

Catering Menu

Break & Beverage Options

A La Carte Beverages

Continental Breakfast &
Breakfast Packages

A La Carte Breakfast

Lunch Buffet

Box Lunches &
Bagged Snacks

Pizza, Wings & Things

Appetizers & Snacks

Dinner Buffets

Specialty Buffets

Desserts

Catering Policies



P E N N S Y L V A N I A
C O L L E G E O F
T E C H N O L O G Y

Penn College®
DINING
Services



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Price per person

Coffee Break **\$1.75**

Coffee and Bottled Water

Morning Beverage Break **\$2.75**

Coffee, Hot Tea, Ice Water, and Assorted Juices

Beverage Break **\$2.75**

Coffee, Assorted Soda, and Bottled Water

Mocktail Beverage Break **\$2.75**

Select 2: Nojito, Blueberry Nojito, Wildcat Cooler, Pineapple Strawberry Cooler, Virgin Madras, Virgin Sangria

Energy Break **\$3.00**

Granola Bars, Apples, Oranges, Bananas, Bottled Water, and Assorted Juices

Fruit & Nut **\$4.00**

Seasonal Fruit Platter, Assorted Nuts, and Bottled Water

Light 'n Healthy **\$4.50**

Assorted Cheese and Cracker Platter, Vegetable Platter with Ranch Dip, Ice Water, and Choice of Fruit Punch, Iced Tea, or Lemonade

Specialty Dips **\$5.00**

Spinach Dip, Buffalo Chicken Dip, and Hummus Served with Tortilla or Pita Chips and Bottled Water

Snack Attack **\$3.25**

Chips, Pretzels, Fresh Baked Cookies, Assorted Soda, and Bottled Water

Sweet Sensations **\$3.25**

Fresh Baked Cookies and Brownies, Bottled Water, and Coffee or Assorted Soda

**Additional beverage and snacks can be found on the A La Carte Beverages, A La Carte Breakfast, and Appetizers & Snacks pages*



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Juice	\$1.25
Apple, Cranberry, or Orange	
Regular Coffee	\$1.25
Decaffeinated Coffee	\$1.25
Hot Tea	\$1.00
Hot Chocolate	\$1.25
Assorted Soda	\$1.25
Pepsi Products	
Bottled Water.	\$1.00
Ice Water	\$.25
Lemonade	\$.75
Fruit Punch	\$.75
Sweet Tea with Lemon	\$.75
Apple Cider	\$1.50
Beverages by the Gallon (One gallon serves 12-15 guests)	
Flavor-Infused Ice Water.	\$7.50
Strawberry Mint, Citrus Blend, or Cucumber Melon	
Fresh Brewed Iced Tea	\$15.00
Organic Black, Tropical Green, Peach, or Raspberry	
Iced Coffee.	\$20.00
Original, French Vanilla, or Hazelnut	
Mocktails	\$25.00
Nojito, Blueberry Nojito, Wildcat Cooler, Pineapple Strawberry Cooler, Virgin Madras, Virgin Sangria	



Continental Breakfast & Breakfast Packages

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Price per person

Pastry & Fruit **\$4.00**

Includes Assorted Pastries, Fruit Salad, Coffee, and Bottled Water

Continental Breakfast **\$6.00**

Includes Coffee, Hot Tea, Ice Water, and Assorted Juices

Bakery Selections – Select 2: Muffins, Bagels, Banana Bread, Cinnamon Bundt Cake, Danish, Coffeecake, Turnovers, or Donuts

Continental Plus **\$7.00**

Includes Coffee, Hot Tea, Ice Water, and Assorted Juices

Bakery Selections – Select 2: Muffins, Bagels, Banana Bread, Cinnamon Bundt Cake, Danish, Coffeecake, Turnovers, or Donuts

Side Selections – Select 1: Fruit Salad or Assorted Yogurts

Healthy Choice Breakfast **\$5.00**

Granola, Vanilla Yogurt, Blueberries, Low-Fat Chocolate Chip Muffins, Fruit Salad, and Bottled Water

Baked Oatmeal Breakfast **\$5.00**

Warm Baked Oatmeal, Brown Sugar, Raisins, Fruit Salad, Coffee, and Bottled Water

Strata Breakfast **\$8.00**

Includes Choice of Spinach, Ham, or Sausage Strata; Assorted Muffins; Coffee; Hot Tea; Ice Water; and Assorted Juices

Classic Breakfast **\$9.95**

Includes Scrambled Eggs, Home Fries, Coffee, Hot Tea, Ice Water, and Assorted Juices

Bakery Selections – Select 2: Muffins, Bagels, Banana Bread, Cinnamon Bundt Cake, Danish, Coffeecake, Turnovers, or Donuts

Meat Selections – Select 1: Bacon, Sausage, or Ham

Deluxe Breakfast **\$10.50**

Includes Scrambled Eggs, Home Fries, Coffee, Hot Tea, Bottled Water, and Assorted Juices

Entrée Selections – Select 1: Pancakes or French Toast

Bakery Selections – Select 1: Muffins, Bagels, Banana Bread, Cinnamon Bundt Cake, Danish, Coffeecake, Turnovers, or Donuts

Meat Selections – Select 1: Bacon, Sausage, or Ham



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Apples, Oranges, and Bananas	\$1.00
Yogurt	\$1.00
Yogurt Parfaits- Blueberry or Strawberry	\$2.00
Granola Bars	\$1.00
Donuts	\$1.25
Donut Holes	\$1.50
Muffins	\$1.25
Banana Bread	\$1.25
Cinnamon Streusel Bread..	\$1.25
Blueberry Crumble Bread..	\$1.25
Cinnamon Streusel Bundt Cake	\$1.25
Coffee Cake	\$1.25
Turnovers	\$1.25
Croissants	\$1.50
Bagels with Cream Cheese & Butter	\$1.75
English Muffins	\$1.25
Small Danish	\$1.25
Sticky Buns	\$2.50
Fruit Salad	\$2.00
Seasonal Sliced Fruit	\$2.50
French Toast	\$2.25
Pancakes	\$2.00
Bacon	\$1.75
Sausage	\$1.75
Scrambled Eggs	\$2.00
Breakfast Wraps	\$2.50
Breakfast Pizza	\$3.00
Strata- Spinach, Ham, or Sausage	\$4.00
Home Fries	\$1.50
Hash Browns	\$1.25
Assorted Bread Platter	\$25.00
Includes a 25-piece assortment of banana, blueberry, cherry, cinnamon swirl, and pumpkin breads	
Assorted Pastry Platter	\$30.00
Includes a 25-piece assortment of cinnamon rolls, muffins, Danishes, and turnovers	

Don't forget
to add dessert!

Visit the Dessert page
for a complete listing
of sweet treats!



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*Gluten-free rolls, wraps, or pasta available upon request

Beverage Selections Include Lemonade, Iced Tea, Sweet Tea with Lemon, Fruit Punch, Assorted Soda, Ice Water, and Bottled Water

Soup & Salad Buffet \$8.50

Includes Choice of Soup and Salad, Rolls, and Two Beverage Selections

Soup Selections – Select 1: Chili, Chicken Noodle, Chicken Tortilla, Cheddar Broccoli, Minestrone, or Beef Barley

Salad Selections – Select 1: Garden, Caesar, or Spinach

Salad Entrée Lunch \$8.50

Includes Salad with Ranch and Italian Dressing, Rolls, and Two Beverage Selections

Salad Selections – Select 1: Chicken Caesar, Bruschetta Faro Spinach, Mediterranean Quinoa, Tabbouleh on Field Greens, Fiesta Salad, Chef Salad, Cobb Salad, Asian Barley Salad or Strawberry Feta Salad

Sandwich Lunch \$8.50

Sandwich Platter Prepared with Choice of 3: Ham, Turkey, Veggie, Hummus Cucumber, Tuna Salad, or Egg Salad on Brioche Rolls or Wraps

Includes Condiments, One Side, and Two Beverage Selections.

Side Selections – Select 1: Chips, Macaroni Salad, Pasta Salad, Apple Walnut Quinoa, or Fiesta Lime Faro

Deli Buffet \$9.50

Includes Meats, Cheeses, Side, Rolls, Condiments, Lettuce, Tomatoes, Ice Water, and One Beverage Selection

Meat Selections – Select 3: Ham, Turkey, Roast Beef, Salami, Capicola, Ham, Hummus, Tuna Salad, or Egg Salad

Cheese Selections – Select 2: Provolone, American, Swiss, or Cheddar

Bread Selections – Select 2: Brioche Roll, Whole Wheat Roll, Sourdough, Marble Rye, Hoagie White, or Hoagie Wheat

Side Selections – Select 1: Chips, Macaroni Salad, Pasta Salad, Apple Walnut Quinoa, or Fiesta Lime Faro

Executive Sandwich Lunch \$11.00

Sandwich Platter Prepared with Choice of 3: Chicken Salad with Grapes, Turkey Club, Roast Beef with Swiss, Veggie, Hummus Cucumber and Two Sides

Sandwiches Include Condiments and Three Beverages Selections

Side Selections – Select 2: Chips, Coleslaw, Broccoli, Macaroni Salad, Potato Salad, Pasta Salad, Apple Walnut Quinoa, or Fiesta Lime Faro

Bread Selections – Select 2: Wraps, Croissants, Ciabatta, or Rosemary Focaccia Rolls

Pasta Lunch \$8.50

Includes Choice of Pasta Entrée and Salad, Rolls, and Two Beverage Selections

Pasta Selections – Select 1: Penne Pasta with Marinara Sauce, Macaroni and Cheese, or Penne Alfredo

Salad Selections – Select 1: Garden, Caesar, or Spinach

Potato Bar \$8.50

Mashed and Baked Potato Served with Warm Queso, Steamed Broccoli, Bacon Crumbles, Cheddar Cheese, Sour Cream, Gravy, Salsa, Sautéed Mushrooms and Butter

Includes Rolls and Two Beverage Selections

Macaroni Bar \$8.50

Macaroni Pasta Served with Warm Queso, Alfredo Sauce, Steamed Broccoli, Bacon Crumbles, Sautéed Mushrooms, and Salsa

Includes Rolls and Two Beverage Selections

*Pizza Party - See Pizza Page for Details

Customize Your Lunch Buffet:

Apples, Oranges, and Bananas. \$1.00

Assorted Chips. \$1.00

Soups \$3.00

Broccoli Cheddar, Tomato Soup, Chicken Noodle, Chili, Chicken Tortilla, Minestrone

*Other soups available upon request.

Sides. \$1.50

Coleslaw, Macaroni Salad, Pasta Salad, Potato Salad, Fruit Salad, Apple Walnut, Quinoa, Fiesta Lime Faro

Salads \$2.50

Garden Salad, Caesar Salad, Spinach, Broccoli Salad



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Box Sandwich Lunch \$9.50

Includes Sandwich, Side, Cookie, and Beverage

Sandwiches Include Lettuce, Tomatoes, Mayonnaise, and Mustard Packets

Meat Selections – Select 1: Ham, Turkey, Tuna Salad, Egg Salad, Hummus Cucumber, Veggie

Cheese Selections – Select 1: Provolone, American, Swiss

Roll Selections – Select 1: White Hoagie, Brioche Roll, Wrap

Side Selections – Select 1: Fruit, Chips

Beverage Selections – Select 1: Assorted Soda, Bottled Water

Box Salad Lunch \$9.50

Includes Salad, Roll, Dressing, Cookie or Fruit, and Bottled Water

Salad Selections: Chicken Caesar, Chef, Mediterranean Quinoa, Bruschetta

Faro Spinach, Asian Barley

Box Snack \$6.50

Includes Hummus with Pita Chips, Carrot and Celery Sticks with Ranch, Apple, and Bottled Water

Enhance Your Box with an Additional Side:

Apples, Oranges, and Bananas. **\$1.00**

Assorted Chips. **\$1.00**

Sides. **\$1.50**

Coleslaw, Macaroni Salad, Pasta Salad, Potato Salad, Fruit Salad, Apple Walnut, Quinoa, Fiesta Lime Faro

Bagged Snack

Select 2. **\$2.00**

Select 3. **\$3.00**

Snack Selections: Chips, Pretzels, Peanuts, Brownies, Cheese Cracker Packs, Granola Bars, Muffins, Sun Chips, Smartfood Popcorn, Chocolate Cookie Packs, Vanilla Cookie Packs

Add a Bottled Water or Canned Soda for an Additional \$1.00



Pizza, Wings & Things

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Price per person

Pizza Party \$6.00

Cheese and Pepperoni Sheet Pizza, Chips, Fresh Baked Cookies, Assorted Soda, and Bottled Water

Sheet Pizza

16x24 cut into 32 square pieces

Cheese \$25.00

Pepperoni or Sausage \$27.50

White \$27.50

Buffalo \$27.50

16" pizzas

16" round cut into 8 triangle slices

Cheese \$12.00

Pepperoni or Sausage \$14.00

Buffalo \$16.00

Wildcat Wings \$7.00

Mild, Hot, BBQ, or Honey Mustard

Six wings per serving; includes celery, ranch, and blue cheese

Boneless Wings \$6.00

Mild, Hot, BBQ, or Honey Mustard

Six wings per serving; includes celery, ranch, and blue cheese

Hot Dog \$1.50

Cheeseburgers. \$3.00

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Cheese Cracker Packs\$1.00

Chips & Pretzels\$1.00

Assorted Nuts\$1.50

Nacho Bar\$3.50

Tortilla Chips and Warm Nacho Cheese, Salsa, Sour Cream,

Nacho Grande Bar\$6.00

Tortilla Chips and Warm Nacho Cheese, Salsa, Guacamole, Sour Cream, Black Olives, Lettuce, Tomato, and Seasoned Beef or Chicken

Walking Tacos\$3.00

Cocktail Meatballs\$4.00

Sweet-and-Sour or Marinara

Six pieces per serving

Cocktail Sausages4.00

BBQ or Honey Mustard

Nine pieces per serving

Chicken Satay\$3.00

Teriyaki or BBQ

Two pieces per serving

Asparagus Asiago\$2.50

Two pieces per serving

Spinach Spanakopita Filo\$2.50

Three pieces per serving

Smoked Cheese Quesadillas\$2.50

Two pieces per serving

Buffalo Chicken Bites\$2.00

Three pieces per serving

Chicken Cordon Bleu Bites\$2.00

Three pieces per serving

Fried Ravioli with Marinara\$2.00

Three pieces per serving

Potstickers with Teriyaki Dipping Sauce\$2.00

Two pieces per serving

Black Bean Empanadas with Sour Cream\$2.00

Three pieces per serving

Beer Battered Shrimp with Cocktail Sauce\$2.00

Four pieces per serving

Falafel\$1.50

Two pieces per serving

Dips

All dips served with tortilla chips or pita chips

Hummus\$2.00

Original, Greek, Red Pepper

Spinach & Artichoke Dip\$2.00

Buffalo Chicken Dip\$2.00

Salsa\$1.50

Cheese\$1.50

Platters

Seasonal Fruit Platter with Yogurt Dip\$2.50

Cheese & Cracker Platter\$2.50

Vegetable Platter with Ranch Dip\$2.50

Bologna & Cheese with Crackers\$3.50

Hoagie Platter\$5.00

Choices: Ham, Turkey, or Italian

Assorted Bread Platter\$20.00

Includes a 25-piece assortment of banana, blueberry, cherry, cinnamon swirl, and pumpkin breads

Assorted Pastry Platter\$25.00

Includes a 25-piece assortment of cinnamon rolls, muffins, Danishes, and turnovers

Assorted Hoagie Platter\$25.00

Includes a 12 piece 3" hoagie assortment of Italian, ham, and turkey

Assorted Mini Dessert Platter\$16.00

Includes a 36-piece assortment of mini lava brownies, strawberry swirl and chocolate cheesecakes, and royal cookie bites

Assorted Dessert Platter\$30.00

Includes a 36-piece assortment of cookies, brownies, and Oreo blondies

Don't forget
to add dessert!

Visit the [Dessert page](#)
for a complete listing
of sweet treats!



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All Buffets Served with a Choice of Vegetable or Salad, Dinner Rolls, and Two Beverage Selections.

Beverage Selections – Select 2: Lemonade, Iced Tea, Sweet Tea with Lemon, Fruit Punch, Assorted Soda, Ice Water, or Bottled Water

Price per person

Chicken \$9.95

Entrée Selections – Select 1: Marinated Chicken, Bruschetta Chicken, or Bacon and Cheese Stuffed Chicken

Side Selections – Select 1: Macaroni and Cheese or Garlic Rosemary Red Potatoes

Ham, Turkey, and Pork \$9.95

Entrée Selections – Honey Glazed Ham, Roasted Turkey Breast, or Carved Pork Loin

Side Selections – Select 1: Scalloped Potatoes, Au Gratin Potatoes, or Macaroni and Cheese

Pasta \$9.95

Entrée Selections – Select 1: Penne and Meatballs in Marinara, Four Cheese Baked Ziti, or Chicken Alfredo

Beef \$10.95

Entrée Selections – Select 1: Seasoned Grilled Flank Steak in Au Jus, Savory Beef Tips in Sauce, or Roast Beef

Side Selections – Select 1: Mashed Potatoes, Garlic Rosemary Red Potatoes, Macaroni and Cheese, or Buttered Noodles

Fish \$10.95

Entrée Selections – Select 1: Broiled Salmon, Herb-Baked Cod, or Baked Tilapia

Side Selections – Select 1: Rice Pilaf or Macaroni and Cheese

Meatless \$9.95

Entrée Selections – Select 1: Eggplant Parmesan with Spaghetti, Portabella Mushroom Ravioli in Cream Sauce, Vegetable Lasagna, Tuscan Stuffed Portabella, or Caprese Filled Peppers

Combo \$14.95

Choice of Any Two Entrées Listed Above and One Side

Add Soups \$3.00

Broccoli Cheddar, Cream of Tomato, Chicken Noodle, or Chili

Add an Additional Side \$1.50

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All Buffets Are Served with Two Beverage Selections. Beverage Selections Include Lemonade, Iced Tea, Sweet Tea with Lemon, Fruit Punch, Assorted Soda, Ice Water, and Bottled Water

Price per person

All American\$12.00

Includes Hamburgers, Veggie Burgers, and Hot Dogs with Condiments, Choice of 2 Sides, and Fresh Baked Cookies

Side Selections – Select 2: Chips, Baked Beans, Macaroni Salad, Pasta Salad, or Garden Salad

Asian\$12.00

Includes Entrée, Stir-Fried Vegetables, Basmati Rice, Lo Mien, and Fortune Cookies

Entrée Selections – Select 1: General Tso Chicken, Sweet 'n Sour Chicken, or Teriyaki Beef

Barbeque\$12.00

Includes Entrée, Baked Beans, Macaroni and Cheese, Corn Cobettes, Dinner Rolls, and Apple Pie

Entrée Selection – Select 1: Seasoned Rib Bites, Pulled Pork Barbeque, or Barbeque Chicken Breast

Italian\$12.00

Includes Entrée, Garden or Caesar Salad, Breadsticks, and Cannoli

Entrée Selection – Select 1: Chicken Parmesan and Eggplant Parmesan with Spaghetti, Beef and Vegetable Lasagna, Beef Ravioli in Marinara and Portabella Mushrooms in Cream Sauce, or Seafood Alfredo with Pasta

Mexican\$12.00

Includes Entrée, Spanish Rice, Seasoned Sautéed Mexican Corn, and Mexican Wedding Cookies

Entrée Selection – Select 1: Spicy Southwest Chicken with Tacos or Chicken Enchiladas

Mediterranean\$12.00

Includes Beef and Chicken Gyros, Falafel Sandwiches, Mediterranean Platter with Pita Chips, Greek Couscous, and Baklava

Under the Sea\$19.00

Includes Entrée, Shrimp Cocktail, Scallops with Herb-Buttered Pasta, Caesar Salad, Dinner Rolls, and Cheesecake

Entrée Selection – Select 1: Broiled Salmon, Herb Baked Cod, or Baked Tilapia

Break & Beverage Options	Price per person
A La Carte Beverages	Brownies \$1.25 Chocolate, Cream Cheese, or Peanut Butter Swirl
Continental Breakfast & Breakfast Packages	Oreo Cookie Blondies \$1.25 Cookies \$1.50 Assortment of Chocolate Chip, Sugar, White Chocolate Macadamia, Oatmeal Raisin, and Double Fudge
A La Carte Breakfast	Rice Krispy Treats \$1.25 Churros \$1.25 Apple and Raspberry
Lunch Buffet	Crème Puffs \$1.50 Mousse Cups \$1.25 Chocolate or Strawberry
Box Lunches & Bagged Snacks	Cupcakes \$1.25 Chocolate, White, or Yellow with Chocolate or Vanilla Icing
Pizza, Wings & Things	Gourmet Cupcakes \$1.50 S'mores, Tiramisu, Cookies 'n Cream, Red Velvet, or Carrot
Appetizers & Snacks	Cannoli \$2.00 Baklava.. \$2.00
Dinner Buffets	Dessert Platters
Specialty Buffets	Cannoli Chips with Dip (serves 12-15) \$25.00 Assorted Dessert Platter \$30.00 Includes 36-Piece Assortment of Cookies, Brownies, Peanut Butter Swirl Brownies, and Oreo Blondies Gourmet Cupcake Platter \$25.00 Includes 20-Piece Assortment of S'mores, Tiramisu, Cookies 'n Cream, Red Velvet, and Carrot Assorted Mini Dessert Platter \$16.00 Includes 36 Bite-Size Pieces of Lava Brownies, Strawberry Swirl and Chocolate Cheesecakes, and Royal Cookie Bites Brownie Platter \$15.00 Includes 36 Bite-Size Pieces of Chocolate, Cream Cheese, and Peanut Butter Swirl Assorted Mini Tart Platter \$16.00 Includes 36 Bite-Size Pieces of Lemon, Lime, Chocolate, and Strawberry Mini Tarts
Desserts	Cakes & Pies Personalized Sheet Cakes Half Sheet (serves up to 32) \$30.00 Full Sheet (serves up to 64) \$60.00 Cake Flavors: Chocolate, White, Yellow, or Marble. Half and Half Available in Full Sheet Only Icing Choices: Chocolate, Vanilla, or Peanut Butter Layer Cakes \$30.00 10" Double Layer Cake (serves up to 15) Carrot, Cookies 'n Cream, Chocolate Cherry, Peanut Butter Cup, or Red Velvet Cheesecake \$30.00 10" Round (serves up to 15) Original, Cherry Topped, Strawberry Topped, Chocolate, Strawberry Swirl, Raspberry Swirl, or Chocolate Chip Homemade Baked Pies \$20.00 10" Round (serves up to 8) Apple, Cherry, Coconut Crème, Pumpkin, Blueberry Crème, Peanut Butter, or Banana Crème
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Menus and Pricing

The College reserves the right to make reasonable substitutions in menu selection. Menu prices are subject to change due to the fluctuations in market pricing and other factors. If pricing changes, the client will be notified. Pricing will be confirmed once a signed contract and deposit is received.

Tax and Service Charges

All food and beverage prices are subject to applicable service charges. A 15% service charge will be added for on-campus catering and 20% will be added for off-campus services. The service charge is not the property of any specific employee. Applicable taxes will be charged on taxable items. Sales to non-profit organizations and government entities are taxable unless you are an exempt Federal agency. Please inquire if you have questions.

Meal Counts

Final meal counts are due five business days prior to all functions. If Penn College has not been notified within the time frame specified, the client will be billed for the guaranteed guest count or actual guest count, whichever is greater. Any decrease in guest count could necessitate an increase in per person cost. No refunds will be given for late arrivals, early departures, or missed meals.

Cancellation Policy

A 50% deposit of the event cost will be required upon signing of the event contract. Deposit refunds will be issued based upon the following notice of cancellation schedule: 100% deposit refund—60 business days or more prior to scheduled event; 50% deposit refund—11-59 business days prior to scheduled event; no deposit refund within 10 business days prior to event start date. Additional charges beyond the 50% deposit may be incurred if cancelling within 10 business days prior to the event.

Payment

Penn College will invoice for the remaining balance plus any incidental charges incurred before or during the event. Payment will be required within 30 days after the event.

Note

It is Penn College catering providers' responsibility to follow food safety and sanitation guidelines as established by the PA Department of Health to prevent foodborne illnesses. Therefore, the College is not held liable on any claims that might occur from removal and consumption of prepared food items, cooked, perishable or otherwise, outside designated catering function areas. These liabilities include but are not limited to any health hazards resulting from improper or inappropriate handling, storage, and display of removed food items.

*CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603-11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. See maître d'hôtel for details.