# TABLE OF CONTENTS

Welcome .................................................. 3
Breakfast................................................. 4
Deli.......................................................... 5
Buffets..................................................... 6
Pizza & Subs............................................. 8
Light Fare .............................................. 8
Budget Friendly ....................................... 9
Apps & Adds.......................................... 10
Beverages .............................................. 10
Desserts............................................... 11
Guidelines ........................................... 12
Catering Services provides unparalleled quality catering to the Penn State campus community—from coffee breaks to buffets to multi-course meals to theme celebrations. We can tailor a menu to match your food service needs—and your budget.
BREAKFAST

Continental
includes starbucks coffee, tevanava tea, ice water
- decaf available upon request
Quick Break Breakfast  per person  $7.50
fresh fruit medley, assorted breakfast bread, assorted
muffins, assorted bagels with cream cheese, butter, jelly

Hot Buffets
Country Breakfast Buffet  per person  $9.50
scrambled eggs, bacon, sausage patty,
home fries, fresh fruit medley

Build Your Breakfast Buffet

Donuts  1 doz  $16.50
Granola Bar  1 ea  1.75
Pancakes  2 ea  2.75
Old Fashion French Toast  2 ea  2.75
Scrambled Eggs  per person  2.00
Omelets-to-Order  1 ea  7.00
Spinach Quiche  per person  3.00
Hard Cooked Eggs  1 ea  1.00
Fruit Medley  per person  2.00
Home Fries  per person  2.00
Tater Tots  per person  2.00
Hash Brownd Patty  1 ea  2.00
Sliced Bacon  3 ea  2.00
Turkey Bacon  3 ea  2.00
Sausage Patty  1 ea  2.00
Turkey Sausage Patty  1 ea  2.00
Oatmeal  per person  2.00
oatmeal topping bar includes raisins, craisins, brown sugar,
granola

MUFFINS
Assorted Muffins  per person  2.00
Breakfast Pastries
Large Croissant  per person  2.00
Mini Assorted Danish  per person  2.00
Assorted Quick Bread  per person  2.00
zucchini, orange glazed, banana chocolate chip

BUILD YOUR OWN PARFAIT
Fruit and Yogurt Parfait Bar  per person  4.00
chobani vanilla, berkey creamery strawberry, berkey
creamery raspberry, sliced apples, strawberries,
pineapple, grapes, canteloupe, granola
Blueberry Yogurt Parfait  ea  2.50

BREAKFAST BEVERAGE
Coffee Service  2.75
includes regular coffee and hot tea;
decaf will be provided only if requested
Bottled Water  20 oz  2.00
Bottled Juice  2.00
orange, apple, cranberry
Juice  per person  1.75
orange, apple, cranberry
Iced Water  per person  0.25
DELI

Build Your Buffet
Pick two sandwiches, wraps, or salads; two sides; and your choice of cookies, brownies, or whoopie pies. Includes iced water and iced tea. $12.75

SANDWICHES

Ham & Swiss on a Pretzel Bun a la carte $7.00
ham, swiss, honey mustard on pretzel roll

Turkey Club Ciabatta a la carte $7.00
turkey, provolone, bacon, lettuce, tomato, mayo on ciabatta roll

Muffuletta Sandwich a la carte $7.00
foccocia, olive tapenade, ham, capicola, salami, provolone, tomato, lettuce

Tomato Basil Pesto Baguette a la carte $5.00
baguette, fresh mozzarella, basil pesto, tomato, balsamic syrup

California Chicken Salad a la carte $7.00
chicken salad, avocado, tomato, spring mix on croissant

WRAPS

Tuscan Smoked Turkey a la carte $7.25
smoked turkey, spinach, tomato, artichokes, roasted red peppers, onions, creamy caesar on spinach tortilla

Chicken Caesar a la carte $7.25
grilled chicken strips, romaine lettuce, parmesan cheese, croutons, creamy caesar on white tortilla wrap

Tuna Cheddar a la carte $7.25
tuna salad, bacon, tomato, lettuce, ranch on white tortilla wrap

Mediterranean Vegetable a la carte $6.00
hummus, cous cous, feta, romaine, tomato, chick peas, black olives, lemon olive oil dressing on tomato tortilla wrap

SALAD

Garden Salad a la carte $3.00
iceberg/romaine mix, grape tomato, red onion, cucumber, green pepper

Caesar Salad a la carte $3.50
romaine, croutons, parmesan, caesar dressing, pepper

Strawberry & Spinach Salad with Almonds a la carte $3.50
baby spinach, sliced almonds, red onion, strawberries, cucumber dressing

Kale and Spinach with Walnuts a la carte $3.50
kale, baby spinach, dried cranberries, red onion, feta, carrots, candied walnuts, bacon, cider vinaigrette

Fruit Medley a la carte $2.00

ADD A SALAD PROTEIN

Grilled Chicken Breast 4oz $4.00
Fresh Seared Atlantic Salmon 4oz $6.00
Italian Baked Tofu 3oz $3.50

SIDES

Cider Apple Cabbage Slaw a la carte $1.50
cabbage, red apple, granny smith, carrots, chives, cider vinegar, sugar, salt, pepper

Antipasto Salad a la carte $1.50
rotini, pepperoni, ham, provolone, stuffed manzanilla, tomato, celery, green peppers, onion, golden italian dressing

Redskin Potato & Corn Salad a la carte $1.50
red potato, corn, grape tomato, green onion, tarragon, lemon-dijon vinaigrette

Garlic Rosemary Potato Chips a la carte $1.50

Fresh Fruit Medley a la carte $2.00

Mediterranean Cous Cous Salad with Almond a la carte $1.50
cous cous, cucumber, tomato, feta, olives, raisins, garlic, almonds, lemon, green onion, mint, parsley, olive oil

Small Bag Chips a la carte $1.00

SOUP

Soup du Jour a la carte $3.50
Vegan Soup du Jour a la carte $3.50

BREADS

Assorted Dinner Rolls per person $1.00
Cornbread per person $1.00
BUFFETS

Build Your Buffet Entrees
choice of one main course entrée, one vegetable, and one starch or grain side dish. Includes side salad, dinner roll, iced water, and iced tea.

BEEF

Beef Strip Loin
6 oz  a la carte $10.00
buffet $17.50

London Broil
4 oz  a la carte $7.00
buffet $14.50

Carved Beef Brisket
4 oz  a la carte $7.00
buffet $14.50

POULTRY

Grilled Citrus Herb Chicken
1 ea  a la carte $5.00
buffet $12.50

Barbecue Chicken
8 oz  a la carte $5.00
buffet $12.50

Cider-Brined Smoked Turkey
4 oz  a la carte $5.00
buffet $12.50

SEAFOOD

Herb Roasted Salmon
4 oz  a la carte $8.00
buffet $15.50

Shrimp Scampi
6 oz  a la carte $8.00
buffet $15.50

Parma Cod
6 oz  a la carte $8.00
buffet $15.50
## Build Your Buffet Sides

### VEGAN
- Quinoa Butternut
- Squash Spinach with Walnuts  
  per person $4.00
- Garden Shepherds Pie  
  per person $2.25
- Crabless Cake Cajun Aioli  
  per person $3.50

### SALAD
- Garden Salad  
  per person $2.50
- Caesar Salad  
  per person $2.50
- Strawberry & Spinach Salad with Almonds  
  per person $3.00
- Salad Kale Spinach & Walnuts  
  per person $3.00
  Includes dressing: caesar, ranch, blue cheese, italian, balsamic, french

### BREADS
- Assorted Dinner Rolls  
  per person $1.00
- Cornbread  
  per person $1.00
- Hawaiian Roll  
  per person $1.00
- Foccacia  
  per person $1.00

### STARCHES
- Baked Potato  
  per person $2.00
- Buttered Parsley  
  per person $2.00
- Red Potatoes  
  per person $2.00
- Roasted Garlic  
- Mashed Potatoes  
  per person $2.00
- Six Herb Rice  
  per person $1.50
- Turmeric Basmati Rice  
  per person $1.50
- Gemelli Pasta  
  per person $1.50
- Brown Rice with Pecans  
  per person $1.50

### GRAINS
- Triple Grain Pilaf  
  per person $1.50
  barley, brown rice, bulghur
- Israeli Cous Cous and Mushroom Pilaf  
  per person $1.50
- Quinoa & Vegetables  
  per person $1.50

### VEGETABLES
- Balsamic Roasted Green Beans  
  per person $1.75
- Roasted Garlic Brussels Sprouts  
  per person $2.00
- Honey Ginger Carrots  
  per person $1.75
- Broccoli with Roasted Red Peppers  
  per person $1.75

### SOUPS
- Soup Du Jour  
  per person $3.50
- Vegan Soup Du Jour  
  per person $3.50

### Featured Buffets
- **PICNIC $11.00**
  Quarter Pound Hamburger, Hot Dog, Sliced American Cheese, Burger Topping Bar, Potato Chips, Redskin Potato & Corn Salad, Macaroni Salad, Fudge Brownie

- **EAST ASIAN FLAVORS $16.00**
  Vegetarian Egg Roll, Miso Shiitake Mushroom Salad w/ Cashews, General Tso’s Chicken, Jasmine Rice, Steamed Bun, Almond Tea Cookie

- **BUILD YOUR SALAD $12.50**
  Spring Mix, Romaine Iceberg Mix, Chicken, Salmon, Flank Steak, French Fries, Feta, Assorted Vegetables, Assorted Toppings
### PIZZA & SUBS

#### PIZZA
16” pizza - choice of eight or sixteen slices per pie.
- Cheese Pizza $13.00
- Pepperoni Pizza $15.00
- Veggie Lover’s Pizza $16.00
- Deluxe Specialty Pizza $19.00

#### SUBS
- Roast Beef Sub Platter 1 ea $16.50
  serves 5 people/2 full subs/ 10 pieces
- Italian Sub Platter 1 ea $16.50
  serves 5 people/2 full subs/ 10 pieces
- Turkey Sub Platter 1 ea $16.50
  serves 5 people/2 full subs/ 10 pieces
- Tuna Sub Platter 1 ea $16.50
  serves 5 people/2 full subs/ 10 pieces

### LIGHT FARE

#### MUNCHIES
- Potato Chips bulk or individual bags per person $1.00
- Pretzels Twists per person $1.00
- Pita Chips per person $1.00
- Tortilla Chips per person $1.00

#### DIPS
- Nacho Cheese Sauce per person $1.00
- Queso Blanco per person $2.00
- Southwestern Ranch Dip per person $1.00
- Hot Spinach Artichoke Dip includes chips per person $2.50
- Buffalo Chicken Dip includes chips and veggies per person $3.50
- Roasted Garlic Hummus includes chips and veggies per person $2.50
- Salsa includes chips per person $1.75
FINGER FOOD

Chicken Wings (Bone-In)  $14.00
dz

buffalo, barbecue, or sweet thai chili sauce
includes celery and blue cheese or ranch

Chicken Tenders  $20.00
dz

includes dipping sauce

Mozzarella Sticks  $7.00
dz

includes milano sauce

Mini Chicken Tacos  $3.75
6 ea

Penne with Marinara
Penne Pasta w Milano Sauce Meatballs
Caesar Salad
Baguette
Assorted Cookies

SIMPLE ITALIAN  $9.00

Includes toping bar

Beef Walking Taco
includes topping bar

Beef Taco
includes topping bar

Chicken Taco

Taco Bar Toppings: shredded lettuce, diced tomato, shredded cheddar, sour cream, green onions, black olives, guacamole, jalapenos, taco sauce

MACARONI AND CHEESE  $7.50

includes iced water

Macaroni and Cheese
Garden Salad
Assorted Dinner Rolls
Assorted Cookies

PIZZA PARTY  $9.00

2 slices per person
Cheese Pizza
Pepperoni Pizza
Caesar Salad
Assorted Cookies

BUDGET FRIENDLY MEALS

includes iced water

SOUP AND SALAD  $8.50

Soup of the Day
Garden Salad
Assorted Dinner Rolls
Assorted Cookies

SIMPLE ITALIAN  $9.00

Penne with Marinara
Penne Pasta w Milano Sauce Meatballs
Caesar Salad
Baguette
Assorted Cookies

MACARONI AND CHEESE  $7.50

Macaroni and Cheese
Garden Salad
Assorted Dinner Rolls
Assorted Cookies

PIZZA PARTY  $9.00

2 slices per person
Cheese Pizza
Pepperoni Pizza
Caesar Salad
Assorted Cookies
## APPS & ADDS

### Hot
25 servings per order

- **Mini Crab Cakes with Remoulade** $65.00
- **Spinach & Feta Stuffed Mushrooms** $45.00
- **Italian Meatballs** $20.00
- **Fried Coconut Chicken Strips** $35.00
- **Thai Chili Barbecue Shrimp Skewers** $50.00
- **Chicken Satay with Three Sauces** $50.00
- **Beef Satay with Three Sauces** $65.00
- **Mushroom & Goat Cheese Flatbread Pizza** $30.00
- **Margherita Flatbread Pizza** $15.00
- **Mac & Cheese Bites** $15.00
- **Cheese Quesadilla** $25.00
- **Samosas with Tahini Yogurt Sauce** $25.00
- **Pakora with Tahini Yogurt Sauce** $25.00
- **Pork Potstickers with Ponzu Sauce** $25.00
- **Vegetable Potstickers with Ponzu Sauce** $30.00
- **Spring Rolls** $25.00

### Cold
25 servings per order unless noted

- **Vegetables with Dip**
  - carrots, broccoli, cauliflower, celery, grape tomato,
  - cucumber, green pepper, red pepper, ranch, blue cheese
  - per person $2.50 platter $50.00

- **Cheese & Crackers**
  - swiss, colby, monterey, dijon mustard, assorted crackers
  - per person $3.50 platter $85.00

- **Fresh Fruit**
  - grapes, honeydew, cantaloupe, pineapple, strawberries,
  - cream cheese honey fruit dip
  - per person $3.50 platter $85.00

- **Shrimp Cocktail** platter $100.00
- **Deviled Eggs** platter $25.00
- **Bruschetta with Baguettes** 12 servings $30.00

## BEVERAGES

### Hot Beverages

- **Coffee Service** per person $2.75
  - includes regular coffee and hot tea;
  - decaf will be provided only if requested
- **Hot Chocolate** per person $2.75

### Cold Beverages

#### BOTTLED
- **Water** 20 oz $2.00
- **Juice** $2.00
  - orange, apple, cranberry
- **Assorted Pepsi Beverages** 20 oz $2.00
- **Lipton Tea** 18.5 oz $2.00

#### CANS

- **Assorted Pepsi Beverages** 12 oz $1.50

#### COLD BEVERAGE DISPENSERS

- **Lemonade** per person $1.25
- **Unsweetened Iced Tea** per person $1.25
- **Sweetened Iced Tea** per person $1.25
- **Orange Juice** per person $1.75
- **Apple Juice** per person $1.75
- **Cranberry Juice** per person $1.75
- **Apple Cider** per person $1.75

#### WATER PITCHER

- **Iced Water Pitchers** per person $0.25
  - no charge if other beverages purchased

#### INFUSED WATERS

- **Cucumber Iced Water** per person $0.50
- **Orange Iced Water** per person $0.50
DESSERTS

Penn State Bakery

BROWNIES $1.50 each
Traditional, Brookie Square, Mississippi Mud, Iced Chocolate, Cheesecake Swirl

CAKES $3.50 slice
Strawberry Mousse, Chocolate Mousse, Carrot, Old Fashioned Chocolate, Red Velvet, Chocolate Peanut Butter Crunch, Pumpkin Roll (seasonal)

CAKES $3.50 slice
Strawberry Mousse, Chocolate Mousse, Carrot, Old Fashioned Chocolate, Red Velvet, Chocolate Peanut Butter Crunch, Pumpkin Roll (seasonal)

Blue Swirl Cupcakes $21.00 dozen
Mini Cupcakes $9.00 dozen

PIES $3.00 slice
Cookies & Cream, Peanut Butter Mousse

CHEESECAKES $3.50 slice
New York, Cookies & Cream Marble, Turtle, Pumpkin (seasonal)

WHOOPIE PIES $21.00 dozen
Chocolate, Chocolate Chip, Confetti

COOKIES

Large $18.00 dozen
Small $9.00 dozen
Chocolate Chip, Sugar, Candy Coated Pieces
Peanut Butter No Bake, Chocolate No Bake

Iced Red Velvet Cookie (seasonal) $2.25
Pumpkin Spice Cookie (seasonal) $2.25
Assorted Decorated Cut Out Cookies $1.75
Granola Bar $1.25

Penn State Berkey Creamery

BUILD YOUR ICE CREAM BAR

3 Gallon Tub $55.00 each
Half Gallon $9.00 each
Topping Bar $5.00 each
chocolate syrup, caramel syrup, rainbow sprinkles, cherries, whipped cream
GUIDELINES

Room Reservations

Before contacting Campus Catering please make sure you have confirmed your room reservation in 25Live by CollegeNet and a Work Order has been placed with Maintenance and Operations. Campus Catering does not provide tables and chairs for setup.

Catering Orders

Please provide Campus Catering a two-week notice for your event. This will help plan and schedule accordingly. If you provide less than a two-week notice, we will make every attempt to cater your event; however, your initial food and beverage selection cannot be guaranteed.

For university events a budget number is required when placing the order. Please make sure you provide the department and the budget administrator.

For non-university events we accept major credit cards and checks. Please work with your Catering Manager on finalizing these payment details.

Important details to include with your catering order:

- **NAME OF YOUR EVENT**
- **DATE**
- **START TIME AND END TIME**
  * Please make any notes regarding meetings/events before or after yours. We make every attempt to be on time for clean up, but other activities during the day could delay us.
  * Standard setup is complete 15 minutes before Event Start Time; large events may require more setup time.
  * A service fee could be charged for any event outside of our normal operating hours.
- **LOCATION OF EVENT**
  * Please provide any important details regarding the setup that might be helpful for us to know prior to arriving to the event location.
- **MENU**
  * We would be happy to assist in customizing a menu.
  * Please share any known guest dietary needs or food allergies.
- **ESTIMATED NUMBER OF GUESTS**
- **CHOICE OF CHINA OR DISPOSABLE TABLE SERVICE**
  * Additional charges may be required for china service.
- **LINEN NEEDS**
  * If you require linen for any other tables besides food and beverage, please see Linen section of the guidelines.

Policies

Guests are not permitted to take leftover food, beverages, condiments or paper products from the premises of any catered event. This policy is driven by food safety concerns and is not negotiable.

The client is responsible for ensuring that all property belonging to Food Services is promptly returned. Items may not be stored in departments for future use. Clients may be assessed a fee for any items that are not returned.

FINAL COUNTS & CANCELLATIONS

Final counts are due to the Catering Manager at least 72 hours before the scheduled event. If the client does not provide the final count within this time frame the client will be billed 100% of the guaranteed number of guests.
Once the final count is received an updated Sales Confirmation will be sent to the client. It is the responsibility of the client to review to make sure all details are correct for their event.

To provide a quality catering event, Campus Catering agrees to provide 5% above the guaranteed number. Quantities of food prepared will adequately serve the number of guaranteed guests, but this does not imply all-you-care-to-eat.

If an event begins more than 30 minutes after the scheduled starting time, Food Services cannot be held responsible for the overall quality of the meal. The client will be responsible for any additional labor costs incurred, which will be applied to the catering bill.

Catering charges will be based on the guaranteed number of guests or the actual number of guests in attendance, whichever is higher.

In the event of a cancellation less than 48 hours before the scheduled event, 50% of the non-recoverable costs incurred by Food Services will be charged to the appropriate group or department.

If an unusual or uncontrollable circumstance arises and Campus Catering must make changes, substitute items of comparable quality will be served. When possible, clients will be notified of any changes.

**STAFFING CHARGES**

If an attendant fee is requested or required there will be additional charges based on the event needs.

All events are set up as a buffet service with disposable serving products. Linens are provided for food and beverage tables. Campus Catering can provide customized linens, china service, and attendants for an additional cost. Arrangements for these services must be made at least two weeks before the scheduled event.

**DELIVERY SERVICE**

A minimum order of $25.00 is required for delivery. Catered events can be delivered to any location on campus. Delivery times are available during normal business hours. Any delivery before or after these times may incur an additional charge depending on time, guest count and location.