

General Information

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# *Le Jeune Chef*

Catering Menu

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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

***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 & Break Options

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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

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**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

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**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

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**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

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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, Sausage and Corn Chowder, Roasted Butternut Squash and Bacon, Pasta Fagioli (vegetarian), Sun-Dried Tomato Tortellini, Potato & Kale (vegetarian), or Creamy Chicken and Pasta

### Salad Selections:

Iceberg Wedge, Caesar, Greek, Heart Salad, Garden, Roast Beet and Goat Cheese, 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.*

#### 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.*

## 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.*

### 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 portabella 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.*

			
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<div><div><div><div><div><div>Hot Lunch Buffets</div><div>Includes coffee, tea, and iced tea</div></div><div><div>Soup or Salad and Entrée</div><div>\$14.25 per person</div></div><div><div>Salad, Soup, and Entrée</div><div>\$17.25 per person</div></div><div><div>Add a Second Soup or Salad</div><div>\$3.00 per person</div></div><div><div>Add a Second Entrée</div><div>\$4.25 per person</div></div><div><div>Dessert du Jour</div><div>\$4.75 per person</div></div></div><div><div>Entrée Selections</div><div><div><div>Pepper Crusted Tenderloin</div><div>Peppercorn crusted beef tenderloin filet with red wine sauce.</div></div><div><div>Hoisin Sesame Honey Salmon</div><div>Grilled salmon with hoisin sesame honey glaze.</div></div><div><div>Maple Rosemary Chicken</div><div>Marinated grilled chicken with maple rosemary glaze.</div></div><div><div>Chicken Piccata</div><div>Lightly breaded chicken with lemon caper sauce.</div></div><div><div>Steak with Duxelles</div><div>Grilled shoulder tender filet, mushroom duxelles with Au poivre sauce.</div></div></div></div><div><div><div><div>Salad</div><div>House Salad</div><div>Spinach Salad</div><div>Greek Salad</div><div>Iceberg Wedge Salad</div><div>Potato Salad</div><div>Macaroni Salad</div><div>Fruit Tray</div><div>Crudités and Dip</div></div><div><div>Soup</div><div>Roasted Carrot and Ginger Bisque</div><div>Cream of Sweet Potato and Apple</div><div>Roasted Butternut Squash and Bacon</div><div>Spinach and White Bean</div><div>Sun-Dried Tomato Tortellini</div><div>Creamy Caramelized Leek with Maple Bacon</div><div>Lemon Chicken Orzo</div></div></div><div><div><div>Sides</div><div>(Select one from each section)</div><div><div>Section 1</div><div>Roasted Red Potatoes</div><div>Creamy Parmesan Risotto</div><div>Rice Pilaf</div><div>Buttered Noodles</div><div>Garlic Smashed Red Potatoes</div><div>Angel Hair Pasta</div></div><div><div>Section 2</div><div>Carrots and Broccoli</div><div>Green Beans with Shallot Lemon Butter</div><div>Zucchini, Yellow Squash, and Red Peppers</div></div></div></div></div><div><div><div><div><div>Parmesan Herb Crusted Cod</div><div>Cod with Parmesan herb crust.</div></div><div><div>Baked Cod and Fennel Apple Compote</div><div>Baked cod filet topped with apple fennel compote.</div></div><div><div>Curried Coconut Pork</div><div>Grilled pork tenderloin medallions, sweet and spicy curry marinade and tomato pineapple chutney.</div></div><div><div>Porchetta Shoulder Roast</div><div>Roast pork shoulder with garlic, herbs and Dijon, served with a red wine sauce.</div></div></div><div><div><div>Chicken with Honey Barbequed Onions and Sweet Peppers</div><div>Marinated grilled chicken with honey barbecue sauce, caramelized onions and sweet peppers.</div></div><div><div>Eggplant Parmesan</div><div>Breaded eggplant, marinara, mozzarella and basil. Baked and served hot.</div></div><div><div>Polenta and Cheddar Stuffed Pepper</div><div>Polenta, corn and cheddar cheese stuffed sweet bell pepper, baked with marinara sauce and topped with cheddar cheese.</div></div></div></div></div><div><div><div><div><div>Pasta Buffets</div><div>Includes garlic bread, choice of salad, coffee, tea, and iced tea</div><div>\$10.75 per person</div></div><div><div>Add a Second Salad</div><div>\$3.00 per person</div></div><div><div>Add a Second Entrée</div><div>\$4.25 per person</div></div><div><div>Dessert du Jour</div><div>\$4.75 per person</div></div></div><div><div><div>Salad</div><div>House Salad</div><div>Caesar Salad</div></div><div><div><div>Pasta Selections</div><div><div>Cheese Stuffed Shells</div><div>Ricotta filled shells baked with marinara sauce.</div></div><div><div>Baked Penne</div><div>Penne pasta baked with meat sauce and mozzarella cheese.</div></div><div><div>House-Made Lasagna</div><div>Tender pasta sheets layered with meat sauce, ricotta, and provolone cheese.</div></div></div></div><div><div><div>Chicken Fettuccini with Pesto</div><div>White meat chicken, vegetables, and fettuccini tossed with basil pesto cream sauce.</div></div><div><div>Linguini Bolognese</div><div>Linguine tossed with house-made meat sauce.</div></div><div><div>Farfalle with Sausage</div><div>Bow tie pasta tossed with spicy sausage cream sauce.</div></div></div></div></div><div><div><div><div><div>Cold Lunch Buffets</div><div>Includes salads, meat, cheese, rolls, condiments, lettuce, tomatoes, cookies, bottled water, soda, and iced tea</div><div>\$15.25 per person</div></div><div><div>Lunch Buffet Enhancements</div><div>Soup du Jour</div><div>\$2.95 per person</div><div>Chips and Pretzels</div><div>\$2.00 per individual bag</div><div>Whole Fresh Fruit</div><div>\$1.00 per piece</div><div>Assorted Yogurt</div><div>\$2.25 per person</div><div>Dessert du Jour</div><div>\$4.75 per person</div></div><div><div><div>Salad Selection – Select 2</div><div>Coleslaw</div><div>Fruit Platter</div><div>Broccoli Salad</div><div>Macaroni Salad</div><div>Manhattan Deli Pasta Salad</div><div>Marinated Vegetable Salad</div><div>Tomato and Cucumber Salad</div><div>Red Potato Salad</div><div>Pasta Salad</div><div>Tortellini Salad</div><div>Veggie Potato Salad</div><div>Crudités and Dip</div></div><div><div><div>Meat Selection – Select 3</div><div>Deli Ham</div><div>Deli Turkey</div><div>Deli Roast Beef</div><div>Pastrami</div><div>Lebanon Bologna</div><div>Chicken Salad</div><div>Egg Salad</div><div>Tuna Salad</div></div><div><div><div>Cheese Selection – Select 2</div><div>Monterey Jack</div><div>American</div><div>Colby</div><div>Swiss</div><div>Provolone</div><div>Pepper Jack</div></div></div></div></div><div><div><div><div><div>Executive Deli Board</div><div>Includes two salads, meat platter with assorted breads, cheeses, condiments, dessert, bottled water, soda, and iced tea</div><div>\$18.25 per person</div></div><div><div>Brioche Caesar Salad with Sun-dried Tomato Parmesan Dressing</div><div>Caprese Salad - Red and Yellow Tomatoes, Fresh Mozzarella, Basil, and Olive Oil</div><div>Chilled Chicken and Steak Sandwich Platter with Assorted Cheeses, Wraps, Rolls, Lettuce, Tomatoes, Red Onions, Mustard, Mayonnaise, Horseradish, and Relish</div><div>Vanilla Pound Cake with Whipped Cream and Sliced Strawberries</div></div></div></div></div></div></div></div></div></div></div></div>			



# Box Lunches

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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

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## 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

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	<div>Wraps</div> <div> <div>Wraps – Select 2:</div> <div>Chicken Caesar, Chicken Club, Creole Ham &amp; Swiss, Flank Steak, Tangy Veggie, Turkey &amp; Slaw, or Greek Veggie</div> <div>Sides – Select 2:</div> <div>Edamame &amp; Tomato Salad, Potato, Bacon &amp; Green Bean Salad, Tortellini Salad, Fruit Salad, or Cookies</div> <div>\$17.95 per person</div> </div>	
	<div>Backyard Cookout</div> <div> <div>Fresh Corn Salsa</div> <div>Western Style Baked Beans</div> <div>Grilled Hamburgers</div> <div>Red Skin Potato Salad</div> <div>Grilled BBQ Chicken</div> <div>Cookies</div> </div> <div> <div>Condiment Bar:</div> <div>Lettuce, Tomatoes, Sliced American Cheese, Onions, Pickles, Mayonnaise, Mustard, and Ketchup</div> <div>\$17.95 per person</div> </div>	
	<div>Tex-Mex</div> <div> <div>Tortilla Chicken Soup</div> <div>Spanish Rice</div> <div>Black Bean Salad</div> <div>Chips and Salsa</div> </div> <div> <div>Entrée Selection – Select 1:</div> <div>Tortilla Crusted Cod, Chicken and Steak Fajitas, or Pork Adobo</div> <div>Condiments: Guacamole, Sour Cream, Shredded Cheese, and Jalapenos</div> <div>Sopapilla Cheesecake Pie</div> <div>\$18.95 per person</div> <div>Add a second entrée - \$5.25 per person</div> </div>	
	<div>Walk Down Bourbon St.</div> <div> <div>Chicken and Andouille Sausage Gumbo</div> <div>Muffaletta Panzanella Salad – Salami, Capicola, Mortadella, Provolone, Tomatoes, Red Onion, Pepperoncini, Red Bell Peppers, Olives, Celery, Romaine and Italian Bread</div> <div>Corn Maque Choux and Red Beans &amp; Rice</div> </div> <div> <div>Entrée Selection – Select 1:</div> <div>Shrimp and Crawfish Etouffee, Cajun-Rubbed Shoulder Tender Filet or Chicken Etouffee</div> <div>Chocolate Bourbon Pecan Tart</div> <div>\$17.95 per person</div> </div>	
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	<div>Italian</div> <div> <div>Focaccia</div> <div>Caprese Salad</div> <div>Minestrone Soup</div> <div>Zucchini Sauté</div> </div> <div> <div>Entrée Selection – Select 1:</div> <div>Chicken Cacciatore, Eggplant Parmesan, Chicken Piccata, or Roasted Vegetable with Sausage Lasagna</div> <div>Side Selection – Selection 1:</div> <div>Ziti, Angel Hair, or Fettuccini</div> <div>Tiramisu</div> <div>\$18.95 per person</div> <div>Add a second entrée - \$5.25 per person</div> </div>	





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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, 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.*

## 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

### 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



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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
  - 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 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.*

**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.*

Open & Cash Bars Available



# Wine & Spirits

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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

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.



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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.

<b>Package A</b> (select from Tier 1) Select 3 hors d'oeuvres \$4.95 per person Select 6 hors d'oeuvres \$7.95 per person	<b>Package C</b> (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
<b>Package B</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	<b>Package D</b> (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:**

- Italian 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
- 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





# Action & Display Hors d'Oeuvre Stations

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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*

*Open & Cash Bars Available*



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Chocolate Salted Caramel Tartlets	\$27.50
Coconut Cream Tartlets	\$27.50
Butterscotch Tartlets	\$28.00
Mixed Berry Phyllo Cups	\$31.50
Nut Squares	\$30.00
Chocolate Raspberry Tartlets	\$30.00
Mini Cupcakes (select one flavor)	\$26.50
<i>Chocolate, vanilla, red velvet, Boston cream, or carrot</i>	
Samoa Tartlet	\$28.00
Chocolate Cherry Tartlets	\$32.50
Spiced Raisin Bars	\$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
Lemon Squares	\$28.00
Key Lime Tartlets	\$28.00

Price per 25 pieces

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# 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.*

### Chocolate Butterscotch Tart

*Vanilla sugar crust with ganache topped with butterscotch, whipped cream & chocolate curls.*

### Apple Pear Berry Rustic Pie

*A mix of apples, pears and berries in a rustic pie crust served with cinnamon whipped cream.*

### White Velvet Torte

*White cake with raspberry filling and Swiss buttercream icing.*

### Coconut Pineapple Cake

*Coconut cake with pineapple filling and Swiss buttercream and coconut.*

### Pumpkin Crunch

*Oat/nut crust with pumpkin cream cheese filling.*

## 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



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## Catering Policies

#### **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.