Le Feuille

Catering Menu
Le Jeune Chef Restaurant, operated by the School of Business, Arts & Sciences on the campus of Pennsylvania College of Technology, is a casual fine dining experience that offers real-life training to Baking & Pastry Arts and Culinary Arts Technology 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.
**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
$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 Two
Sausage
Crispy Bacon
Grilled Ham
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

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
### Luncheons

#### 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

#### 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

#### Soup Selections:
- Roasted Carrot and Ginger Bisque
- Sausage and Corn Chowder
- Roasted Butternut Squash and Bacon
- Pasta Fagioli (vegetarian)
- Sun-Dried Tomato Tortellini
- Potato & Kale (vegetarian)
- Creamy Chicken and Pasta

#### Salad Selections:
- Iceberg Wedge
- Caesar
- Greek
- Heart Salad
- Garden
- Roast Beet and Goat Cheese
- 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.

**Chicken Smoked Mushrooms**
Chicken stuffed with smoked mushrooms and gruyere and baked, served with roasted potatoes.

**Cuban Mojo Pork**
Cuban-style pork served with black beans and rice.

**Southwestern Flank Steak**
Lime chili marinated flank steak served with 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.

**Spinach Mozzarella Tomato Stuffed Chicken**
Baked chicken breast with spinach, mozzarella, tomato, and tomato basil sauce. Served with Parmesan risotto.

**Orange Glazed Date Stuffed Chicken**
Seasoned date filling, stuffed in a chicken breast, roasted with an orange glaze and served with basmati rice.

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

**Creole Bourbon Mustard Pork**
Pan-seared pork, creamy whole grain mustard and bourbon sauce, served with Creole rice.

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

**Quinoa and Spinach Stuffed Portabella**
A portaballa mushroom cap stuffed with quinoa and spinach pilaf and marinara sauce.

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

Hot Lunch Buffets
Includes coffee, tea, and iced tea
Soup or Salad and Entrée $14.25 per person
Salad, Soup, and Entrée $17.25 per person
Add a Second Soup or Salad $3.00 per person
Add a Second Entrée $4.25 per person
Dessert du Jour $4.75 per person

Entrée Selections
Pepper Crusted Tenderloin Pepperencrusted beef tenderloin filet with red wine sauce.
Hoisin Sesame Honey Salmon Grilled salmon with hoisin sesame honey glaze.
Maple Rosemary Chicken Marinated grilled chicken with maple rosemary glaze.
Chicken Piccata Lightly breaded chicken with lemon caper sauce.
Steak with Duxelles Grilled shoulder tender filet, mushroom duxelles with Au poivre sauce.

Pasta Buffets
Includes garlic bread, choice of salad, coffee, tea, and iced tea
$10.75 per person
Add a Second Salad $3.00 per person
Add a Second Entrée $4.25 per person
Dessert du Jour $4.75 per person

Pasta Selections
Cheese Stuffed Shells
Ricotta filled shells baked with marinara sauce.
Baked Penne Penne pasta baked with meat sauce and mozzarella cheese.
House-Made Lasagna Tender pasta sheets layered with meat sauce, ricotta, and provolone cheese.

Cold Lunch Buffets
Includes salads, meat, cheese, rolls, condiments, lettuce, tomatoes, cookies, bottled water, soda, and iced tea
$15.25 per person

Lunch Buffet Enhancements
Soup du Jour $2.95 per person
Chips and Pretzels $2.00 per individual bag
Whole Fresh Fruit $1.00 per piece
Assorted Yogurt $2.25 per person
Dessert du Jour $4.75 per person

Salad Selection – Select 2
Coleslaw Fruit Platte Broccoli Salad Macaroni Salad Manhattan Deli Pasta Salad Marinated Vegetable Salad Tomato and Cucumber Salad Red Potato Salad Pasta Salad Tortellini Salad Veggie Potato Salad Cruddites and Dip

Meat Selection – Select 3
Deli Ham Deli Turkey Deli Roast Beef Pastrami Lebanon Bologna Chicken Salad Egg Salad Tuna Salad

Cheese Selection – Select 2
Monterey Jack American Colby Swiss Provolone Pepper Jack

Executive Deli Board
Includes two salads, meat platter with assorted breads, cheeses, condiments, dessert, bottled water, soda, and iced tea
$18.25 per person

Sides
Select one from each section
Section 1
Roasted Red Potatoes Creamy Parmesan Risotto Rice Pilaf Buttered Noodles Garlic Smashed Red Potatoes Angel Hair Pasta
Section 2
Carrots and Broccoli Green Beans with Shallot Lemon Butter Zucchini, Yellow Squash, and Red Peppers

Executive Catering Policies

General Information
Beverage & Break Options
Continental Breakfast & Breakfast Buffets
Luncheons
Box Lunches
Specialty Buffets
Dinner Entrees
Dinner Buffets
Wine & Spirits
Hors d’OEuvres Packages
Action & Display, Hors d’OEuvre Stations
Dessert Hors d’OEuvres
Desserts & Cakes
Catering Policies
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

<table>
<thead>
<tr>
<th>Bread Selections – Select 1</th>
<th>Cheese Selections – Select 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kaiser Roll</td>
<td>Monterey Jack</td>
</tr>
<tr>
<td>Brioche Roll</td>
<td>American</td>
</tr>
<tr>
<td>7” Hero Roll</td>
<td>Colby</td>
</tr>
<tr>
<td>Herb Tortilla Wraps</td>
<td>Swiss</td>
</tr>
<tr>
<td>Tomato Wraps</td>
<td>Provolone</td>
</tr>
<tr>
<td>White or Wheat Bread</td>
<td>Pepper Jack</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat Selections – Select 1</th>
<th>Salad Selection – Select 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Ham</td>
<td>Broccoli &amp; Cauliflower Salad</td>
</tr>
<tr>
<td>Deli Turkey</td>
<td>Caprese Salad</td>
</tr>
<tr>
<td>Deli Roast Beef</td>
<td>Coleslaw</td>
</tr>
<tr>
<td>Grilled Portabella</td>
<td>Fresh Fruit Cup</td>
</tr>
<tr>
<td>Pastrami</td>
<td>Greek Cous Cous Salad</td>
</tr>
<tr>
<td>Lebanon Bologna</td>
<td>Italian Pasta Salad</td>
</tr>
<tr>
<td>Chicken Salad – <em>No Cheese</em></td>
<td>Macaroni Salad</td>
</tr>
<tr>
<td>Tuna Salad – <em>No Cheese</em></td>
<td>Mexicali Corn Salad</td>
</tr>
<tr>
<td>Egg Salad – <em>No Cheese</em></td>
<td>Red Potato Salad</td>
</tr>
<tr>
<td>Shrimp Salad – <em>No Cheese</em></td>
<td>Vegetable Potato Salad</td>
</tr>
</tbody>
</table>

**Executive Board Box Lunches**
Includes bottled water or soda

**Option #1**
Edamame & Tomato Salad
Grilled Cajon Chicken Teriyaki & Bacon Sandwich 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
Specialty Buffets

General Information
Beverage & Break Options
Continental Breakfast & Breakfast Buffets
Luncheons
Lunch Buffets
Box Lunches

Specialty Buffets

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:
Edamame & Tomato Salad, Potato, Bacon & Green Bean Salad, Tortellini Salad, Fruit Salad, or Cookies
$17.95 per person

Backyard Cookout
Fresh Corn Salsa
Red Skin Potato Salad
Western Style Baked Beans
Grilled BBQ Chicken
Grilled Hamburgers
Condiment Bar: Lettuce, Tomatoes, Sliced American Cheese, Onions, Pickles, Mayonnaise, Mustard, and Ketchup
$17.95 per person

Mex-Mex
Tortilla Chicken Soup
Black Bean Salad
Spanish Rice
Chips and Salsa

Entrée Selection – Select 1:
Tortilla Crusted Cod, Chicken and Steak Fajitas, or Pork Adobo
Condiments: Guacamole, Sour Cream, Shredded Cheese, and Jalapenos
Sopapilla Cheesecake Pie
$18.95 per person
Add a second entrée - $5.25 per person

Walk Down Bourbon St.
Chicken and Andouille Sausage Gumbo
Muffaleta Panzanella Salad – Salami, Capicola, Mortadella, Provolone, Tomatoes, Red Onion, Pepperoncini, Red Bell Peppers, Olives, Celery, Romaine and Italian Bread
Corn Maque Choux and Red Beans & Rice

Entrée Selection – Select 1:
Shrimp and Crawfish Etouffee, Cajun-Rubbed Shoulder Tender Filet or Chicken Etouffee
Chocolate Bourbon Pecan Tart
$17.95 per person

Breakfast Anytime
Seasonal Sliced Fruit Display
Sweet and Spicy Bourbon Glazed Pork Belly
Crispy Smashed Red Skin Potatoes with Garlic Herb Butter
Shrimp and Grits
Bananas Foster Stuffed French Toast with Vanilla Bourbon Maple Syrup
Southwest Eggs Benedict – Chorizo Sausage, Roasted Poblano Pepper, Poached Egg, Chipotle Hollandaise
Cinnamon Rolls
$18.95 per person

Italian
Focaccia
Caprese Salad
Minestrone Soup
Zucchini Sauté

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

Side Selection – Select 1:
Ziti, Angel Hair, or Fettuccini
Tiramisu
$18.95 per person
Add a second entrée - $5.25 per person

Includes coffee, tea, and iced tea
**Dinner Entrées**

**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

**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

**Soup Selections:**
Roasted Carrot and Ginger Bisque, Roasted Butternut Squash and Bacon, Tuscan Vegetable Soup, Sun-Dried Tomato Tortellini, Bourbon Sweet Potato Bisque, Chicken Tortilla, or Italian Wedding Soup

**Salad Selections:**
Greek, Iceberg Wedge, Heirloom Tomato and Mozzarella, Berry Quinoa Salad with Citrus Dijon Vinaigrette, Grilled Caesar, or Poached Pear Harvest Salad

**Entrée Selections**

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

**Garlic Butter Sirloin**
6 oz. seasoned and grilled sirloin steak topped with a garlic and herb butter. Served with smashed potatoes.

**Greek Chicken Sauté**
Tender chicken breast seared and sautéed with artichoke hearts, roasted peppers, black olives, spinach, and feta cheese in a white wine sauce. Served with creamy parmesan risotto.

**Country Fried Chicken Breast**
Country fried chicken breast with black pepper béchamel. Served over garlic smashed potatoes.

**Maple Bourbon Pork Chops**
Grilled pork chops brushed with a sweet and tangy bourbon-infused glaze then topped with crispy onion straws. Served with bourbon-whipped sweet potatoes.

**Bacon BBQ Pork Tenderloin**
Root beer BBQ glazed grilled pork tenderloin with bacon-onion jam. Served with crispy smashed red skin potatoes.

**Tomato Caper Cod**
Light and flakey cod broiled with white wine and butter then topped with a tomato and caper compote. Served with herbed 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
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
- Cheddar Broccoli
- Roasted Butternut Squash and Bacon
- Tuscan Vegetable Soup
- Sun-Dried Tomato Tortellini
- Leek and Potato
- Lemon Chicken Orzo

Salad
- Apple Kale Salad with Cider Vinaigrette
- Iceberg Wedge
- Greek
- Berry Quinoa Salad with Citrus Dijon Vinaigrette
- Poached Pear Harvest Salad
- 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 tricolor 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.

Cheesy Cornbread Stuffed Pork Chop
Tender pork loin filled with a cheddar scallion cornbread stuffing then baked and topped with a creamy mushroom gravy. Served with roasted red potatoes.

Sweet and Spicy Asian Glazed Pork Porterhouse
Juicy, grilled bone-in pork steak brushed with a sweet and spicy hoisin glaze then topped with a warm cabbage slaw. Served with jasmine rice pilaf.

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.

Buffalo Cauliflower Au Gratin
Roasted cauliflower tossed in a mild sauce and topped with a creamy cheese sauce, blue cheese crumbles and a crunchy parmesan crust.
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**
Absolut Vodka  
Beefeater Gin  
Captain Morgan Rum  
Dewar’s Scotch  
Jack Daniels Whiskey  
Jim Beam Bourbon

**Premium Brands**
Bombay Sapphire Gin  
Captain Morgan Clear Rum  
Gentlemen Jack Whiskey  
Grey Goose Vodka  
Oban Scotch  
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.
All hors d’oeuvres are displayed.

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

<table>
<thead>
<tr>
<th>Package A (select from Tier 1)</th>
<th>Package C (select from Tier 1, 2, and 3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select 3 hors d’oeuvres $4.95 per person</td>
<td>Select 3 hors d’oeuvres $9.95 per person</td>
</tr>
<tr>
<td>Select 6 hors d’oeuvres $7.95 per person</td>
<td>Select 6 hors d’oeuvres $12.95 per person</td>
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</table>

<table>
<thead>
<tr>
<th>Package B (select from Tier 1 and 2)</th>
<th>Package D (select from Tier 1, 2, 3, and 4)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select 3 hors d’oeuvres $7.95 per person</td>
<td>Select 3 hors d’oeuvres $10.95 per person</td>
</tr>
<tr>
<td>Select 6 hors d’oeuvres $10.95 per person</td>
<td>Select 6 hors d’oeuvres $14.95 per person</td>
</tr>
</tbody>
</table>

**Tier 1:**
- Italian Pinwheel
- Crudité 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
- Ratatouille & Feta Tartlet
- 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
- BBQ Pork Phyllo Cup
- Cajun Chicken Bites with Honey Mustard Dipping Sauce
- Potato and Mozzarella Croquettes
- Caprese Tartlet
- Sliced Seasonal Fruit Platter
- Imported Cheese Board with Crackers
- Cheesy Shrimp Canapés
- Ground Beef Empanada
- Pastrami Cured Salmon Tray with Capers and Red Onions Served with Crackers
- Hot Brown Crostinis

**Tier 3:**
- BBQ Chicken Tostada with Colby Cheese, Corn Salsa, and Lime Crema
- Mini Crab Cakes with Classic Remoulade Sauce
- Grilled Italian Antipasto Platter (served room temperature)
- Shrimp Puffs
- Bourbon Braised Pork Ragu on Fried Polenta Cake
- Beef Satay
- Alaskan Smoked Salmon Dip with Crostini
- Seared Scallop with Butternut Squash Puree and Sweet Hot Bacon
- Sweet Potato Waffle with Chocolate Chili Sauce
- Chili-Lime Grilled Flank Steak with Green Chili Salsa on Crispy Tortilla
- Antipasto Kabobs

**Tier 4:**
- Crab Salad Phyllo Cup
- Blueberry Brie En Croute
- Hot Crab Dip Topped with Shredded Cheese Trio
- Firecracker Shrimp Sushi Roll with Wasabi Aioli
- 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

*Open & Cash Bars Available*
<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Sampler</td>
<td>Hummus and babaganoush, olive tapenade, tabbouleh-grilled eggplant, zucchini with red onions, and balsamic marinated tomatoes and basil. Served with pita and focaccia.</td>
<td>$9.95</td>
</tr>
<tr>
<td>International Cheese</td>
<td>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.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Chilled Seafood</td>
<td>A selection of poached jumbo shrimp, New Zealand mussels, and scallops displayed with remoulade Louis dressing, cocktail sauce, and lemon wedges.</td>
<td>$15.95</td>
</tr>
<tr>
<td>Brie En Croute</td>
<td>Brie cheese wrapped in a flaky pastry and baked golden brown. Served with fresh berries and sliced baguettes.</td>
<td>$11.95</td>
</tr>
<tr>
<td>Slider Station - Select Three</td>
<td>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.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Fajita Station*</td>
<td>Marinated steak and chicken, sautéed onions and peppers, flour and corn tortillas, salsa, sour cream, guacamole, jalapenos, and shredded jack cheese.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Pasta Station* - Select One</td>
<td>Penne or tortellini tossed with your choice of marinara, Alfredo, pesto, or mushroom sauce. Chef’s choice of vegetables tossed tableside. Served with rolls.</td>
<td>$10.95</td>
</tr>
<tr>
<td>Seared Station* - Select One</td>
<td>Choice of tuna, beef tenderloin, or pork medallions seared and blackened. Served with appropriate condiments, sauces, and petite rolls.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Carving Station* - Select One</td>
<td>Choice of spiced apple stuffed pork loin, smoked roast turkey breast, or beef tenderloin. Served with petite rolls, condiments, and sauces.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Asian Stir Fry Station* - Select One</td>
<td>Choice of marinated chicken, shrimp, or beef tenderloin with an Asian sauce, bean sprouts, Asian vegetables, and fried rice.</td>
<td>$10.95</td>
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</tbody>
</table>

*Includes Uniformed Chef

Open & Cash Bars Available
## Dessert Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Salted Caramel Tartlets</td>
<td>$27.50</td>
</tr>
<tr>
<td>Coconut Cream Tartlets</td>
<td>$27.50</td>
</tr>
<tr>
<td>Butterscotch Tartlets</td>
<td>$28.00</td>
</tr>
<tr>
<td>Mixed Berry Phyllo Cups</td>
<td>$31.50</td>
</tr>
<tr>
<td>Nut Squares</td>
<td>$30.00</td>
</tr>
<tr>
<td>Chocolate Raspberry Tartlets</td>
<td>$30.00</td>
</tr>
<tr>
<td>Mini Cupcakes (select one flavor)</td>
<td>$26.50</td>
</tr>
<tr>
<td>Chocolate, vanilla, red velvet, Boston cream, or carrot</td>
<td></td>
</tr>
<tr>
<td>Samoa Tartlet</td>
<td>$28.00</td>
</tr>
<tr>
<td>Chocolate Cherry Tartlets</td>
<td>$32.50</td>
</tr>
<tr>
<td>Spiced Raisin Bars</td>
<td>$26.50</td>
</tr>
<tr>
<td>Peanut Butter Cup Brownie Bites</td>
<td>$26.50</td>
</tr>
<tr>
<td>Mini Cheesecakes (select one flavor)</td>
<td>$26.50</td>
</tr>
<tr>
<td>Vanilla, lemon, chocolate, black raspberry swirl, cappuccino fudge,</td>
<td></td>
</tr>
<tr>
<td>praline, banana split, key lime Bavarian, peanut butter cup,</td>
<td></td>
</tr>
<tr>
<td>white chocolate strawberry, Almond Joy, red velvet, black forest,</td>
<td></td>
</tr>
<tr>
<td>or chocolate cake with chocolate cheesecake center</td>
<td></td>
</tr>
<tr>
<td>Seasonal flavors: eggnog, pumpkin, gingerbread, or cranberry swirl</td>
<td></td>
</tr>
<tr>
<td>White Chocolate Bourbon Decadence Bites</td>
<td>$34.50</td>
</tr>
<tr>
<td>Lemon Squares</td>
<td>$28.00</td>
</tr>
<tr>
<td>Key Lime Tartlets</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

*Price per 25 pieces*
### Desserts & Cakes

#### Desserts

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

**Hummingbird Cake**
*Cake baked with banana, pineapple & pecans. Layers are filled with a cream cheese icing and pecans.*

**Banana Peanut Butter Cake**
*Banana cake with strawberry filling, peanut butter icing, and chocolate curls.*

**Chocolate Raspberry Torte**
*Flourless chocolate cake with Raspberry, flowed with ganache.*

**Key Lime Tart**
*Sugar crust tart with Key lime filling, whipped cream & white chocolate curls.*

**Mocha Cream Cake**
*Yellow cake with mocha Swiss buttercream and chocolate curls.*

#### Cakes

**Decorated Cakes**

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves up to</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>8” Round</td>
<td>10</td>
<td>$23.00</td>
</tr>
<tr>
<td>9” Round</td>
<td>16</td>
<td>$30.00</td>
</tr>
<tr>
<td>10” Round</td>
<td>20</td>
<td>$41.00</td>
</tr>
<tr>
<td>12” Round</td>
<td>30</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

**Sheet Cakes**

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves up to</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 Sheet-Single</td>
<td>25</td>
<td>$53.00</td>
</tr>
<tr>
<td>1/2 Sheet-Double</td>
<td>50</td>
<td>$80.00</td>
</tr>
</tbody>
</table>

**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.)

**Cupcakes**
*Chocolate or Vanilla Cupcakes with Chocolate or Vanilla Icing*

**Cheesecakes**
*Serves 8, 48-hour notice required $26.75*

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

**Seasonal flavors:**
*Eggnog, Pumpkin, Gingerbread, or Cranberry Swirl*
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.