing*

*Imported White Tuna and Cannellini Bean Salad*

*Gemelli Matricani*

*Smoked Bacon, Roasted Onion and Crushed Marzano Tomatoes*

*Braciole of Beef Stuffed with Ciabatta, Capicola, Fontina*

*Assorted Rolls with Butter*

*Seasonal Sliced Fresh Fruit*

*Assorted Cannoli and Biscotti*

*Assorted Regular & Diet Pepsi Products*

*\$18.75 Per Person*  
**HOT BUFFETS (con't)**

***Middle Eastern***

*(Minimum of 15 Guests)*

*Hummus Trio*

*Roasted Garlic, Red Pepper & Tahini Served with Pita Chips*

*Roasted Vegetable Tabouleh with Torn Greens and Citrus Dressing*

*Platter of Olives, Feta and Marinated Cherry Tomatoes*

*Kefta*

*Meatballs with Fresh Herbs and Spices Mixed with Ground Beef with Tzatziki Sauce Over Saffron Coucous*

*Stewed Eggplant with Sesame and Lime*

*Coriander Crusted Chicken Simmered in Roasted Garlic Tomato Sauce with Toasted Almonds*

*Assorted Rolls with Butter*

*Assorted Baklava Phyllo Bites*

*Assorted Regular & Diet Pepsi Products*

*\$16.50 Per Person*

***No Meat Feast (VG)***

*(Minimum of 15 Guests)*

*String Bean Salad with Champagne Vinaigrette, Torn Greens and Fresh Herbs*

*Shitake Mushroom, Snap Pea and Tofu Pad Thai with Chiles and Roasted Peanuts*

*Curried Vegetables with Red Lentils and Green Onion Biscuits*

*Roasted Yukon Gold Potatoes, Georgia Yams and Carrot with Maple Allspice Butter*

*Broccolini, Baby Tomatoes and Sweet Peppers with Basil and Roasted Garlic*

*Assorted Rolls with Butter*

*Seasonal Sliced Fresh Fruit*

*Lemon Cookies*

*Assorted Regular & Diet Pepsi Products*

*\$19.50 Per Person*

***Good Eats, No Meats (V)***

*(Minimum of 20 Guests)*

*Moroccan Spiced Carrot Soup with Honeyed Yogurt*

*Chilled Green Bean, Feta and Chickpeas Salad with Mint and Roasted Red Pepper*

*Grilled Figs, Goat Cheese and Roasted Onion with Seasonal Greens*

*Black Bean, Grilled Vegetable and Spanish Rice Enchilada with Smoked Pepper Sauce and Manchego*

*Gratin of Zucchini, Ricotta, Sundried Tomato and Basil*

*Sesame Fried Broccoli with Crispy Tofu, Toasted Almonds and Lemon Tahini Dressing*

*Wild Mushroom, Grilled Sourdough and Spinach Strata*

*Assorted Rolls with Butter*

*Sliced Seasonal Fresh Fruit & Strawberry Shortcake Biscuit*

*Assorted Regular & Diet Pepsi Products*

*\$24.00 Per Person*

**HOT BUFFETS (con't)**

**University Buffet**

*(Minimum of 15 Guests)*

*Roasted Tomato Bisque*

*French Lettuce, Gala Apple and Walnut Salad With Goat Cheese and Cider Vinaigrette  
Red & Green Romaine "Roman Style"*

**Choice of Two Entrees**

*Scallopine of Organic Chicken Jus, Rapini and Lemon Confit  
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach  
Vegetable Paella with Sofrito, Black Beans and Red Rice  
Chef's Selection of Accompaniments*

*Assorted Rolls with Butter*

*Sliced Seasonal Fresh Fruit  
Mocha Fudge Walnut Layer Cake*

*Assorted Regular & Diet Pepsi Products  
\$22.00 per person*

**Trembley Buffet**

*(Minimum of 20 Guests)*

*Yukon Gold Potato Soup with Caramelized Shallots*

**Choice of Two Salads**

*Heirloom Lettuces, Pecorino and Imported Olives, with Cured Tomatoes & English Cucumber Champagne Vinaigrette  
French Lettuce, Chopped Egg, Fresh Herbs and Julienne of Parma Ham with Creamy White Balsamic Vinaigrette  
Poached Shrimp and Taylor Bay Scallops, Roasted Mediterranean Vegetables, Lemon Oil and Tarragon*

*Cavatelli Nonna, Broccoli Rabe, Toasted Garlic and Breadcrumbs  
Grilled Chicken Portabello with Madeira Sundried Tomato Sauce*

*Assorted Rolls with Butter*

*Sliced Seasonal Fresh Fruit  
Cranberry Apple Tart*

*Assorted Regular & Diet Pepsi Products  
\$20.00 per person*

**HOT BUFFETS (con't)**

***Eastern Asian***

*(Minimum of 15 Guests)*

*Asian Greens, Julienne Vegetables, Cashews and Sesame Dressing*

*Tempura Chicken with Pineapple, Sweet Peppers, Scallions and Jasmine Rice*

*Chinese Mustard Glazed Salmon with Sweet Soy Shitake Mushrooms*

*Pan Fried Vegetable Dumplings with Dipping Sauce*

*Sesame Broccoli & Japanese Eggplant Stir Fry*

*Assorted Rolls with Butter*

*Gingered Rice Pudding*

*Assorted Regular & Diet Pepsi Products*

*\$19.00 Per Person*

***Western Asian***

*(Minimum of 25 Guests)*

*Hand Rolled Vegetable Maki with Pickled Ginger and Soy Sauce*

*Pickled Vegetable Salad with Green Onions and Radish*

*Shrimp and String Bean with Mustard Vinegar & Miso Dressing*

*Spicy Chicken and Cashew Salad with Rice Noodles, Oranges, and Sesame Vinaigrette*

*A Variety of Steamed Dumplings with Chili Dipping Sauce and Soy Sauce*

*Miso Baked Atlantic Cod with Grilled Baby Bok Choy, Sweet Soy Citrus Glaze*

*Yakitori Beef Medallions with Shiitake Mushrooms and Coconut Risotto*

*Assorted Rolls with Butter*

*Seasonal Sliced Fresh Fruit*

*Mandarin Orange Cheesecake*

*Assorted Regular & Diet Pepsi Products*

*\$23.50 Per Person*

**BUFFET ENHANCEMENTS**

*Organic Salmon with Grilled Baby Bok Choy, Sweet Soy Citrus Glaze*

*Tuna with Fingerling Potatoes, Baby Spinach, and Wild Mushrooms*

*Herb Crusted Halibut with Creamy White Beans and Escarole*

*Whole Roasted Free Range Chicken  
Shallots and Tomato Confit*

*Breast of Free Range Chicken,  
Haricot Vert, Wild Mushrooms, Pearl Onions, and Carrots with Madeira Sauce*

*Beef Tenderloin Mignonettes  
Warm Plum Tomato Confit and Gnocchi*

*Top Sirloin Riblette  
With Glazed Root Vegetables*

*Sweet Potato Gnocchi (V)  
Shitake Mushrooms, Oven Dried Tomatoes and Pine Nuts with Pecorino and Basil*

*Carmelized Onion Risotto Cake (V)  
Crowned with Roasted Vegetables and Served with Grilled Vegetable Gazpacho Sauce*

*Wild Mushroom Streudel (V)  
Roasted Shallots, Goat Cheese and Madeira Scented Mushroom Blend Wrapped in Puff Pastry*

*Stuffed Portabello (V)  
Spinach, Boursin and Roasted Peppers Wrapped in Phyllo and Baked Golden Brown with Fresh Tomato and Basil Sauce*

*Herbed Crepe Filled with Creamy White Beans (V)  
Basil Roasted Zucchini and Sundried Tomato with Vegetable Minestra, Grilled Eggplant Relish  
and Oven Cured Tomatoes*

*Steamed Jasmine Rice Timbale (VG)  
Ginger Braised Baby Bok Choy, Carrot, Snap Pea and Crispy Tofu Stir Fry  
Chili Spiked Black Bean Cake, Corn Ragout & Roasted Vegetable Melange(VG)*

*Curried Vegetable Stew (VG)  
Chick Peas, Garden Vegetables and Lentils Over Green Onion Couscous*

*Add \$3.00 Per Person Per Entrée to Buffet Price*

**BACKYARD BBO**

*(Minimum of 25 Guests)*

*( Chef's Fee of \$100.00 Minimum Four Hour)*

*Classic Macaroni Salad  
Potato Salad*

*Hamburgers & Cheeseburgers  
Grilled Hotdogs  
Grilled Veggie Burgers  
Sliced American Cheese  
Ketchup, Mayonnaise, Mustard, Lettuce, Tomato, Onions and Pickles  
Assorted Rolls & Buns  
Potato Chips*

***Choice of One***

*Watermelon Wedges*

*OR*

*Fruit Salad*

*Assorted Cookies and Brownies  
Assorted Regular and Diet Pepsi Products  
House Lemonade and House Brewed Iced Tea  
\$12.00 Per Person*

*Add Chicken Breast  
\$4.00 Per Person*

*Add Grilled Sausage with Sautéed Peppers and Onions and with Tomato Sauce  
\$3.50 Per Person*

*Add Corn on the Cobb with Butter  
\$1.00 Per Person*

*Add Pasta Salad  
\$1.00 Per Person*

**TAILGATE PACKAGES**

***Pre-Game***

***7 Layer Dip***

*Refried Beans, Salsa, Sour Cream, Guacamole, Shredded Cheddar, Black Olives,  
Pickled Jalapeno Peppers, Green Onions and Cilantro  
Served with Tortilla Chips*

***Choice of Two Snacks***

*Potato Chips*

*Pretzels*

*Popcorn*

*Assorted Cookies and Brownie Bites*

*Assorted Regular and Diet Pepsi Soft Drinks*

*Ice Water*

*\$8.00 per person*

***End Zone***

***Choose of One Salad***

*Coleslaw*

*California Pasta Salad*

*Chicken OR Beef Cheese Steaks*

*Marinara Sauce, Cheese, Hot Peppers and Onions with Sub Rolls*

*Potato Chips*

*Pretzels*

*Assorted Cookies and Brownie Bites*

*Assorted Regular and Diet Pepsi Soft Drinks*

*Ice Water*

*\$12.00 per person*

***Kickoff***

*Vegetarian or Beef Chili with Sour Cream and Cheddar Cheese*

*Corn Bread*

***Choice of One Salad***

*Red Bliss Potato Salad*

*Macaroni Salad*

***Two Foot Hoagie (Each Serves 8 People)***

*Choice of Ham and Swiss, Turkey Provolone or Italian Deli*

*Served with Condiment Tray*

*Potato Chips*

*Pretzels*

*Assorted Cookies and Brownie Bites*

*Assorted Regular and Diet Pepsi Soft Drinks*

*Ice Water*

*\$15.00 per person*

**TAILGATE PACKAGES (con't)**

**Tackle**

**Choice of One Salad**

*Red Bliss Potato Salad*

*Macaroni Salad*

*Grilled ¼ lb Hamburgers*

*Grilled Hot Dogs*

*Grilled Veggie Burgers*

*Relish Tray to Include:*

*American Cheese, Lettuce, Tomato, Pickles & Onion*

*Assorted Breads & Rolls*

*Potato Chips*

*Pretzels*

*Assorted Cookies and Brownie Bites*

*Assorted Regular and Diet Pepsi Soft Drinks*

*Ice Water*

*\$15.00 per person*

**Touchdown**

**Choice of One Salad**

*Confetti Rice*

*California Pasta Salad*

**Choice of One Kebob**

*Shrimp, Chicken or Vegetable Kebobs*

*Corn on the Cobb*

*Assorted Cookies and Brownie Bites*

*Assorted Regular and Diet Pepsi Soft Drinks*

*Ice Water*

*\$16.00 per person*

**Mountain Hawk**

**Choice of Two Salads**

*Vegetable Crudités with Garlic Ranch Dip*

*Spicy Chicken Wings with Bleu Cheese, & Celery*

*Potato Skins with Chili & Cheese*

*Half Pound Sirloin Burger on Sesame Kaisers*

*Relish Tray to Include American Cheese, Lettuce, Tomato,*

*Onion and Pickles*

*Over sized All Beef Hot Dogs with Warm Sauerkraut, Diced Onion,  
& Sweet Relish*

*Apple Crisp*

*Assorted Regular and Diet Pepsi Soft Drinks*

*Ice Water*

*\$16.00 Per Person*

**TAILGATE PACKAGES (con't)**

***Brown and White***

***Choice of Two***

*Garden Green Salad*

*Country Red Skinned Potato Salad*

*Potato & Corn Chips with Assorted Dips and Salsa*

*Hamburgers and Veggie Burgers*

*Grilled Barbeque Chicken Breast*

*Seasonal Corn on the Cob*

*Boston Style Baked Beans*

*Relish Tray to Include:*

*American Cheese, Lettuce, Tomato, Pickles & Onion*

*Assorted Breads & Rolls*

*Warm Apple Pie, Cookies and Brownies*

*Assorted Regular and Diet Pepsi Products*

*Ice Water*

*\$18.00 Per Person*

**TAILGATE PACKAGES (con't)**

***Build Your Own Tailgate***

*Build Your Own Tailgates include Cambros of Ice Water and Cambros of Hot Chocolate*

***Salads Choices***

*Garden Green Salad  
Country Red Skinned Potato Salad  
California Pasta Salad  
Macaroni Salad*

***Entrée Choices***

*Buffalo Wings with Blue Cheese and Celery Sticks (5 wings )  
Pulled Pork with Kaiser Rolls  
Grilled Chicken Breast with Kaiser Rolls  
Sausage with Peppers and Sauce  
Grilled ¼ lb Hamburgers  
Grilled Hot Dogs  
Grilled Veggie Burgers*

***Dessert Choices***

*Assorted Cookies  
Assorted Brownies  
Brownie Bites*

***Beverage Choices***

*Lemonade  
Fresh Brewed Iced Tea  
Assorted Regular and Diet Pepsi Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*

*Add Vegetarian or Beef Chili  
\$3.95 Per Person*

*Add Fruit Salad  
\$2.95 Per Person*

***If You Choose***

*(1) Salad, (2) Entrées, (1) Dessert, (1) Beverages  
\$10.00 Per Person*

***If You Choose***

*(2) Salads, (3) Entrees, (2) Desserts, (2) Beverages  
\$15.00 Per Person*

***If You Choose***

*(3) Salads, (3) Chafing Dish Items, & (3) Desserts, (2) Beverages  
\$20.00 Per Person*

*Wait staff is available for any tailgate at \$20.00 per hour (minimum of 4 hours)  
A Chef is also available at \$25.00 per hour (minimum of 4 hours)*

***Delivery, Setup, Pickup and House Linen (buffet tables only) Included with all Tailgate Packages***  
*Additional linen (seating tables, registration or bar) or specific requests will be priced accordingly*

## COCKTAIL RECEPTION

### **Hot Hors D'oeuvre Selection**

*Hors D'oeuvres available Butler Passed or Stationary*

<i>Sweet &amp; Sour Cocktail Meatballs \$21.00 Per 25 Pieces</i>	<i>Chestnut Honey &amp; Goat Cheese Stuffed Phyllo \$49.00 Per 25 Pieces</i>	<i>Spicy Vegetarian Spring Roll with Teriyaki Sauce \$62.00 Per 25 Pieces</i>
<i>Wild Mushroom Beggar's Purses \$29.00 Per 25 Pieces</i>	<i>Chicken Satay with Peanut Dip \$49.00 Per 25 Pieces</i>	<i>Mini Cheeseburgers \$64.00 Per 25 Pieces</i>
<i>Mini Assorted Quiche \$31.00 Per 25 Pieces</i>	<i>Greek Pizza of Feta, Black Olive Spinach Pesto and Marinated Cherry Tomato on Grilled Pita \$50.00 Per 25 Pieces</i>	<i>Wild Mushroom Quesadilla with Manchego Cilantro Cream \$67.50 Per 25 Pieces</i>
<i>Pigs in Puff with Dijon Mustard \$31.00 Per 25 Pieces</i>	<i>Mini Curried Chicken &amp; Golden Raisin Tartlet with Cilantro Cream \$52.50 Per 25 Pieces</i>	<i>Crispy Tiger Shrimp Spring Roll with Miso Sauce \$73.00 Per 25 Pieces</i>
<i>Mini Vegetable Egg Rolls with Duck Sauce \$34.00 Per 25 Pieces</i>	<i>Crostini Boursin, Broccoli Rabe and Black Olive \$52.50 Per 25 Pieces</i>	<i>Spicy Lemongrass Chicken Satay \$74.00 Per 25 Pieces</i>
<i>Vegetable Cornucopia Quesadilla \$37.00 Per 25 Pieces</i>	<i>Crab Stuffed Mushrooms \$55.00 Per 25 Pieces</i>	<i>Miniature Lump Crab Cakes with Roasted Red Pepper Aioli \$77.00 Per 25 Pieces</i>
<i>Spanikopita \$37.00 Per 25 Pieces</i>	<i>Thai Chicken Spring Roll \$56.00 Per 25 Pieces</i>	<i>Mini Cheesesteaks \$77.00 Per 25 Pieces</i>
<i>Mini Assorted Chicago Style Deep Dish Pizza Bites \$41.00 Per 25 Pieces</i>	<i>Beef Satay with Teriyaki Sauce \$56.00 Per 25 Pieces</i>	<i>Thai Chicken Fritter, Almond &amp; Sesame Crusted with Ginger BBQ &amp; Sweet Chili Lime Sauce \$79.00 Per 25 Pieces</i>
<i>Chicken Cornucopia Quesadilla \$41.00 Per 25 Pieces</i>	<i>Parmesan Artichoke Hearts with Fire Roasted Tomato Sauce \$56.00 Per 25 Pieces</i>	<i>Korean Style Beef Brochette with Knochnam Sauce \$79.00 Per 25 Pieces</i>
<i>Coconut Chicken \$41.00 Per 25 Pieces</i>	<i>Steamed Shrimp Dim Sum with Ponzu Sauce \$56.00 Per 25 Pieces</i>	<i>Hot Wing Spring Roll \$81.00 Per 25 Pieces</i>
<i>Chicken Fingers with BBQ Sauce, Honey Mustard Sauce \$45.00 Per 25 Pieces</i>	<i>Scallops Wrapped in Bacon \$57.00 Per 25 Pieces</i>	<i>Steamed Assorted Dumplings with Ponzu Dipping Sauce \$85.00 Per 25 Pieces</i>
<i>Mini Calzone \$45.00 Per 25 Pieces</i>	<i>Mini Chicago Hot Dogs \$58.50 Per 25 Pieces</i>	<i>Beef Wellingtons with Maielle Mustard \$88.00 Per 25 Pieces</i>
<i>Bartlett Pear &amp; Roquefort Cheese Phyllo Purse \$49.00 Per 25 Pieces</i>	<i>Eggplant "Parmesan" Smoked Tomato Chutney &amp; Fontina \$60.00 Per 25 Pieces</i>	

**COCKTAIL RECEPTION (cont)**

***Cold Hors D'oeuvre Selection***

*Hors D'oeuvres available Butler Passed or Stationary*

***COLD SELECTIONS***

*Tomato & Mozzarella Bruschetta*

*\$21.00 Per 25 Pieces*

*Smoked Salmon with Sour Cream, Capers and Dillon Toast Points*

*\$22.00 Per 25 Pieces*

*Black Currant & Brie Crostini*

*\$34.00 Per 25 Pieces*

*Smoked Salmon Roulade*

*\$49.00 Per 25 Pieces*

*White Bean Crostini with Caramelized Onions & Balsamic*

*\$50.00 Per 25 Pieces*

*Marinated Baby Artichoke Bottoms with Ratatouille Salad*

*\$58.00 Per 25 Pieces*

*Stuffed Cherry Tomato with Squash Fricassee and Parmesan Tuile*

*\$60.00 Per 25 Pieces*

*Fuji Apple Crisp with Creamy Crab Salad*

*\$61.00 Per 25 Pieces*

*Asparagus Tips rolled in Westphalian Ham*

*\$62.00 Per 25 Pieces*

*Crab Salad Cone with Avocado Puree*

*\$75.00 Per 25 Pieces*

*Prosciutto di Parma with Seasonal Melon*

*\$76.00 Per 25 Pieces*

*Garlic Crusted Beef Crostini Arugula Pesto, Red Pepper Confit*

*\$79.00 Per 25 Pieces*

*Shrimp Cocktail*

*(2 pieces per person)*

*\$75.00 Per 25 Pieces*

*Miso Dressed Crab Salad on Cucumber*

*\$77.00 Per 25 Pieces*

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

*\$85.00 Per 25 Pieces*

*California Rolls with Wasabi and Pickled Ginger*

*\$3.75 Per Person*

## **RECEPTION DISPLAYS**

### ***Fresh Garden Crudite Display***

*Platter of Fresh Cut Celery, Carrots, Broccoli Florets, Sliced Cucumbers, Cherry Tomatoes and Red and Green Pepper Strips with Ranch Dip*  
\$2.25 Per Person

### ***Seasonal Crudite Display***

*Fresh, Seasonal Whole and Hand Cut Vegetables*  
*Served with Chef's Selection of Three Dips, Marinated Greek and Spanish Olives*  
\$5.00 Per Person

### ***Domestic Cheese Display***

*Sharp Cheddar, Swiss, Pepper Jack and Provolone Cheeses with Dijon Mustard, Assorted Crackers with Grapes and Strawberries*  
\$2.75 Per Person

### ***Farmstead Cheese Display***

*Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses with Seasonal Fresh and Dried Fruits Flatbreads and Assorted Crackers*  
\$5.00 Per Person

### ***Sliced Seasonal Fresh Fruit Display***

\$2.25 Per Person

### ***Creamy Garlic Hummus***

*Creamy Garlic Hummus served with Grilled Flatbreads and Toasted Parmesan Pita Points*  
\$1.40 Per Person  
*Add White Bean Dip, Oven Dried Tomato Compote and Olive Tapenade*  
\$3.25 Per Person

### ***Antipasto Display***

*An Assortment of Fresh Mozzarella Balls, Pepperoni, Genoa Salami, Provolone Cheese, Roasted Red Peppers, Black Olives, Artichoke Quarters and Grilled Asparagus(Seasonal) with Crispy Bread Sticks and Assorted Crackers*  
\$4.25 Per Person

### ***Tuscan Table***

*Salad of Marinated and Grilled Eggplant, Green and Yellow Squash Accented with Fresh Basil Mushroom and Olive Salad*  
*Baby Artichoke Hearts and Roasted Garlic Salad*  
*Fresh Sliced Prosciutto di Parma with Seasonal Melon or Figs*  
*Asiago d'Allevo and Pecorino Toscano Anno Cheeses*  
\$6.20 Per Person

### ***Provencal Table***

*Haricot Vert and Toasted Hazelnut Salad*  
*Bean Dip with French Baguette Toast accented with Olive Oil*  
*Fingerling Potato Salad*  
\$5.00 Per Person

### ***Fiesta Nachos***

*Seasoned Ground Beef, Cheese Sauce, Salsa, Sour Cream, Guacamole*  
*Served with Tortilla Chips*  
\$4.75 Per Person

**RECEPTION DISPLAYS (Con't)**

***Hot Spinach and Artichoke Dip***

*(Serves 50 Guests)*

*Served with Tortilla Chips*

*\$64.00 Each*

***Hot Crabmeat Dip***

*(Serves 50 Guests)*

*Offered with Toasted French Baguette Slices and Celery*

*\$135.00 Each*

***Mini Sandwich Display***

*(Minimum 15 Guests)*

*Choice of Four*

*Dill Smoked Salmon, Double Cream Brie and Mango with Crisp Arugula on Pumpernickel*

*Smoked Tomato, Rosemary Chicken and Fontina on Rustic Mini Baguette*

*Greek Chickpea Salad with Cucumber, Pickled Olive and Eggplant, Oregano and Feta on a Spinach Wrap*

*Black Bean, Avocado, Salsa Verde, Smoked Turkey with White Cheddar on a Paprika Aioli-Jalapeno Wrap*

*Grilled Sweet Pepper, Mozzarella and Basil with Arugula Pesto and Baby Greens-Tomato Wrap*

*Olive Oil Scented Albacore Tuna tossed With Artichoke Hearts, Capers, Black Olives, Sundried Tomatoes  
On a Basil Mayonnaise-Mini Croissant*

*Black Pepper and Sage Roasted Turkey Breast with Aged Vermont Cheddar, Grain Mustard  
and Red Pepper Scallion Relish On Mini Sourdough*

*\$10.00 per person*

***Tea Sandwich Display***

*Chef's Selection of Tea Sandwiches*

*\$4.50 Per Person*

**FROM THE SEA**

***Shrimp Cocktail***

*(Six Per Person)*

*Chilled Shrimp Cocktail with Cocktail Dipping Sauce*

*\$13.00 Per Person*

***Smoked Salmon Display***

*Smoked Atlantic Salmon garnished with Chopped Egg, Capers and Diced Red Onion*

*\$4.50 Per Person*

***Ikigai Sushi Display\****

*(3 Rolls Per Person)*

*Combination of Crab, Smoked Salmon and Vegetarian Rolls with Soy Sauce, Pickled Ginger and Wasabi Paste*

*\$3.50 Per Person*

*\*Ask About Our Other Sushi Displays\**

**RECEPTION STATIONS**

*All Receptions are Two Hours Maximum and Require a Minimum of 50 Guests  
Attendant Fee \$80.00 Based on Two Hour Maximum*

***Mashed Potato Martini Bar***

***Choice of One***

*Yukon Gold*

***OR***

*Sweet Potatoes*

*With Whipped Butter, Sour Cream, and Country Gravy,*

*Choice of Five Toppings*

*Chopped Scallions  
Crumbled Bacon  
Marshmallows  
Finely Shredded Cheddar Cheese  
Freshly Grated Parmesan  
Crumbled Gorgonzola  
Artichoke Hearts  
Horseradish Crème  
Onion Crisps*

*Caramelized Onions  
Sautéed Wild Mushrooms  
Steamed Broccoli  
Sundried Tomatoes  
Caramelized Jewel Colored Peppers  
Toasted Pumpkin Seeds  
Hearts of Palm  
Glazed and Dried Pineapple*

*\$6.00 Per Person*

***Latin Station***

*Mole Roasted Chicken or Pork Sautéed to Order with  
Green Onions and Piquollo Peppers Over Roasted Corn Polenta Served in a glass*

*Red, White and Blue Corn Tortillas Crispy Tortilla Station with  
Cubano Beans, Guacamole, Fresh Salsa, Sour Cream, Jalapenos and Queso Blanco*

*Baby Bell Peppers Sofrito  
Stuffed with a Blend of Spanish Cheeses Aromatic Vegetables and Herbs  
\$8.50 Per Person*

***Mediterranean Station***

*Spinach Agnolotti Sautéed to Order with Roasted Peppers, Basil and Pecorino*

*Grilled Asparagus Dressed With Aged Balsamic and Extra Virgin Olive Oil With Pinenuts and Prosciutto Cippo*

*Pomodori Essiccato al Forno  
Oven Dried Tomato, Modena Vinegar and Fresh Basil With Fresh Mozzarella  
\$9.00 Per Person*

**RECEPTION STATIONS (con't)**

*All Receptions are Two Hours Maximum and Require a Minimum of 50 Guests  
Chef's Fee of \$100.00 Based on Two Hour Maximum*

***Risotto Station  
Choice of Two***

*Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus  
Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie  
Fresh Herb Risotto with Roasted Chicken and Garlic Cloves  
Corn Risotto with Poached Lobster and Tarragon  
Chestnut Risotto with Duck Confit and Figs  
Butternut Squash Risotto with Fresh Savory  
\$12.00 Per Person*

***Pasta Station  
Choice of Two***

*Cavatelli and Wild Mushrooms with Broccoli Rabe, Basil, and Roasted Garlic Sauce  
Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter  
Radiator with Scallops, Shrimp and Crab in Tomato and Saffron Broth  
Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato  
Pennette and Grilled Shrimp with Pesto  
Boullense Ricotta Tortellini  
\$7.50 Per Person*

***Carving Stations***

***Whole Roasted Turkey Breast***

*Cranberry Relish, Giblet Sage Sauce & Corn Muffins  
\$12.00 Per Person*

***Traditional Beef Wellington***

*Beef Tenderloin Enrobed with Mushroom Duxelle and  
Golden Puff Pastry with Sauce Perigourdine  
\$12.00 Per Person*

***Herb Roasted Sirloin of Beef***

*Aged Black Angus Sirloin, Roasted Garlic, and Fresh  
Herbs, Red Wine Reduction Sauce Soft Split Rolls  
\$10.00 Per Person*

***Roast Leg of Lamb Persille***

*Young Domestic Roasted Leg of Lamb with a Parsley  
Coat, Fresh Herbs, Lamb Jus d'Lie, and Country Grain  
Mustard  
Ciabatta Bread  
\$10.00 Per Person*

***Whole Roasted Side of Salmon***

*Thai Chili Glaze, Pommerey Mustard Sauce &  
Cucumber Riata  
\$10.00 Per Person*

***Seafood Display***

*(Minimum 50 guests)*

*Sea Shell Ice Carving filled with Shrimp Cocktail and Crab Claws*

***Accompanied With***

*Classic Cocktail Sauce, Orange Horseradish Marmalade, Sweet & Hot Chili Sauce, Citrus Roasted Garlic & Basil Crema  
Market Price*

*Sea Shell Ice Carving filled East Coast and West Coast Oysters, and Little Neck Clams*

***Accompanied With***

*Cocktail Sauce, Mignonette, and Lemon Wedges*

*Platters of Smoked Maine Salmon, House Smoked Codfish and Seared Spiced Tuna  
Served with Mustard-Dill Sauce, Cocktail Sauce Verde*

*Market Price*

*Sea Shell Ice Carving filled with Chilled Half Cape Cod Lobsters with Vegetable Salad  
Market Price*

*Ice Carving will be an additional \$200.00*

*Catering Services ~ 28 Trembley Drive, UC #29 ~ Bethlehem, PA, 18015 ~ Phone 610-758-4512 ~ Fax 610-758-4989*

**DINNER BUFFETS**

*Dinner Buffets are Available After 4:00pm*

**IACOCCA DINNER BUFFET**

*(Minimum of 25 Guests)*

*French Lettuce, Fuji Apple and Walnut with Goat Cheese and Cider Vinaigrette  
Red & Green Romaine "Roman Style"*

*Scallopine of Organic Chicken Chicken Jus, Rapini and Lemon Confit  
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach  
Vegetable Paella With Sofrito, Black Beans and Red Rice*

*Chef's Choice of Accompaniments*

*Assorted Dinner Rolls and Butter*

*Sliced Seasonal Fruits and Berries  
Apple Cranberry Tart*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$30.00 Per Person*

**SOUTH MOUNTAIN DINNER BUFFET**

*(Minimum of 25 Guests)*

**Choice of Two**

*Chef's Daily Soup Selection*

*Classic Nicoise Salad*

*Baby Artichoke Hearts and Roasted Garlic Salad*

*Braised Halibut, Etouffee of Peppers, Cannellini Beans, and Herbs  
Fusilli Pasta Pepperonata Braised Sweet Peppers, Red Onion with Rosemary Chicken & Roasted Tomato Broth  
Grilled Flank Steak with Young Heirloom Potatoes and French Green Beans Barigoule*

*Assorted Dinner Rolls and Butter*

*Sliced Seasonal Fruits and Berries  
Wild Blueberry Cheesecake*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$30.00 Per Person*

**DINNER BUFFETS (con't)**

**ASA PACKER DINNER BUFFET**

*(Minimum of 25 Guests)*

**Choice of Two**

*Marinated Cherry Tomatoes with Bocconcini Mozzarella*

*Prosciutto di Parma with Sliced Seasonal Fruit*

*String Bean & Fingerling Potato Salad*

*Herb Crusted Farm Raised Striped Sea Bass with French Lentils and Vegetable Ragu  
Free Range Breast of Chicken with Asparagus, Wild Mushrooms, Pearl Onions, and Madeira Sauce  
Herb Roasted Aged Black Angus Sirloin, Seasoned with Roasted Garlic and Fresh Herbs  
Served with Red Wine Reduction Sauce and Split Soft Rolls*

*Assorted Dinner Rolls and Butter*

*Sliced Seasonal Fruits and Berries*

*Lehigh Torte*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$30.00 Per Person*

**RATHBONE DINNER BUFFET**

*(Minimum of 25 Guests)*

*Hearts of Bibb, Romaine and Red Oak Lettuce with Basil Vinaigrette, Herbed Croutons  
and Goat Cheese Crumbles*

*Grilled Breast of Chicken with Thyme, Garlic and Green Olives*

*Pumpkin Tortelloni with Brown Butter, Sage and Pecorino*

*Roasted Toy Box Sweet Peppers Stuffed with Basil Shrimp and Crab*

*Assorted Dinner Rolls and Butter*

*Sliced Seasonal Fruits and Berries*

*Angel Food Cake and Poached Pears*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
\$30.00 per person*

**PLATED LUNCH OR DINNER ENTREES**

*All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dinner Rolls, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

**APPETIZERS**

*Penne Vodka*

*Penne Pasta with Panchetta, Fresh Tomato, Vodka and Cream*

*Eggplant Rollatini*

*Eggplant filled with Ricotta Cheese, Topped with Fresh Tomato and Basil*

*Rigatoni Pasta with Broccoli, Garlic and Olive Oil*

*Jumbo Crab Cakes over a Warm Grain Mustard Vegetable Slaw*

*Smoked Chicken and Caramelized Onion Polenta with a Port Wine Syrup*

*Grilled Scallops and Portabella Mushroom with Wilted Spinach and a Saffron Cream Sauce*

*Roasted Vegetable Soup with Buttermilk Biscuits*

*Roasted Tomato Bisque Soup*

**SALAD**

*Garden Greens with Cucumber Ribbons, Grape Tomatoes and Herbed Vinaigrette*

*Baby Spinach Salad with Marinated Shiitake Mushrooms, Shaved Red Onion and Parmegiano-Reggiano with a Balsamic Vinaigrette*

*Radicchio, Fennel, Arugula and Spinach Mix with Crumbled Roquefort and Walnuts in a Lemon, White Wine Vinaigrette*

*Seasonal Green Salad with Aged Sherry Vinaigrette*

*Lump Crab and Hearts of Palm Salad with Vine Tomatoes, English Cucumber And Pickled Red Onion with Herb Vinaigrette*

*Greek Vegetable Salad*

*Cucumbers, Tomatoes, Greek Olives, Capers, Bell Peppers, Radishes and Feta Cheese Tossed in Cider Mint Vinaigrette*

**PLATED LUNCH OR DINNER ENTREES (cont)**

*All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dinner Rolls, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

*Chicken Marsala  
Sautéed Breast of Chicken with a Wild Mushroom Marsala Sauce  
\$21.75 Per Person*

*Parmesan Crusted Chicken  
With Campari Tomatoes & Fresh Mozzarella  
\$22.75 Per Person*

*Tuscan Chicken  
Prosciutto, Spinach and Smoked Mozzarella Stuffed with Fresh Sage and Roasted Garlic Veloute  
\$17.50 Per Person*

*Wild Mushroom Madiera Chicken  
Sauté of Blended Local Mushrooms with Leeks and Fresh Thyme  
\$16.75 Per Person*

*Pecan and Rosemary Crusted Chicken  
Orange Ginger Relish, Pinot Noir Reduction  
\$17.50 Per Person*

*Mediterranean Chicken  
Mixed Olive, Artichoke and Grilled Pepper Tapenade with Pinot Grigio Infused Chicken Jus  
\$17.25 Per Person*

*Jumbo Lump Crabcakes  
Atop Roasted Corn and Spinach with Remoulade Sauce  
\$28.00 Per Person*

*Jumbo Shrimp  
Stuffed with Crab Imperial and topped with Scampi Butter Sauce  
\$35.00 Per Person*

*Canadian Salmon  
Simply Grilled with Sweet Pepper Tomato Relish  
\$17.50 Per Person*

*Roasted Salmon  
with Herb Horseradish Crust and Lemon Basil Sauce  
\$28.00 Per Person*

*Pan Roasted Halibut  
Brushed with Herb Oil Served with Pepperonata of Sweet Peppers and Scallions  
\$27.00 Per Person*

*Grilled Mahi Mahi  
with Citrus Ginger Glaze & Soy Glazed Baby Bok Choy  
\$25.95 Per Person*

**PLATED LUNCH OR DINNER ENTREES (cont)**

*All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dinner Rolls, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

*Prosciutto Wrapped Deep Water Sea Scallops Atop Creamy Spinach Risotto  
\$29.00 Per Person*

*Pan Seared Black Angus  
Filet of Beef with a Barolo Wine Sauce  
\$39.00 Per Person*

*Grilled Marinated Flank Steak  
with Housemade Steak Sauce  
\$25.00 Per Person*

*Filet Mignon  
with Bordelaise Sauce and Gorgonzola Crust  
\$39.00 Per Person*

*Filet Mignon  
Pan Roasted with Roasted Garlic Thyme Butter Confit of Red Pepper  
\$38.95 Per Person*

*Filet Mignon  
Au Poivre Brandy Mustard Cream  
\$39.00 Per Person*

*Grilled New York Strip  
Roasted Shallot Marmalade Sherry Reduction  
\$36.95 Per Person*

*Pan Roasted Ribeye Steak  
Crispy Fried Onion Straws Chipotle Honey BBQ Glaze  
\$35.95 Per Person*

*Sweet Potato Gnocchi (V)  
Shitake Mushrooms, Oven Dried Tomatoes and Pine Nuts with Pecorino and Basil  
\$21.00 Per Person*

*Carmelized Onion Risotto Cake (V)  
Crowned with Roasted Vegetables and Served with Grilled Vegetable Gazpacho Sauce  
\$20.00 Per Person*

*Wild Mushroom Streudel (V)  
Roasted Shallots, Goat Cheese and Madeira Scented Mushroom Blend Wrapped in Puff Pastry  
\$20.00 Per Person*

*Stuffed Portabello (V)  
Spinach, Boursin and Roasted Peppers Wrapped in Phyllo and Baked Golden Brown with Fresh Tomato and Basil Sauce  
\$20.00 Per Person*

**PLATED LUNCH OR DINNER ENTREES (cont)**

*All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef's Choice of Accompaniments, Dinner Rolls, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

*Herbed Crepe Filled with Creamy White Bean (V)  
Basil Roasted Zucchini and Sundried Tomato with Vegetable Minestra, Grilled Eggplant Relish  
and Oven Cured Tomatoes  
\$20.00 Per Person*

*Steamed Jasmine Rice Timbale (VG)  
Ginger Braised Baby Bok Choy, Carrot, Snap Pea and Crispy Tofu Stir Fry  
\$20.00 Per Person*

*Chili Spiked Black Bean Cake, Corn Ragout & Roasted Vegetable Melange (VG)  
\$20.00 Per Person*

*Curried Vegetable Stew (VG)  
Chick Peas, Garden Vegetables and Lentils Over Green Onion Couscous  
\$20.00 Per Person*

**DESSERT**

*New York Cheesecake  
Baked Apple Cheesecake  
Carrot Cake with Cream Cheese Frosting  
Cappuccino Cream Cake  
Chocolate Mousse Ganache  
Devils Indulgence Chocolate Cake  
Apple Crumb Pie  
Chocolate Cream Pie  
Lemon Meringue Pie  
Fresh Fruit Tart  
The Lehigh Torte*

*For Groups of 85 Guests or Less  
Crème Brulee*



**THE BAKER'S CASE**

***Box of Cookies (Regular or Large)***

*(Minimum Order of each flavor is A Dozen)*

- Chocolate Chip*
- Oatmeal Raisin*
- Sugar*
- Peanut Butter*
- \$5.50 Per Dozen*

***Deluxe Cookies***

*(Minimum Order of Each Flavor is Two Dozen)*

- Ginger Snaps*
- Molasses*
- Vanilla Crescents*
- Chocolate Chocolate Walnut*
- Florentines Almond Lace Cookies Sandwiched with Chocolate Ganache (Winter Only)*
- Shortbread Assortment including Plain, Orange Almond & Chocolate*
- Hazelnut and White Chocolate Chunk Cookies*
- Pecan Bourbon Balls*
- Pistachio Spice Wafers*
- Lemon Drop Cookies*
- Linzer Tart Cookies*
- \$15.00 Per Two Dozen*

***Brownies***

*(Minimum Order of Each Flavor is A Dozen)*

- Chocolate Iced*
- Cream Cheese Swirl*
- Raspberry Cream Cheese Swirl*
- Deluxe Walnut*
- Lehigh Brownies*
- \$8.75 Per Dozen*

***Lehigh Brown & White Cookies***

*(Minimum Order of A Dozen)*

*\$8.50 Per Dozen*

***Assorted Biscotti***

*(Minimum Order of A Dozen)*

*\$8.00 Per Dozen*

***Bar Cookies***

*(Minimum Order of Each Flavor is A Dozen)*

- Lemon Bars*
- Blondie's*
- Rice Krispy Treats*
- Peanut Butter Truffle Bar*
- \$8.50 Per Dozen*

**THE BAKER'S CASE (con't)**

***Cheesecakes***

*(16 Pieces Per Cake)*

*NY Style Cheesecake*

*Baked Apple Cheesecake*

*Milk Chocolate Hazelnut Cheesecake*

*Vanilla Bean Cheesecake*

*Chocolate Truffle Cheesecake*

*White Chocolate Raspberry Cheesecake*

*Pumpkin Cheesecake (Seasonal)*

*Sweet Potato Cheesecake (Seasonal)*

*\$22.00 Per Cake*

***Cakes***

*(12 Pieces Per Cake)*

*Carrot Cake with Cream Cheese Frosting*

*Strawberry Shortcake*

*Angel Food Cake with Fresh Seasonal Berries*

*White Forrest Cake*

*Cappuccino Cream Cake*

*Café Ole Cake*

*Chocolate Peanut Butter Cup Cake*

*Devil's Indulgence Chocolate Cake*

*Chocolate Mousse Ganache Cake*

*The Lehigh Torte*

*Espresso Torte*

*Tiramisu*

*\$19.00 Per Cake*

***Pies***

*(8 Pieces Per Pie)*

*Old Fashioned Apple Pie*

*Apple Crumb Pie*

*Wild Blueberry Pie*

*Peach Pie*

*Cherry Pie*

*Banana Cream Pie*

*Chocolate Cream Pie*

*Lemon Meringue Pie*

*Peanut Butter Mousse Pie*

*Pecan Pie*

*\$10.00 Per Pie*

*Strawberry Pie ( Seasonal)*

*Pumpkin Pie (Seasonal)*

*\$11.00 Per Pie*

***Tarts***

*(12 Pieces Per Tart)*

*Mixed Fresh Fruit Tart*

*Florida Sunshine Tart*

*\$12.00 Per Tart*

**THE BAKER'S CASE (con't)**

***Bakeshop Specialty Sweets***  
*(Minimum Order of a Dozen)*

*Mini Éclairs*  
*Mini Cream Puffs*  
*Mocha Mousse Cream Puffs*  
*\$9.00 Per Dozen*

*Cannoli*  
*\$13.00 Per Dozen*

***Strawberries***

*(Minimum order of Two Dozen)*  
*Chocolate Dipped Strawberries*  
*\$27.75 Per Two Dozen*  
*Chocolate Tuxedo Dipped Strawberries*  
*\$29.75 Per Two Dozen*

***Ice Cream Bar***

*(Minimum 50 Guests)*  
*Vanilla, Chocolate, Strawberry*  
*With Assorted Toppings*  
*Hot Fudge, Caramel, Strawberry Toppings, Chopped Nuts, Crumbled Oreos, Cherries, Sprinkles, Candies*  
*and Whipped Cream*  
*\$6.00 per person*

***Chocolate Fondue Fountain \****

*(Minimum 50 Guests)*  
*Please Select Four Dipping Items*  
*Strawberries, Pretzels, Bananas, Butter Cookies, Marshmallows, Pineapple, or Rice Krispy Treats*  
*\$5.00 per person*

*\*The Chocolate Fountain will be an additional \$100.00*

***Cupcakes by the Dozen***

*(Minimum Order is a Dozen)*  
*Chocolate or Vanilla*  
*\$12.50 Per Dozen*

***Build Your Own Strawberry Shortcakes***

*(Minimum 50 Guests)*  
*Assorted Berries, Biscuits, Fresh Whipped Cream and Chocolate Sauce*  
*\$6.50 Per Person*

***S'mores Bar***

*(Minimum 50 Guests)*  
*Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Peanut Butter*  
*\$5.50 Per Person*

**THE BAKER'S CASE (con't)**

***Special Occasion Cakes***

*8" Layer Cake  
(Serves 12)  
\$9.50 Per Cake*

*1/4 Sheet Cake  
(Serves 12-20)  
\$18.00 Per Cake*

*1/2 Sheet Cake  
(Serves 30-40)  
\$25.00 Per Cake*

*Full Sheet Cake  
(Serves 60-80)  
\$45.00 Per Cake*

*Choice of Chocolate, Vanilla, or Marble Cake  
Choice of Whipped Cream or Butter Cream Icing  
Choice of Filling: Custard, Strawberry, Raspberry or Lemon*

## ***Alcohol Beverage Service University Sponsored Events Only***

*Bar service will be provided in strict accordance with the University Alcohol Policy and for University Sponsored Events Only. The venue reserving your event space will provide you with the proper guidelines and waiver application including the completion of the “Lehigh university Request to Serve Alcoholic Beverages for University Sponsored Events” form.*

*Bar service is available as follows:*

*One Hour Reception with Alcohol and Wine served with Dinner*

*Continuous Two Hour Reception with Alcohol, No Alcohol with Dinner*

*Continuous Two Hour Reception with Alcohol No Dinner following*

<i>Beer and Wine only</i>	<i>\$3.00 per person per hour / each additional hour \$1.00 per person per hour</i>
<i>Full Bar</i>	<i>\$5.00 per person per hour/ each additional hour \$2.00 per person per hour</i>
<i>Wine with Dinner</i>	<i>\$1.00 Pouring Fee</i>

*Bartenders Fee*            *\$100.00 (Four Hour Minimum)*

*Bartenders are required and are at a Four Hour Minimum. We suggest one bartender for every 75 guests.*

*The following guidelines are mandatory and must be followed for any University sponsored event.*

- Alcoholic beverages can only be served when the University is the sponsor and social host of the event. This requires that university funds (client must provide a University index number at the time of booking) to be used to pay for the purchase and serving of alcoholic beverages.*
- Alcohol is based on consumption for all events.*
- All alcoholic beverage service requires a University approved bartender who will be provided through Catering Services.*
- Alternative non-alcoholic beverages must be available, Hors D’oeuvres, Stations or Displays must be served in substantial quantities as determined by Lehigh Catering Services.*
- Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.*
- 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 asked.*
- No alcoholic beverages shall be dispensed from kegs or barrels. When serving wine with dinner, no carafes, decanters or wine bottles are permitted on the tables. The wait staff will be responsible for pouring the wine with dinner.*
- No alcoholic beverages will be sold in any manner, including by use of tickets or donations, except at Zoellner Arts Center.*

### Additional Charges

<i>Bartender</i>	<i>\$100.00 (\$25 per hour, four hour minimum)</i>
<i>Chef's</i>	<i>\$100.00 (\$25 per hour, four hour minimum)</i>
<i>Attendants or Servers</i>	<i>\$80.00 (\$20 per hour, four hour minimum)</i>
<i>Utility</i>	<i>\$80.00 (\$20 per hour, four hour minimum)</i>
<i>Extened Staffing Fee</i>	<i>\$15.00 per hour</i>
<i>Room Set Up Fees</i>	
<i>Wood Dining Room</i>	<i>\$100.00 flat</i>
<i>Governers Suite / Lobby</i>	<i>\$ 50.00 flat</i>
<i>Tower Room</i>	<i>\$50.00 flat</i>
<i>Siegel Lobby</i>	<i>\$25.00 flat</i>
<i>Room Reset Fee</i>	<i>\$250.00 flat</i>
<i>Transportation Table Set Up</i>	<i>\$ 50.00 flat</i>
<i>Delivery</i>	<i>\$15.00 flat</i>
<i>Delivery and Pick Up</i>	<i>\$30.00 flat</i>
<i>Second Pick Up</i>	<i>\$15.00 flat</i>
<i>Table Linen (Complimentary at UC &amp; Mountaintop)</i>	<i>\$ 6.00 each</i>
<i>Napkins</i>	<i>\$0.50 each</i>
<i>China Labor Charge</i>	<i>\$3.00 per person</i>
<i>Cake Cutting Fee (External Cakes)</i>	<i>\$1.00 per person</i>
<i>Replacement Costs</i>	<i>Full Replacement Cost</i>
<i>Children's Meal 5 – 10 years old</i>	<i>\$12.95</i>
<i>(Children under 5 are complimentary)</i>	

*When planning plated lunch or dinner for 25 people or more and would like to offer a choice of entrees for your guests a maximum of 3 selections are available and will be priced at the highest entrée choice.*

### **Linen Sizes**

<i>4' Tables</i>	<i>72"x130" rectangle</i>
<i>8' Tables</i>	<i>90"x156" rectangle</i>
<i>6' Table</i>	<i>90"x132"rectangle</i>
<i>8' Table (half to floor) 6' Table (3/4 quarters)</i>	<i>54"x120 rectangle</i>
<i>Serpentine Tables</i>	<i>60"30"30"specialty</i>
<i>4' Round</i>	<i>90" round</i>
<i>5' Round Three Quarters to the floor</i>	<i>90" round</i>
<i>5' Round Half to the floor</i>	<i>114" round</i>
<i>5' Round to the floor</i>	<i>120" round</i>
<i>6' Round</i>	<i>132" round</i>
<i>Tray Stands / Fluff Linen</i>	<i>54" or 72" square</i>

*Special linen or china rental pricing will apply*

**NOTES**

## NOTES

