Welcome to Philadelphia University Catering Department.

There is no question that great food and friendly service play a very important role in the success of your special event. Our catering team is committed to making sure that we are doing everything possible to support the needs of your guests. We understand the importance of your event and all of us value the opportunity of working with you in creating lasting memories.

The ideas and options presented in this guide are simply a starting point. Our catering team are experts at creating alternatives that meet your needs, so please do not hesitate to ask us to customize options for your special event. We’re proud of our creativity and look forward to putting it to use for you!

Special events require significant time and attention, and that is why we ask that you contact us as soon as possible in the event planning process. It is never too early to begin assembling the many details that surround your event. We will lead you through everything— all you have to do is contact us!

Grace Machaqueiro, Catering Director
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Our Catering Director will be working with our broader team of Culinary and Service Professionals in bringing together all the details associated with your special event. Don’t hesitate to ask any questions that you might have along the way. We are proud to be of service and look forward to working with you.

Some Helpful Event Planning Points
♦ Planning is critical to a smooth and successful event. Please get in touch with our office as soon as you have plans to host an event. As we said earlier, it is never too early to begin the planning process. We receive major food deliveries twice weekly so wherever possible at least a weeks notice is helpful in assuring that all the products we offer in our catering guides will be readily available for your guests when needed.
The guest count is very important in the planning process. Please give very careful consideration to this when discussing your event details. We require a 72-hour guest guarantee in order to make the necessary final arrangements for your event. Final billing will be based upon the actual number in attendance, or for the guarantee, whichever is greater.

All of the pricing outlined in this guide (outside of served dinners and buffets described on pages 18-22) is based upon standard disposable products. When requested by client we can use biodegradable products in support of our community’s sustainability initiatives. China service is available upon request. Lunch and Dinner Buffets will be served on disposables unless otherwise requested by client. Served meals are not available except on china due to the handling and staging of meals to ensure quick and safe services for your guests.

Cancellation, at no expense, may be made up to 72 hours in advance of your event. If cancellation occurs after this time you will be billed for any expenses incurred in preparation of your event.

Many events require additional service ware items that must be rented and at times extra staff. Dining Services will coordinate any necessary items or additional staff for an additional charge.

Special menus

- Our team is committed to provide you with the freshest ingredients grown locally. Please call our Catering Director and she will work with you on putting together a seasonal menu with local fresh ingredients to fit your needs.
- We cater to any allergies or restrictions your guest may have, please be sure to talk to our office ahead of time so that we may make adjustments to the menu you have or add a dish to fit the needs of your guests

Morning Services

Dining Services can provide services and selections to accommodate any event or meeting, regardless of time of day. In addition to those presented here, our Catering Director will provide you with customized solutions to match the needs of you and your guests. Please don’t hesitate to ask, customization is what we do best! Pricing is per person unless otherwise indicated and includes all necessary disposable plates, cups, napkins and cutlery. Delivery charges may apply depending on location.

**Classic Continental Breakfast**

$8.74 per person
An assortment of Morning pastries and Bagels served with Butter, Cream Cheese and Jellies. Accompanied by Fresh Fruit Salad and Orange Juice as well as Regular and Decaffeinated Coffee and Tea service.

**Continental Breakfast**

$10.61 per person
Freshly prepared Yogurt Granola Parfaits and Warmed Bite Sized Quiche Lorraine are accompanied by an assortment of Morning pastries and Bagels served with Butter, Cream Cheese and Jellies. Orange Juice, Regular and Decaffeinated Coffee and Tea service.
Morning Services Made for You:

All of our specialty selections are available a la carte for you to assemble the perfect event. We will be happy to help guide you in the necessary quantities and associated services. All pricing includes disposable service ware and our traditional linen services for the buffet table. Delivery charges may apply based upon event location. Event staffing may also be necessary depending on the size and set-up of your group. Our Catering Director will assist you in determining where a service staff is necessary as well as any associated costs.

BAKED GOODS
Assorted Bagels & Cream Cheese $16.00 per dozen
Assorted Donuts $11.00 per dozen
Assorted Danish $13.95 per dozen
Muffins $14.26 per dozen
Fruit Breads served with Butter $14.76
Scones served with butter & jelly $17.95 per dozen
Coffee Cake $16.00 per dozen
Croissants $15.80 per dozen

Miniature Muffins $5.95 per dozen
Miniature Scones $14.72 per dozen
Miniature Danish $9.54 per dozen

FRESH FOODS
Fresh Fruit Platter $19.95 small (serves 12-15) / $35.95 large (serves 25-30)
Fresh Fruit Salad $5.95 per pound (1 pound serves approximately 5-6 portions)
Individual Yogurt Cups $1.29 each
Fruit & Yogurt Granola Parfaits $2.40 each (please order in multiples of 6)
Whole Fruit $0.90 per piece
Hot Oatmeal served with Brown Sugar & Raisins $15.00 per gallon (serves 12-16 portions)

BEVERAGES
2% Regular or Chocolate Milk $1.29 per bottle
Soy Milk $1.59 per carton
Orange, Apple or Cranberry Juice $15.50 per gallon
Bottled Juices $1.36 each
Bottled Water $1.10 each
Hot Chocolate Packs $ .80

Regular or Decaffeinated Coffee $2.32 per person
(Hot Tea service included with any coffee purchase)
(our Catering Department will assist you in determining the correct quantity of coffee for your event.)
**Catering Luncheons:** Our guide offers many different fresh salad combinations that can be full meals on their own or paired with our home style soups or freshly prepared sandwiches. We've created some buffet options that feature our most popular selections, but feel free to mix and match. We'll customize both the menu and services to meet the specific needs of your event. **Don’t hesitate to ask as it is what we do best!**

**Entrée Salads**

**Herbed Chicken Harvest Salad** - Spring Mixed Greens combined with Dried Cranberries, Sugar Fried Pecans, Gorgonzola Cheese, Red Onion and Raspberry Vinaigrette Dressing.

**Grilled Chicken Caesar Salad** - Chopped Romaine Lettuce, Thin Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

**Grilled Italian Chicken Salad** - Fresh Romaine and Spring mix Lettuce tossed in our premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella, Tomato and Grilled Marinated Chicken Breast.

**Chef Salad** - Our premium blend of Lettuce accompanied by Turkey Breast, Ham, Cheddar Cheese, Hard Boiled Egg and Tomato Wedges. Served with choice of dressing or consider our premium homemade Lemon Vinaigrette Dressing.

**Chicken BLT Salad** - Romaine, Egg Crumbles, Tomato Wedges, Shredded Cheddar Cheese, Bacon Bits and our Herb Marinated Chicken Breast. Served with your choice of dressing.

**SALAD PLATTER BUFFET**

$11.95 per person  
Choose any three of our appealing, tasty entrée salads. Rolls & butter, dessert as well as bottled water and assorted sodas round out this offering.  
(vegetarian salads available upon request.)

**Chicken Taco Salad** - Crisp Iceberg Lettuce topped with Diced Tomato, Diced Onion, Shredded Cheddar Cheese and our Spicy Marinated Mexican Chicken Breast. Accompanied by choice of dressing as well as Sour Cream, Taco Sauce and Tortilla Chips.

**Mandarin Chicken Salad** - A crisp mixture of Romaine, Iceberg and Spring Mix Greens topped with Juicy Mandarin Oranges, Toasted Almonds and Crispy Oriental Noodles accompanied by our Marinated Chicken Breast and Sesame Ginger Dressing.

**Roast Turkey Chop House Salad** - Crisp Romaine and Iceberg Lettuce chopped and tossed with Julienne Cabbage, Roasted Turkey Breast, Bleu Cheese, Avocado, Tomato, Croutons and Toasted Almonds. Served with choice of dressing.

**Swiss Julienne Salad** - Spring Mixed Greens accompanied by Shredded Swiss Cheese, Julienne Ham, Roasted Soy Nuts and Red Pepper Spears. Served with choice of dressing.

**Tossed Salad**—with tomatoes, cucumbers, and onions with two dressings.

**Vegetarian Antipasto Salad**—an assortment of roasted vegetables and cheeses add meats for an additional $2.00

**OUR SPECIALTY SIDE SALADS**

- Fresh Fruit Salad
- Potato Salad
- Pasta Salad
- Creamy Dill Cucumber Salad
- Cranberry Almond Wild Rice Salad
- Tomato Basil Salad
- Waldorf Salad

**THE EXPRESS SALAD LUNCH**

$8.95 per person  
Choose any of our Entrée Salads and we’ll package it with Fresh rolls & butter, Cookies and Soda or Bottled Water.  
**For a healthier option, you can change the cookie for a granola bar for an additional. $1.50**
DELI BUFFET
$11.95 per person
This classic luncheon buffet allows your guests to create their own favorite sandwich. Platters of Turkey Breast, Ham, Roast Beef, Grilled Vegetables, American & Swiss Cheese, Lettuce, Tomato and Onion accompanied by Assorted Breads and Rolls, Mayonnaise and Mustard. We also include our Traditional Tossed Salad with choice of Dressing as well as one Specialty Side Salad Selection and Potato Chips. Your choice of cookies or brownies, soda and bottled water are also included.

THE SANDWICH BOARD
$9.95 per person
Choose any three of our Specialty Sandwiches and we will cut them and arrange them on platters so your guests can enjoy more than just one! Accompanied by our Traditional Tossed Salad with choice of dressings, Potato Chips. Your choice of cookies or brownies, soda and bottled water are also included.

THE EXPRESS SANDWICH LUNCH
$8.95 per person
Choose any of our Specialty Sandwiches and we’ll package it in an eco friendly bag with a choice of one Specialty Side Salad, Potato Chips, Cookie and Bottled Water or Soda. For a healthier option, you can change chips for whole fruit and cookies for a granola bar for an additional $2.00.

Sandwiches:
Turkey Wrap - Sliced Turkey Breast with Crisp Bacon, Swiss Cheese, Fresh Tomato Slices and Shredded Romaine Lettuce wrapped in our Fresh Flour Tortilla.

Grilled Chicken Caesar Wrap - Fresh Romaine topped with our House Marinated Chicken Breast, Fresh Tomato Slices and Provolone Cheese all rolled in a wrap.

Southwest Chicken Sandwich - Our Secret Spicy Southwest Spice Rub on a Chicken Breast that’s grilled and topped with Red Onion, Pepper jack Cheese, Fresh Sliced Tomato, Spinach and a bit of Guacamole.

Traditional Roast Beef Sandwich - Wheat ciabatta is stacked with Fresh Sliced Roast Beef, Cheddar Cheese, Red Onion, Leaf Lettuce, Tomato Slices and Horseradish Cream.

Club Sandwich In the classic style – Slightly Toasted Sourdough Bread stacked with Fresh Sliced Ham & Turkey Breast, Crisp Bacon, Cheddar and Swiss Cheese as well as Leaf Lettuce and Tomato Slices.

Turkey Croissant - Fresh Croissant topped with Sliced Turkey Breast, Swiss Cheese, Leaf Lettuce and Tomato Slices.

Italian Sub - Fresh Sub Bun topped with Salami, Pepperoni, Ham, Provolone Cheese, Shredded Lettuce and Sliced Tomato. Finished with our Italian Blend of Oregano, Garlic and Black Pepper Olive Oil.

Marinated Chicken Breast Sandwich - House Marinated Chicken Breast grilled with Roasted Red Bell Peppers and topped with Fresh Baby Spinach, Tomato Slices and Goat Cheese Spread.

Turkey Club—Traditional Club Sandwich with turkey, cheese, bacon, lettuce and tomato on toasted bread

California Club—Smoked turkey, cheddar cheese, avocado, crispy lettuce served on focaccia bread
Soup and chili: We make our soups and chilies every day from scratch with fresh ingredients to create wonderful home style flavors. Soup or chili of the day can be added to any of our luncheon buffets for an additional $1.95 per person.

Falafel Pita Pocket—Our falafel sandwich served with lettuce, tomato, cucumbers, and a Tzatziki Sauce.


Tomato & Mozzarella Focaccia—Roma tomatoes, fresh mozzarella, marinated in a fresh basil pesto served on focaccia bread with fresh crispy lettuce.

Themed Luncheons: We have created several packages that offer a variety of items so your guests can enjoy something different. If you are interested in other choices, please let our catering director to assist with additional options.

SUB CLUB BUFFET
$11.95 per person
Guests will enjoy this sandwich buffet as they can sample all three choices if they would like to! Served with Traditional Tossed Salad and choice of dressing, Potato Chips, Dessert and Beverages. A minimum of 12 people, please.

Texas Tender Sub - Crispy Chicken Tenders tossed in our Sweet & Spicy BBQ sauce topped with Grilled Vidalia Onions and Melted Cheddar Cheese.

Philadelphia Cheesesteak - Tender Beef sautéed with Onions, and Peppers finished with Melted Provolone Cheese.

Toasted Italian Grinder - Ham, Salami, & Pepperoni layered on Fresh Baked Bread with Melted Provolone Cheese. Topped with Shredded Lettuce, Onion, Banana Peppers, Tomatoes and finished with our Special Oregano, Garlic and Olive Oil Blend.

THAT'S A WRAP
$9.95 per person
Choose three of our wraps and we’ll place them on platters for your guests to select their favorite option. Served with our Traditional Tossed Salad and one additional Specialty Salad Selection as well as Cookies, soda and bottled water are also included.

Chicken BLT Wrap
Grilled Chicken Caesar Wrap
Roasted Vegetable Wrap
Ham, Turkey or Roast Beef Wrap
Chicken or Tuna Salad Wrap
Antipasto Wrap
ITALIANO BUFFET

$12.95 per person
Choice of Traditional Lasagna, Vegetable Alfredo Lasagna or Pasta Fresca (vegan.) Served with Traditional Caesar Salad and our homemade garlic bread and accompanied by Dessert, Iced Tea and Ice Water.

Traditional Lasagna
Prepared with a combination of Ground Beef, Italian Sausage and Pepperoni layered with Mozzarella, Parmesan, and Ricotta Cheeses and our Italian Marinara Sauce.

Vegetable Alfredo Lasagna
Spinach, Carrots, Onion, and Mushroom combined with Mozzarella, Parmesan, and Ricotta Cheese and our Homemade Alfredo Sauce.

Pasta Fresca
Fresh Vegetables tossed with Pasta, Garlic, Olive Oil with White Wine and Fresh Herbs.

SNACKS & MISCELLANEOUS ITEMS

Potato Chips $4.50 per 1lb bag
Pretzels $3.95 per 1lb bag
Tortilla Chips & Salsa $5.50 per 1lb bag
Mixed Party Nuts $13.95 per pound
Spiced Mixed Nuts $13.95 per pound

Soft Pretzels with mustard $.89

18" Cheese Pizza (8 slices) $11.15
18" Pepperoni Pizza (8 slices) $14.15
18" Veggie Pizza (8 slices) $14.15
Hors D’oeuvres: Dining Services offers a wide variety of options that you can use to create a quick accompaniment for a meal or an elegant Hors d’oeuvres reception. Our Catering Director will customize your choices to meet the needs of your guests. Pricing is provided as a starting point for those events where a few options complete the perfect menu. Pricing for receptions will be customized to include all other event amenities that are necessary in creating the perfect ambiance for you and your guests.

COLD PLATTERS
Platters are the perfect starter to a wonderful meal or special event. They may be ordered in any combination. Our Catering Director can customize a solution to service, set-up and associated service ware needs.

Small Platters serve between 12–15
Large Platters serve between 25–30

CHEESE & CRACKERS
$45.95 small / $82.50 large / $4.71 per person
An assortment of Cheeses and accompanied by a Variety of Crackers and garnished with Grapes & Strawberries.

FRESH FRUIT
$43.99 small / $75.00 large / $3.35 per person
Sliced Cantaloupe, Honeydew, Pineapple, Strawberries & Grapes.

TRADITIONAL VEGETABLES & DIP
$43.99 small / $75.00 large / $3.05 per person
Our Creamy Ranch Dressing accompanied by assortment of cut vegetables.

ANTIPASTO
$59.25 small / $95.00 large / $4.26 per person
Italian Ham, Salami, Pepperoni & Prosciutto combined with Fresh Parmesan, Mozzarella, Marinated Vegetables, Fire Roasted Peppers and Mixed Olives.

Hot and Cold Hors D’oeuvres
A Wonderful way to enhance any special occasion. Each option is available in either dozen or half dozen. Again, our catering director can customize the perfect combination for you or feel free to create your own favorite combination.

COLD PLATTERS CONTINUE
Trio of Hummus with Pita Chips
Small $16 / Large $30

Bruschetta Trio
Small $20/ Large $39

Assorted Tea Sandwiches
Small $28/ Large $56

PLEASE ORDER HORS D’OEUVRES BY THE HALF DOZEN OR DOZEN
Shrimp Cocktail
$22.75dz

Prosciutto Wrapped Asparagus
$22.75dz

Antipasto Pinwheels
$18.88dz

Basil Tomato Crostini
$19dz

Wild Mushroom Crostini
$18.75dz

Artichoke Asiago Crostini
$19dz

Assorted Canapés
$19.95dz
HOT HORS D’OEUVRES
PLEASE ORDER BY THE
HALF DOZEN OR DOZEN

Spinach & Artichoke Dip served with Tortilla Chips
$45.22 serves 20 guests

Crab Dip served with pita chips
$48.95 serves 20 guests

Choose from Buffalo Style or Honey BBQ wings & served w/celery sticks
$19.90

Chicken Tenders with Ketchup, Honey mustard and BBQ Sauces
$18.95

Chicken Satay served with a chili dipping sauce
$18.75

Pesto Grilled Chicken Skewers
$18.00

Miniature Beef Wellingtons
$18.12

Sesame Beef Skewers served w/ horseradish dip
$18.32

Pork or Vegetarian Pot stickers
$18.50

Vegetable Spring Rolls with Sesame Ginger Sauce
$18.35

Bacon Wrapped Shrimp
$21.94

Bacon Wrapped Scallops
$21.25

Crab Stuffed Mushroom Caps
$20.25

Spinach & Feta Stuffed Mushroom Caps
$18.75

Sausage Puffs
$18.35

Herbed Cheese Puffs
$18.10

Miniature Red Potatoes
Stuffed Cheddar
$18.00

Miniature Quiche Lorraine
$17.80

Spanikopita
$18.65

Philadelphia Cheesesteak egg rolls served with ketchup
$19.25

Buffets & Served Meals: Our menu items can be grouped together into any combination for a served or buffet meal that your guests are sure to enjoy. The packages have a base price inclusive of the items described within and allow for any combination of entrees by choosing standard or premium selections. Premium selections are shown with an “✽” and indicate an additional per person charge that will be added to the package pricing. The pages that follow outline descriptions of some of our most popular entrée, vegetable, sides and dessert selections. Please don’t hesitate to inquire about additional options. Our catering staff will be happy to help customize any special menu to meet your needs.

CAESAR SALAD Fresh Chopped Romaine Lettuce, Thin Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

GREEK SALAD Fresh Chopped Romaine Lettuce with Diced Tomatoes, Black Olives, Cucumber Slices, Red Onion, Pepperoncini, Julienne Green Pepper and Feta Cheese tossed with Traditional Greek Vinaigrette.

TRADITIONAL SPINACH SALAD Baby Spinach garnished with Fresh Sliced Mushroom, Red Onion, Egg Crumbles and Crisp Bacon Bits tossed with Poppyseed Dressing.

TOSSED ITALIAN SALAD Fresh Romaine, Endive and Radicchio Lettuce tossed in our Premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella and Tomato.

TOSSED ANTIPASTO SALAD ✽
Additional $0.50 per person
Fresh Romaine, Endive and Radicchio Lettuce tossed in our Premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni and Salami, Red Onion, Shredded Provolone and Tomato Wedges.
ENTREÉS

**Poultry**

**Sautéed Breast of Chicken** Tender Chicken seasoned and marinated then sautéed golden brown and finished with a very Light Lemon Sauce.

**Stuffed Baked Chicken Breast** Freshly Prepared Bread Stuffing inside of a Tender Chicken Breast baked golden brown and topped with our Homemade Brandy Sauce.

**Oven Roasted Chicken** Tender Chicken Quarters seasoned with Butter, Shallots and Thyme roasted golden brown.

**Marinated Grilled Chicken** Breast Marinated overnight in our Italian Herbs and Spices then grilled to perfection.

**Chicken Parmesan** Fresh Chicken Breast lightly breaded and sautéed until golden brown. Topped with our House Marinara Sauce and Melted Provolone Cheese.

**Carved Turkey Breast** The perfect choice for any meal. Traditionally seasoned and slow roasted then carved to order.

**Chicken Marsala** Additional $1.00 per person Tender Chicken Breast sautéed golden brown and finished with Fresh Sautéed Mushrooms and our Creamy Marsala Sauce.

**Chicken Picatta** Additional $1.00 per person Fresh Chicken Breast seasoned lightly and sautéed golden brown. Finished with Capers and Fresh Lemon.

**Kennett Square Chicken** Additional $1.00 per person breast of chicken Stuffed with Kennett Square mushrooms baked tender and topped with our own Homemade Brandy Sauce.

**Stuffed Chicken Supreme** Additional $1.00 per person Tender Breast of Chicken stuffed with a creamy mixture of Ricotta Cheese, Swiss Cheese, Spinach and Pine Nuts. Baked golden brown and topped with our Supreme Sauce.

**Pork**

**Roasted Rosemary Carved Pork** Our special blend of spices with Rosemary rubbed into the meat before slow roasting. Carved to order.

**Home-style Boneless Pork Chops** Seasoned Pork Loin Chops sautéed golden brown and baked on top of our Homemade Stuffing.

**Tuscan Roast Pork** Tender Pieces of Pork roasted together with Red Potatoes, Asparagus, Red Pepper, Mushroom and Onion.

**Carved Honey Glazed Ham** Slow Roasted Ham with our Sweet and Savory Glaze roasted golden brown and carved to order.

**Beef**

**Carved Eye Round of Beef** Seasoned and slow roasted to medium with a bright pink center. Carved to order at the buffet. Minimum of 75 guests.

**Beef Pepper Steak** Tender Strips of Beef stir fried with Fresh Peppers, Mushroom and Onion and finished with a Savory Garlic Black Bean Sauce.

**Beef Stroganoff** Tender Sliced Beef & Mushroom in our Rich Stroganoff Sauce served over choice of Noodles or Rice.

**Baked Swiss Steak** Additional $1.25 per person Fresh Beef sautéed with Fresh Sliced Mushroom and slowly roasted until fork tender. Served with our Traditional Brown Sauce.

**Roast Prime Rib of Beef** Additional $3.00 per person Seasoned and slow roasted to medium with bright pink center. Served with Au Jus.

**Carved Beef Tenderloin** Additional $4.00 per person Seasoned with Rosemary and Fresh Garlic. Slow roasted and carved to order at the buffet. Available for served meals only.

**Beef Continued**

**Filet Mignon** *(served meals only)* Additional $8.00 per person Choose the style that works best for you: Blue Cheese Encrusted, Bordelaise Mushroom or Bacon Wrapped. Available

**Beef Roulade** Additional $3.00 per person Fresh Arugula, Roasted Red Pepper and Goat Cheese rolled inside of Flank Steak. Roasted to medium and sliced just before service.

**Seafood**

**Lemon Baked Cod** Additional $2.50 per person Fresh Filets of Cod seasoned with Garlic, Fresh Lemon Juice and White Wine baked and finished with Fresh Minced Parsley.

**Pan Seared Sea Scallops** Additional $6.00 per person Bay Scallops sautéed in Garlic Oil and finished with Fresh Lemon and Parsley. Available for served meals only.

**Shrimp & Scallop Stir Fry** Additional $3.00 per person Tender Bay Scallops and Shrimp stir fried with a variety of Fresh Vegetables and served over our exclusive Wild Sticky Rice.
Seafood Continued

Chive Crusted Salmon ✽
Additional $3.00 per person
Pan seared with Fresh Chives and served with our Light Lemon Butter Sauce.

Shrimp Scampi ✽
Additional $4.00 per person
Fresh Shrimp prepared in the classic style and finished with a sprinkling of Fresh Grated Parmesan Cheese.

Encrusted Salmon ✽
Additional $4.00 per person
Fresh Salmon encrusted in Finely Chopped Pecans and sautéed until lightly browned.

Crab Stuffed Cod ✽
Additional $3.00 per person
Orange Roughy Filets stuffed with our special blend of Crab, Artichoke and Cheese topped with a dusting of Breadcrumbs and baked

Vegetables

Green Beans
Southern Style Green Beans
Green Bean or Broccoli Almandine
Buttered Whole Kernel Corn
Broccoli or Cauliflower Florets
Sesame Broccoli
Fresh Broccoli Florets with Red Pepper, Red Onion, Pea Pods and Matchstick Cut Carrots
Cauliflower Medley of Vegetables
Fresh Cauliflower with Carrot Coins and Broccoli Florets
Buttered Whole Baby Carrots
Caramelized Baby Carrots
Creamed Spinach
Zucchini and Yellow Squash sautéed with our Roasted Roma Herb Tomatoes and topped with Fresh Skillet Zucchini ✽
Additional $0.50 per person
Lemon Butter Asparagus ✽
Additional $0.50 per person
Broccoli Medley of Vegetables ✽
Additional $0.50 per person

Pasta

Four Cheese Lasagna
Layers of Pasta with our House Marinara, Shredded Parmesan, Mozzarella, Provolone and Ricotta Cheese.

Simply Delicious Lasagna
Layers of Pasta with Italian Sausage, Ground Beef, and Pepperoni assembled with our House Marinara and Ricotta & Shredded Mozzarella.

Vegetable Lasagna
Our House Made Roasted Roma Herb Alfredo Sauce layered with Pasta, Spinach, Eggplant, Peppers, Mushroom, Ricotta, Mozzarella, Parmesan and Provolone Cheeses.

Homemade Rigatoni & Meatballs
Freshly Prepared Meatballs slow cooked in our House Marinara. Served with Parmesan Cheese.

Chicken or Sausage Penne
Alfredo Penne Pasta tossed with choice of Sausage or Chicken in our Creamy Alfredo Sauce with Roasted Roma Herb Tomatoes. Topped with additional Melted Mozzarella & Parmesan Cheese.

Eggplant Parmesan
Fresh Eggplant layered with our House Marinara, Diced Tomatoes and blend of Ricotta, Mozzarella, Parmesan and Provolone Cheeses.

Side Dishes

Shredded Parmesan Cheese.
Traditional Rice Pilaf
Wild Rice Pilaf
Wild Rice Almandine
Rosemary & Garlic
Roasted Red Skin Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Garlic Mashed
Red Skin Potatoes
Whipped Potatoes
Roasted Yukon Gold Potatoes
Baked Potatoes with Butter & Sour Cream
Herb Roasted New Potatoes
Home-style Dressing
Cracked Black Pepper Orzo
Creamy Macaroni & Cheese
Buttered Egg Noodles
DESSERTS

Carrot Cake with Cream Cheese Frosting
Oreo Dream Cake
Peanut Butter Cream Cake
Decadent Chocolate Cake with Chocolate Ganache
Homemade Apple Cranberry Pie
Crumble top Apple Pie
Triple Berry Pie
Lemon Meringue Pie
Banana Cream Pie
Bread Pudding served with crème anglaise
Cobbler (Cherry, Apple and Blue Berry)

Cream Puffs $17.60 price per dozen
Chocolate covered Éclairs $18.95 price per dozen
Decorated Cupcakes $14.25 price per dozen

BROWNIES & BAR COOKIES

Price Per Dozen
Iced Chocolate Brownies $16.95

Decadent Peanut Butter Brownies $16.95
Lemon Bars $13.95
Pecan Bars $15.95
Apple Spice Bars $14.50
Cheesecake squares $

NEW YORK STYLE CHEESECAKE

CHEESECAKE FLAVORS
(Serves 16-20)

Plain $30.00
Strawberry, Blueberry, & Cherry toppings add $5.00 per cake
Chocolate Brownie Oreo $40.00
Chocolate Swirl Cheesecake $40.00
Raspberry Swirl Cheesecake $40.00

BROWNIES & BAR COOKIES

Decadent Chocolate Cake with Chocolate Ganache
Homemade Apple Cranberry Pie
Crumble top Apple Pie
Triple Berry Pie
Lemon Meringue Pie
Banana Cream Pie
Bread Pudding served with crème anglaise
Cobbler (Cherry, Apple and Blue Berry)

Cream Puffs $17.60 price per dozen
Chocolate covered Éclairs $18.95 price per dozen
Decorated Cupcakes $14.25 price per dozen

DECORATED CAKES

Our freshly baked all occasion cakes are perfect for the impromptu party or special event.

CAKE FLAVORS
White/Vanilla
Chocolate
Marble

ICING SELECTIONS
Traditional Butter Cream

SIZING
10” Layer Cake (Serves 12-15) $38.80
Quarter Sheet Cake (Serves 12-15) $27.64
Half Sheet Cake (Serves 25-30) $49.50
Full Sheet Cake (Serves 55-60) $91.90