

General Information

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& Breakfast Buffets

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Action & Display  
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Desserts & Cakes

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# *Le Jeune Chef*

Catering Menu

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PENNSYLVANIA  
COLLEGE OF  
TECHNOLOGY

***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 Mike Triassi at 570.320.2400, ext. 4138 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

\$7.75 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 (\$3.25 pp as an additional selection)  
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 \$11.75 per person

#### Select One

Bagel, Lox, and Cream Cheese served with Tomatoes, Capers and Red Onions  
Egg and Cheese Biscuit with Sausage Gravy  
Breakfast Burrito - Egg, Cheese, Potato and Bacon with Salsa on the side  
Fried Chicken with Candied Pecans and Bacon Drizzle with Warm Buttered  
Maple Syrup on a mini Waffle  
Ham and Cheese Waffle Sandwich  
Egg and Cheese on Croissant or Bagel

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

#### Select One

Home Fries  
O'Brien Potatoes  
Tator Tots  
Cheese Grits

### Traditional Buffet \$14.25 per person

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

#### Select Two

French Toast  
Buttermilk Pancakes  
Blueberry Pancakes  
Belgium Waffles  
Scrambled Eggs  
[Select 1:](#) Plain, Garden, Western, Cheese  
Garden Strata  
Quiche  
[Select 1:](#) Lorraine, Garden, Mushroom, Crab

#### Select Two

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

### Brunch Buffet \$18.25 per person

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

#### Select One

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

#### Select Two

French Toast  
Buttermilk Pancakes  
Blueberry Pancakes  
Belgium Waffles  
Scrambled Eggs  
[Select 1:](#) Plain, Garden, Western, Cheese  
Garden Strata  
Quiche  
[Select 1:](#) Lorraine, Garden, Mushroom, Crab

#### Select Three

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





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**Pasta Buffets**

Includes garlic bread, choice of salad, coffee, and 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

**Salad**

House Salad  
Caesar Salad

**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.*

**Chicken Fettuccini with Pesto**  
*White meat chicken, vegetables, and fettuccini tossed with basil pesto cream sauce.*

**Linguini Bolognese**  
*Linguine tossed with house-made meat sauce.*

**Farfalle with Sausage**  
*Bow tie pasta tossed with spicy sausage cream sauce.*

**Cold Lunch Buffets**

Includes salads, meat, cheese, rolls, condiments, lettuce, tomatoes, cookies, bottled water, and soda  
\$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 Platter  
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  
Crudités 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, and soda  
\$18.25 per person

Brioche Caesar Salad with Sun-dried Tomato Parmesan Dressing  
  
Caprese Salad - Red and Yellow Tomatoes, Fresh Mozzarella, Basil, and Olive Oil  
  
Chilled Chicken and Steak Sandwich Platter with Assorted Cheeses, Wraps, Rolls, Lettuce, Tomatoes, Red Onions, Mustard, Mayonnaise, Horseradish, and Relish  
  
Vanilla Pound Cake with Whipped Cream and Sliced Strawberries



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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.  
\$11.75 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

Coleslaw  
Fresh Fruit Cup  
Italian Pasta Salad  
Macaroni Salad  
Red Potato Salad

## Executive Board

### Box Lunches and Wraps

Includes sandwich, salad, whoopie pie, and bottled water or soda.

## Box Lunch

Grilled Chicken, Provolone, Lettuce and Tomato on Kaiser Roll  
Grilled Buffalo Chicken, Cheddar, Lettuce, Tomato and Ranch on Baguette  
Turkey Club on Grilled Sourdough  
Shaved Roast Reef, Lettuce, Tomato, Onion and Cheddar Cheese with Chipotle Mayonnaise  
Ham, Turkey, Honey Mustard, Swiss and American Cheeses on Sourdough Bread  
\$15.95 per person

## Wraps

Mesquite grilled chicken breast with corn, poblano peppers, red onion, cilantro, rice, black beans, tomatoes and chipotle sauce  
Italian – Salami, ham, roasted red bell peppers, banana peppers, red onions, provolone cheese and Italian dressing  
Turkey Club – Roasted turkey, lettuce, tomato, roasted bell peppers, apple-smoked bacon and creamy dressing  
Grilled Chicken Club – Brie, avocado, bacon and an herb garlic mayonnaise spread  
\$15.95 per person

## Salad Selection

Coleslaw  
Fresh Fruit Cup  
Italian Pasta Salad  
Macaroni Salad  
Red Potato Salad

## Salad Boxed Lunch

Includes dessert (peanut butter or chocolate Whoopie pie)

## Chef Salad

Turkey, ham, cheddar cheese, tomatoes and hard-boiled eggs on a bed of lettuce with ranch dressing  
\$15.95 per person

## Cobb Salad

Romaine lettuce, chicken, blue cheese, bacon, eggs, tomatoes with ranch dressing  
\$15.95 per person

## Spinach Salad

Spinach, bacon, eggs, and sliced mushrooms served with a balsamic vinaigrette dressing and grilled chicken  
\$15.95 per person



# Specialty Buffets

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Includes coffee, tea, and iced tea

**Breakfast Anytime**

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

\$19.95 per person

**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

\$19.95 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

\$19.95 per person

**Backyard Cookout**

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

**Condiment Bar:** Lettuce, Tomatoes, Sliced American Cheese, Onions, Pickles, Mayonnaise, Mustard, and Ketchup

\$19.95 per person

**Tex-Mex**

Tortilla Chicken Soup	Spanish Rice
Black Bean Salad	Chips and Salsa

**Entrée Selection – Select 1:**

Chicken and Steak Fajitas or Chicken Enchiladas  
Condiments: Guacamole, Sour Cream, Shredded Cheese, and Jalapenos  
Sopapilla Cheesecake Pie

\$19.95 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

\$19.95 per person

**Italian**

Focaccia	Caprese Salad
Minestrone Soup	Zucchini Sauté

**Entrée Selection – Select 1:**

Spinach Manicotti in a Saffron Corn Cream Sauce, Chicken Parmesan, Eggplant Parmesan or Cheese Stuffed Meat Balls


**Side Selection – Selection 1:**

Ziti, Angel Hair, or Fettuccini

Tiramisu

\$19.95 per person

*Add a second entrée - \$5.25 per person*

<div></div> <div><h1>Main Courses</h1></div>		
<div>General Information</div> <div>Beverage &amp; Break Options</div> <div>Continental Breakfast &amp; Breakfast Buffets</div> <div>Lunch Buffets</div> <div>Box Lunches</div> <div>Specialty Buffets</div>	<div><div><b>3 Course Luncheon</b></div><div>Includes soup or salad, entree, dessert, rolls, and butter</div><div>Includes coffee and tea</div><div>\$18.75 per person</div><div>For Buffet, add \$3 per person</div></div> <div><div><b>3 Course Dinner</b></div><div>Includes soup or salad, entree, dessert, rolls, and butter</div><div>Includes coffee and tea</div><div>\$27.75 per person</div><div>For Buffet, add \$3 per person</div></div> <div><div><b>Soup Selections:</b></div><div>Broccoli and Cheddar, Chorizo Sausage and Potato, Yukon Gold Potato with Bacon and Cheddar Cheese, Tomato Basil Bisque, Seafood Gumbo, or Butternut Squash</div></div> <div><div><b>Salad Selections:</b></div><div>Romaine Hearts with Heirloom Cherry Tomatoes, Cucumber and Grilled Sweet Corn with Light House Ranch Dressing; Classic Caesar with Parmesan Crisp and House-Made Sourdough Croutons with Caesar Dressing; Iceberg Wedge with Diced tomatoes, Bacon and Diced Onions topped with Buttermilk Ranch or Blue Cheese Dressing, Spinach with Smoked Bacon, Chopped Egg, Caramelized Onion and Sweet Peppers dressed with a Grain Mustard Vinaigrette, or Le Jeune Chef's House Salad with Mixed Greens, Cucumbers, Grape Tomatoes and Shredded Carrots</div></div>	
	<div><div><b>4 Course Luncheon</b></div><div>Includes soup, salad, entree, dessert, rolls, and butter</div><div>Includes coffee and tea</div><div>\$21.75 per person</div><div>For Buffet, add \$3 per person</div></div> <div><div><b>4 Course Dinner</b></div><div>Includes soup, salad, entree, dessert, rolls, and butter</div><div>Includes coffee and tea</div><div>\$29.75 per person</div><div>For Buffet, add \$3 per person</div></div>	
	<div><div><b>Entrée Selections</b></div><div><div><b>Poultry</b></div><div><div><b>Braised Bone-in Chicken</b></div><div><i>Braised bone-in chicken with thyme, rosemary Meyer Lemon sauce, garnished with Marcona almonds</i></div></div><div><div><b>Greek Chicken Sauté</b></div><div><i>Tender chicken breast seared and sautéed with artichoke hearts, roasted peppers, black olives, spinach, and feta cheese in a white wine sauce</i></div></div><div><div><b>Smothered Italian Chicken Breast</b></div><div><i>Pan-seared chicken breast with an Italian sausage-infused tomato sauce and provolone cheese</i></div></div><div><div><b>Chicken Casanova</b></div><div><i>Chicken breast layered with eggplant, mozzarella cheese and creamy tomato sauce</i></div></div><div><div><b>Monterey Chicken</b></div><div><i>Seasoned grilled chicken breast with sweet peppers, onions, fresh tomato and pepper jack cheese</i></div></div><div><div><b>Chicken Firenze</b></div><div><i>Breaded, stuffed chicken breast with roasted peppers, onions, tomatoes, and fresh mozzarella with a tomato marina sauce</i></div></div></div><div><div><b>From the Sea</b></div><div><div><b>Pan-Seared Scallops</b></div><div><i>Scallops wrapped in pancetta over cauliflower puree topped with basil walnut pesto</i></div></div><div><div><b>Maryland Crab Cakes</b></div><div><i>Lump crab meat combined with the flavors of lemon, parsley and Old Bay seasoning with remoulade sauce</i></div></div><div><div><b>Salmon Genovese</b></div><div><i>Salmon filet baked golden with pesto, tomato, and breadcrumbs</i></div></div><div><div><b>Parmesan Herb Crusted Cod</b></div><div><i>Cod with a parmesan herb crust</i></div></div><div><div><b>Butchers Block</b></div><div><div><b>Bacon BBQ Pork Tenderloin</b></div><div><i>Root beer BBQ glazed grilled pork tenderloin with bacon-onion jam</i></div></div><div><div><b>Grilled Filet of Beef Zinfandel</b></div><div><i>Grilled seasoned tenderloin with Zinfandel sauce</i></div></div><div><div><b>Rosemary Encrusted Pork Loin with Mango Chutney Sauce</b></div></div><div><div><b>Old Style Beef Stew</b></div><div><i>Chunks of seasoned beef simmered in burgundy gravy with potatoes, carrots and onions</i></div></div></div></div></div>	
	<div><div><b>Pepper Crusted Tenderloin</b></div><div><i>Peppercorn crusted beef tenderloin filet with roasted red potatoes</i></div></div> <div><div><b>From the Garden</b></div><div><div><b>Butternut Squash Ravioli with basil &amp; arugula butter</b></div><div><b>Risotto Fritters</b> grilled seasonal squash, fresh mozzarella &amp; navy beans</div><div><b>Eggplant Parmesan</b> breaded eggplant, marinara, mozzarella and basil</div><div><b>Grilled Eggplant Rollatini</b></div><div><b>Cheese and mushroom stuffed eggplant served with herb marinara sauce and fettuccine</b></div></div><div><div><b>Starch</b></div><div><div><b>White Cheddar &amp; Roasted Garlic Mashed Potatoes</b></div><div><b>Caramelized Onion Sour Cream Mashed Potatoes</b></div><div><b>Crispy Smashed Red Skin Potatoes</b></div><div><b>Roasted New Potatoes with Crisp Bacon, Green Onions &amp; Apple Cider Butter</b></div><div><b>Tahitian Vanilla Bean-Infused Sweet Potato Puree</b></div><div><b>Three Cheese Mac n' Cheese</b></div><div><b>Asparagus Risotto</b></div><div><b>Creamy Parmesan Risotto</b></div></div><div><div><b>Vegetables</b></div><div><div><b>Roasted Brussel Sprouts with Crispy Bacon &amp; Garlic Lemon Butter</b></div><div><b>Grilled Asparagus with Crispy Parmesan</b></div><div><b>Grilled Broccolini with Lemon Thyme Vinaigrette</b></div><div><b>Cold Grilled Corn, Crispy Bacon, Haas Avocado &amp; Shaved Red Onion with Light Ranch Vinaigrette</b></div><div><b>Roasted Heirloom Carrots with Almond Chimichurri</b></div><div><b>Roasted Acorn Squash with Zaatar, Parmesan &amp; Candied Pumpkin Seeds</b></div><div><b>Roasted Wild Mushrooms Tossed with Garlic &amp; Fresh Herb Butter</b></div></div></div></div></div>	





# 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.



# *Hors d'Oeuvres Packages*

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All hors d'oeuvres are displayed. Hot and Cold hors d'oeuvres are priced per 25 pieces. Minimum order is 25 pieces per item.

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

**HOT**

Mini Sirloin Sliders with White Cheddar, Caramelized Onions & Garlic Aioli \$38.75  
Crispy Pan Seared Chipotle Glazed Pork Belly on Cheddar Cornbread \$62.75  
Chorizo Croquette with Chimichurri sauce \$40.75  
Beef or Chicken Empanadas \$46.75  
Bite Size Soft Taco with choice of Chicken or Steak and topped with diced Tomato, Onions, Lettuce and Sour Cream \$55.75  
Eggplant, Parmesan & Pistachio Pizzettas \$18.25  
Mini Triple Cheese Grilled Sandwiches \$26.25  
Mac n' Cheese Poppers \$25.25  
Chicken Cordon Blue Bites \$15.25  
Mini Cuban Sandwich \$23.25  
Scallops Wrapped in Cured Smoked Lab Bacon \$51.25  
Bourbon Braised Pork Ragu on Fried Polenta Cake \$63.75  
Caramelized Onion, Spinach and Cheddar Pastries \$39.75  
Skillet Bacon Jam & Aged Dublin White Cheddar on Black Pepper Parmesan Sourdough \$36.25

**Cold**

Shrimp Tartlets (Boursin Cheese and Chilled Shrimp) \$52.25  
Avocado Toast and Bruschetta with Balsamic Reduction \$41.25  
Green Tomato Bruschetta (Buratta, Fresh Basil, sea salt on a grilled baguette) \$42.25  
Smoked Salmon Bites \$27.25  
Goat Cheese and Port Wine Shallot Confit \$32.25  
Blackened Chicken Breast with Avocado and Black Bean Salsa \$26.25  
Mini Lobster Roll BLT (Bacon, Lettuce and Tomato Jam) on a Brioche Roll \$58.25  
Crispy Chorizo and Chimichurri Deviled Eggs, Smoked Paprika and Chorizo Oil \$17.25  
Brie with an Apple Walnut Chutney on a Toasted Crostini \$23.25

**Displayed (priced per 10 people)**

Crudités Display with Herb Dip \$11.95  
Domestic Cheese Board with Crackers \$10.95  
Sliced Seasonal Fruit Platter \$32.95  
Italian Meat Platter (Prosciutto, Capicola, Salami, Pepperoni, Kalamata Olives, Artichoke Hearts and French Bread) \$21.95  
Mini Pizzas (Choice of Three Cheese, Pepperoni or Vegetarian) \$10.95

**Dips (priced per 10 people)**

Spinach Artichoke, a blend of sour cream, spinach and artichoke hearts served with tortilla chips \$11.95  
Ranch House Queso, Pico de gallo salsa, creamy queso served with tortilla chips \$13.95  
Baked Buffalo Chicken served with tortilla chips and celery \$15.95

*Open & Cash Bars Available*



# 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.*

\$10.95 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.*

\$14.95 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.*

\$16.95 per person

## Brie En Croute

*Brie cheese wrapped in a flaky pastry and baked golden brown. Served with fresh berries and sliced baguettes.*

\$12.95 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.*

\$14.95 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.*

\$14.95 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.*

\$11.95 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.*

\$14.95 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.*

\$14.95 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.*

\$11.95 per person

*\*Includes Uniformed Chef*

*Open & Cash Bars Available*



# Dessert Hors d'Oeuvres

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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
<i>Price per 25 pieces</i>	



# Desserts & Cakes

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**Desserts**

\$5.25 per person  
Please select one dessert for your entire party.

**Chocolate Chip Cookie Cheesecake**

**Red Velvet Cake with Cream Cheese Icing**

**Triple Chocolate Mousse Torte**

**Boston Cream Pie Cake**

**Tiramisu**

**Chocolate-Peanut Butter Tart**

**Lemon Berry Tart**

**Blueberry and Peach Crisp**

**Peanut Butter Chocolate Cake**

**Classic Apple Pie**

**Coconut Cake**

**Cakes**

**Decorated Cakes**

8" Round: Serves up to 10	\$25.00
9" Round: Serves up to 16	\$32.00
10" Round: Serves up to 20	\$43.00
12"Round: Serves up to 30	\$57.00

**Sheet Cakes**

¼ Sheet-Double Layer: Serves up to 25	\$55.00
½ Sheet-Double Layer: Serves up to 50	\$82.00

**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, 5 days notice required     \$28.75

**Flavor Selections:**

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





## *Catering Policies*

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### Desserts & Cakes

## 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.