

BREAKFAST MENU

- **CHOICE 'A'**
Choice of juice
Brewed Coffee and
Decaffeinated Coffee
and Herbal Teas served with
accompaniments
Assorted Breakfast Breads
and Pastries
served with cream cheese,
jelly and butter
Seasonal Fruit
\$8.74 per person

- **CHOICE 'C'**
Choice of Juice
Brewed Coffee and
Decaffeinated Coffee
And Herbal Teas Served with
accompaniments
Egg Beaters
Fruit Yogurt served with Granola on side
Bran Muffins
Turkey Bacon
Roasted Red Bliss Potatoes
Seasonal Fruit
\$13.76 per person

- **CHOICE 'B'**
Choice of juice
Brewed Coffee and Hot Water
served with accompaniments
Scrambled Eggs
- Silver Dollar Pancakes
Roasted Red Bliss Potatoes
Buttermilk Biscuits served
with preserves and butter
Seasonal Fruit
\$10.61 per person

ENTREES

Quiche (spinach or Lorraine) (10 people minimum)	\$ 2.18
Sliced Bagels with Nova lox, red onions, tomatoes and cream cheese	\$ 4.17
Raisin French toast with syrup or fruit compote	\$ 2.76
Pancakes (plain, orange, chocolate chip or blueberry - 2) with syrup, applesauce or honey	\$ 2.76

SIDE DISHES

Hash Browns	\$.55
Sautéed Red Potatoes with roasted peppers and onions	\$.55
Sausage (links or patties) Bacon, Pork Roll, Ham Steaks, or Scrapple	\$.55
Fresh Fruit Salad	\$ 1.66

BEVERAGES

Coffee Service includes freshly brewed regular, decaf coffee and hot water Sugar, Sweet and Low, creamers, teabags, Decaf packs, and lemons	\$ 2.32 per person
Hot Chocolate Packets	\$.74
Bottled Juices (orange, apple, or cranberry)	\$ 1.36 per bottle
Juices (Orange, Cranberry, or Apple)	\$.96 per person \$15.14 per Gallon

BAKERY ITEMS

Prices include butter, jelly, and cream cheese

Assorted Bagels	\$13.00
Large Croissants	\$13.80
Assorted Muffins	\$14.26
Sliced Fruit breads	\$14.76
Scones	\$17.50
Coffee Cake	\$18.00
Assorted Regular and Filled Donuts	\$13.50
Assorted Danish	\$12.80
Mini Muffins	\$ 9.50
Mini Danish	\$ 9.54
Mini Croissants	\$14.84
Mini Bagels (Two day notice)	\$10.48
Mini Scones	\$14.72
Mini Coffee Cake	\$11.40

DESSERT MENU

COOKIES AND PASTRIES

Miniature Cookies	\$ 9.30
Regular Size Cookies	\$12.46
Brownies	\$18.42
Lemon Bars	\$12.90
Apple Spice Bars	\$13.50
Pecan Bars	\$17.60
Oatmeal Raisin Bars	\$13.00
Cupcakes	\$12.00
Mini Cupcakes	\$ 8.95

WHOLE CAKES AND PIES

Decorated Cakes 10" layer cake (serves 12)	\$ 23.42
Decorated Sheet cakes (half-sheet serves 30)	\$ 41.63
Decorated Sheet cakes (full-sheet serves 60)	\$ 91.90
Layer Cakes (carrot, lemon, chocolate or vanilla)	\$ 13.64
Cheesecake (plain, cherry or blueberry)	\$ 32.05
Fruit Pies (apple, French apple, lemon meringue, peach, or pumpkin)	\$ 17.11

FOR SPECIALTY DESSERTS DINING SERVICES WILL NEED A NOTICE OF 5 BUSINESS DAYS.

LUNCHEON MENU SUGGESTIONS

BOX LUNCHESES

CHOICE 'D'

Design Your Own Sandwich
choose Turkey, Ham, or Roast Beef
with American, Swiss or Provolone
all made with lettuce and tomato on Kaiser
rolls
and includes Potato Chips, Cookies, Fruit,
Salad Item, Mustard and Mayonnaise and a
Canned Soda

**(min. order of 5 of any type of sandwich)
\$8.09 per person**

CHOICE 'E'

Grilled Chicken Caesar Salad
Fresh Romaine lettuce topped grilled marinated
chicken breast, fresh grated Parmesan, homemade
croutons, and Caesar Dressing on side
Includes your choice of rolls or Garlic Bread
(No side salad)

**(Min. order of 5 of any type of sandwich)
\$7.21 per person**

CHOICE 'F'

Healthy Box
8oz. Yogurt, cut fruit and a Bran Muffin
(No side salad)

**(Min. order of 5 of any type of sandwich)
\$6.10 per person**

BUFFET LUNCHEONS

CHOICE 'G'

Roasted Lemon Chicken
Rice Pilaf
Seasonal Vegetables
Assorted Rolls and Butter

\$8.12 per person

CHOICE 'H'

*Red, White, or Green Lasagna with Beef,
Chicken, or Vegetable

Sliced Mozzarella and Ripe Tomatoes
drizzled with olive oil, balsamic vinegar and
basil served on a bed of lettuce
Garlic Bread

\$8.76 per person

CHOICE 'I'

Hot Sandwich Buffet
Meatball, Roast Beef, or

Turkey, Stuffing with cranberry mayo
**(min. order of 5 of any type of sandwich)
\$5.95 per person**

LUNCH AND DINNER A LA CARTE
Minimum of 5 orders per any item

APPETIZER SOUPS

Cream of Broccoli, Homemade Chicken and Rice, Beef Noodle, Minestrone,
Vegetarian Vegetable, Tomato, Beef Chili \$2.50

SALADS

Tossed Salad with tomatoes, cucumbers, and onions with two dressings \$ 3.06
Caesar Salad with homemade croutons \$ 2.75
Mixed Green Salad with oranges in light fruit vinaigrette \$ 1.76
Antipasto Salad \$ 6.49
Sliced Mozzarella and Ripe Tomatoes drizzled with olive oil, balsamic vinegar and basil served
on a bed of lettuce \$ 4.98
Spinach Salad with mandarin oranges and poppy seed dressing \$ 3.85
Vegetarian Antipasto Salad \$ 4.81
Chicken Caesar Salad with homemade croutons \$ 7.37
Chef's Salad with strips of ham, roast beef, Provolone cheese, tomato wedge, hard boiled egg,
cucumber and Russian dressing \$ 5.98
Greek Salad with Roasted Peppers, Feta cheese, olives, and Pita triangles \$ 4.99
Chicken Salad with walnuts and white grapes on a bed of lettuce with sliced fresh fruit and grapes \$ 6.13
Salad Trio with chicken, tuna and egg salad with potato Salad, tomato wedges,
and cucumber wheels \$ 7.50
Cobb Salad \$ 8.20
*Tortellini Salad with seasonal vegetables and light herb vinaigrette \$ 6.63

SANDWICHES (all include potato chips)

READYMADE SANDWICHES choose Turkey, Ham, or Roast Beef
with American, Swiss or Provolone all made with lettuce and tomato
on white, wheat, or rye bread, Kaiser rolls or wraps \$ 5.31
DESIGN YOUR OWN SANDWICH TRAY choose any three: turkey, ham,
roast beef, tuna, chicken, or egg salad and two cheeses.
Includes lettuce, sliced tomatoes, onions, pickles, mustard, mayonnaise,
and choice of breads or Kaiser rolls \$ 5.14
with Potato Chips, Cookies, Whole Fruit, and Canned Sodas \$ 7.10

SPECIALTY SANDWICHES (all include potato chips)

Turkey, Brie cheese and chutney on a Croissant \$ 5.93
Turkey & Cheese wraps with Lettuce & Tomatoes \$ 4.25
Blackened Chicken Breast with lettuce, tomato, and spicy cilantro mayonnaise served
on cibatta bread \$ 5.05
Chicken Breast with Provolone, grilled bell peppers and onions on Faccacia Bread \$ 5.02
Traditional Club Sandwich with turkey, cheese, bacon w/lettuce and tomato
on toasted bread \$ 5.24
Pita Pocket with Falafel served with lettuce, tomato, cucumbers, and a Tzatziki Sauce \$ 3.25

LUNCH & DINNER

Minimum of 5 orders per any item

POULTRY

Chicken and Broccoli stir-fry, served over white rice	\$ 5.75
Chicken Marsala with Mushrooms	\$ 6.95
Cider Chicken with Mushroom sauce	\$ 7.43
Roasted Lemon Chicken	\$ 6.75
Grilled Chicken served with a Tequila Lime Sauce	\$ 5.95
Grilled Chicken with Black Bean Sauce	\$ 6.55
Chicken Oscar Chicken breast topped with crabmeat, asparagus tips and served with a Veloute Sauce	\$ 7.95

BEEF

Beef and Broccoli stir-fry, served white rice on the side	\$ 6.50
Teriyaki Beef	\$ 6.85
Pepper Steak served with White Rice on the side	\$ 5.92
Roasted Flank Steak served with a wild mushroom glaze (Minimum order of 12 servings)	\$ 63.50

SEAFOOD

Herbed Crusted Salmon served with a Horseradish Sauce	\$ 6.50
Crab Cakes Aioli (2 per serving)	\$ 6.75
Teriyaki Glazed Salmon Fillets	\$ 6.22
Stir-Fried Shrimp with Garlic	\$ 5.85
Lemon Flounder with a Caper Sauce	\$ 5.75

VEGETARIAN

Spinach & Cheese Tortellini tossed in a pesto cream sauce	\$ 5.90
Penne with Artichoke Hearts, Capers, Sun-dried Tomato in a light cream sauce	\$ 5.75
Ravioli with wild mushroom Sauce	\$ 6.20
Pasta Primavera	\$ 5.50

LASAGNA

Choose a Red, White or Green Lasagna choice of ground beef, chicken, or vegetables (12 servings minimum per order)	\$ 27.25
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STARCHES

Moroccan couscous \$.70	Rice Pilaf \$.66
Oven Roasted Potatoes with Garlic & Rosemary \$.72	Wild Rice \$.66
Garlic Mashed Potatoes \$.60	Baked Potatoes \$.35 (\$.85 for each topping added)
Twice Baked Potatoes \$.97	

VEGETABLES

Broccoli Spears \$.75	Green Beans Almandine \$.66
Glazed Baby Carrots \$.60	Green Peas, & Pearl Onions \$.62
Vegetable Medley \$.62	Asparagus (seasonal) \$Market Price

All luncheon and dinner entree prices include Assorted Rolls and Butter.

Hot Hors d'oeuvres

Prices are per Dozen

Baked Brie en Brioche served with crackers	\$34.56 (serves 20)
Hot Crab Dip served with bread	\$48.95 (serves 20)
Spinach & Artichoke Dip served hot with Toasted Pita Points	\$45.22 (serves 20)
Spanakopita	\$17.80
Ginger Chicken Cakes with Cilantro-Lime Mayo	\$17.86
Mini Crab Cakes with Maryland Tartar Sauce	\$19.64
Vegetarian Mini Quiche	\$15.82
Chicken Sates served with a peanut chili dipping sauce	\$17.34
Beef Sates served with a horseradish	\$18.32
Swedish Meatballs	\$16.72
Shrimp wrapped in Bacon	\$21.94
Buffalo wings served with Blue Cheese Dip and celery sticks	\$19.90
Potato Skins	\$18.76
Chicken Tenders	\$17.16
served with your choice of two-Honey mustard, BBQ, or Ketchup	
Breaded Ravioli served with Puttanesca Sauce	\$16.62
Miniature beef Wellington	\$19.34
Sesame chicken bites With Asian dipping Sauce	\$18.12
Cheese Fondue served with Cubed Bread	\$ 6.80 pp
Chocolate Fondue served with Cut Fruit and Marshmallows	\$ 7.95 pp

Cold Hors d'oeuvres

Prices are per Dozen

Antipasto	\$85.20 (serves 20)
Crudités served with Ranch Dip	\$ 3.05 per person
Fresh Fruit Tray (Pineapple & Strawberries are seasonal add \$2.00 per person)	\$ 3.35 per person
Cheese display served with Crackers	\$ 4.71 per person
7 Layer dip (Serves 20 people) Served with nacho chips	\$16.58 each
Shrimp Cocktail	\$ 22.32
Walnut Chicken w/Grapes in a barquette	\$17.04
Crab Crostini	\$18.95
Beef Tenderloin on Baguette	\$18.12
Basil Marinated Mozzarella and Cherry Tomato Skewers	\$15.82
Bruschetta Trio	\$17.20
Cucumber and shrimp canapés	\$18.88
Vegetable and Portobello canapés	\$15.82

Poached Salmon with cucumber served with capers, hard boiled eggs, and dill sauce (Groups of 50 or more)
Market Price

Canapés:

Smoked Salmon Canapés	\$19.34
Grilled Zucchini Canapés	\$16.32
Shrimp, Cucumber and Dill Compound Butter Canapés	\$18.08

Soft Pretzels \$.69 EA.

COLD BEVERAGES

Sodas	\$ 1.23 per can
Philadelphia University Bottled Water	\$ 1.10 per bottle
16 oz Wawa	\$ 1.23 per bottle
Sparkling Water	\$ 1.46 per bottle
Iced Tea	\$ 10.85 per Gallon
Lemonade	\$ 10.85 per Gallon