



## ***Lehigh Rehearsal Dinner Options***

### **LITTLE ITALY BUFFET**

*Classic Caesar Salad*

*Pan Roasted Chicken with Wild Mushroom Marsala Sauce*

*Lasagna with Bolognese, Ricotta and Basil*

*Chef's Choice of Accompaniments*

*Assorted Rolls with Butter*

#### ***Dessert***

*Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription*

*Assorted Regular & Diet Pepsi Products*

*\$16.75 Per Person*

### **TASTE OF TUSCANY**

*Chilled Caramelized Roma Tomatoes with White Balsamic Vinegar*

*Mesclun Greens Salad with Lemon Olive Oil Dressing*

*Garganelli Batriciani; Smoked Bacon, Roasted Onion and Crushed Marzano Tomatoes*

*Chicken Cutlet with Broccoli Rabe, Sliced Olives and Pepperocini*

*Chef's Choice of Accompaniments*

#### ***Dessert***

*Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription*

*Assorted Regular & Diet Pepsi Products*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas*

*\$16.75 Per Person*

### **TASTE OF VENICE**

*Tuscan Bean Soup*

*Field Greens, Foccacia 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*

*Chef's Choice of Accompaniments*

*Assorted Rolls with Butter*

#### ***Dessert***

*Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription*

*Assorted Regular & Diet Pepsi Products*

*\$17.75 Per Person*

*All Menu Prices Subject to 16% Service Charge and 6% PA Sales Tax*

*Catering Services ~ 29 Trembley Drive, UC#29 ~ Bethlehem, PA, 18015 ~ Phone 610-758-4512 ~ Fax 610-758-4989*



## ***Lehigh Rehearsal Dinner Options***

### **UNIVERSITY BUFFET**

*Roasted Tomato Bisque*

*French Lettuce, Gala Apple and Walnut Salad With Goat Cheese and Cider Vinaigrette  
Red & Green Romaine "Roman Style"*

#### ***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*

#### ***DESSERT***

*Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription*

*Assorted Regular & Diet Pepsi Products  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas  
\$22.25 per person*

### **IACOCCA DINNER BUFFET**

*French Lettuce, Fuji Apple and Walnut with Goat Cheese and Cider Vinaigrette  
Red & Green Romaine "Roman Style"*

*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  
\$30.00 Per Person*



# ***Lehigh Rehearsal Dinner Options***

## **SOUTH MOUNTAIN DINNER BUFFET**

### ***Choice of Two***

*Chef's Daily Soup Selection*

*Classic Nicoise Salad*

*Baby Artichoke Hearts and Roasted Garlic Salad*

*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*

*\$30.00 Per Person*

## ***ASA PACKER DINNER BUFFET***

### ***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*

*\$30.00 Per Person*

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## ***Lehigh Rehearsal Dinner Options***

### ***RATHBONE DINNER BUFFET***

*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  
Pumpkin 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  
\$30.00 per person*



## ***Lehigh Rehearsal Dinner Options***

### **PLATED ENTREES**

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

### **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*



## Lehigh Rehearsal Dinner Options

### PLATED ENTREES (con't)

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

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| <i>Chicken Marsala</i><br><i>Sautéed Breast of Chicken with a Wild Mushroom</i><br><i>Marsala Sauce</i><br>\$19.75 Per Person                                   | <i>Filet Mignon</i><br><i>Au Poivre Brandy Mustard Cream</i><br>\$39.00 Per Person  |
| <i>Parmesan Crusted Chicken</i><br><i>With Campari Tomatoes &amp; Fresh Mozzarella</i><br>\$19.75 Per Person  | <i>Grilled New York Strip</i><br><i>Roasted Shallot Marmalade Sherry Reduction</i><br>\$36.95 Per Person  |
| <i>Tuscan Chicken</i><br><i>Prosciutto, Spinach and Smoked Mozzarella Stuffed with</i><br><i>Fresh Sage and Roasted Garlic Veloute</i><br>\$19.75 Per Person    | <i>Pan Roasted Ribeye Steak</i><br><i>Crispy Fried Onion Straws Chipotle Honey BBQ Glaze</i><br>\$35.95 Per Person                                |
| <i>Wild Mushroom Madiera Chicken</i><br><i>Saute of Blended Local Mushrooms with Leeks and</i><br><i>Fresh Thyme</i><br>\$19.75 Per Person                      | <i>Jumbo Lump Crabcakes</i><br><i>Atop Roasted Corn and Spinach with Remoulade Sauce</i><br>\$28.00 Per Person                                    |
| <i>Pecan and Rosemary Crusted Chicken</i><br><i>Orange Ginger Relish, Pinot Noir Reduction</i><br>\$19.75 Per Person  | <i>Jumbo Shrimp</i><br><i>Stuffed with Crab Imperial and topped with Scampi</i><br><i>Butter Sauce</i><br>\$35.00 Per Person                      |
| <i>Mediterranean Chicken</i><br><i>Mixed Olive, Artichoke and Grilled Pepper Tapenade</i><br><i>with Pinot Grigio Infused Chicken Jus</i><br>\$20.75 Per Person | <i>Canadian Salmon</i><br><i>Simply Grilled with Sweet Pepper Tomato Relish</i><br>\$21.95 Per Person   |
| <i>Pan Seared Black Angus</i><br><i>Filet of Beef with a Barolo Wine Sauce</i><br>\$39.00 Per Person  | <i>Roasted Salmon</i><br><i>with Herb Horseradish Crust and Lemon Basil Sauce</i><br>\$22.95 Per Person   |
| <i>Grilled Marinated Flank Steak</i><br><i>with Housemade Steak Sauce</i><br>\$25.00 Per Person   | <i>Pan Roasted Halibut</i><br><i>Brushed with Herb Oil Served with Pepperonata of</i><br><i>Sweet Peppers and Scallions</i><br>\$25.95 Per Person |
| <i>Filet Mignon</i><br><i>with Bordelaise Sauce and Gorgonzola Crust</i><br>\$39.00 Per Person  | <i>Grilled Mahi Mahi</i><br><i>with Citrus Ginger Glaze &amp; Soy Glazed Baby Bok Choy</i><br>\$25.95 Per Person                                  |
| <i>Filet Mignon</i><br><i>Pan Roasted with Roasted Garlic Thyme Butter Confit of</i><br><i>Red Pepper</i><br>\$38.95 Per Person                                 | <i>Prosciutto Wrapped Deep Water Sea Scallops Atop</i><br><i>Creamy Spinach Risotto</i><br>\$29.00 Per Person                                     |



## **Lehigh Rehearsal Dinner Options**

### **PLATED ENTREES (con't)**

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

*Sweet Potato Gnocchi (V)*

*Shitake 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*

*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*

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## ***Lehigh Rehearsal Dinner Options***

### **Miscellaneous**

#### ***Alcohol Service***

*Beer and Wine or Full Bar*

*Customer to Provide Alcohol*

*Non Alcoholic Beverages to Include Assorted Pepsi Products, Bottled Water and Assorted Juices  
\$4.00 per person*

#### ***Linens***

*Floor Length Ivory or White Table Linen with Matching Napkins*

*Additional Linens available; price based on selection*

*(Estimated napkin rental \$.50 to \$1.00 per napkin)*

#### ***Children's Meals***

*Children under the Age of 5 are Complimentary*

*Children between the Ages of 5-12 will be charged at the rate of one-half the Adult Menu Price*

*Special Meal Chicken Fingers & French Fries \$12.95 per child*

#### ***Guarantee***

*The final number of guests is required 7 business days prior to your event*

#### ***Payment***

*All prices are subject to 16% Service Charge and 6% Pennsylvania Sales Tax*

*Final Invoice will be Sent 30 days following the event*