General Information

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Hors d'Oeuvres Packages
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Le Jeune Chef
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.

An affiliate of The Pennsylvania State University

Penn College operates on a nondiscriminatory basis.
Beverage & Break Options

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

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**Breakfast Buffets**

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

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**On the Run Buffet** $10.75 per person

<table>
<thead>
<tr>
<th>Select One</th>
<th>Select One</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Sandwich</td>
<td>Home Fries</td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>O'Brien Potatoes</td>
</tr>
<tr>
<td>Ham and Cheese Waffle Sandwich</td>
<td>Tator Tots</td>
</tr>
<tr>
<td>Egg and Cheese Croissant</td>
<td>Cheese Grits</td>
</tr>
</tbody>
</table>

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

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**Traditional Buffet** $14.25 per person

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

<table>
<thead>
<tr>
<th>Select Two</th>
<th>Select Two</th>
<th>Select Two</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Toast</td>
<td>Sausage</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>Crispy Bacon</td>
<td></td>
</tr>
<tr>
<td>Blueberry Pancakes</td>
<td>Grilled Ham</td>
<td></td>
</tr>
<tr>
<td>Belgium Waffles</td>
<td>Home Fries</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>O'Brien Potatoes</td>
<td></td>
</tr>
<tr>
<td><em>Select 1: Plain, Garden, Western, Cheese</em></td>
<td>Tator Tots</td>
<td></td>
</tr>
<tr>
<td>Garden Strata</td>
<td>Cheese Grits</td>
<td></td>
</tr>
<tr>
<td>Quiche</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Select 1: Lorraine, Garden, Mushroom, Crab</em></td>
<td></td>
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</tbody>
</table>

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**Brunch Buffet** $18.25 per person

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

<table>
<thead>
<tr>
<th>Select One</th>
<th>Select Two</th>
<th>Select Three</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carved Country Ham</td>
<td>French Toast</td>
<td>Sausage</td>
</tr>
<tr>
<td>Smoked Turkey Breast</td>
<td>Buttermilk Pancakes</td>
<td>Crispy Bacon</td>
</tr>
<tr>
<td>Carved Flank Steak</td>
<td>Blueberry Pancakes</td>
<td>Grilled Ham</td>
</tr>
<tr>
<td>Smoked Salmon Platter</td>
<td>Belgium Waffles</td>
<td>Home Fries</td>
</tr>
<tr>
<td></td>
<td>Scrambled Eggs</td>
<td>O'Brien Potatoes</td>
</tr>
<tr>
<td></td>
<td><em>Select 1: Plain, Garden, Western, Cheese</em></td>
<td>Tator Tots</td>
</tr>
<tr>
<td></td>
<td>Garden Strata</td>
<td>Cheese Grits</td>
</tr>
</tbody>
</table>
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), or Creamy Chicken and Pasta

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 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.
### Hot Lunch Buffets
Includes coffee, tea, and iced tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup or Salad and Entree</td>
<td>$14.25</td>
</tr>
<tr>
<td>Salad, Soup, and Entree</td>
<td>$17.25</td>
</tr>
<tr>
<td>Add a Second Soup or Salad</td>
<td>$3.00</td>
</tr>
<tr>
<td>Add a Second Entree</td>
<td>$4.25</td>
</tr>
<tr>
<td>Dessert du Jour</td>
<td>$4.75</td>
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</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salad</td>
<td></td>
</tr>
<tr>
<td>House Salad</td>
<td></td>
</tr>
<tr>
<td>Spinach Salad</td>
<td></td>
</tr>
<tr>
<td>Greek Salad</td>
<td></td>
</tr>
<tr>
<td>Iceberg Wedge Salad</td>
<td></td>
</tr>
<tr>
<td>Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td></td>
</tr>
<tr>
<td>Fruit Tray</td>
<td></td>
</tr>
<tr>
<td>Crudités and Dip</td>
<td></td>
</tr>
</tbody>
</table>

### Entrée Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepper Crusted Tenderloin</td>
<td></td>
</tr>
<tr>
<td>Hoisin Sesame Honey Salmon</td>
<td></td>
</tr>
<tr>
<td>Maple Rosemary Chicken</td>
<td></td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td></td>
</tr>
<tr>
<td>Steak with Duxelles</td>
<td></td>
</tr>
</tbody>
</table>

### Pasta Buffets
Includes garlic bread, choice of salad, coffee, tea, and iced tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add a Second Salad</td>
<td>$3.00</td>
</tr>
<tr>
<td>Add a Second Entree</td>
<td>$4.25</td>
</tr>
<tr>
<td>Dessert du Jour</td>
<td>$4.75</td>
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</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Selections</td>
<td></td>
</tr>
<tr>
<td>Cheese Stuffed Shells</td>
<td></td>
</tr>
</tbody>
</table>

### Salad Selection – Select 2

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coleslaw</td>
<td></td>
</tr>
<tr>
<td>Fruit Platter</td>
<td></td>
</tr>
<tr>
<td>Broccoli Salad</td>
<td></td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td></td>
</tr>
<tr>
<td>Manhattan Deli Pasta Salad</td>
<td></td>
</tr>
<tr>
<td>Marinated Vegetable Salad</td>
<td></td>
</tr>
<tr>
<td>Tomato and Cucumber Salad</td>
<td></td>
</tr>
<tr>
<td>Red Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Pasta Salad</td>
<td></td>
</tr>
<tr>
<td>Tortellini Salad</td>
<td></td>
</tr>
<tr>
<td>Veggie Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Crudités and Dip</td>
<td></td>
</tr>
</tbody>
</table>

### Cold Lunch Buffets
Includes salads, meat, cheese, rolls, condiments, lettuce, tomatoes, cookies, bottled water, soda, and iced tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup du Jour</td>
<td>$2.95</td>
</tr>
<tr>
<td>Chips and Pretzels</td>
<td>$2.00</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.00</td>
</tr>
<tr>
<td>Assorted Yogurt</td>
<td>$2.25</td>
</tr>
<tr>
<td>Dessert du Jour</td>
<td>$4.75</td>
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</table>

### Meat Selection – Select 3

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Ham</td>
<td></td>
</tr>
<tr>
<td>Deli Turkey</td>
<td></td>
</tr>
<tr>
<td>Deli Roast Beef</td>
<td></td>
</tr>
<tr>
<td>Pastrami</td>
<td></td>
</tr>
<tr>
<td>Lebanon Bologna</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad</td>
<td></td>
</tr>
<tr>
<td>Egg Salad</td>
<td></td>
</tr>
<tr>
<td>Tuna Salad</td>
<td></td>
</tr>
</tbody>
</table>

### Cheese Selection – Select 2

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brie, Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Sun-dried Tomato Parmesan</td>
<td></td>
</tr>
<tr>
<td>Dressing</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad</td>
<td></td>
</tr>
<tr>
<td>Red and Yellow Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Fresh Mozzarella, Basil, and</td>
<td></td>
</tr>
<tr>
<td>Olive Oil</td>
<td></td>
</tr>
<tr>
<td>Chilled Chicken and Sandwich</td>
<td></td>
</tr>
<tr>
<td>Platter with Assorted Cheeses,</td>
<td></td>
</tr>
<tr>
<td>Wraps, Rolls, Lettuce,</td>
<td></td>
</tr>
<tr>
<td>Tomatoes, Red Onions, Mustard,</td>
<td></td>
</tr>
<tr>
<td>Mayonnaise, Horseradish, and</td>
<td></td>
</tr>
<tr>
<td>Relish</td>
<td></td>
</tr>
<tr>
<td>Vanilla Pound Cake with Whipped Cream and Sliced Strawberries</td>
<td></td>
</tr>
</tbody>
</table>
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>
</tr>
</thead>
<tbody>
<tr>
<td>Kaiser Roll</td>
</tr>
<tr>
<td>Brioche Roll</td>
</tr>
<tr>
<td>7” Hero Roll</td>
</tr>
<tr>
<td>Herb Tortilla Wraps</td>
</tr>
<tr>
<td>Tomato Wraps</td>
</tr>
<tr>
<td>White or Wheat Bread</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cheese Selections – Select 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monterey Jack</td>
</tr>
<tr>
<td>American</td>
</tr>
<tr>
<td>Colby</td>
</tr>
<tr>
<td>Swiss</td>
</tr>
<tr>
<td>Provolone</td>
</tr>
<tr>
<td>Pepper Jack</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat Selections – Select 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Ham</td>
</tr>
<tr>
<td>Deli Turkey</td>
</tr>
<tr>
<td>Deli Roast Beef</td>
</tr>
<tr>
<td>Grilled Portabella</td>
</tr>
<tr>
<td>Pastrami</td>
</tr>
<tr>
<td>Lebanon Bologna</td>
</tr>
<tr>
<td>Chicken Salad – No Cheese</td>
</tr>
<tr>
<td>Tuna Salad – No Cheese</td>
</tr>
<tr>
<td>Egg Salad – No Cheese</td>
</tr>
<tr>
<td>Shrimp Salad – No Cheese</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salad Selection – Select 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli &amp; Cauliflower Salad</td>
</tr>
<tr>
<td>Caprese Salad</td>
</tr>
<tr>
<td>Coleslaw</td>
</tr>
<tr>
<td>Fresh Fruit Cup</td>
</tr>
<tr>
<td>Greek Cous Cous Salad</td>
</tr>
<tr>
<td>Italian Pasta Salad</td>
</tr>
<tr>
<td>Macaroni Salad</td>
</tr>
<tr>
<td>Mexicali Corn Salad</td>
</tr>
<tr>
<td>Red Potato Salad</td>
</tr>
<tr>
<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

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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 Skinned 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

Tex-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
Muffaletta 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 – Selection 1:
Ziti, Angel Hair, or Fettuccine

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

Includes coffee, tea, and iced tea

Inclusions and Disclaimer:

- Fee will be charged for: Catering Services, Setup, Decor, Linen, China/Laundry, Taxes, Delivery
- Fees are subject to change at any time
- Minimum order of $300
- All prices are subject to change without notice
- Due to the perishable nature of our products, food left over for future events cannot be delivered.
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 gratined 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 shiitake 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 crumbs and a crunchy parmesan crust.

Open & Cash Bars Available
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  
Bombay Sapphire Gin  
Captain Morgan Rum  
Dewar's Scotch  
Jack Daniels Whiskey  
Jim Beam Bourbon

**Premium Brands**
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.

### 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 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 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 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

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**Tier 1:**
- Italian Pinwheel
- Crudites 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
**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
## 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>
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</tr>
<tr>
<td>Samoa Tartlet</td>
<td>$28.00</td>
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<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, 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</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.

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

Cupcakes

Carrot or Red Velvet Cupcakes with Cream Cheese Icing

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

Cheesecakes
Serves 8, 5 days 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
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.