Catering Guide 2015-2016

Lehigh Catering
Welcome to Lehigh Catering!

Thank you for choosing Lehigh Catering!

We are excited to help you begin planning your next event. Our Personal Planners will assist you with the design of your event. Both our Executive Chef and Executive Pastry Chef will customize a menu to reflect your unique tastes and budget. We have built relationships with local vendors, in both Bethlehem and surrounding areas, to provide you with the freshest ingredients and exceptional accessories, making your event as unique and limitless as your imagination!

Our Campus offers several locations to accommodate your guests. Our largest is located in Iacocca Hall, offering 13,000 square feet of event space with 5 rooms, the largest of which can seat 350 guests.

Let us host your next meeting, seminar, summer camp, rehearsal dinner, wedding, bat or bar mitzvah, baby or bridal shower and much more! We provide excellent food, quality services and some of the most breathtaking views of the Lehigh Valley.

Contact us today and let Lehigh Catering cater to you... from beginning to end we’ll guide you through!
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Welcome to Lehigh Catering

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POLICIES & PROCEDURES

Levels of Service

Pick Up
Pickup service can be arranged by calling catering services. You will be responsible for the prompt return of the equipment that has been used for your event. Additional fees may apply to pick up requests prior to 7:00am and following 7:00pm. Full replacement costs will be incurred for any missing or damaged equipment.

Standard Service
Standard Service events are completely served on plastic, including disposable flatware, dishes, cups, and napkins. This allows the convenience of picking up and setting up as you like. This service does not include linens, set up, or clean up of your event. The beverages ordered will be served in cans, bottles or boxes (for hot items). If you prefer we can deliver and set up for an additional $15.00 flat delivery fee.

Upscale Disposable Plastic
Upscale Disposable Plastic events are completely served on plastic, including disposable flatware, dishes, cups, and napkins with the convenience of set up and clean up. Delivery and Pick Fees Apply.

Upscale Disposable China
Upscale Disposable China events are served on china, and your guests will enjoy disposable flatware, dishes, cups, and napkins with the convenience of set up and clean up. Delivery and Pick Fees Apply.

VIP China
VIP China events include your food and beverage served on china for your guests. We will customize every detail and assist you in planning your event.

*University fire codes require open flames (sterno for chafing dishes) be attended by staff. If Catering Services staff is not within your budget, and you wish to take responsibility for monitoring the sterno, we will require the name of the person who will be responsible for attending to the sterno usage on the buffets. Events with chafer service and more than 25 people will require an attendant.

Deliveries
Deliveries are available from 7:00am – 7:00pm. When arranging for delivery, please allow sufficient time for our personnel to set up, and inform us of the period of time the room will be available for set up prior to, and clean up following, your event. Additional fees may apply to deliveries prior to 7:00am, following 7:00pm or multiple attempts to clean up service.

Catering Equipment
As the host of your event, you are responsible for the equipment we have provided. Our equipment such as chafing dishes, coffee pots, serving utensils and china, are the property of Lehigh Catering Services and must be kept secure by you, our client, until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

Food Safety
Due to food safety liability, clients and guests may not remove food from the function site.
POLICIES & PROCEDURES (con’t)

Guarantees
The final guarantee for your event is due to us three business days prior to your event. If you do not contact us with a guarantee (final count) three days prior to your event, we will prepare for the estimated count on the original catering contract. If attendance exceeds the guarantee, you will be charged for that number of guests plus any additional fees.

Changes or Cancellations
In the event you have changes to your event please contact Catering Services immediately so we can try to accommodate your needs.

Cancellations four or more days prior to your event are without charge. Cancellations made less than four days prior to the event will incur partial charges based on the following:

- 72 – 48 hours: 40% of the total cost
- 48 – 24 hours: 60% of the total cost
- Less than 24 hours: 100% of the total cost

In the event of bad weather, groups must cancel their events the business day prior by 12 noon or by Friday prior if the event falls on Saturday, Sunday or Monday. Any event canceled after this time will be charged 100% of the catering contract. The only exception is if groups re-book their event within two weeks the original contract date. Event must be rebooked at the time of canceling the original event.

Payment
Internal Groups
(University Sponsored)
Internal Groups (University Sponsored) are to provide an index number at the time of booking. This index number will be charged immediately following the event.

External Groups / Off Campus Locations
(Non-University)
External Groups (non-University, hosting an event on or off campus are subject to a 16% Service Charge and 6% Pennsylvania State Tax.

Student Groups
Student groups hosting a special function on campus will be permitted to use their meal equivalency credit on any event and will need to provide an index number for the remainder of the event balance. Lehigh ID numbers must be active and submitted to LU Catering Services no later than 5 business days prior to the event. Student groups will be afforded a 30% discount to the total cost of their food and beverage order.

Meal Equivalency for Breakfast $3.35; for Lunch $4.35; and Dinner $4.35
**BREAKFAST BUFFETS**

**Eye Opener Buffet**
Chilled Orange Juice, Apple Juice and Cranberry Juice  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
$6.00 Per Person

**Classic Continental Buffet**
Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
$7.75 Per Person

**Full American Breakfast Buffet**  
(Minimum of 15 Guests)
Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Broccoli and Cheddar Frittata  
Golden Home Fried Breakfast Potatoes  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas  
$12.25 Per Person

**Enhance the Full American Breakfast**
Scrambled Eggs  
Quiche Lorraine  
French Toast with Traditional Maple Syrup  
Grilled Pork Roll, Country Sausage, or Bacon

**Revitalize Breakfast Buffet**  
(Minimum of 25 Guests)
Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Individual Parfaits of Vanilla with Blueberries and Strawberries  
Granola with Raisins and Dried Fruit  
Hot Irish Oatmeal served with Low Fat Milk, Brown Sugar, and Dried Cherries  
Egg Beaters with Fresh Tomato and Herbs  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
$13.25 per person
BREAFKAST BUFFETS (con’t)

Presidential Breakfast Buffet  
(Minimum of 15 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Selection of Croissants, Muffins, Breakfast Breads, and Scones  
Assortment of Fresh Bagels  
Butter, Cream Cheese, and Assorted Preserves  
Assorted Non Fat and Low Fat Yogurts  
Smoked Maine Salmon, Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche  
Frittata of Spinach and Ricotta Cheeses  
Caramelized Apple French Toast and All Natural Maple Syrup  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
$15.25 per person

PLATED BREAKFAST  
(Available for Events Hosted Only in the University Center or Iacocca Hall)

All Plated Breakfasts include a selection of Orange, Apple and Cranberry Juices  
Baskets of Freshly Baked Breakfast Pastries, Butter, and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
Choice of Bacon, Ham or Sausage for each entree  
$13.00 Per Person

Caramelized Apple French Toast and All Natural Maple Syrup  
Traditional Eggs Benedict on a Toasted English Muffin, Canadian Bacon, Hollandaise Sauce and Fresh Truffle Garnish  
Pancakes with Cinnamon Butter and Maple Syrup  
Chef’s Seasonal Quiche  
Farm Fresh Scrambled Eggs and Golden Roasted Potatoes  
Eggs Copenhagen  
Egg White Frittata with Young Spinach, Tomato and Basil  
Poached Eggs on a Toasted English Muffin with Smoked Salmon and Hollandaise Sauce

BUFFET STATIONS

OMELETTE STATION

Fresh Country Omelettes to order with  
Cheddar and American Cheeses, Mushrooms, Green Peppers, Onions, Ham, Bacon, Tomatoes, Black Olives  
(Egg Whites or Egg Beaters Available)  
$6.50 Per Person

The above stations require One Attendant for every 50 Guests. Attendant Fees are $100.00 Per Station.
**BREAKFAST ENHANCEMENTS**

- **Assortment of Fresh Bagels to Include:** Plain, Sesame, Poppy, Egg, Everything, Garlic, and Cinnamon Raisin
  - Whipped Butter and Cream Cheese $1.75 Per Person

- **Plain Mini Bagels, Whipped Butter and Cream Cheese**
  - (2 Mini Bagels Per Person) $1.45 Per Person

- **Individual Non Fat and Low Fat Yogurts** $1.90 Per Person

- **Individual Yogurt Parfaits**
  - with Blueberries, Strawberries and Granola $2.40 Per Person

- **Golden Breakfast Potatoes or Hash Brown Potatoes** $2.00 Per Person

- **Crispy Bacon, Breakfast Sausage, or Grilled Ham** $2.00 Per Person

- **Turkey Bacon or Turkey Sausage** $3.00 Per Person

- **Selection of Cold Breakfast Cereals**
  - with Whole and Skim Milks $1.85 Per Person

- **Hot Irish Oatmeal or Cream of Wheat, Whole and Skim Milks, Brown Sugar, and Dried Cherries** $2.50 Per Person

- **Broccoli & Cheddar Frittata** $3.00 Per Person

- **Quiche Lorraine** $3.00 Per Person

- **Fresh Scrambled Eggs and Egg Whites** $2.50 Per Person

- **Eggs Florentine**
  - with Sautéed Spinach and Brie Cheese Sauce $3.00 Per Person

- **Lemon and Ricotta Hot Cakes**
  - with Compote of Fruit in Rum $5.00 Per Person

- **French Toast with Butter and Maple Syrup** $2.75 Per Person

- **Caramelized Apple French Toast**
  - and All Natural Maple Syrup $5.00 Per Person

- **San Francisco French Toast**
  - Sourdough French Toast with Blueberry Compote $5.00 per person

- **Steak and Eggs**
  - Medallions of Beef with Tomato Relish, Poached Eggs, and Béarnaise Sauce $6.00 Per Person

- **Smoked Maine Salmon, Plain Bagels**
  - Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche $9.00 Per Person

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**Granola & Fresh Fruit Display**

(Minimum 25 Guests)

House Made Granola, Fresh Berries & Vanilla Yogurt with Fresh and Dried Fruits $5.00 Per Person
BRUNCH

HIGH HONORS BRUNCH
(Minimum of 15 Guests)

Chilled Orange Juice, Apple Juice and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries
Assortment of Fresh Bagels
Butter, Cream Cheese, and Assorted Preserves
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads

Choice of One Platter
Smoked Scottish Salmon with Dill Cream Cheese and Mini Bagels
Garden Salad with Crisp Spring Vegetables and Balsamic Vinaigrette
Imported & Domestic Cheeses with Cured Meats
Hummus with Pitas, Feta and Toasted Black Olive Bread

Choice of Three Entrees
Roasted Vegetable Strata with Mozzarella, Monterey Jack, White Cheddar and Fontina Cheeses

French Toast Stuffed with Tart Cherry and Vanilla with Warm Maple Syrup

Mini Maryland Crab Cakes with White Corn and Asparagus Relish

Spinach Tortellini tossed with Fresh Plum Tomato Sauce, Basil and Pinenuts

Parmesan Crusted Paillards of Chicken with Roasted Vegetable Minestra
(Tomato Red Pepper Sauce with Roasted Vegetables)

Carrot Cake with Cream Cheese Frosting
Mixed Fruit Tart

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$32.25 Per Person
**BRUNCH BUFFET**
(Minimum of 25 Guests)

- Chilled Orange Juice, Apple Juice and Cranberry Juice
- Sliced Seasonal Fresh Fruit and Berries
- Assortment of Fresh Bagels
- Butter, Cream Cheese, and Assorted Preserves
- Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads

**Choice of One Platter**
- Smoked Maine Salmon with Plain and Sesame Bagels
- Sliced Tomatoes, Red Onions, Capers, and Lemon Crème Fraiche
  OR
- Platters of Marinated and Grilled Eggplant, Green and Yellow Squash
  Accented with Fresh Basil and Pepperoncini

**Choice of Two Salads**
- Seasonal Green Salad with Aged Sherry Vinaigrette
- Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette
- Whole Leaf Romaine Caesar Salad

**Choice of Three Entrees**
- Scrambled Eggs with Fresh Snipped Chives
- French Toast with Traditional Maple Syrup
- Cavatelli Nonna with Broccoli Rabe, Toasted Garlic and Breadcrumbs
- Roasted Chicken with Shallots, and Tomato Confit
- Golden Breakfast Potatoes with Fresh Herbs
- Crispy Bacon and Breakfast Sausage Links**

Devil’s Indulgence Chocolate Cake, California Fruit Tart, And Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$38.25 Per Person

**May Substitute with Turkey Bacon or Turkey Sausage**

**Omelette Station**
- Fresh Country Omelettes to order with
- Cheddar and American Cheeses, Mushrooms, Green Peppers, Onions, Ham, Bacon, Tomatoes, Black Olives
  (Egg Whites or Egg Beaters Available)
  $6.50 per person
  Chef Fees at $100.00 per Chef
  (Four Hour Minimum)

**Carving Station**
- Turkey Breast
  Or
- Traditional Beef Wellington
  Chef’s Choice of Sauce & Mini Rolls
  $5.00 per person choice of one
  $10.00 per person choice of two
  Chef Fees at $100.00 per Chef
  (Four Hour Minimum)
**REFRESHMENT ASSORTMENT SERVICE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas</td>
<td>$1.60 Per Person</td>
</tr>
<tr>
<td>Freshly Brewed Regular Coffee</td>
<td>$.65 Per Person / $12.75 Per Gallon / $12.00 per box</td>
</tr>
<tr>
<td>Freshly Brewed Decaffeinated Coffee</td>
<td>$.65 Per Person / $12.75 Per Gallon / $12.00 per box</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$.65 Per Person / $12.75 Per Gallon / $12.00 per box</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$12.75 Per Gallon</td>
</tr>
<tr>
<td>Orange, Apple or Cranberry Juice by the Gallon</td>
<td>$13.00 Per Gallon</td>
</tr>
<tr>
<td>Sweetened or Unsweetened Iced Tea</td>
<td>$1.25 Per Person / $8.50 Per Gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$1.10 Per Person / $8.50 Per Gallon</td>
</tr>
<tr>
<td>Lemonade (Regular or Pink)</td>
<td>$1.10 Per Person / $8.50 Per Gallon</td>
</tr>
<tr>
<td>Apple Cider (Seasonal)</td>
<td>$1.50 Per Person</td>
</tr>
<tr>
<td>Bottled Iced Tea</td>
<td>$1.95 Each</td>
</tr>
<tr>
<td>Assorted Tropicana Juices (Orange, Cranberry &amp; Apple)</td>
<td>$1.85 Each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.70 Each</td>
</tr>
<tr>
<td>5 Gallon Jug Ice Water</td>
<td>$20.00 Each</td>
</tr>
<tr>
<td>Cambros of Ice Water</td>
<td>$10.00 Each</td>
</tr>
<tr>
<td>Assorted Regular and Diet Pepsi Canned Soft Drinks</td>
<td>$1.00 Each</td>
</tr>
<tr>
<td>Red Bull, Regular and Sugar Free</td>
<td>$4.24 Each</td>
</tr>
<tr>
<td>Gatorade</td>
<td>$2.24 Each</td>
</tr>
<tr>
<td>Naked Juice</td>
<td>$1.99 Each</td>
</tr>
<tr>
<td>Sobe Water</td>
<td>$2.99 Each</td>
</tr>
<tr>
<td>Fizzy Lizzy Spritzer</td>
<td>$2.79 Each</td>
</tr>
<tr>
<td>House Made Sangria Punch</td>
<td>$1.25 Per Person</td>
</tr>
</tbody>
</table>

**Sweets and Snacks**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Regular Muffins to include Blueberry, Corn, Raspberry, Orange Cranberry Nut, Chocolate Chip, Double Chocolate Chip, Banana Nut, Lemon Poppy Seed, Raisin Oat Bran, Cinnamon Chip, Mocha Crunch</td>
<td>$13.00 Per Dozen</td>
</tr>
<tr>
<td>Assorted Mini Muffins (Mini Muffins 2 per person, choices same as above)</td>
<td>$13.00 (24 Pieces)</td>
</tr>
<tr>
<td>Assorted Tea Bread Loafs (10 Slices Each) to Include Banana Nut, Cranberry-Walnut, Lemon-Poppyseed, Blueberry, Chocolate Chip and Cinnamon Crunch Breads</td>
<td>$8.25 Per Loaf</td>
</tr>
<tr>
<td>Chocolate &amp; Sour Cherry Danish Bread (10 Slices Per Loaf)</td>
<td>$12.00 Per Loaf</td>
</tr>
<tr>
<td>Assorted Croissants to Include Strawberry, Blueberry, Apple or Chocolate</td>
<td>$1.35 Each</td>
</tr>
<tr>
<td>Assorted Scones to Include Blueberry, Orange Cranberry, Ham &amp; Cheddar, and Cinnamon &amp; Sugar</td>
<td>$1.60 Each</td>
</tr>
<tr>
<td>Maple &amp; Nut Oat Squares, Oatmeal Raisin Crunch Squares, Raspberry Oatmeal Crunch Squares, or Oatmeal Crumb Cake Squares (Minimum of One Dozen Per Order)</td>
<td>$8.50 Per Dozen</td>
</tr>
<tr>
<td>Cherry OR Apple Turnovers</td>
<td>$1.35 Each</td>
</tr>
<tr>
<td>Coffee Cake (12 slices)</td>
<td>$9.00 Each</td>
</tr>
<tr>
<td>Cinnamon Roll Coffee Bundt Cake (12 slices)</td>
<td>$14.00 Each</td>
</tr>
<tr>
<td>Regular Donuts (per 12)</td>
<td>$8.25 Per Dozen</td>
</tr>
<tr>
<td>Cobblestones</td>
<td>$1.50 Each</td>
</tr>
<tr>
<td>Iced Cinnamon Roll (Per 6)</td>
<td>$10.00 Per Six</td>
</tr>
<tr>
<td>Sticky Bun(Per 6)</td>
<td>$12.00 Per Six</td>
</tr>
<tr>
<td>Bowls of Pretzels (1 lb bag)</td>
<td>$3.00 Per Bag</td>
</tr>
<tr>
<td>Bowl of Chips (1 lb bag)</td>
<td>$3.00 Per Bag</td>
</tr>
<tr>
<td>Bowl of Tortilla Chips (1lb bag)</td>
<td>$3.00 Per Bag</td>
</tr>
<tr>
<td>Bowl of Chex Mix (30 oz bag)</td>
<td>$10.00 Per Bag</td>
</tr>
<tr>
<td>Assorted Miniature Bag of Chips</td>
<td>$.99 Per Bag</td>
</tr>
<tr>
<td>Miniature Bags of Popcorn and Pretzels</td>
<td>$.99 Per Bag</td>
</tr>
<tr>
<td>Bowl of Dips (Choose From Roasted Bermuda Onion, Guacamole or Fresh Tomato Salsa)</td>
<td>$5.00 Per Pint</td>
</tr>
<tr>
<td>Assorted Mixed Nuts (1lb = 8ppl)</td>
<td>$2.00 Per Person</td>
</tr>
<tr>
<td>Assorted Chewy Granola Bars</td>
<td>$1.00 Each</td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>$2.00 Each</td>
</tr>
</tbody>
</table>

Catering Services • 29 Trembley Drive, UC#29 • Bethlehem, PA, 18015 • Phone 610-758-4512 • Fax 610-758-4989
Email: lehighcatering@lehigh.edu Website: www.lehighdining.com/catering

8/20/2015
BREAK SELECTIONS

Cookie Monster
Assorted Cookies and Assorted Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$3.50 Per Person

Quench Your Thirst
Bottled Water
Assorted Regular and Diet Pepsi Products
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$3.50 Per Person

Chocolate Lovers
Chocolate Dipped Strawberries
Chocolate Chip Cookies
Assorted Chocolate Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$5.50 Per Person

High Energy
Chex Mix
Basket of Whole Fruit
Chewy Granola Bars
Bottled Water
$3.50 Per Person

Afternoon Snack
Potato Chips and Onion Dip
Tortilla Chips with Salsa Pretzels
Assorted Cookies
Bottled Water
Assorted Regular and Diet Pepsi Products
$3.75 Per Person

Winter Warmer
(Seasonal)
Gingersnap and Oatmeal Raisin Cookies
Hot Chocolate
Apple Cider (hot or cold)
$2.75

Afternoon Tea
Chef’s Selection of Tea Sandwiches
Freshly Baked Scones and Preserves
Whole Strawberries with Devonshire Cream
Freshly Brewed Herbal Teas
$5.50 Per Person

Jump and Shout
Assortment of Regular and Sugar Free Red Bull Gatorade
Assorted Energy and Granola Bars
Chilled Assorted Individual Fat Free and Low Fat Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$5.50 Per Person

The Mountain
Hummus, Tomato Olive Salad with Crisp Sardini Flatbread, Toasted Pita Chips
Seedless Red Grapes, and Dried Fruit Trail Mix
Assorted Lipton Iced Teas
$5.00 Per Person

The Asian
Vegetarian Spring Rolls
California Rolls with Aged Soy Sauce, Pickled Ginger, and Wasabi
Freshly Brewed Green Tea
$6.00 Per Person

Fiesta
Tortilla Chips Served with Pico de Gallo and Tropical Fruit Salsa
Roasted Corn and Red Pepper Salad
Beef Empanadas with Black Bean Salsa
Assorted Regular and Diet Pepsi Products
$5.50 Per Person

Tailgate
Cracker Jacks
Pigs in Puff with Accompaniments
Warm Salted Pretzels with Spicy Brown Mustard
Assorted Regular and Diet Pepsi Products
$6.00 Per Person
LUNCH ON THE GO
Gourmet Box Lunch
(Minimum of 10 Guests)
All Box Lunches include Choice of 4* Lehigh Signature Sandwiches, Individual Bag of Chips, Apple or Orange, Cookie or Brownie, Appropriate Condiments and Assorted Regular and Diet Pepsi Soft Drinks
$8.75 per person *Each Additional Selection $2.50 per Sandwich*

Roast Beef and Jarlsberg (Swiss) with Leaf Lettuce and Sliced Tomatoes on Rosemary Ciabatta Roll

Imported Ham, Turkey and Cheddar on Seven Grain Roll

Smoked Turkey and Sharp Cheddar with Leaf Lettuce and Sliced Tomato on Rustic Italian Roll

Shaved Corned Beef or Pastrami with Swiss on Seedless Rye

Grilled Breast of Chicken with Dill Havarti, Leaf Lettuce and Sliced Tomatoes on Honey Oatmeal Bread

Roast Beef, Smoked Gouda and Provolone on Tomato Roll

Imported Ham and Swiss on Marble Rye with Leaf Lettuce and Sliced Tomato

Roasted Portabella Mushroom and Grilled Seasonal Vegetables with Sundried Tomato Pesto on Rosemary Ciabatta Roll (V)

Italian Hoagie

Fresh Mozzarella and Pesto Baguette with Baby Arugula (V)

Capicola, Salami, Imported Ham and Sliced Provolone on Italian Loaf

Creamy Hummus, Crumbled Feta, Romaine and Olive Tapenade in a Spinach Wrap (V)

Fresh Mozzarella, Prosciutto, Pesto and Tomato Bruschetta on Baguette

Asian Vegetables, with Tofu Sweet Soy and Spinach Wrap(V)

Egg Salad, Chicken Salad or Tuna Salad on Brioche Roll

Sliced Cucumber, Marinated Cherry Tomatoes, Artichokes and Baby Mozzarella On Sub Roll with Mixed Greens (V)

The Lehigh Wrap

The Above Lehigh Signature Sandwiches are available on Platters with a Minimum order for 10 guests
$6.75 Per Person

Simply To Go
Sandwiches and Wraps For Groups of 9 people or less ask about our

Egg Salad Wrap ~ Egg Salad, Lettuce, and Tomato in a Flour Tortilla

Roast Beef Pub Style Wrap ~ Roast Beef, Swiss, Lettuce, Red Onion & Horseradish Sauce in a Tortilla Wrap

Grilled Vegetable Hummus Wrap ~ Balsamic Grilled Vegetables, Lettuce, Tomato & Creamy Hummus in a Tortilla Wrap

Spicy Italian Sub ~ Capicolla, Ham, Salami, Provolone, Lettuce, Tomato & Italian Dressing on a Sub Roll

Portobello Focaccia Sandwich ~ Grilled Portobello Mushrooms, Provolone, Lettuce, Tomato & Pesto Mayo on Focaccia

Tuna Salad Sandwich on Kaiser ~ Tuna Salad with Lettuce & Tomato on a Kaiser Roll

Turkey Kaiser Sandwich ~ Oven Roasted Turkey, Cheese, Lettuce and Tomato on a Kaiser Roll

$5.29 Per Sandwich
### SALADS
(Minimum of 10 Guests)

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>$1.75 Per Person</td>
<td>Crisp Chopped Romaine, Seasoned Croutons, Shredded Parmesan Cheese with Caesar Dressing Add Roasted Vegetables $2.00 Each Add Grilled Chicken Breast $3.00 Each Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Red Bliss Potato Salad</td>
<td>$1.25 Per Person</td>
<td>Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Lehigh Pasta Salad</td>
<td>$1.25 Per Person</td>
<td>Tri Color Penne Pasta with Garden Vegetables and Baby Mozzarella tossed with Creamy Parmesan Dressing Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Tortellini Pasta Salad</td>
<td>$1.25 Per Person</td>
<td>Tossed with Garden Vegetables and Cherry Tomatoes With Pesto Dressing Add Roasted Vegetables $2.00 Each Add Grilled Chicken Breast $3.00 Each Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Classic Cole Slaw</td>
<td>$1.25 Per Person</td>
<td>Add Roasted Vegetables $2.00 Each Add Grilled Chicken Breast $3.00 Each Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Classic Macaroni Salad</td>
<td>$1.25 Per Person</td>
<td>Add Roasted Vegetables $2.00 Each Add Grilled Chicken Breast $3.00 Each Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$2.00 Per Person</td>
<td>Add Roasted Vegetables $2.00 Each Add Grilled Chicken Breast $3.00 Each Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Field Green Garden Salad</td>
<td>$1.50 Per Person</td>
<td>Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots, and Croutons Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Choice of Two Salad Dressings</td>
<td>$1.50 Per Person</td>
<td>Choice of Two Salad Dressings Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Parmesan Peppercorn, Light Italian, Balsamic Vinaigrette, French, Thousand Island, Chunky Blue Cheese, Buttermilk Ranch, Creamy Italian, and Raspberry Vinaigrette</td>
<td>$1.50 Per Person</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>SOUPS</td>
<td>$2.00 Per Person Per Cup</td>
<td>Minimum of 10 Guests Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Minestrone</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Italian Wedding</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Tomato Basil</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Chili (Beef or Vegetarian)</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Yukon Gold Potato Soup with Caramelized Shallots</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Farmhouse Vegetable Pistou</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
<tr>
<td>Home-style Rosemary, Roasted Chicken and Wild Rice Provencal Vegetable and White Bean</td>
<td>$2.00 Per Person Per Cup</td>
<td>Add Tuna, Egg or Chicken Salad $2.50 Per Person</td>
</tr>
</tbody>
</table>

### PIZZA

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>14” Pizza</td>
<td>$12.00 each</td>
</tr>
<tr>
<td>Recommend 2 Slices Per Person</td>
<td>$15.00 each</td>
</tr>
</tbody>
</table>

Catering Services • 29 Trembley Drive, UC#29 • Bethlehem, PA, 18015 • Phone 610-758-4512 • Fax 610-758-4989
Email: lehighcatering@lehigh.edu Website: www.lehighdining.com/catering

8/20/2015
LUNCH OR DINNER BUFFETS

COLD BUFFETS

Mediterranean Buffet
(Minimum of 15 Guests)
Dice Tomato, Diced Cucumber, Diced Red Onion, Sliced Black Olives, Yogurt Cucumber Dill Sauce, Bib Lettuce Leaves
Grilled and Chilled Lemon Tahini Chicken
Roasted Garlic Hummus and Feta Cheese, Minted Tabbouleh
Rolled Lavash and Pita Bread

Assorted Baklava Phyllo Bites

Assorted Regular and Diet Pepsi Products
$12.75 Per Person

Caesar Salad Buffet
(Minimum of 10 Guests)

Crisp Romaine Greens, Parmesan Cheese, Home Style Croutons, Grilled and Chilled Chicken,
Roasted Red Peppers, and Anchovies
Classic Caesar Dressing
Focaccia Bread

Assorted Freshly Baked Cookies or Brownies

Assorted Regular and Diet Pepsi Products
$11.00 Per Person

Add Grilled Vegetables $2.00 Per Person
Add Flank Steak $3.75 Per Person
Add Shrimp $3.75 Per Person

Soup & Salad
(Minimum of 10 Guests)

Choice of Soup

Choice of Two Salads
Garden Salad with Shredded Carrot, Cucumbers, Grape Tomatoes and House Vinaigrette
Tortellini Pasta Salad Tossed with Garden Vegetables, Pesto Dressing and Cherry Tomatoes
Red Bliss Potato Salad, Classic Style Potato Salad with Chopped Fresh Herbs, Celery, Green Onion and Zesty Dressing

Choose Two Lehigh Signature Sandwiches

Assorted Cookies & Brownies

Assorted Regular and Diet Pepsi Products
$13.25 Per Person
**COLD BUFFETS (con’t)**

**Mind, Body & Soul**  
(Minimum of 15 Guests)  
*Fresh Fruit Salad with Berries*

*Fresh Mozzarella, Cherry Tomato and String Bean Salad with Light Olive Oil Vinaigrette*  
*Grilled Herb Rubbed Chicken and Spinach Salad with Scallion Corn Relish*  
*Tuscan Bean and White Tuna Salad with Olive Oil, Artichokes and Roasted Peppers*

*Mixed Fresh Fruit Tart*

*Assorted Regular and Diet Pepsi Products*  
**$13.00 Per Person**

**New York Deli Buffet**  
(Minimum of 15 Guests)

**Choice of Two Salads**  
*Classic Potato Salad*  
*Seasonal Green Salad with Aged Sherry Vinaigrette*  
*Baby Artichoke Hearts and Roasted Garlic Salad*  
*House prepared Cole Slaw*

*Sliced Roast Beef, Smoked Turkey, Baked Ham, and Genoa Salami*  
*Lettuce, Sliced Red Onions, Tomatoes, and New York Deli Pickles*  
*Sliced American, Muenster, and Provolone Cheeses*  
*Baskets of Rye, Whole Wheat, and Sourdough Breads*

*Seasonal Sliced Fresh Fruit*  
*Assorted Cookies and Brownies*

*Assorted Regular and Diet Pepsi Products*  
**$13.25 Per Person**

**South Side Deli Buffet**  
(Minimum of 15 Guests)

**Choice of Two Salads**  
*Seasonal Green Salad with Aged Sherry Vinaigrette*  
*Platters of Marinated and Grilled Eggplant, Green and Yellow Squash accented with Fresh Basil*  
*Classic Potato Salad*

**Choice of Three Deli Made Sandwiches**  
*Roast Beef with Arugula and Cheddar Cheese, Horseradish Cream on an Onion Brioche*  
*Smoked Ham and Brie Cheese with Dijon Vinaigrette and Sprouts on European Baguette*  
*Tomato, Basil, and Mozzarella Wrap with Romaine Lettuce and Champagne Vinaigrette*  
*Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina*  
*Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina on Whole Grain Boule*

*Seasonal Sliced Fresh Fruit*  
*New York Style Cheesecake*

*Assorted Regular and Diet Pepsi Products*  
**$16.75 Per Person**
COLD BUFFETS (con’t)

Library Buffet
(Minimum of 20 Guests)
Choice of Two Salads
Goat Cheese, Roasted Beet Compote, Shaved Parma Ham, & Garlic Toasts on Mixed Greens with House Vinaigrette
Celery Root, Carrot and Fuji Apple Slaw Toasted Pine Nuts and Basil
Fingerling Potatoes with Nicosia Vinaigrette
Coriander Lime Cured Organic Salmon Served Open Face with Pickled Red Onion & Seasonal Greens
with White Wine and Lemon Dressing

Gourmet Sandwiches to Include
Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina
Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina Whole Grain Boule
Pan Roasted Bell & Evans Chicken, Hass Avocado Guacamole with Manchego and Spanish Paprika Remoulade
Seasonal Sliced Fresh Fruit
Old Fashioned Apple Pie
Assorted Regular and Diet Pepsi Products
$16.75 per person

Antipasto Buffet
(Minimum of 15 Guests)
Sliced Imported Meats and Cheeses
Prosciutto, Salami, Cappicola, Ham and Pepperoni
Provolone, Fresh Mozzarella and Fontina
Assortment of Roasted Vegetables with White Balsamic Vinaigrette & Grilled Radicchio On a Bed of Romaine
Assorted Olives, Roasted Red Peppers, Cherry Tomatoes With Pepperoncini and Marinated Mushrooms
Sundried Tomato Pesto, Dijon Mustard and Herbed Mayonnaise
Mini Olive Rolls, Ciabatta and Onion Brioche
Cannoli Cheesecake
Assorted Regular and Diet Pepsi Products
$22.25 Per Person

The Grand Gourmet
(Minimum of 30 Guests)
Choice of Two Salads
Spinach Greens with Citrus Vinaigrette
Wild Rice and Dried Fruit Salad
Grilled Asparagus and Roasted Vegetables, Lettuce, Tomato and Vidalia Onion
Chilled Sliced Tenderloin with Horseradish Cream
Chilled Roasted Turkey Breast with Cranberry Mayonnaise and a Dijon Sauce
Freshly Baked Rolls
Assorted Freshly Baked Cookies or Brownies
Assorted Regular & Diet Pepsi Products
$25.25 Per Person
HOT BUFFETS

Philadelphia Buffet
(Minimum of 15 Guests)
Caprese Salad
Tomato, Mozzarella, Cucumber and Roasted Red Pepper Salad with White Balsamic Vinaigrette

Choice of Two
Beef or Chicken Cheese Steak with Peppers and Onions on Pub Rolls with Cheese Sauce
Italian Market Stromboli with Spinach, Ricotta and Provolone
Eggplant Parmesan with Pub Rolls

Assorted Rolls with Butter

Philadelphia Cheesecake

Assorted Regular & Diet Pepsi Products
$15.75 Per Person

Americana Buffet
(Minimum of 15 Guests)
Field Greens with Ranch and Balsamic Dressing

Buttermilk Fried Boneless Chicken Breast with Sage Pan Gravy
Lehigh Meatloaf with Stewed Tomato Beef Gravy
White Cheddar Mac and Cheese with Roasted Garlic Bread Crumbs
String Beans and Wild Mushrooms

Assorted Rolls with Butter

Old Fashioned Apple Pie

Assorted Regular & Diet Pepsi Products
$16.75 Per Person

Bistro Buffet
(Minimum of 15 Guests)
French Lettuce, Spinach and Arugula with Herb Vinaigrette

Chicken Fricassee with Dijon Mustard, Roasted Shallots and Rosemary
Basque Style Roast Pork, Tomato, Herbs and Garlic
Potato Gratin Lyonnaise
Zucchini with Sundried Tomatoes and Red Pepper Coulis

Assorted Rolls with Butter

Flourless Chocolate Cake

Assorted Regular & Diet Pepsi Products
$16.75 Per Person
HOT BUFFETS (con’t)

Little Italy Buffet
(Minimum of 15 Guests)
Classic Caesar Salad
Pan Roasted Chicken with Wild Mushroom Marsala Sauce
Lasagna with Bolognese, Ricotta and Basil
Roasted Rosemary Red Bliss Potatoes
String Beans with Garlic and Oil
Assorted Rolls with Butter
Assorted Italian Cookies to Include Assorted Biscotti, Nana Cookies and Almond Butter Cookies
Assorted Regular & Diet Pepsi Products
$16.75 Per Person

Middle Eastern
(Minimum of 15 Guests)
Hummus Trio
Roasted Garlic, Red Pepper & Tahini Served with Pita Chips
Roasted Vegetable Tabouleh with Torn Greens and Citrus Dressing
Platter of Olives, Feta and Marinated Cherry Tomatoes
Kefta
Meatballs with Fresh Herbs and Spices Mixed with Ground Beef with Tzatziki Sauce Over Saffron Couscous
Stewed Eggplant with Sesame and Lime
Coriander Crusted Chicken Simmered in Roasted Garlic Tomato Sauce with Toasted Almonds
Assorted Rolls with Butter
Assorted Baklava Phyllo Bites
Assorted Regular & Diet Pepsi Products
$16.75 Per Person

Everything is Big in Texas
(Minimum of 15 Guests)
Roasted Poblano Pepper Beef Chili
Romaine, Red Oak and Iceberg with Crumbled Bleu Cheese, Bacon, Chopped Egg and Ranch Dressing
Marinated Red Snapper Ranchero
Mesquite Grilled Carne Asada Steak with Guacamole, Fresh Salsa and Sour Cream
Dirty Rice with Black Bean, Roasted Corn and Pimento
Seven Vegetable Succotash
Assorted Rolls with Butter
Ancho Chili Flavored Hot Chocolate Cake
Assorted Regular & Diet Pepsi Products
$18.00 Per Person
HOT BUFFETS (con’t)

Taste of Tuscany
(Minimum of 25 Guests)
Italian Wedding Soup

Choice of Two Salads
Oven Baked Fennel Drizzled with Aged Balsamic Vinegar and First Pressed Olive Oil
Baby Artichoke Hearts and Roasted Garlic Salad
Fresh Sliced Prosciutto di Parma with Seasonal Melon or Figs
Mesclun Greens Salad with Lemon Olive Oil Dressing
Imported White Tuna and Cannellini Bean Salad

Gemelli Matricani; Smoked Bacon, Roasted Onion and Crushed Marzano Tomatoes
Braciole of Beef Stuffed with Ciabatta, Capicola, Fontina

Assorted Rolls with Butter
Seasonal Sliced Fresh Fruit
Assorted Cannoli and Biscotti

Assorted Regular & Diet Pepsi Products
$19.00 Per Person

Eastern Asian
(Minimum of 15 Guests)
Asian Greens, Julienne Vegetables, Cashews and Sesame Dressing

Tempura Chicken with Pineapple, Sweet Peppers, Scallions and Jasmine Rice
Chinese Mustard Glazed Salmon with Sweet Soy Shiitake Mushrooms
Pan Fried Vegetable Dumplings with Dipping Sauce
Sesame Broccoli & Japanese Eggplant Stir Fry

Assorted Rolls with Butter
Gingered Rice Pudding

Assorted Regular & Diet Pepsi Products
$19.25 Per Person

Taste of Venice
(Minimum of 15 Guests)
Tuscan Bean Soup

Field Greens, Focaccia Croutons, Oven Cured Tomatoes and Roasted Peppers with House Vinaigrette

Grilled Breast of Chicken with Broccoli Rabe and Pepperonata
Tilapia with Basil Scampi Sauce
Penne Al Forno with Spinach, Pecorino and Tomato Cream Sauce

Assorted Rolls with Butter
Assortment of Biscotti & Cannolis
Ricotta Cheesecake with Almond Crust

Assorted Regular & Diet Pepsi Products
$19.75 Per Person
HOT BUFFETS (con’t)
No Meat Feast (VG)
(Minimum of 15 Guests)
String Bean Salad with Champagne Vinaigrette, Torn Greens and Fresh Herbs
Shitake Mushroom, Snap Pea and Tofu Pad Thai with Chiles and Roasted Peanuts
Curried Vegetables with Red Lentils and Green Onion Biscuits
Roasted Yukon Gold Potatoes, Georgia Yams and Carrot with Maple Allspice Butter
Broccolini, Baby Tomatoes and Sweet Peppers with Basil and Roasted Garlic
Assorted Rolls with Butter
Seasonal Sliced Fresh Fruit
Lemon Cookies
Assorted Regular & Diet Pepsi Products
$19.75 Per Person

Trembley Buffet
(Minimum of 20 Guests)
Yukon Gold Potato Soup with Caramelized Shallots
Choice of Two Salads
Heirloom Lettuces, Pecorino and Imported Olives, with Cured Tomatoes & English Cucumber Champagne Vinaigrette
French Lettuce, Chopped Egg, Fresh Herbs and Julienne of Parma Ham with Creamy White Balsamic Vinaigrette
Poached Shrimp and Taylor Bay Scallops, Roasted Mediterranean Vegetables, Lemon Oil and Tarragon
Cavatelli Nonna, Broccoli Rabe, Toasted Garlic and Breadcrumbs
Grilled Chicken Portabello with Madeira Sundried Tomato Sauce
Assorted Rolls with Butter
Sliced Seasonal Fresh Fruit
Cranberry Apple Tart
Assorted Regular & Diet Pepsi Products
$20.25 per person

Eastern Shore
(Minimum of 15 Guests)
Creamy Clam Chowder
Romaine, Red Oak and Iceberg with Cucumbers, and Tomatoes with House Vinaigrette
Lump Crabcakes with Imperial Sauce and Tomato Relish
Double Smoked Virginia Baked Ham with Bourbon Mustard Glaze
Scalloped Potatoes
Broccoli, Cauliflower and Baby Carrots with Herb Butter
Assorted Rolls with Butter
Wild Blueberry Crumb Tart
Assorted Regular & Diet Pepsi Products
$21.00 Per Person
HOT BUFFETS (con’t)

California Cuisine
(Minimum of 20 Guests)
Wild Mushroom and Barley Soup

California Spinach, Candied Walnuts, Oranges and Goat Cheese with Honey Mustard Vinaigrette

Shrimp and Scallop Sourdough Strata with Fresh Herbs and Roasted Garlic
Grilled Lemon Thyme Chicken with Artichoke, Prosciutto and Basil Sauce
White and Wild Rice Pilaf with Leeks, Corn and Peppers
Mixed Roasted Vegetables Romesco

Assorted Rolls with Butter

Fresh Mixed Fruit Tart

Assorted Regular & Diet Pepsi Products
$21.75 Per Person

University Buffet
(Minimum of 15 Guests)

Roasted Tomato Bisque

French Lettuce, Gala Apple and Walnut Salad With Goat Cheese and Cider Vinaigrette

Red & Green Romaine “Roman Style”
Crisp Chopped Romaine, Roasted Red Pepper Strips, Sliced Eggs, Sliced Black Olives and Roasted Grape Tomatoes with Parmesan Peppercorn Dressing

Choice of Two Entrees
Scallopine of Organic Chicken Jus, Rapini and Lemon Confit
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach
Vegetable Paella with Sofrito, Black Beans and Red Rice
Chef’s Selection of Accompaniments

Assorted Rolls with Butter

Sliced Seasonal Fresh Fruit
Mocha Fudge Walnut Layer Cake

Assorted Regular & Diet Pepsi Products
$22.25 per person
HOT BUFFETS (con’t)

**Western Asian**
*(Minimum of 25 Guests)*

- Hand Rolled Vegetable Maki with Pickled Ginger and Soy Sauce
- Pickled Vegetable Salad with Green Onions and Radish
- Shrimp and String Bean with Mustard Vinegar & Miso Dressing
- Spicy Chicken and Cashew Salad with Rice Noodles, Oranges, and Sesame Vinaigrette

A Variety of Steamed Dumplings with Chili Dipping Sauce and Soy Sauce

- Miso Baked Atlantic Cod with Grilled Baby Bok Choy, Sweet Soy Citrus Glaze
- Yakitori Beef Medallions with Shiitake Mushrooms and Coconut Risotto

- Assorted Rolls with Butter

- Seasonal Sliced Fresh Fruit
- Mandarin Orange Cheesecake

Assorted Regular & Diet Pepsi Products
$23.75 Per Person

**Good Eats, No Meats (V)**
*(Minimum of 20 Guests)*

- Moroccan Spiced Carrot Soup with Honeyed Yogurt

- Chilled Green Bean, Feta and Chickpeas Salad with Mint and Roasted Red Pepper
- Grilled Figs, Goat Cheese and Roasted Onion with Seasonal Greens

- Black Bean, Grilled Vegetable and Spanish Rice Enchilada with Smoked Pepper Sauce and Manchego
- Gratin of Zucchini, Ricotta, Sundried Tomato and Basil

- Sesame Fried Broccoli with Crispy Tofu, Toasted Almonds and Lemon Tahini Dressing

- Wild Mushroom, Grilled Sourdough and Spinach Strata

- Assorted Rolls with Butter

- Sliced Seasonal Fresh Fruit & Strawberry Shortcake Biscuit

Assorted Regular & Diet Pepsi Products
$24.25 Per Person
**BUFFET ENHANCEMENTS**

*Pan Roasted Free Range Chicken Shallots and Tomato Confit*

Roasted Free Range Chicken, Haricot Vert, Wild Mushrooms, Pearl Onions, and Carrots with Madeira Sauce

*Top Sirloin Riblette with Glazed Root Vegetables*

Sweet Potato Gnocchi (V)
Shitake Mushrooms, Oven Dried Tomatoes and Pine Nuts with Pecorino and Basil

*Caramelized Onion Risotto Cake (V)*
Crowned with Roasted Vegetables and Served with Grilled Vegetable Gazpacho Sauce

*Wild Mushroom Streudel (V)*
Roasted Shallots, Goat Cheese and Madeira Scented Mushroom Blend Wrapped in Puff Pastry

*Stuffed Portobello (V)*
Spinach, Boursin and Roasted Peppers Wrapped in Phyllo and Baked Golden Brown with Fresh Tomato and Basil Sauce

*Herbed Crepe Filled with Creamy White Beans (V)*
Basil Roasted Zucchini and Sundried Tomato with Vegetable Minestra, Grilled Eggplant Relish
and Oven Cured Tomatoes

*Steamed Jasmine Rice Timbale (VG)*
Ginger Braised Baby Bok Choy, Carrot, Snap Pea and Crispy Tofu Stir Fry

*Chili Spiked Black Bean Cake, Corn Ragout & Roasted Vegetable Melange (VG)*

*Curried Vegetable Stew (VG)*
Chick Peas, Garden Vegetables and Lentils Over Green Onion Couscous
$4.00 Per Person

*Salmon with Grilled Baby Bok Choy, Sweet Soy Citrus Glaze*

*Tuna with Fingerling Potatoes, Baby Spinach, and Wild Mushrooms*

*Beef Tenderloin Mignonettes Warm Plum Tomato Confit and Gnocchi*
$6.00 Per Person

*Herb Crusted Halibut with Creamy White Beans and Escarole*
Market Price
**BACKYARD BBQ**  
*Minimum of 25 Guests*  
*Chef’s Fee of $100.00 Minimum Four Hour*

Classic Macaroni Salad  
Potato Salad

**Hamburgers & Cheeseburgers**  
Grilled Hotdogs  
Grilled Veggie Burgers  
Sliced American Cheese  
*Ketchup, Mayonnaise, Mustard, Lettuce, Tomato, Onions and Pickles*  
Assorted Rolls & Buns  
Potato Chips

Fruit Salad

**Assorted Cookies and Brownies**  
**Assorted Regular and Diet Pepsi Products**  
$12.25 Per Person

Add Chicken Breast with Kaiser Roll  
$4.00 Per Person

Add Grilled Sausage with Sautéed Peppers and Onions with Tomato Sauce with Kaiser Roll  
$3.50 Per Person

Add Corn on the Cobb with Butter  
$1.00 Per Person
TAILGATE PACKAGES

End Zone
Choose of One Salad
Coleslaw
Lehigh Pasta Salad
Chicken OR Beef Cheese Steaks
Marinara Sauce, Cheese, Hot Peppers and Onions with Sub Rolls
Potato Chips
Pretzels
Assorted Cookies and Brownie Bites
Assorted Regular and Diet Pepsi Soft Drinks
$12.00 per person

Kickoff
Vegetarian or Beef Chili with Sour Cream and Cheddar Cheese
Corn Bread
Choice of One Salad
Red Bliss Potato Salad
Macaroni Salad
Two Foot Hoagie (Each Serves 8 People)
Choice of Ham and Swiss, Turkey Provolone or Italian Deli
Served with Condiment Tray
Potato Chips
Pretzels
Assorted Cookies and Brownie Bites
Assorted Regular and Diet Pepsi Soft Drinks
$15.00 per person
TAILGATE PACKAGES (con’t)

Build Your Own Tailgate
(Minimum of 15 Guests)

Salads Choices
Garden Green Salad
Red Bliss Potato Salad
Lehigh Pasta Salad
Macaroni Salad

Entrée Choices
Buffalo Wings with Blue Cheese and Celery Sticks (5 wings)
Pulled Pork with Kaiser Rolls
Grilled Chicken Breast with Kaiser Rolls
Sausage with Peppers and Sauce
Grilled ¼ lb Hamburgers
Grilled Hot Dogs
Grilled Veggie Burgers

Dessert Choices
Assorted Cookies
Assorted Brownies
Sweet and Salty Bar

Beverage Choices
Lemonade
Fresh Brewed Iced Tea
Hot Chocolate
Assorted Regular and Diet Pepsi Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

If You Choose
(1) Salad, (2) Entrées, (1) Dessert, (1) Beverages
$11.50 Per Person

If You Choose
(2) Salads, (2) Entrees, (2) Desserts, (2) Beverages
$16.50 Per Person

If You Choose
(3) Salads, (3)Entrees, (3) Dessert, (3) Beverages
$21.50 Per Person

Wait staff is available for any tailgate at $20.00 per hour (minimum of 4 hours)
A Chef is also available at $25.00 per hour (minimum of 4 hours)
CARTS AND MORE

Dietz and Watson Hot Dog Cart
Minimum of 75 People
Flat Charge of $100.00 for Use of Cart
Hotdogs with Rolls and Condiments including mustard, ketchup, sauerkraut and onions
$1.75 per person
Add Assorted Canned Sodas
$1.00 each
Add 12oz Bottles of Water
$1.70 each
Add Individual Bag of Chips (1.75oz)
$1.30 each

Hebrew National Hot Dog Cart
*OUTSIDE VENUE ONLY*
Minimum of 75 People
Flat Charge of $100.00 for Use of Cart
Hotdogs with Rolls and Condiments including mustard, ketchup, sauerkraut and onions
$2.50 per person
Add Assorted Canned Sodas
$1.00 each
Add 12oz Bottles of Water
$1.70 each
Add Individual Bag of Chips (1.75oz)
$1.30 each

Popcorn Cart
Minimum of 50 People
Flat Charge of $50.00 for Use of Cart
Regular, Extra Butter, Caramel, Cheese and Strawberry to name a few
Did you know we can color your popcorn!
$1.00 per person

Pretzel Cart
Minimum of 50 People
Flat Charge of $50.00 for Use of Cart
$1.50 per person

Slushy Cart*INSIDE USE ONLY*
Minimum of 50 People
Flat Charge of $50.00 for Use of Cart
Choice of Two
Blue Raspberry, Cherry, Lemonade or Pink Lemonade
$3.50 Each

Italian Ice Cart
Minimum of 50 People
Flat Charge of $50.00 for Use of Cart
Choice of Three
Cherry, Lemon, Blueberry, Mango, Cotton Candy, Super Sour Apple; Available in 4oz Cups @ $1.50 each
Cotton Candy, Bubble gum Swirl, Cherry, Lemon, Blueberry, Rainbow (red, White & Blue), Pina Colada, Mango Swirl,
Super Sour Cherry or Super Sour Apple
8oz Cups @ $3.50

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Email: lehighcatering@lehigh.edu Website: www.lehighdining.com/catering

8/20/2015
## COCKTAIL RECEPTION

### Hot Hors D’oeuvre Selection

*Hors D’oeuvres available Butler Passed or Stationary*

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price Per 25 Pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet &amp; Sour Cocktail Meatballs</td>
<td>$21.00</td>
</tr>
<tr>
<td>Wild Mushroom Beggar’s Purses</td>
<td>$29.00</td>
</tr>
<tr>
<td>Mini Assorted Quiche</td>
<td>$31.00</td>
</tr>
<tr>
<td>Pigs in Puff with Dijon Mustard</td>
<td>$31.00</td>
</tr>
<tr>
<td>Mini Vegetable Egg Rolls with Duck Sauce</td>
<td>$34.00</td>
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<tr>
<td>Vegetable Cornucopia Quesadilla</td>
<td>$37.00</td>
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<tr>
<td>Spanikopita</td>
<td>$37.00</td>
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<tr>
<td>Mini Assorted Chicago Style Deep Dish Pizza Bites</td>
<td>$41.00</td>
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<tr>
<td>Chicken Cornucopia Quesadilla</td>
<td>$41.00</td>
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<tr>
<td>Coconut Chicken</td>
<td>$41.00</td>
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<tr>
<td>Chicken Fingers with BBQ Sauce, Honey Mustard Sauce</td>
<td>$45.00</td>
</tr>
<tr>
<td>Mini Calzone</td>
<td>$45.00</td>
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<tr>
<td>Bartlett Pear &amp; Roquefort Cheese Phyllo Purse</td>
<td>$49.00</td>
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<tr>
<td>Chestnut Honey &amp; Goat Cheese Stuffed Phyllo</td>
<td>$49.00</td>
</tr>
<tr>
<td>Chicken Satay with Peanut Dip</td>
<td>$49.00</td>
</tr>
<tr>
<td>Mini Curried Chicken &amp; Golden Raisin Tartlet with Cilantro Cream</td>
<td>$52.50</td>
</tr>
<tr>
<td>Crostini Boursin, Broccoli Rabe and Black Olive</td>
<td>$52.50</td>
</tr>
<tr>
<td>Crab Stuffed Mushrooms</td>
<td>$55.00</td>
</tr>
<tr>
<td>Thai Chicken Spring Roll</td>
<td>$56.00</td>
</tr>
<tr>
<td>Beef Satay with Teriyaki Sauce</td>
<td>$56.00</td>
</tr>
<tr>
<td>Parmesan Artichoke Hearts with Fire Roasted Tomato Sauce</td>
<td>$56.00</td>
</tr>
<tr>
<td>Steamed Shrimp Dim Sum with Ponzu Sauce</td>
<td>$56.00</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$57.00</td>
</tr>
<tr>
<td>Mini Chicago Hot Dogs</td>
<td>$58.50</td>
</tr>
<tr>
<td>Eggplant “Parmesan” Smoked Tomato Chutney &amp; Fontina</td>
<td>$60.00</td>
</tr>
<tr>
<td>Spicy Vegetarian Spring Roll with Teriyaki Sauce</td>
<td>$62.00</td>
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<tr>
<td>Mini Cheesesteaks</td>
<td>$64.00</td>
</tr>
<tr>
<td>Wild Mushroom Quesadilla with Manchego Cilantro Cream</td>
<td>$67.50</td>
</tr>
<tr>
<td>Crispy Tiger Shrimp Spring Roll with Miso Sauce</td>
<td>$73.00</td>
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<tr>
<td>Spicy Lemongrass Chicken Satay</td>
<td>$74.00</td>
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<tr>
<td>Miniature Lump Crab Cakes with Roasted Red Pepper Aioli</td>
<td>$77.00</td>
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<tr>
<td>Mini Cheesesteaks</td>
<td>$77.00</td>
</tr>
<tr>
<td>Thai Chicken Fritter, Almond &amp; Sesame Crusted with Ginger BBQ &amp; Sweet Chili Lime Sauce</td>
<td>$79.00</td>
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<tr>
<td>Korean Style Beef Brochette with Knochnam Sauce</td>
<td>$79.00</td>
</tr>
<tr>
<td>Hot Wing Spring Roll</td>
<td>$81.00</td>
</tr>
<tr>
<td>Steamed Assorted Dumplings with Ponzu Dipping Sauce</td>
<td>$85.00</td>
</tr>
<tr>
<td>Beef Wellentons with Maielle Mustard</td>
<td>$88.00</td>
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</table>
COCKTAIL RECEPTION (cont)

Cold Hors D’oeuvre Selection
Hors D’oeuvres available Butler Passed or Stationary

Tomato & Mozzarella Bruschetta
$21.00 Per 25 Pieces

Black Currant & Brie Crostini
$34.00 Per 25 Pieces

Smoked Salmon Roulade
$49.00 Per 25 Pieces

White Bean Crostini with Caramelized Onions & Balsamic Vinaigrette
$50.00 Per 25 Pieces

Marinated Baby Artichoke Bottoms with Ratatouille Salad
$58.00 Per 25 Pieces

Fuji Apple Crisp with Creamy Crab Salad
$61.00 Per 25 Pieces

Asparagus Tips Rolled in Westphalian Ham
$62.00 Per 25 Pieces

Crab Salad Cone with Avocado Puree
$75.00 Per 25 Pieces

Prosciutto di Parma with Seasonal Melon
$76.00 Per 25 Pieces

Garlic Crusted Beef Crostini Arugula Pesto, Red Pepper Confit
$79.00 Per 25 Pieces

Miso Dressed Crab Salad on Cucumber
$77.00 Per 25 Pieces

Fresh Mozzarella & Shrimp Skewer with Basil Aioli & Lemon Oil
$85.00 Per 25 Pieces

Individual Goat Cheese Tart with Sour Cherry and Thyme
$86.75 Per 25 Pieces

Tuna Tartar, Yuzu Aioli, Lovash Crisp
$81.00 Per 25 Pieces

Mini Fresh Mozzarella, Grape Tomato, and Fresh Basil Brochettes with Balsamic Vinaigrette
$24.00 Per 25 Pieces

Wild Caught Black Tiger Shrimp Cocktail “Fork” with Lime Shallot Remoulade
$65.00 Per 25 Pieces
**RECEPTION DISPLAYS**

**Fresh Garden Crudite Display**
Platter of Fresh Cut Celery, Carrots, Broccoli Florets, Cauliflower, Sliced Cucumbers, Cherry Tomatoes and Red and Green Pepper Strips with Ranch Dip
$2.25 Per Person

**Seasonal Crudite Display**
Fresh, Seasonal Whole and Hand Cut Vegetables
Served with Chef’s Selection of Three Dips, Marinated Greek and Spanish Olives
$5.00 Per Person

**Domestic Cheese Display**
Sharp Cheddar, Swiss, Pepper Jack and Provolone Cheeses with Dijon Mustard,
Assorted Crackers with Grapes and Strawberries
$2.75 Per Person

**Farmstead Cheese Display**
Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses with Seasonal Fresh and Dried Fruits, Flatbreads and Assorted Crackers
$6.00 Per Person

**Sliced Seasonal Fresh Fruit Display**
$2.25 Per Person

**Creamy Garlic Hummus**
Creamy Garlic Hummus served with Grilled Flatbreads and Toasted Parmesan Pita Points
$1.40 Per Person
Add White Bean Dip, Oven Dried Tomato Compote and Olive Tapenade
$3.25 Per Person

**Antipasto Display**
An Assortment of Fresh Mozzarella Balls, Pepperoni, Genoa Salami, Provolone Cheese, Roasted Red Peppers, Black Olives, Artichoke Quarters and Grilled Asparagus (Seasonal) with Assorted Crackers
$4.25 Per Person

**Tuscan Table**
Salad of Marinated and Grilled Eggplant, Green and Yellow Squash Accented with Fresh Basil
Mushroom and Olive Salad
Baby Artichoke Hearts and Roasted Garlic Salad
Fresh Sliced Prosciutto di Parma with Seasonal Melon or Figs
Asiago d’Allevo and Pecorino Tuscano Anno Cheeses
$6.20 Per Person

**Provencal Table**
Haricot Vert and Toasted Hazelnut Salad
Bean Dip with French Baguette Toast accented with Olive Oil
Fingerling Potato Salad
$5.00 Per Person

**Fiesta Nachos**
Seasoned Ground Beef, Cheese Sauce, Salsa, Sour Cream, Guacamole,
Served with Tortilla Chips
$4.75 Per Person
**RECEPTION DISPLAYS (Con’t)**

**Hot Spinach and Artichoke Dip**  
*Serves 50 Guests*  
Served with Tortilla Chips  
$64.00 Each

**Hot Crabmeat Dip**  
*Serves 50 Guests*  
Offered with Toasted French Baguette Slices and Celery  
$135.00 Each

**Mini Sandwich Display**  
*Minimum 15 Guests*  
Choice of Four (3 Pieces Per Person)  
*Dill Smoked Salmon, Double Cream Brie and Mango with Crisp Arugula on Pumpernickel*  
*Smoked Tomato, Rosemary Chicken and Fontina on Rustic Mini Baguette*

*Greek Chickpea Salad with Cucumber, Pickled Olive and Eggplant, Oregano and Feta on a Spinach Wrap*

*Black Bean, Avocado, Salsa Verde, Smoked Turkey with White Cheddar on a Paprika Aioli-Jalapeno Wrap*

*Grilled Sweet Pepper, Mozzarella and Basil with Arugula Pesto and Baby Greens-Tomato Wrap*

*Olive Oil Scented Albacore Tuna tossed With Artichoke Hearts, Capers, Black Olives, Sundried Tomatoes On a Basil Mayonnaise-Mini Croissant*

*Black Pepper and Sage Roasted Turkey Breast with Aged Vermont Cheddar, Grain Mustard and Red Pepper Scallion Relish On Mini Sourdough*  
$10.50 per person

**Tea Sandwich Display**  
*Chef’s Selection of Tea Sandwiches*  
$4.50 Per Person

**FROM THE SEA**

**Shrimp Cocktail**  
*(Six Per Person)*  
*Chilled Shrimp Cocktail with Cocktail Dipping Sauce*  
$13.00 Per Person

**Smoked Salmon Display**  
*Smoked Atlantic Salmon garnished with Chopped Egg, Capers and Diced Red Onion*  
$4.50 Per Person

**Ikigaii Sushi Display**  
*(3 Pieces Per Person)*  
*Combination of Crab, Smoked Salmon and Vegetarian Rolls with Soy Sauce, Pickled Ginger and Wasabi Paste*  
$3.50 Per Person

*Ask About Our Other Sushi Displays*
**RECEPTION STATIONS**

All Receptions are Two Hours Maximum and Require a Minimum of 50 Guests
Attendant Fee $80.00 Based on Two Hour Maximum

**Mashed Potato Martini Bar**

*Choice of One*
- Yukon Gold
- OR
- Sweet Potatoes

*With Whipped Butter, Sour Cream, and Country Gravy,*

*Choice of Five Toppings*

<table>
<thead>
<tr>
<th>Chopped Scallions</th>
<th>Caramelized Onions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crumbled Bacon</td>
<td>Sautéed Wild Mushrooms</td>
</tr>
<tr>
<td>Marshmallows</td>
<td>Steamed Broccoli</td>
</tr>
<tr>
<td>Finely Shredded Cheddar Cheese</td>
<td>Sundried Tomatoes</td>
</tr>
<tr>
<td>Freshly Grated Parmesan</td>
<td>Caramelized Jewel Colored Peppers</td>
</tr>
<tr>
<td>Crumbled Gorgonzola</td>
<td>Toasted Pumpkin Seeds</td>
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<tr>
<td>Artichoke Hearts</td>
<td>Hearts of Palm</td>
</tr>
<tr>
<td>Horseradish Crème</td>
<td>Glazed and Dried Pineapple</td>
</tr>
<tr>
<td>Onion Crisps</td>
<td></td>
</tr>
</tbody>
</table>

$6.25 Per Person

**Latin Station**

*Mole Roasted Chicken or Pork Sautéed to Order with Green Onions and Piquillo Peppers Over Roasted Corn Polenta Served in a glass*

Red, White and Blue Corn Tortillas Crispy Tortilla Station with Cubano Beans, Guacamole, Fresh Salsa, Sour Cream, Jalapenos and Queso Blanco

*Baby Bell Peppers Sofrito*

*Stuffed with a Blend of Spanish Cheeses Aromatic Vegetables and Herbs*

$8.75 Per Person

**Mediterranean Station**

*Spinach Agnolotti Sautéed to Order with Roasted Peppers, Basil and Pecorino*

*Grilled Asparagus Dressed With Aged Balsamic and Extra Virgin Olive Oil With Pine nuts and Prosciutto Cappo*

*Pomodori Essiccati al Forno*

*Oven Dried Tomato, Modena Vinegar and Fresh Basil With Fresh Mozzarella*

$9.75 Per Person
**RECEPTION STATIONS (con’t)**

All Receptions are Two Hours Maximum and Require a Minimum of 50 Guests
Chef’s Fee of $100.00 Based on Two Hour Maximum

**Risotto Station**

**Choice of Two**
- Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus
- Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie
- Fresh Herb Risotto with Roasted Chicken and Garlic Cloves
- Corn Risotto with Poached Lobster and Tarragon
- Chestnut Risotto with Duck Confit and Figs
- Butternut Squash Risotto with Fresh Savory
  - $12.25 Per Person

**Pasta Station**

**Choice of Two**
- Penne Vodka Sauce
  - Cavatelli and Wild Mushrooms with Broccoli Rabe, Basil, and Roasted Garlic Sauce
  - Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter
  - Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato
  - Pennette and Grilled Shrimp with Pesto
  - Bolognese Ricotta Tortellini
  - $7.75 Per Person

**Carving Stations**

**Whole Roasted Turkey Breast**
- Cranberry Relish, Giblet Sage Sauce & Corn Muffins
  - $12.25 Per Person

**Traditional Beef Wellington**
- Beef Tenderloin Enrobed with Mushroom Duxelle and Golden Puff Pastry with Sauce Perigourdine
  - $12.25 Per Person

**Herb Roasted Sirloin of Beef**
- Aged Black Angus Sirloin, Roasted Garlic, and Fresh Herbs, Red Wine Reduction Sauce Soft Split Rolls
  - $10.25 Per Person

**Roast Leg of Lamb Persille**
- Young Domestic Roasted Leg of Lamb with a Parsley Coat, Fresh Herbs, Lamb Jus d’Lie, and Country Grain Mustard
  - Ciabatta Bread
  - $10.25 Per Person

**Whole Roasted Side of Salmon**
- Thai Chili Glaze, Pommerey Mustard Sauce & Cucumber Riata
  - $10.25 Per Person

**Seafood Display**

(Minimum 50 guests)
- Sea Shell Ice Carving filled with Shrimp Cocktail and Crab Claws
  - Accompanied With
  - Classic Cocktail Sauce, Orange Horseradish Marmalade, Sweet & Hot Chili Sauce, Citrus Roasted Garlic & Basil Crema
  - Market Price

- Sea Shell Ice Carving filled East Coast and West Coast Oysters, and Little Neck Clams
  - Accompanied With
  - Cocktail Sauce, Mignonette, and Lemon Wedges

- Platters of Smoked Maine Salmon, House Smoked Codfish and Seared Spiced Tuna
  - Served with Mustard-Dill Sauce, Cocktail Sauce Verde
  - Market Price

- Sea Shell Ice Carving filled with Chilled Half Cape Cod Lobsters with Vegetable Salad
  - Market Price
DINNER BUFFETS
Dinner Buffets are Available After 4:00pm

IACOCCA DINNER BUFFET
(Minimum of 25 Guests)

Classic Nicoise Salad
Baby Artichoke Hearts and Roasted Garlic Salad
Scallopine of Organic Chicken Jus, Rapini and Lemon Confit
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach
Vegetable Paella With Sofrito, Black Beans and Red Rice

Chef’s Choice of Accompaniments
Assorted Dinner Rolls and Butter
Sliced Seasonal Fruits and Berries
Apple Cranberry Tart

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$30.25 Per Person

ASA PACKER DINNER BUFFET
(Minimum of 25 Guests)

Choice of Two
Marinated Cherry Tomatoes with Bocconcini Mozzarella
Prosciutto di Parma with Sliced Seasonal Fruit
String Bean & Fingerling Potato Salad

Herb Crusted Farm Raised Striped Sea Bass with French Lentils and Vegetable Ragu
Free Range Breast of Chicken with Asparagus, Wild Mushrooms, Pearl Onions, and Madeira Sauce
Herb Roasted Aged Black Angus Sirloin, Seasoned with Roasted Garlic and Fresh Herbs
Served with Red Wine Reduction Sauce and Split Soft Rolls

Assorted Dinner Rolls and Butter
Sliced Seasonal Fruits and Berries
Lehigh Torte

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$30.25 Per Person
DINNER BUFFETS (con’t)
Dinner Buffets are Available After 4:00pm

RATHBONE DINNER BUFFET
(Minimum of 25 Guests)

Hearts of Bibb, Romaine and Red Oak Lettuce with Basil Vinaigrette, Herbed Croutons and Goat Cheese Crumbles

Grilled Breast of Chicken with Thyme, Garlic and Green Olives
Butternut Squash Tortelloni with Brown Butter, Sage and Pecorino
Roasted Toy Box Sweet Peppers Stuffed with Basil Shrimp and Crab

Assorted Dinner Rolls and Butter
Sliced Seasonal Fruits and Berries
Angel Food Cake and Poached Pears

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$30.25 per person

SOUTH MOUNTAIN DINNER BUFFET
(Minimum of 25 Guests)

Choice of Two
Chef’s Daily Soup Selection
French Lettuce, Fuji Apple and Walnut with Goat Cheese and Cider Vinaigrette
Red & Green Romaine “Roman Style”

Braised Halibut, Etouffee of Peppers, Cannellini Beans, and Herbs
Fusilli Pasta Pepperonata Braised Sweet Peppers, Red Onion with Rosemary Chicken & Roasted Tomato Broth
Grilled Flank Steak with Young Heirloom Potatoes and French Green Beans Barigoule

Assorted Dinner Rolls and Butter
Sliced Seasonal Fruits and Berries
Wild Blueberry Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$32.25 Per Person
PLATED LUNCH OR DINNER ENTREES
All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef’s Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

~When planning a plated meal for 25 people or less please select a maximum of two entrees
~ When planning a plated meal for 25 people or more please select a maximum of three selections

APPETIZERS

Penne Vodka
Penne Pasta with Panchetta, Fresh Tomato, Vodka and Cream

Eggplant Rollatini
Eggplant filled with Ricotta Cheese, Topped with Fresh Tomato and Basil

Rigatoni Pasta with Broccoli, Garlic and Olive Oil

Jumbo Crab Cakes over a Warm Grain Mustard Vegetable Slaw

Smoked Chicken and Caramelized Onion Polenta with a Port Wine Syrup

Grilled Scallops and Portabella Mushroom with Wilted Spinach and a Saffron Cream Sauce

Roasted Vegetable Soup with Buttermilk Biscuits

Roasted Tomato Bisque Soup

SALAD

Garden Greens with Cucumber Ribbons, Grape Tomatoes and Herbed Vinaigrette

Baby Spinach Salad with Marinated Shiitake Mushrooms, Shaved Red Onion and Parmegiano-Reggiano with a Balsamic Vinaigrette

Radicchio, Fennel, Arugula and Spinach Mix with Crumbled Roquefort and Walnuts in a Lemon, White Wine Vinaigrette

Lump Crab and Hearts of Palm Salad with Vine Tomatoes, English Cucumber And Pickled Red Onion with Herb Vinaigrette

Greek Vegetable Salad
Cucumbers, Tomatoes, Greek Olives, Capers, Bell Peppers, Red Onion and Feta Cheese Tossed with Lemon and Olive Oil Dressing
**PLATED LUNCH OR DINNER ENTREES (cont)**

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef’s Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

**Chicken Marsala**
Sautéed Breast of Chicken with a Wild Mushroom Marsala Sauce
$19.75 Per Person

**Parmesan Crusted Chicken**
With Campari Tomatoes & Fresh Mozzarella
$19.75 Per Person

**Wild Mushroom Madiera Chicken**
Saute of Blended Local Mushrooms with Leeks and Fresh Thyme
$19.75 Per Person

**Pecan and Rosemary Crusted Chicken**
Orange Ginger Relish, Pinot Noir Reduction
$19.75 Per Person

**Mediterranean Chicken**
Mixed Olive, Artichoke and Grilled Pepper Tapenade with Pinot Grigio Infused Chicken Jus
$19.75 Per Person

**Tuscan Chicken**
Prosciutto, Spinach and Smoked Mozzarella Stuffed with Fresh Sage and Roasted Garlic Veloute
$20.75 Per Person

**Jumbo Lump Crabcakes**
Atop Roasted Corn and Spinach with Remoulade Sauce
$30.00 Per Person

**Jumbo Shrimp**
Stuffed with Crab Imperial and topped with Scampi Butter Sauce
$35.00 Per Person

**Canadian Salmon**
Simply Grilled with Sweet Pepper Tomato Relish
$23.95 Per Person

**Roasted Salmon**
with Herb Horseradish Crust and Lemon Basil Sauce
$24.95 Per Person

**Pan Roasted Halibut**
Brushed with Herb Oil Served with Pepperonata of Sweet Peppers and Scallions
Market Price

**Grilled Mahi Mahi**
with Citrus Ginger Glaze & Soy Glazed Baby Bok Choy
$25.95 Per Person
PLATED LUNCH OR DINNER ENTREES (cont)

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef’s Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Prosciutto Wrapped Deep Water Sea Scallops Atop Creamy Spinach Risotto
  $29.00 Per Person

Pan Seared Black Angus
Filet of Beef with a Barolo Wine Sauce
  $39.00 Per Person

Grilled Marinated Flank Steak
  with Housemade Steak Sauce
  $25.00 Per Person

Filet Mignon with Choice of Sauce
  Bordelaise Sauce and Gorgonzola Crust
Pan Roasted with Roasted Garlic Thyme Butter Confit of Red Pepper
  Au Poivre Brandy Mustard Cream
  $39.00 Per Person

Grilled New York Strip
  Roasted Shallot Marmalade Sherry Reduction
  $36.95 Per Person

Pan Roasted Ribeye Steak
  Crispy Fried Onion Straws Chipotle Honey BBQ Glaze
  $35.95 Per Person

Sweet Potato Gnocchi (V)
  Shiitake Mushrooms, Oven Dried Tomatoes and Pine Nuts with Pecorino and Basil
  $21.00 Per Person

Carmelized Onion Risotto Cake (V)
  Crowned with Roasted Vegetables and Served with Grilled Vegetable Gazpacho Sauce
  $20.00 Per Person

Wild Mushroom Streudel (V)
  Roasted Shallots, Goat Cheese and Madeira Scented Mushroom Blend Wrapped in Puff Pastry
  $20.00 Per Person

Stuffed Portabello (V)
  Spinach, Boursin and Roasted Peppers Wrapped in Phyllo and Baked Golden Brown with Fresh Tomato and Basil Sauce
  $20.00 Per Person
PLATED LUNCH OR DINNER ENTREES (cont)

All Plated Dinners include a Choice of Appetizer or Salad, Entrée, Chef’s Choice of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Herbed Crepe Filled with Creamy White Bean (V)
Basil Roasted Zucchini and Sundried Tomato with Vegetable Minestra, Grilled Eggplant Relish and Oven Cured Tomatoes
$20.00 Per Person

Steamed Jasmine Rice Timbale (VG)
Ginger Braised Baby Bok Choy, Carrot, Snap Pea and Crispy Tofu Stir Fry
$20.00 Per Person

Chili Spiked Black Bean Cake, Corn Ragout & Roasted Vegetable Melange (VG)
$20.00 Per Person

Curried Vegetable Stew (VG)
Chick Peas, Garden Vegetables and Lentils Over Green Onion Couscous
$20.00 Per Person

DESSERT

New York Cheesecake
Baked Apple Cheesecake
Carrot Cake with Cream Cheese Frosting
Cappuccino Cream Cake
Chocolate Mousse Ganache
Devils Indulgence Chocolate Cake
Apple Crumb Pie
Chocolate Cream Pie
Lemon Meringue Pie
Fresh Fruit Tart
The Lehigh Torte

For Groups of 85 Guests or Less
Crème Brulee
THE SWEET SIDE OF CATERING

Cookies (Regular or Large)
(Minimum Order of each flavor is A Dozen)
Chocolate Chip
Oatmeal Raisin
Sugar
Peanut Butter
$5.50 Per Dozen Regular
$12.00 Per Dozen Large

Deluxe Cookies
(Minimum Order of Each Flavor is Two Dozen)
Ginger Snaps
Molasses
Vanilla Crescents
Chocolate Chocolate Walnut
Florentines Almond Lace Cookies Sandwiched with Chocolate Ganache (Winter Only)
Shortbread Assortment including Plain, Orange Almond & Chocolate
Hazelnut and White Chocolate Chunk Cookies
Chocolate Espresso Shortbread Cookie
Pecan Bourbon Balls
Pistachio Spice Wafers
Lemon Drop Cookies
Raspberry Linzer Tart Cookies
Mini Lehigh Milano Cookies
Black & White Cream Sandwich Cookies
$15.00 Per Two Dozen

Brownies
(Minimum Order of Each Flavor is A Dozen)
Chocolate Iced
Cream Cheese Swirl
Raspberry Cream Cheese Swirl
Deluxe Walnut
Lehigh Brownies
$8.75 Per Dozen

Lehigh Brown & White Cookies
(Minimum Order of A Dozen)
$12.00 Per Dozen

Assorted Biscotti
(Minimum Order of A Dozen)
$8.00 Per Dozen

Bar Cookies
(Minimum Order of Each Flavor is A Dozen)
Lemon Bars
Blondie’s
Rice Krispy Treats
Peanut Butter Truffle Bar
Sweet-n-Salty PB Bar
$8.50 Per Dozen

Cheesecakes
(16 Pieces Per Cake)
NY Style Cheesecake
Baked Apple Cheesecake
Milk Chocolate Hazelnut Cheesecake
Vanilla Bean Cheesecake
Chocolate Truffle Cheesecake
White Chocolate Raspberry Cheesecake
Pumpkin Cheesecake (Seasonal)
Sweet Potato Cheesecake (Seasonal)
$22.00 Per Cake

8/20/2015
Catering Services ~ 29 Trembley Drive, UC#29 ~ Bethlehem, PA 18015 ~ Phone 610-758-4512 ~ Fax 610-758-4989
Email: lehighcatering@lehigh.edu  Website: www.lehighdining.com/catering
THE SWEET SIDE OF CATERING (con’t)

Cakes
(12 Pieces Per Cake)

Carrot Cake with Cream Cheese Frosting
Strawberry Shortcake
Angel Food Cake with Fresh Seasonal Berries
White Forest Cake
Cappuccino Cream Cake
Café Ole Cake

Chocolate Peanut Butter Cup Cake
Devil’s Indulgence Chocolate Cake
Chocolate Mousse Ganache Cake
The Lehigh Torte
Espresso Torte
Tiramisu

$19.00 Per Cake

Pies
(8 Pieces Per Pie)

Old Fashioned Apple Pie
Apple Crumb Pie
Wild Blueberry Pie
Peach Pie
Cherry Pie

Banana Cream Pie
Chocolate Cream Pie
Lemon Meringue Pie
Peanut Butter Mousse Pie
Pecan Pie

$10.00 Per Pie

Strawberry Pie (Seasonal)
Pumpkin Pie (Seasonal)

$11.00 Per Pie

Tarts
(12 Pieces Per Tart)

Mixed Fresh Fruit Tart
Florida Sunshine Tart

$12.00 Per Tart

Bakeshop Specialty Sweets
(Minimum Order of a Dozen)

Mini Éclairs
Mini Cream Puffs
Mocha Mousse Cream Puffs
Raspberry OR Pomegranate Mousse Tart

$9.00 Per Dozen

Minimum Order of Four Dozen

Tiramisu Squares
Mojito Squares

$9.00 Per Dozen

Cannoli

$13.00 Per Dozen

Strawberries
(Minimum order of Two Dozen)

Chocolate Dipped Strawberries
$28.00 Per Two Dozen
Chocolate Tuxedo Dipped Strawberries
$29.75 Per Two Dozen
THE SWEET SIDE OF CATERING (con’t)

Ice Cream Bar
(Minimum 50 Guests)
Vanilla, Chocolate, Strawberry
With Assorted Toppings
Hot Fudge, Caramel, Strawberry Toppings, Chopped Nuts, Crumbled Oreos, Cherries, Sprinkles, Candies and Whipped Cream
$6.00 per person

Chocolate Fondue Fountain *
(Minimum 50 Guests)
Please Select Four Dipping Items
Strawberries, Pretzels, Bananas, Butter Cookies, Marshmallows, Pineapple, or Rice Krispy Treats
$5.00 per person
*The Chocolate Fountain will be an additional charge*

Cupcakes by the Dozen
(Minimum Order is a Dozen)
Chocolate or Vanilla
$12.50 Per Dozen

Build Your Own Strawberry Shortcakes
(Minimum 50 Guests)
Assorted Berries, Biscuits, Fresh Whipped Cream and Chocolate Sauce
$6.50 Per Person

S’mores Bar
(Minimum 50 Guests)
Graham Crackers, Marshmallows, Hershey’s Mini Chocolate Bars, Fluff, Peanut Butter
$5.50 Per Person

Special Occasion Cakes

8” Layer Cake (Serves 12)
$9.50 Per Cake
1/2 Sheet Cake (Serves 30-40)
$25.00 Per Cake

1/4 Sheet Cake (Serves 12-20)
$18.00 Per Cake
Full Sheet Cake (Serves 60-80)
$45.00 Per Cake

Choice of Chocolate, Vanilla, or Marble Cake
Choice of Whipped Cream or Butter Cream Icing
Choice of Filling: Custard, Strawberry, Raspberry or Lemon

Custom Cakes
Custom Cakes Available Upon Request Includes Birthday, Wedding and Cupcake Cakes
**Alcohol Beverage Service**

**University Sponsored Events Only**

Bar service will be provided in strict accordance with the University Alcohol Policy and for University Sponsored Events only. The venue reserving your event space will provide you with the proper guidelines and waiver application, including the completion of the “Lehigh University Request to Serve Alcoholic Beverages for University Sponsored Events” form.

Bar service is available as follows:
- One Hour Reception with Alcohol and Wine served with Dinner
- Continuous Two Hour Reception with Alcohol, No Alcohol with Dinner
- Continuous Two Hour Reception with Alcohol No Dinner following

<table>
<thead>
<tr>
<th>Service</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer and Wine only</td>
<td>$4.00 per person per hour / each additional hour $2.00 per person per hour</td>
</tr>
<tr>
<td>Full Bar</td>
<td>$6.00 per person per hour / each additional hour $3.00 per person per hour</td>
</tr>
<tr>
<td>Wine with Dinner</td>
<td>$1.00 Pouring Fee</td>
</tr>
</tbody>
</table>

Bartenders Fee $25.00 per hour with a four hour minimum

Bartenders are required at the four hour minimum and we suggest one bartender for every 75 guests.

The following guidelines are mandatory and must be followed for any University sponsored event.
- Alcoholic beverages can only be served when the University is the sponsor and social host of the event. This requires that University funds (client must provide a University index number at the time of booking) be used to pay for the purchase and serving of alcoholic beverages.
- Alcohol is based on consumption for all events.
- All alcoholic beverage service requires a University approved bartender who will be provided through Catering Services.
- Alternative non-alcoholic beverages must be available, Hors D’oeuvres, Stations or Displays must be served in substantial quantities as determined by Lehigh Catering Services.
- Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.
- No alcoholic beverages will be served to any person who is under the age of twenty one or who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to show legal identification, if requested.
- No alcoholic beverages shall be dispensed from kegs or barrels. When serving wine with dinner, no carafes, decanters or wine bottles are permitted on the tables. The wait staff will be responsible for pouring the wine with dinner.
- No alcoholic beverages will be sold in any manner, including by use of tickets or donations, except at Zoellner Arts Center.
# ADDITIONAL CHARGE INFORMATION

## Children's Meals

Children between the Ages of 4-12 offered Chicken Fingers & French Fries at $12.95 per child

Children under the Age of 3 are Complimentary

## Staffing

<table>
<thead>
<tr>
<th>Role</th>
<th>Description</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bartender</td>
<td></td>
<td>$25.00 per hour, four hour minimum</td>
</tr>
<tr>
<td>Chefs</td>
<td></td>
<td>$25.00 per hour, four hour minimum</td>
</tr>
<tr>
<td>Attendants or Servers</td>
<td></td>
<td>$20.00 per hour, four hour minimum</td>
</tr>
<tr>
<td>Utility</td>
<td></td>
<td>$2.00 per hour, four hour minimum</td>
</tr>
<tr>
<td>Extended Staffing Fee</td>
<td></td>
<td>$20.00 per hour</td>
</tr>
</tbody>
</table>

## Room Rental - Internal Groups Only

**Iacocca Hall Internal Room Set Up Fees**

<table>
<thead>
<tr>
<th>Room</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wood Dining Room</td>
<td>$125.00 flat</td>
</tr>
<tr>
<td>Governor’s Suite / Lobby</td>
<td>$75.00 flat</td>
</tr>
<tr>
<td>Tower Room</td>
<td>$75.00 flat</td>
</tr>
<tr>
<td>Siegel Lobby</td>
<td>$50.00 flat</td>
</tr>
<tr>
<td>Snyder Courtyard</td>
<td>$50.00 flat</td>
</tr>
<tr>
<td>Room Reset Fee</td>
<td>$250.00 flat</td>
</tr>
</tbody>
</table>

## Delivery, Set Up, Pick Up

<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Transportation Table Set Up</td>
<td>$50.00 flat</td>
</tr>
<tr>
<td>Delivery</td>
<td>$15.00 flat</td>
</tr>
<tr>
<td>Delivery, Set Up, Pick Up</td>
<td>$30.00 flat</td>
</tr>
<tr>
<td>Second Pick Up</td>
<td>$15.00 flat</td>
</tr>
</tbody>
</table>

## Linen Charges & Sizes

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table Linen</td>
<td>Complimentary at UC &amp; Mountaintop</td>
<td>$6.00 each</td>
</tr>
<tr>
<td>Napkins</td>
<td></td>
<td>$0.50 each</td>
</tr>
<tr>
<td>6’ Table</td>
<td>90”x132” rectangle</td>
<td></td>
</tr>
<tr>
<td>8’ Tables</td>
<td>90”x156” rectangle</td>
<td></td>
</tr>
<tr>
<td>8’ Table (half to floor) 6’ Table (3/4 quarters)</td>
<td>54”x120 rectangle</td>
<td></td>
</tr>
<tr>
<td>Serpentine Tables</td>
<td>60”x30”x30”specialty</td>
<td></td>
</tr>
<tr>
<td>4’ Round</td>
<td>108” round</td>
<td></td>
</tr>
<tr>
<td>60” (5’)Round ¾ to floor</td>
<td>90” round</td>
<td></td>
</tr>
<tr>
<td>60” (5’) Round Half to the floor</td>
<td>114” round</td>
<td></td>
</tr>
<tr>
<td>60” (5’) Round to the floor</td>
<td>120” round</td>
<td></td>
</tr>
<tr>
<td>72” (6’ Round)</td>
<td>132” round</td>
<td></td>
</tr>
<tr>
<td>Tray Stands</td>
<td>54” or 72” square</td>
<td></td>
</tr>
<tr>
<td>Specialty Linen</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Miscellaneous Charge

<table>
<thead>
<tr>
<th>Item</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>China Labor Charge</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>Cake Cutting Fee (External Cakes)</td>
<td>$1.00 per person</td>
</tr>
<tr>
<td>Replacement Costs</td>
<td>Dependant Upon Item</td>
</tr>
<tr>
<td>Specialty China</td>
<td>Rental pricing will apply</td>
</tr>
</tbody>
</table>