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Le Jeune Chef

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PENNSYLVANIA
COLLEGE OF
TECHNOLOGY

Le Jeune Chef restaurant, operated by the School of Business & Hospitality on the campus of Pennsylvania College of Technology, is a casual fine-dining experience that offers real-life training to Baking & Pastry Arts, Culinary Arts, and Hospitality Management students. It is also one of the most highly sought-after dining pleasures in our area and offers the region's most extensive award-winning wine list. Patrons enjoy discreet yet attentive service, plus the opportunity to receive expert advice while making their food and wine selections, in the restaurant's teaching-learning environment. Le Jeune Chef hosts special events throughout the year and gift certificates are available.

Make your next event a delicious success with Le Jeune Chef catering! Catering services are available on and off campus for meetings, events, and special occasions.

Contact Facilities & Events at 570-320-4510 for more information.



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Beverage Services

Price per person

Beverages will be served for 1½ hours and replenished as needed. If beverages are requested beyond that time, the client will be charged by consumption for the additional beverages provided.

Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas	\$3.25
Bottled Water, Bottled Iced Tea, and Assorted Soft Drinks	\$2.25

Break Options

Price per person

Assorted Cookies	\$1.50
Brownie Bites	\$1.50
Nacho Bar - Tortilla Chips, Guacamole, Sour Cream, and Warm Queso	\$3.25
Seasonal Vegetables with Dip	\$1.75
Domestic Cheese Board with Assorted Crackers	\$1.75
Sliced Seasonal Fruit	\$1.75



Continental Breakfast & Breakfast Buffets

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Continental Breakfast

\$6.75 per person
Each additional selection \$1.75 per person

Includes assorted chilled juices, freshly brewed regular and decaffeinated coffee, and specialty teas

Choose one item from selections

Continental Breakfast Selections

Croissants, Bagels with Cream Cheese and Butter
Sliced Seasonal Fruit
Blueberry, Apple Cinnamon, and Bran Muffins
Yogurt and Granola Bars
Coffee Cakes and Strudel Sticks

Breakfast Buffets

Includes assorted chilled juices, fresh cut seasonal fruit, coffee, and tea

On the Run Buffet \$10.75 per person

Select One

Breakfast Sandwich
Breakfast Burrito
Ham and Cheese Waffle Sandwich
Egg and Cheese Croissant

Add sausage, crispy bacon, or grilled ham to your sandwich – \$1.25 per person

Select One

Home Fries
O'Brien Potatoes
Tator Tots
Cheese Grits

Traditional Buffet \$14.25 per person

Muffins, Bagels, and Pastries
Butter, Cream Cheese, and Syrup

Select Two

French Toast
Buttermilk Pancakes
Blueberry Pancakes
Belgium Waffles
Scrambled Eggs

[Select 1:](#) Plain, Garden, Western, Cheese

Garden Strata

Quiche

[Select 1:](#) Lorraine, Garden, Mushroom, Crab

Select Two

Sausage
Crispy Bacon
Grilled Ham
Home Fries
O'Brien Potatoes
Tator Tots
Cheese Grits

Brunch Buffet \$18.25 per person

Oatmeal Station
Muffins, Bagels, and Pastries
Butter, Cream Cheese, and Syrup

Select One

Carved Country Ham
Smoked Turkey Breast
Carved Flank Steak
Smoked Salmon Platter

Select Two

French Toast
Buttermilk Pancakes
Blueberry Pancakes
Belgium Waffles
Scrambled Eggs

[Select 1:](#) Plain, Garden, Western, Cheese

Garden Strata

Quiche

[Select 1:](#) Lorraine, Garden, Mushroom, Crab

Select Three

Sausage
Crispy Bacon
Grilled Ham
Home Fries
O'Brien Potatoes
Tator Tots
Cheese Grits



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3 Course Luncheon

Includes soup or salad and entrée; served with seasonal vegetables, dessert du jour, rolls, and butter Includes coffee, tea, and iced tea \$16.75 per person

Soup Selections:

Roasted Carrot and Ginger Bisque; Cream of Sweet Potato and Apple; Roasted Butternut Squash and Bacon; Spinach and White Bean; Sun-Dried Tomato Tortellini; Onion, Beer & Cheddar; or Lemon Chicken Orzo

Salad Selections:

Iceberg Wedge; Caesar; Greek; Heirloom Tomatoes and Mozzarella; Garden; Sun-Dried Tomato, Spinach, and Quinoa; or Roquefort Pear

Entrée Selections

Pesto Grilled Filet

Grilled basil pesto marinated beef tenderloin filet with smashed potatoes.

Honey Dijon Salmon

Grilled salmon with honey Dijon glaze served with risotto.

Roasted Pepper Chicken

Grilled chicken, roasted peppers, basil chiffonade, and Provolone cheese. Served with sun-dried tomato linguini.

Chili Maple Glazed Pork

Seared pork tenderloin medallions with maple glaze. Served with stir-fried vegetables and rice pilaf.

Adobo Steak

Adobo marinated shoulder tender filet with corn salsa, black beans and rice.

Seared Cod

Lemon herb seared cod, served with lentil ragout, and spinach.

Pepper Crusted Beef

Beef tenderloin crusted with peppercorns. Served with seared roasted red potatoes.

4 Course Luncheon

Includes soup, salad, and entrée; served with seasonal vegetables, dessert du jour, rolls, and butter Includes coffee, tea, and iced tea \$19.25 per person

Spinach Mozzarella Tomato Stuffed Chicken

Baked chicken breast with spinach, mozzarella, tomato, and tomato basil sauce. Served with Parmesan risotto.

Butternut Squash Stuffed Chicken Breast

Cornbread and butternut squash filling with supreme sauce and smashed potatoes.

Chicken Piccata

Seared chicken with a lemon caper sauce. Served on a bed of angel hair pasta.

Lager Barbecued Pork

Grilled pork loin cutlet with lager Barbeque sauce. Served with sweet potato hash.

Salmon Genovese

A salmon filet baked golden with pesto, tomato, and breadcrumbs; served with a creamy Parmesan risotto.

Spinach and Mushroom Crepe

Sautéed spinach, exotic mushrooms, fontina cheese crepe, and herb cream sauce.

Vegetable Quesadilla

Grilled summer squash, red onion, bell peppers, tomatoes, Monterey Jack cheese, salsa, and herb tortilla. Served with black beans and rice.



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Create-a-Box Lunch

(For parties of 15 or more,
you may select two choices
for your group.)

Includes sandwich,
salad, cookie, and
bottled water or soda
(Sandwiches include lettuce,
tomatoes, mayonnaise,
and mustard packets.)
\$10.75 per person

Bread Selections – Select 1

Kaiser Roll
Brioche Roll
7" Hero Roll
Herb Tortilla Wraps
Tomato Wraps
White or Wheat Bread

Meat Selections – Select 1

Deli Ham
Deli Turkey
Deli Roast Beef
Grilled Portabella
Pastrami
Lebanon Bologna
Chicken Salad – *No Cheese*
Tuna Salad – *No Cheese*
Egg Salad – *No Cheese*
Shrimp Salad – *No Cheese*

Cheese Selections – Select 1

Monterey Jack
American
Colby
Swiss
Provolone
Pepper Jack

Salad Selection – Select 1

Broccoli & Cauliflower Salad
Caprese Salad
Coleslaw
Fresh Fruit Cup
Greek Cous Cous Salad
Italian Pasta Salad
Macaroni Salad
Mexicali Corn Salad
Red Potato Salad
Vegetable Potato Salad

Executive Board

Box Lunches

Includes bottled water or soda

Option #1

Ditalini & Roasted Tomato Salad
Grilled Chicken BLT on a
Kaiser Roll
Apple
Blondie or Chocolate
Peanut Butter Whoopie Pie
\$12.95 per person

Option #2

Greek Cous Cous Salad
Beef and Blue Sandwich
with Caramelized Onions
on Kaiser Roll
Apple
Blondie or Chocolate
Peanut Butter Whoopie Pie
\$13.95 per person



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Includes coffee, tea, and iced tea

Lighter Side
Grilled Chicken and Grilled Salmon
Mixed Greens, Baby Romaine, and Crispy Iceberg Lettuce
Crumbled Blue Cheese, Goat Cheese, and Mozzarella
Mushrooms, Tomatoes, Red Onions, Olives, Cucumbers, Green Peppers, Bacon

Dressing Selection – Select 2:
Parmesan Ranch, Caesar, Balsamic, or Honey Dijon
Freshly Baked Breads
Angel Food Cake Served with Strawberries and Cream
\$17.95 per person

Wraps

Wraps – Select 2:
Chicken Caesar, Chicken Club, Creole Ham & Swiss, Flank Steak, Tangy Veggie, Turkey & Slaw, or Greek Veggie

Sides – Select 2:
Veggie Potato Salad, Manhattan Pasta Salad, Tortellini Salad, Fruit Salad, or Cookies
\$17.95 per person

Backyard Cookout

Fresh Corn Salsa	Baked Beans	Grilled Hamburgers
Red Skin Potato Salad	Grilled BBQ Chicken	Cookies

Condiment Bar: Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, and Ketchup
\$17.95 per person

Tex-Mex

Tortilla Chicken Soup	Black Beans and Rice
Mexican Salad with Lime Dressing	Chips and Salsa

Entrée Selection – Select 1:
Veracruz-Style Tilapia, Chicken and Steak Fajitas, or Chicken Enchiladas
Condiments: Guacamole, Sour Cream, Shredded Cheese, and Jalapenos
Sopapilla Cheesecake Pie
\$18.95 per person
Add a second entrée - \$5.25 per person

Italian

Focaccia	Caesar Salad
Italian Vegetable Soup	Zucchini Sauté

Entrée Selection – Select 1:
Chicken Parmesan, Eggplant Parmesan, Chicken Piccata, or Roasted Vegetable with Sausage Lasagna

Side Selection – Selection 1:
Ziti, Angel Hair, or Fettuccini

Tiramisu
\$18.95 per person
Add a second entrée - \$5.25 per person



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3 Course Dinner

Includes soup or salad, entrée served with seasonal vegetables, dessert du jour, rolls, butter, coffee, tea, and iced tea
\$25.25 per person

Soup Selections:

Roasted Carrot and Ginger Bisque, Roasted Butternut Squash and Bacon, Spinach and White Bean, Sun-Dried Tomato Tortellini, Bourbon Sweet Potato Bisque, Caramelized Onion Cheese Soup, or Italian Wedding Soup

Salad Selections:

Greek; Iceberg Wedge; Heirloom Tomato and Mozzarella; Sun-Dried Tomato, Spinach, and Quinoa; Grilled Caesar; or Southwest Chopped with Chipotle Ranch

Entrée Selections

Diamond Marinated Flat Iron Steak

Flat iron steak with Diamond marinade, caramelized onions and horseradish aioli. Served with garlic truffle mashed potatoes.

Beer Braised Short Ribs

Short ribs with Stout gravy, crispy onion straws and whipped potatoes and parsnips.

Pimento Cheese Stuffed Chicken Breast

Chicken breast with wilted greens and cheddar bacon grits.

Country Fried Chicken Breast

Country Fried Chicken Breast with black pepper béchamel. Served over garlic smashed potatoes.

Pork Chops with Apple Compote

Honey mustard glazed pork chop grilled and served with an apple-fennel compote and roasted red potatoes.

Bacon BBQ Pork Tenderloin

Root beer BBQ glazed grilled pork tenderloin with bacon-onion jam, served with crispy smashed red skin potatoes.

4 Course Dinner

Includes soup, salad, entrée served with seasonal vegetables, dessert du jour, rolls, butter, coffee, tea, and iced tea
\$27.75 per person

Haddock Florentine

Broiled haddock with a spinach and roasted pepper cream sauce, served with herb rice pilaf.

Grilled Filet of Beef Zinfandel

Grilled seasoned tenderloin with Zinfandel sauce. Served with roasted red potatoes.

Prosciutto-Stuffed Chicken

Chicken stuffed with prosciutto, provolone, and basil with a mushroom sauce. Served with roasted red potatoes.

Maple Mustard Glazed Salmon

Grilled salmon with a maple mustard glaze and orange and scallion relish served over lemon basil Basmati rice.

Grilled Eggplant Rolotini

Cheese and mushroom stuffed eggplant served with herb marinara sauce and fettuccine.

Spaghetti Squash Lo Mein Stir-Fry

Spaghetti squash, carrots, peppers, onions, baby corn, water chestnuts, snow peas, and straw mushrooms in a ginger soy broth.

*Open & Cash Bars Available



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Includes entrée served with seasonal vegetables, rolls, butter, dessert du jour, coffee, tea, and iced tea

Salad, Soup, and Entrée
\$27.95 per person

Add a Second Entrée
\$5.50 per person

- Soup**
- Roasted Carrot & Ginger Bisque
 - Cream of Sweet Potato and Apple
 - Roasted Butternut Squash and Bacon
 - Spinach and White Bean
 - Sun-Dried Tomato Tortellini
 - Creamy Caramelized Leek with Maple Bacon
 - Lemon Chicken Orzo

- Salad**
- Fennel Apple
 - Iceberg Wedge
 - Greek
 - Sun-Dried Tomato, Spinach, and Quinoa
 - Roquefort Pear
 - Heirloom Tomatoes and Mozzarella

Entrée Selections

Dry Rubbed Strip Steak
Dry rubbed steak grilled. Served with roasted red potatoes.

Tips and Torts
Tenderloin tips sautéed with onions, mushrooms, and bell peppers in a rich red wine tomato sauce, served over tri-color tortellini.

Shepherd's Pie
Tender ground beef with peas, carrots, corn and onions in a rich Stout gravy, topped with gratineed cheddar mashed potatoes.

Pan-Seared Chicken Breast and Mushrooms
Pan-seared chicken breast with a pancetta, crimini mushroom and Marsala cream sauce. Served with creamy Parmesan risotto.

Smothered Italian Chicken Breast
Pan-seared chicken breast with an Italian sausage infused tomato sauce and provolone cheese. Served with creamy Parmesan risotto.

Southwest Pulled Pork Lasagna
Slow roasted pork layered with sautéed vegetables, cheddar cheese, corn salsa and corn tortillas.

Cranberry Balsamic Pork Loin
Tender herb-crusted pork loin roasted & sliced then topped with cranberry & Balsamic compote. Served with garlic smashed red skin potatoes.

Pan-Fried Salmon Cakes
Pan-fried salmon cakes with roasted corn salsa. Served with caramelized onion risotto.

Pesto Shrimp and Scallops
Shrimp and scallops with artichoke hearts, sun-dried tomatoes, and button mushrooms in a pesto cream sauce, served over fettuccine.

Chicken Palermo
Sautéed boneless, skinless breasts of chicken seasoned with Italian breadcrumbs, ham and Havarti cheese, and finished with port wine. Served with smashed potatoes.

Smoked Mushroom Mac & Cheese
Elbow macaroni in a three-cheese béchamel sauce with smoked portobello and shitake mushrooms, roasted peppers and caramelized onions, topped with herb toasted crumbs.

Vegan Cabbage Rolls
Rice, quinoa, and barley sautéed with mushrooms, onions, peppers and cauliflower, wrapped in tender cabbage leaves and baked in a sweet and tangy tomato sauce.

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Le Jeune Chef offers a variety of bar services to fit your event needs. Open or cash bars with full bartending services are available in the Professional Development Center, Keystone Dining Room, and Le Jeune Chef restaurant.

Name Brands	Premium Brands
Absolut Vodka	Bombay Sapphire Gin
Beefeater Gin	Captain Morgan Clear Rum
Captain Morgan Rum	Gentlemen Jack Whiskey
Dewar's Scotch	Grey Goose Vodka
Jack Daniels Whiskey	Oban Scotch
Jim Beam Bourbon	Woodford Reserve Bourbon

Bar services can include a variety of domestic beers, premium beers, house red and white wines, assorted soft drinks, mixers, and garnishes.

View our Wine Spectator award-winning wine list online.

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Hors d'Oeuvres Packages

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All hors d'oeuvres are displayed.

If you would like tray-passed hors d'oeuvres or a custom menu, please contact your event coordinator.

Package A (select from Tier 1) Select 3 hors d'oeuvres \$4.95 per person Select 6 hors d'oeuvres \$7.95 per person	Package C (select from Tier 1, 2, and 3) Select 3 hors d'oeuvres \$9.95 per person Select 6 hors d'oeuvres \$12.95 per person
Package B (select from Tier 1 and 2) Select 3 hors d'oeuvres \$7.95 per person Select 6 hors d'oeuvres \$10.95 per person	Package D (select from Tier 1, 2, 3, and 4) Select 3 hors d'oeuvres \$10.95 per person Select 6 hors d'oeuvres \$14.95 per person

- Tier 1:**
Greek Pinwheel
Crudités Display with Herb Dip
Domestic Cheese Board with Crackers
Pulled Pork Bruschetta with Caramelized Onions & Mozzarella
Fried Cheese Raviolis with an Herbed Tomato Dipping Sauce
Eggplant Polpetta with Marinara
Chicken Cordon Blue Bites
Tuscan Bruschetta (with or without Prosciutto)
Sausage in Blanket Bites
Salsa, Guacamole, and Tortilla Chips

- Tier 2:**
Roasted Balsamic Cranberry and Brie Crostini
Philly Cheesesteak Eggroll
Cajun Chicken Bites with Honey Mustard Dipping Sauce
Reuben Phyllo Cup
Ham and Gruyere Tartlets
Sliced Seasonal Fruit Platter
Imported Cheese Board with Crackers
Cheesy Shrimp Canapés
Pastrami Cured Salmon Tray with Capers and Red Onions Served with Crackers
Loaded Red Potato Cup

- Tier 3:**
Bacon Wrapped Chicken
Mini Crab Cakes with Classic Remoulade Sauce
Grilled Italian Antipasto Platter (served room temperature)
Hot Crab Pinwheels
Beef Satay
Roast Beef Tenderloin with Caramelized Onion Bruschetta
Shrimp Queso Dip with Tortilla Chips
Sausage Wonton Cup
Italian Bagel Pizza (Prosciutto, Artichoke, Fresh Mozzarella)
Antipasto Kabobs

- Tier 4:**
Crab Salad Phyllo Cup
Raspberry Brie en Croute
Hot Crab Dip Topped with Shredded Cheese Trio
Shrimp with Le Jeune Chef Cocktail Sauce
Cheese Tortellini Carbonara
Italian Meat Platter (Prosciutto, Capicola, Salami, Pepperoni, Kalamata Olives, Artichoke Hearts and French Bread)
Mini Cuban Sandwich
Lobster Salad Bruschetta
Scallops Wrapped in Cured Smoked Slab Bacon
Bacon Wrapped Beef Tenderloin



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Mediterranean Sampler

Hummus and babaganoush, olive tapenade, tabbouleh-grilled eggplant, zucchini with red onions, and balsamic marinated tomatoes and basil. Served with pita and focaccia.
\$9.95 per person

International Cheese

Deluxe display of imported and domestic cheese — Camembert, Gorgonzola, Chevre, smoked Gouda, Muenster, Cambozola — and fresh fruits and berries. Served with crackers and French bread.
\$13.95 per person

Chilled Seafood

A selection of poached jumbo shrimp, New Zealand mussels, and scallops displayed with remoulade Louis dressing, cocktail sauce, and lemon wedges.
\$15.95 per person

Brie En Croute

Brie cheese wrapped in a flaky pastry and baked golden brown. Served with fresh berries and sliced baguettes.
\$11.95 per person

Slider Station - Select Three

Choice of lamb patty, cilantro and lime chicken, beef patty, BBQ pork, or grilled steak. Served with pretzel and white slider rolls. Toppings include black olives; arugula; jalapenos; mushrooms; onion straws; tomatoes; and colby, Swiss, and blue cheeses.
\$13.95 per person

Fajita Station*

Marinated steak and chicken, sautéed onions and peppers, flour and corn tortillas, salsa, sour cream, guacamole, jalapenos, and shredded jack cheese.
\$13.95 per person

Pasta Station* - Select One

Penne or tortellini tossed with your choice of marinara, Alfredo, pesto, or mushroom sauce. Chef's choice of vegetables tossed tableside. Served with rolls.
\$10.95 per person

Seared Station* - Select One

Choice of tuna, beef tenderloin, or pork medallions seared and blackened. Served with appropriate condiments, sauces, and petite rolls.
\$13.95 per person

Carving Station* - Select One

Choice of spiced apple stuffed pork loin, smoked roast turkey breast, or beef tenderloin. Served with petite rolls, condiments, and sauces.
\$13.95 per person

Asian Stir Fry Station* - Select One

Choice of marinated chicken, shrimp, or beef tenderloin with an Asian sauce, bean sprouts, Asian vegetables, and fried rice.
\$10.95 per person

**Includes Uniformed Chef*

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Chocolate Salted Caramel Tartlets	\$27.50
Pecan Tartlet	\$27.50
Cappuccino Fudge Tartlet	\$28.00
Fresh Fruit Tartlets	\$31.50
Honey Pecan Tartlets	\$30.00
Mini Chocolate Peanut Butter Mousse Tartlets	\$30.00
Mini Cupcakes (select one flavor)	\$26.50
<i>Chocolate, vanilla, red velvet, Boston cream, or carrot</i>	
Samoa Tartlet	\$28.00
Peanut Butter Pretzel Truffles	\$32.50
Baklava Cups (assorted nuts)	\$26.50
Peanut Butter Cup Brownie Bites	\$26.50
Mini Cheesecakes (select one flavor)	\$26.50
<i>Vanilla, lemon, chocolate, black raspberry swirl, cappuccino fudge, praline, banana split, key lime Bavarian, peanut butter cup, white chocolate strawberry, Almond Joy, red velvet, black forest, or chocolate cake with chocolate cheesecake center</i>	
<i>Seasonal flavors: Eggnog, pumpkin, gingerbread, or cranberry swirl</i>	
White Chocolate Bourbon Decadence Bites	\$34.50
Chocolate Topped Profiteroles	\$28.00
Lemon Cream Tartletts	\$28.00
<i>Price per 25 pieces</i>	

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\$4.75 per person
Please select one dessert for your entire party.

Apple Cake

Spiced apple cake layers with buttercream rum frosting.

Cheesecake Baker (select one flavor)

Vanilla, lemon, chocolate, black raspberry swirl, cappuccino fudge, praline, banana split, key lime Bavarian, peanut butter cup, white chocolate strawberry, Almond Joy, red velvet, black forest, or chocolate cake with chocolate cheesecake center
Seasonal flavors: Eggnog, pumpkin, gingerbread, or cranberry swirl

Peanut Butter Chocolate Torte

Layers of peanut butter cake with a ganache middle, peanut butter icing, and drizzled with chocolate ganache.

Chocolate Mocha Mousse Torte

Chocolate cake with mocha mousse and Swiss buttercream icing.

Black Bottom Caramel Tart

Sugar tart with a layer of chocolate ganache covered with caramel mousse, whipped cream, and chocolate curls.

Apple Cranberry Galette (freeform tart)

Granny Smith apples and dried cranberries tossed with aromatic spices, sugar, and butter in a freeform pastry tart shell.

Black & White (gluten free)

Fudgy chocolate cake with vanilla cheesecake swirl.

Mocha Cream Tart

Sugar cookie crust with caramel layer, whipped milk chocolate mousse, and garnished with whipped cream and chocolate shavings.

Banana Cake

Banana cake with Swiss buttercream icing.

Chocolate Espresso Decadence (gluten free)

Dense fudge-like chocolate cake with just enough espresso to enhance the chocolate flavor.
White chocolate ganache and coffee beans finish off the torte.

Lemon Cream Torte

Yellow cake with lemon cream filling and lemon Swiss buttercream icing.

Cakes

Decorated Cakes

8" Round: Serves up to 10	\$23.00
9" Round: Serves up to 16	\$30.00
10" Round: Serves up to 20	\$41.00
12" Round: Serves up to 30	\$55.00

Sheet Cakes

¼ Sheet-Double Layer: Serves up to 25	\$53.00
½ Sheet-Double Layer: Serves up to 50	\$80.00

Batter Selections:

Yellow, Chocolate, Carrot, Banana, Pumpkin Spice, Marble, or Chocolate or Vanilla Sponge

Filling Selections:

Strawberry, Raspberry, Chocolate Ganache, Peanut Butter Mousse, or Chocolate Mousse

Icing Selections:

Swiss Buttercream: Vanilla, Chocolate, or Almond; American Buttercream; Vanilla; Traditional Wedding Cake Icing; Chocolate Ganache Whipped Cream (must be refrigerated); Chocolate Peanut Butter; Peanut Butter; or Cream Cheese (must be refrigerated)

Cupcakes

*\$1.90 each
(Filled cupcakes are an additional \$.55 each.)*

Chocolate or Vanilla Cupcakes with Chocolate or Vanilla Icing

Carrot or Red Velvet Cupcakes with Cream Cheese Icing

Filling Selections: *Strawberry, Raspberry, Chocolate Ganache, Peanut Butter Mousse, or Chocolate Mousse*

Cheesecakes

Serves 8, 48-hour notice required \$26.75

Flavor Selections:

Vanilla, Lemon, Chocolate, Black Raspberry Swirl, Cappuccino Fudge, Praline, Banana Split, Key Lime Bavarian, Peanut Butter Cup, White Chocolate Strawberry, Almond Joy, Red Velvet, Black Forest, or Chocolate Cake with Chocolate Cheesecake Center
Seasonal flavors: Eggnog, Pumpkin, Gingerbread, or Cranberry Swirl



Catering Policies

- General Information
- Beverage & Break Options
- Continental Breakfast & Breakfast Buffets
- Luncheons
- Lunch Buffets
- Box Lunches
- Specialty Buffets
- Dinner Entrées
- Dinner Buffets
- Wine & Spirits
- Hors d'Oeuvres Packages
- Action & Display Hors d'Oeuvre Stations
- Dessert Hors d'Oeuvres
- Desserts & Cakes

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.

Catering Policies