CATERING MENU

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Menu Menu Menu Menu

Fall 2011 Fall 2011 Fall 2011 Fall 2011


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General Information

Guaranteed Counts
A guaranteed count is due three (3) business days prior to your event. If a final count is not communicated the client will be billed based on the original estimation.

Catering Contract
The Function Sheet, which serves as a binding agreement for your event, needs to be signed and returned to the Catering Department with a Budget Number prior to the event.

Cancellations
All cancellations must be communicated three (3) business days prior to the event to avoid any charges or fees.

Additional Charges
Bartender Fee- $35.00 (applied to all University events involving alcohol)
Delivery Fee- Any order that does not meet the $ 25.00 minimum will incur a $ 10.00 delivery fee.
China Service- china & silverware available- $ 2.00 PP
Linen Service- linen tablecloths available- $ 3.00 each

Contact Information

To place an order, please e-mail us at: CATERING@LASALLE.EDU

Or use the Catering Request Form located on the portal of the University website.

If you would like to speak to one of our catering staff members regarding your order, please call the following number:

215-951-1419

Jane Watson
Director of Catering Services
CONTINENTAL BREAKFAST
McShain Morning
$2.95 per person
Includes:
Assorted Danishes and Muffins
Includes:
Regular Coffee, Decaf. Coffee, Hot Tea

OLNEY OPENER
$3.95 per person
Select Two:
Assorted Muffins, Assorted Danish, or Bagels with Cream Cheese, Butter, and Jelly
Includes:
Regular Coffee, Decaf. Coffee, Hot Tea
Choice of Orange, Apple, or Cranberry Juice

20 person minimum
Under 20 persons- $4.95 per person

HOT BREAKFAST BUFFET
Gola Gourmet
$10.45 per person
Includes:
-Scrambled Eggs with Cheddar Cheese & Herbs
-Texas Toast with Maple Syrup & Fruit Compote
-Breakfast Potatoes
-Bacon Strips and Sausage Links
-Sliced Fresh Fruit Display
-Assorted Individual Yogurts
-Bakery Basket of Mini Muffins & Danishes

Select One:
-Regular Coffee, Decaf. Coffee, Hot Tea
-Orange Juice, Apple Juice, and Cranberry Juice

20 person minimum

BRUNCH MENU
Belfield Brunch
$14.95 per person
+$25.00 chef’s fee
Includes:
-Made-to-Order Omelet Station
-Bacon Strips and Breakfast Sausages
-Home-Fried Potatoes
-Cheese Blintzes with Berry Compote
-Sliced Fresh Fruit In-Season
-Scrambled Eggs with Monterey Jack Cheese
-Assortment of Sliced Specialty Breads

Select One:
-Texas Toast with Maple Syrup
-Cream Chipped Beef
Includes:
-Regular Coffee, Decaf. Coffee, Hot Tea
-Orange Juice, Apple Juice, and Cranberry Juice

25 person minimum

ADD-ON ITEMS

Smoked Salmon $4.95 PP
Cream Cheese, Sliced Tomatoes, Red Onions, Eggs, Capers, and Bagel

Large Croissants or Muffins $16.00 DZ
Butter and Jellies

Sliced Bagels $11.50 DZ
Butter, Cream Cheese, Jelly

Assorted Donuts $8.95 DZ

Miniature Pastry Basket $7.80 DZ

Sliced Fresh Fruit Basket $1.95 PP

Assorted Boxed Cereal $1.50 PP
with Milk

Individual Fruit Yogurts $1.25 PP

Whole Fruit Assortment $0.65 PP

Carafe of Juice $3.95 EA
Orange, Apple, Cranberry
**DELI-STYLE SANDWICHES**  
$8.25 per person

Select Three (3) Sandwich Types:
- Tuna Salad
- Chicken Salad
- Roast Beef with Cheddar
- Roasted Turkey Breast
- Imported Ham and Cheese
- Grilled Vegetable

Select One – Side Salad:
- Creamy Coleslaw
- Chef’s Pasta Salad du Jour
- Traditional Potato Salad

Includes:
- Individual Bags of Potato Chips/Pretzels
- Assorted Cookie Tray
- Sandwich Condiments
- Assorted Beverages

**GOURMET SANDWICHES**  
$10.25 per person

Select Three (3) Sandwich Types:
- Oven Roasted Turkey and Brie with Apples, Onions, & Cranberries
- Balsamic Chicken and Provolone with Roasted Red Peppers and Dijon
- Roast Beef and Cheddar with Caramelized Onions and Spicy Mayo
- Herb-Grilled Vegetables with Hummus and Pesto
- Corned Beef and Swiss Special with Coleslaw and Thousand Island dressing
- Grilled Chicken and Monterey Jack with Caramelized Onions, Jalapenos, Bacon, and Cajun Mayo
- Peppered Ham, Jack Cheese and Pesto with Roasted Peppers, Sun-Dried Tomatoes
- Artichoke Salad with Cucumbers, Tomatoes, and Black Olives

Includes:
- Field Greens Salad with Dressing
- Individual Bags of Potato Chips or Pretzels
- Cookie Tray or Fruit Salad
- Assorted Beverages

**BISTRO-STYLE BUFFET**  
$9.25 per person

Salad - Select One:  
- Spinach or Mixed Greens w/ Dressing

Quiche - Select One:  
- Vegetable or Lorraine (Bacon)

Entrée Dishes – Select Two:  
- Mediterranean Pasta Salad
- Curried Chicken with Couscous
- Seafood and Pasta with Fresh Dill
- Black Bean, Corn and Tomato Salad
- Chili Beef Salad with Roasted Chilies

Dessert – Select One:  
- Fresh Fruit or Assorted Dessert Bars

Includes:  
- Bread Basket with Butter
- Assorted Beverages
- Asian Stir-Fry - $8.95 PP
  Vegetables & Chicken in a Sesame Ginger Sauce with Rice

Bistro-Style & Asian Stir Fry may be served for dinner at additional cost of $3.00 per person

**HOT LUNCH BUFFET**  
$12.25 per person  
+ $3.95 per person for Salmon Filet

Choice of:  
- Field Greens Salad, Caesar Salad, or Spinach Salad with Mandarin Oranges

Select Two (2) Hot Dishes:**  
- Salmon Filet w/ Horseradish Cream Sauce
- Grilled Chicken Breast Provençal
- Lasagna (All Cheese, Meat, or Vegetable)
- Sliced Roast Beef Au Jus with Rolls
- BBQ Pulled Pork with Rolls
- Vegetable Stir Fry with Steamed Rice

Choice of:  
- Carrot Cake, Lemon Bars, Cheesecake, Brownies or Fruit Salad

Includes:  
- Assorted Beverages

**Under 20 persons- one entrée selection**
BOXED LUNCH OPTION #1
Lunch Box
$ 6.65 per person

Sandwich Options:
- Ham and Cheese
- Roasted Turkey Breast
- Roast Beef
- Tuna Salad
- Chicken Salad
- Herb Grilled Vegetables

Includes:
- Individual Snack Bag
- Whole Piece of Fresh Fruit
- Individual Oreo Cookies
- Beverage

Includes:
- Mustard and Mayonnaise Packets
- Napkin
- Drinking Straw

BOXED LUNCH OPTION #2
Executive Box
$ 9.25 per person

Choice of two (2) Sandwich Options:
- Herb Grilled Vegetables with Hummus and Pesto Sauce
- Balsamic Chicken and Provolone Cheese with Lettuce, Tomato, Spicy Red Pepper Mayo
- Hand-Carved Roast Beef Sandwich with Creamy Horseradish Sauce
- Tuscan Turkey Breast with Home-Made Guacamole

Includes:
- Individual Snack Bag
- Fruit Salad
- Dessert Bar
- Beverage

Includes:
- Cups and Ice for Beverages
- Napkin
- Drinking Straw

HOAGIES AND PIZZA

Pizza Options:
(8 slices per pie)
- Large Cheese Pie $ 9.95 each
- Large Pepperoni Pie $ 10.95 each
- Large Sausage Pie $ 10.95 each
- Large Vegetable Pie $ 10.95 each

Additional toppings available per request.

Hoagie Options:
(9-inch sandwich)
- Traditional Italian Hoagie $ 4.95 each
- Turkey and Cheese Hoagie $ 4.95 each
- Ham and Cheese Hoagie $ 4.95 each
- Roast Beef Hoagie $ 4.95 each
- Tuna Salad Hoagie $ 4.95 each

PLATED LUNCHES
All platters served with roll, butter, choice of cookie or dessert bar, and include beverages

Grilled Salmon Nicoise $ 12.95 EA with Potatoes, Green Beans, Tomatoes, Olives, Peppers, Lemon Caper Dressing

Lemon and Basil Chicken $ 10.95 EA with Mediterranean Orzo Pasta Salad, Dried Apricots, Fresh Spinach, Pine Nuts

Oriental Chicken (min. 20 persons) $ 10.65 EA with Sliced Grilled Chicken, Hoisin Sauce, Fresh Spinach, Almonds, Lo-Main Noodles, Sesame Ginger Dressing

Texan Beef Salad $ 12.65 EA with Hand-Carved Roast Beef, Zesty BBQ Sauce, Lettuce, Monterey Jack Cheese, Red Onions, Tomato Salsa

Chicken Caesar Salad $ 9.95 EA

NOTE: Plated lunch options may be served for dinner at an additional cost of $ 2.00 per person.
SAVORY DISPLAYS

Baked Brie in Puff Pastry
$ 35.00 per Wheel (serves 15)

Cocktail Sandwich Trio
- Turkey with Cranberry Relish
- Flank Steak with Horseradish Sauce
- Boursin with Cucumber and Red Pepper
$ 21.00 DZ

Imported Cheese Display
$ 3.25 PP

Vegetable Display Two
- Marinated Grilled Vegetables with Olive Oil
$ 2.75 PP

Domestic Cheese Display
$ 2.75 PP

Vegetable Display One
- Garden Vegetables with Dipping Sauces
$ 1.75 PP

RECEPTION OPTIONS

Stationary Display
$ 4.95 per person

All items are served with a basket of Sliced Baguettes, Crisp Pita Wedges, and Crackers

Includes:
- Baked Wheel of Brie in Puff Pastry
- Roasted Red Pepper Hummus
- Bruschetta Salad with Basil and Olive Oil

Breads and Spreads Bar
$ 2.95 per person

Creatively displayed Baguettes, Breadsticks, Crackers and Pita Wedges

Includes:
- Red Pepper Hummus
- Baba Ghanoush (Eggplant Spread)
- Extra Virgin Olive Oil with Roasted Garlic

25 Person Minimum

RECEPTION MENU

Carving Station Menu
$ 13.95 per person
+ $ 25.00 chef’s fee

Carving Station – Select One:
- Maple-Glazed Turkey with Spicy Mayonnaise
- Apricot-Glazed Ham with Honey Dijon Sauce
- Sesame Pork Loin with Plum-Soy Dressing
- Round of Beef with Three-Peppercorn Sauce

Stationary – Select Three:
- Franks in a Blanket with Mustard
- Chicken and Cheese Quesadilla Trumpets
- Vegetable Egg Rolls with Sweet Chili Sauce
- Breaded Zucchini Sticks

Includes:
- Domestic Cheese Display
- Assorted Cookie Tray

A minimum of fifty guests is necessary to order the Round of Beef with Three-Peppercorn Sauce

25 person minimum

ADD-ON ITEMS

Assorted Finger Sandwiches
$ 9.80 DZ
- Cucumber w/ Boursin and Pesto
- Tuna Salad
- Roast Beef
- Chicken Salad

Mid-day Snack Basket
$ 1.95 PP
Assorted Pieces of Whole Fruit, Granola Bars, and Snack Bags

Sliced Fruit Display
$ 1.95 PP

Philadelphia Soft Pretzels
$ 0.65 EA
Fifty (50) piece minimum

Individual Bags of:
- Potato Chips
- Pretzels
- Pop Corn
- Cracker Jack
- Sun Chips

Baskets of:
$ 0.55 PP
- Potato Chips
- Pretzels
- Popcorn
HOT HORS D’OEUVRES

Panco-Crusted Sea Scallops with Pesto
$ 14.35 DZ

Marinated Grilled Shrimp
$ 14.35 DZ

Mini Crab Cakes
with Lime Cilantro Mayonnaise
$ 14.10 DZ

Baked Salmon
with Lemon Dill Sauce
$ 14.10 DZ

Spicy Duck on Crostini
$ 14.95 DZ

Chicken Wrapped in Smoked Bacon
$ 12.95 DZ

Zucchini Sticks
$ 12.95 DZ

Stuffed Mushrooms
with Celery, Almonds, and Provolone
$ 12.95 DZ

Mini Spring Rolls with Sweet Chili Sauce
$ 9.95 DZ

Chicken and Cheese Quesadillas
$ 9.95 DZ

Shrimp and Black Bean Quesadillas
$ 11.40 DZ

Franks in a Blanket with Mustard Sauce
$ 9.95 DZ

Breaded Chicken Tenders
with Honey Mustard or BBQ Sauce
$ 11.95 DZ

Coconut Shrimp
with Ginger Pineapple Compote
$ 12.60 DZ

Tandori-Style Chicken Skewers
with Thai Peanut Sauce
$ 12.00 DZ

Wild Mushroom and Leek Tartlets
$ 11.00 DZ

Feta Spinach Triangles
$ 11.00 DZ

Hot Hors d’Oeuvres

Grilled Jumbo Shrimp
with Cocktail Sauce
$ 14.35 DZ

Mini BLT’s
Bacon, Lettuce & Tomato Sandwiches
$ 9.95 DZ

Hummus on Crostini
with Prosciutto Crisps
$ 11.95 DZ

Enocchi Mushrooms in Roast Beef
with Mild Wasabi Sauce
$ 12.95 DZ

Tuna Mousse on Crostini
$ 10.95 DZ

Grilled Jumbo Shrimp
with Horseradish Cream Sauce on Crostini
$ 14.95 DZ

Grilled Jumbo Shrimp
with Cocktail Sauce
$ 14.35 DZ

Belgian Endive
with Bleu Cheese, Dried Figs, Candied Walnuts
$ 10.80 DZ

Bruschetta
Fresh Tomatoes, Basil and Olive Oil
$ 9.20 DZ

Grilled Asparagus
wrapped in Sliced Proscuitto
$ 10.95 DZ
**HOT DINNER BUFFET**

$17.35 per person

**Salad – Select One:**
- Field Greens w/ Assorted Dressings
- Greek Salad w/ Herb Vinaigrette

**Entrée – Select Two:**
- Chicken Cordon Bleu
- Chicken Provencal (Tomatoes, Herbs, Vegetables)
- Chicken Chasseur (Mushrooms, Shallots, Thyme)
- Baked Salmon with Lemon Dill Sauce
- Baked Talapia with Citrus Fruit Salsa
- Sliced Roast Beef au Jus with Rolls
- Sesame Pork with Teriyaki Ginger Sauce

**Side – Select Two:**
- Green Beans w/ Roasted Garlic
- Orzo Pasta w/ Sun Dried Tomatoes and Herbs
- Garlic Mashed Potatoes
- Herb Rice Pilaf

**Dessert – Select One:**
- Chocolate Cake, Carrot Cake, or Cheesecake

20 Person Minimum

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**STATIONS MENU**

$16.95 per person

+ $30.00 chef’s fee

**Salad – Select One:**
- Caesar Salad
- Field Greens w/ Assorted Dressings

**Carving Station – Select One:**
- Maple Turkey Breast w/ Spicy Mango Mayo
- Apricot Ham w/ Honey Dijon Sauce
- Sesame Pork Loin w/ Plum Soy Dressing
- Round of Beef w/ Peppercorn Sauce

**Pasta Station – Select Two:**
- Classic Marinara, Bolognese Ragout, Alfredo Sauce, or Pasta Primavera

**Assorted Desserts – (2 pieces per person)**
- Cookies, Brownies and Dessert Bars

Includes: Sauteed Vegetable Medley and Breadsticks

35 Person Minimum

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**LATIN NIGHTS**

$16.95 per person

**Salad – Select One:**
- Spinach w/ Avocado, Corn and Tomatoes
- Romaine w/ Grilled Pineapple and Coconut

**Entrée – Select Two:**
- Mojo Chicken (Citrus Garlic Marinade)
- Nut-Crusted Fish with Tropical Fruit Salsa
- Steak with Chimichurri (Olive Oil & Herbs)
- Chipotle & Orange-Glazed Pork Loin

**Includes:**
- Sweet Potato Mash
- Green Beans, Sweet Corn & Red Peppers

**Dessert:**
- Chef’s Selection

20 Person Minimum

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**ITALIAN FAVORITES**

$16.35 per person

**Includes:**
- Caesar Salad
- Herb Garlic Bread and Butter
- Sauteed Vegetable Medley

**Entrée – Select Two:**
- Chicken Marsala with Mushrooms
- Lasagna (Meat or Cheese)
- Chicken or Eggplant Parmesan
- Baked Sole Florentine

**Side – Select One:**
- Penne Pasta Primavera
- Italian Herb Roasted Potatoes

**Includes:**
- Tiramisu for Dessert

20 Person Minimum
ASIAN MEDLEY
$14.95 per person

Includes:
- General Tsoa’s Chicken
- Tender Strips of Beef with Peppers and Mushrooms
- Vegetable Egg Rolls with Sweet Chili Sauce
- Stir-fried Vegetables in Sesame Ginger Sauce with Steamed Rice
- Basket of Fortune Cookies

15 Person Minimum

PICNIC FARE
$13.75 per person
‘Disposables Only Menu Option

Salad – Select One:
- Traditional Potato Salad
- Vegetable Pasta Salad
- Field Greens with Assorted Dressings

Entrée – Select Two:
- Italian Sausage w/ Grilled Onions & Peppers
- All-Beef Hamburgers
- All-Beef Hot Dogs
- BBQ Chicken Breast
- Pulled Pork Sandwiches
- Grilled Vegetable Kabobs
- Vegetarian Veggie Burgers

Includes:
- Corn on the Cob, Baked Beans & Rolls
- Garnish Tray with Appropriate Condiments
- Watermelon Wedges (In-Season)
- Assorted Cookie or Brownie Tray

20 Person Minimum

THEME BREAK
“The Philly Phanatic”
$3.55 per person

Includes:
- Philadelphia Soft Pretzels with Mustard
- Assorted Individual TastyKakes
- Individual Snack Bags
- Assortment of Beverages

Add-On:
(For an additional charge)
Assorted Hoagie Tray $4.95 PP
Philly Cheese Steaks $4.95 PP

BEVERAGES
$16.35 per person

Includes:
- Philadelphia Soft Pretzels with Mustard
- Assorted Individual TastyKakes
- Individual Snack Bags
- Assortment of Beverages

Add-On:
(For an additional charge)
Assorted Hoagie Tray $4.95 PP
Philly Cheese Steaks $4.95 PP

Sparkling Punch $11.00 GL
(Sprite, Cranberry Juice, Orange Juice)

Hot Chocolate $11.00 GL
with Mini Marshmallows, Whipped Cream

San Pellegrino $4.99 BT
Sparkling Italian Water

Coffee and Tea Service $1.60 PP
Regular, Decaffeinated, Assorted Teas

Dasani Water, 12 oz. $1.05 EA
Canned Soda, 12 oz. $1.00 EA
Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale

San Pellegrino $4.99 BT
Sparkling Italian Water

Coffee and Tea Service $1.60 PP
Regular, Decaffeinated, Assorted Teas

Dasani Water, 12 oz. $1.05 EA
Canned Soda, 12 oz. $1.00 EA
Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale
<table>
<thead>
<tr>
<th>PLATED DINNERS</th>
<th>PLATED DINNERS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken &amp; Beef Selections</strong></td>
<td><strong>Pork, Lamb, Seafood Selections</strong></td>
</tr>
<tr>
<td>All platters are served with a dinner roll and butter, Chef’s accompaniments, coffee, dessert</td>
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</tr>
<tr>
<td><strong>Salad – Select One:</strong></td>
<td><strong>Salad – Select One:</strong></td>
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<tr>
<td>- Caesar Salad</td>
<td>- Caesar Salad</td>
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<tr>
<td>- Field Greens w/ Creamy Italian Dressing</td>
<td>- Field Greens w/ Creamy Italian Dressing</td>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Almond Crusted Chicken</td>
<td>$17.95 EA</td>
</tr>
<tr>
<td>Chicken Picatta</td>
<td>$17.95 EA</td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$17.95 EA</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>$27.95 EA</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>$27.95 EA</td>
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<tr>
<td>Medallions of Beef</td>
<td>$19.95 EA</td>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tenderloin of Pork</td>
<td>$17.95 EA</td>
</tr>
<tr>
<td>Braised Pork Chops</td>
<td>$17.95 EA</td>
</tr>
<tr>
<td>Mustard Coated Rack of Lamb</td>
<td>$27.95 EA</td>
</tr>
<tr>
<td>Baked Crab Cakes</td>
<td>$19.95 EA</td>
</tr>
<tr>
<td>Poached Flounder</td>
<td>$19.95 EA</td>
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<tr>
<td>Salmon Filet</td>
<td>$19.95 EA</td>
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<table>
<thead>
<tr>
<th>DESSERT SELECTIONS</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong></td>
<td><strong>Vanilla or Chocolate Sheet Cake</strong></td>
</tr>
<tr>
<td>Sold at Current Market Price</td>
<td>Quarter-Size $18.99 EA</td>
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<tr>
<td></td>
<td>Half-Size $29.95 EA</td>
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<td></td>
<td>Full-Size $49.99 EA</td>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Gourmet Sweets</td>
<td>$4.95 PP</td>
</tr>
<tr>
<td>Fondue Station</td>
<td>$4.25 PP</td>
</tr>
<tr>
<td>Ice Cream Sundae Bar</td>
<td>$2.95 PP</td>
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<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Selection of miniature pastries, tarts, and cookies with chocolate dipped strawberries, and coffee and tea service</td>
<td></td>
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<tr>
<td>Fresh and dried fruits, cakes, and pretzel rods in a melted chocolate sauce</td>
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<tr>
<td>Chocolate or vanilla ice cream with sides of whipped cream, rainbow jimmies, chocolate syrup, crushed Oreo’s and Reese’s cups.</td>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Twenty-five (25) person minimum</td>
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<tr>
<td>Twenty-five (25) person minimum</td>
<td></td>
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<tr>
<td>50 Person Minimum</td>
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