

2023-2024



CATERING GUIDE



PennState

LiveOn

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WELCOME



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, Teavana™ tea, ice water
decaf available upon request

minimum of 15 guests

Quick Break Breakfast per person 8.00
fresh fruit medley, assorted breakfast pastries

Hot Buffets

minimum of 15 guests

Country Breakfast Buffet per person 11.50
scrambled eggs, bacon, sausage patty, home fries, fresh fruit medley

Create Your Own Breakfast Bowl per person 9.50
includes scrambled eggs, Cheddar cheese, sour cream, assorted vegetables, and your choice of bacon or sausage

ENHANCEMENTS

Buttermilk Pancakes	2 ea	3.00
French Toast	2 ea	3.00
Spinach Quiche	per person	3.50
Breakfast Frittata	per person	3.50

BAKERY SELECTIONS

Assorted Muffins	1 ea	2.75
Donuts	1 doz	19.00
Granola Bar	1 ea	2.25
Assorted Quick Bread	1 ea	2.75

zucchini, orange glazed, banana chocolate chip, cinnamon streusel

YOGURT

Fruit and Yogurt Parfait Bar	per person	4.25
<i>includes assorted fruit, yogurt and granola</i>		
Blueberry Yogurt Parfait	ea	2.75
Chobani Yogurt Cup	ea	3.00

BREAKFAST BEVERAGE

Coffee Service	per person	3.00
<i>includes regular coffee and hot tea; one 8oz portion per person</i>		
<i>decaf will be provided only if requested</i>		
Bottled Water	20 oz	2.50
Bottled Juice	15 oz	3.70
<i>orange, apple, cranberry</i>		
Juice	per person	2.25
<i>orange, apple, cranberry</i>		
Iced Water	per person	0.25

DELI

Build Your Buffet

Pick two sandwiches or wraps. Includes two sides and your choice of cookies or brownies. Includes iced water and iced tea. 16.00
minimum of 10 guests

SANDWICHES

Tomato Basil Pesto on Ciabatta	a la carte	9.00
ciabatta, fresh mozzarella, basil pesto, tomato, balsamic syrup		
Ham & Swiss on a Pretzel Bun	a la carte	9.00
ham, swiss, dijonnaise on pretzel roll		
Turkey & Provolone on Ciabatta	a la carte	9.50
sliced turkey, provolone, lettuce, tomato on ciabatta bread		
Italian on Focaccia	a la carte	9.00
salami, ham, capicola, provolone, basil pesto on herbed focaccia bread		
Roast Beef on Focaccia	a la carte	9.00
sliced roast beef and swiss on focaccia bread		
Chicken Salad Croissant	a la carte	9.00
chicken salad, tomato, spring mix on croissant		
Tuna Salad Croissant	a la carte	9.00
tuna salad, tomato and lettuce on croissant		

WRAPS

Tuscan Smoked Turkey	a la carte	9.00
turkey, spinach, tomato, artichokes, roasted red peppers, onions, creamy Caesar dressing on spinach tortilla wrap		
Chicken Caesar	a la carte	9.00
grilled chicken strips, romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing on white tortilla wrap		
Tuna	a la carte	9.00
tuna salad, tomato, lettuce on white tortilla wrap		
Mediterranean Vegetable	a la carte	9.00
hummus, feta, romaine, tomato, chickpeas, black olives, lemon olive oil dressing on white tortilla wrap		
Portobello	a la carte	9.00
grilled portobello, spinach, roasted red peppers, and hummus on tortilla wrap		
Blackened Salmon*	a la carte	15.00
cajun salmon, spinach, capers, red onions, and lemon aioli on tortilla wrap		

*additional upcharge to include wrap with deli buffet or boxed lunch

BOXED LUNCHES

Pick two sandwiches or wraps. Includes bagged chips, whole fruit, cookies, and bottled beverage. 16.00

SIDES

Garden Salad	a la carte	4.00
iceberg/romaine mix, grape tomato, red onion, cucumber, green pepper		
Caesar Salad	a la carte	4.00
romaine, croutons, parmesan cheese, Caesar dressing, pepper		
Greek Salad	a la carte	4.00
chopped romaine, tomatoes, onion, cucumber, olives, avocado, chick peas, feta cheese, red wine vinaigrette dressing		
Asian Chopped Salad with Cashews	a la carte	4.00
cabbage, edamame, carrots, celery, green onion, mandarin oranges, red peppers, cashews, chili ginger lime dressing		
Caprese Salad	a la carte	4.00
tomato, mozzarella, balsamic vinaigrette		
Pasta Salad	a la carte	1.50
rotini, tomatoes, peppers, broccoli, cauliflower, Italian dressing		
Potato Salad	a la carte	1.50
red potatoes, hard-boiled egg, mayo dressing		
Broccoli Salad	a la carte	1.50
broccoli, bacon, onion, mayo dressing		
Macaroni Salad	a la carte	1.50
macaroni, onion, celery, mayo dressing		
Homemade Potato Chips	a la carte	1.50
<i>Choice of Ranch, BBQ, or Old Bay</i>		
Fresh Fruit Salad	a la carte	3.00
Small Bag of Chips	a la carte	1.00

ADD A SALAD PROTEIN

Grilled Chicken Breast	4 oz	4.00
Fresh-Seared Atlantic Salmon	4 oz	7.00
Italian Baked Tofu	3 oz	2.50

SOUP

minimum of 10 guests		
<i>12 oz per serving</i>		
Soup du Jour	a la carte	5.00
<i>vegetarian and vegan options available</i>		

BUFFETS

Hot Buffet Selections

Choice of one entrée, one vegetable, and one starch.
Includes side salad, dinner roll, iced water, and iced tea.
Additional entrée choices available. See menu for pricing.

BEEF

minimum of 15 guests

Beef Tenderloin	4 oz	30.00
Carved Beef Brisket	4 oz	19.00
London Broil	4 oz	19.00

PORK

minimum of 15 guests
additional entrée 6.00 per person

Herb-Crusted Pork	4 oz	17.00
Maple-Glazed Ham	4 oz	17.00
Beer-Brined Roast Pork	4 oz	17.00

SEAFOOD

minimum of 15 guests

Herb-Roasted Salmon	4 oz	25.00
Shrimp Scampi	6 oz	20.00

POULTRY

minimum of 15 guests
additional entrée 6.00 per person
Halal options available

Halal Grilled Citrus Herb Chicken	1 ea	17.00
Barbecue Chicken	8 oz	17.00
Chicken Bruschetta	4 oz	17.00
Chicken Marsala	4 oz	17.00
Chicken Piccata	4 oz	17.00
Lemon Garlic Chicken Quarters	8 oz	17.00

VEGAN

minimum of 15 guests
additional entrée 6.00 per person

Quinoa Butternut Squash		
Spinach with Walnuts	6 oz	17.00
Mushroom Strudel	1 ea	17.00
Crabless Cake Cajun Aioli	1 ea	17.00

VEGETARIAN

minimum of 15 guests
additional entrée 6.00 per person

Mac & Cheese	6 oz	17.00
Tikka Masala	4 oz	17.00
Fried Rice Tofu	3 oz	17.00
Bruschetta Spaghetti	4 oz	17.00

Choose Your Buffet Sides

SALAD

Includes Assorted Dressing
additional salad 4.00 per person

- Garden Salad
- Caesar Salad
- Greek Salad

STARCHES

additional starch 2.50 per person

- Fingerling Potatoes
- Buttered Parsley Red Potatoes
- Roasted Garlic Mashed Potatoes
- Basmati Rice
- Buttered Penne

VEGETABLES

additional vegetable 2.25 per person

- Green Beans with Almonds
- Roasted Garlic Brussels Sprouts
- Honey Roasted Carrots
- Broccoli with Roasted Red Peppers
- Asparagus
- Seasonal Vegetable Medley

BREADS

additional bread 1.50 per person

- Assorted Dinner Rolls
- Cornbread
- Focaccia

Featured Buffets

priced per person
includes iced water
and iced tea or lemonade

PICNIC 17.00

Hamburger, Hot Dog, Sliced American Cheese, Burger Topping Bar, Potato Chips, Potato Salad, Fudge Brownie

*minimum of 15 guests
veggie burger available upon request*

FAR EAST FEAST 18.00

Vegetarian Egg Roll, Vegetable Lo Mein, General Tso's Chicken, Jasmine Rice

minimum of 15 guests

BBQ BUFFET 15.00

BBQ Pulled Pork on Hawaiian Pretzel Roll, Mac & Cheese, Broccoli & Bacon Salad, Corn, and Jalapeno Corn Bread

minimum of 15 guests

FLAVORS OF INDIA 15.00

Butter Chicken, Paneer Tikka, Basmati Rice, Turmeric Roasted Carrots and Naan

minimum of 15 guests

CLASSIC CARIBBEAN 12.00

Grilled Jamaican Jerk Chicken, Caribbean Jerk Fried Tofu, Collard Greens with Bacon, Caribbean Fried Rice

minimum of 15 guests

BUILD YOUR SALAD 13.00

Spring Mix, Romaine Iceberg Mix, Assorted Toppings, Cheeses, and Dressing

minimum of 15 guests

ADD A SALAD PROTEIN

Grilled Chicken Breast	4 oz	4.00
Shrimp	4 oz	7.00
Italian Baked Tofu	3 oz	2.50

TACOS

minimum of 15 guests

Beef Walking Taco per person 9.00
includes topping bar

Beef Taco per person 5.00
includes topping bar

Chicken Taco per person 5.00
includes topping bar

Vegetarian Taco Option per person 5.00
includes topping bar

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

NACHO BAR

minimum of 15 guests

Nacho Bar per person 8.00
choose beef taco meat or chicken, tortilla chips, salsa, nacho cheese, green onions, diced tomato, black olives, jalapeños, shredded lettuce, guacamole, sour cream, taco sauce

Vegetarian Nacho Bar Option per person 8.00





BUDGET FRIENDLY MEALS

priced per person
includes iced water

SOUP AND SALAD 9.00

minimum of 15 guests

Soup of the Day
Garden Salad
Assorted Dinner Rolls
Assorted Cookies

SIMPLE ITALIAN 9.00

minimum of 15 guests

Penne with Marinara
Caesar Salad with Dressing
Cheesy Breadsticks
Assorted Cookies

add Chicken Parmesan	per person	6.00
Meatballs in Milano Sauce	per person	2.75

MACARONI AND CHEESE 10.00

minimum of 15 guests

Macaroni and Cheese
Garden Salad with Dressing
Assorted Dinner Rolls
Assorted Cookies

MASHED POTATO BOWL 9.00

minimum of 15 guests

includes corn, mashed potatoes, chicken, gravy, bacon pieces and cheddar cheese

PIZZA & SUBS

PIZZA

16" pizza - choice of eight or sixteen slices per pie.

Cheese Pizza	17.00
Pepperoni Pizza	20.00
Veggie Lover's Pizza	22.00
Deluxe Specialty Pizza	22.00

SUBS

Roast Beef Sub Platter	1 ea	22.00
<i>serves 5 people/2 full subs/ 10 pieces</i>		
Italian Sub Platter	1 ea	22.00
<i>serves 5 people/2 full subs/ 10 pieces</i>		
Turkey Sub Platter	1 ea	22.00
<i>serves 5 people/2 full subs/ 10 pieces</i>		
Veggie Sub Platter	1 ea	22.00
<i>serves 5 people/2 full subs/ 10 pieces</i>		

LIGHT FARE

CHIPS & DIP

Potato Chips individual potato chip bags	per person	1.00
Nacho Cheese Sauce includes tortilla chips <i>minimum of 25 guests</i>	per person	2.50
Hot Spinach Artichoke Dip includes pita chips <i>minimum of 25 guests</i>	per person	3.00
Buffalo Chicken Dip includes chips and veggies <i>minimum of 25 guests</i>	per person	4.00
Roasted Garlic Hummus <i>choice of one: everything bagel, roasted red pepper, or traditional</i> includes chips and veggies <i>minimum of 25 guests</i>	per person	3.00
Salsa includes tortilla chips	per person	2.50

FINGER FOOD

Boneless Chicken Wings <i>buffalo, barbecue, or sweet Thai chili sauce</i> includes celery and blue cheese or ranch serves 3-4 people/5-6 oz per person	lb	15.00
Bone-In Chicken Wings <i>buffalo, barbecue, or sweet Thai chili sauce</i> includes celery and blue cheese or ranch	doz	15.00
Chicken Tenders includes dipping sauce	doz	22.00
Mozzarella Sticks includes milano sauce	doz	14.00
Funnel Cake Fries	per person	2.00
Pretzel Stick includes nacho cheese	ea	3.25
Mac & Cheese Bites	25 per order	25.00





APPS & ADDS

Hot

25 pieces per order

Mini Crab Cakes with Remoulade	100.00
Spinach & Feta Stuffed Mushrooms	75.00
Italian Meatballs	30.00
Fried Coconut Chicken Strips	50.00
Thai Chili Barbecue Shrimp Skewers	65.00
Chicken Satay with Two Sauces	60.00
Caprese Skewers	40.00
Chef's Choice of Crostini	35.00
Deviled Eggs	25.00
Margherita Flatbread Pizza	25.00
Buffalo Chicken Flatbread	32.00
Samosas with Tahini Yogurt Sauce	40.00
Pakora with Tahini Yogurt Sauce	40.00
Pork Potstickers with Ponzu Sauce	35.00
Vegetable Potstickers with Ponzu Sauce	40.00
Spring Rolls	35.00

Cold

Vegetables with Dip

carrots, broccoli, cauliflower, celery, grape tomato, cucumber, green pepper, red pepper, ranch

serves 8-10 guests 35.00 serves 25 guests 65.00

Cheese & Crackers

swiss, colby, monterey, dijon mustard, assorted crackers

serves 8-10 guests 50.00 serves 25 guests 90.00

Fresh Fruit

grapes, honeydew, cantaloupe, pineapple, strawberries, cream cheese honey fruit dip

serves 8-10 guests 50.00 serves 25 guests 90.00

Shrimp Cocktail	platter	110.00
Bruschetta with Baguettes	12 servings	43.00

BEVERAGES

Hot Beverages

Coffee Service	per person	3.00
includes regular coffee and hot tea; one 8oz portion per person <i>decaf will be provided only if requested</i>		

Hot Chocolate	per person	3.00
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Cold Beverages

BOTTLED

Water	20 oz	2.50
Juice	15 oz	3.70
<i>orange, apple, cranberry</i>		
Assorted Pepsi Beverages	20 oz	2.50
Lipton Tea	18.5 oz	2.50

CANS

Assorted Pepsi Beverages	12 oz	1.50
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COLD BEVERAGE DISPENSERS

Lemonade	per person	1.50
Unsweetened Iced Tea	per person	1.50
Sweetened Iced Tea	per person	1.50
Cranberry Juice	per person	2.25
Apple Juice	per person	2.25

WATER PITCHER

Iced Water Pitchers	per person	0.25
<i>no charge if other beverages purchased</i>		

INFUSED WATERS

Cucumber Iced Water	per person	0.50
Orange Iced Water	per person	0.50





DESSERTS

Penn State Bakery

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

CAKES slice 4.00
 White Chocolate Raspberry, Carrot, Old Fashioned Chocolate,
 Red Velvet, Chocolate Peanut Butter Crunch, Chocolate
 Flourless Cake
 Pumpkin Roll (seasonal)

Blue & White Confetti Cupcakes doz 22.50
 Assorted Cupcakes doz 22.50
 Mini Cupcakes doz 12.00

CHEESECAKES slice 4.00
 New York, Cookies & Cream Marble, Turtle,
 Pumpkin (seasonal)

WHOOPIE PIES doz 24.00
 Chocolate, Chocolate Chip, Confetti

ASSORTED DESSERT SHOOTERS ea 3.95
minimum 2 weeks notice

COOKIES
 Large Chocolate Chip doz 21.00
 Small doz 9.00
 Chocolate Chip, Sugar, Candy Coated Pieces

Peanut Butter No Bake, Chocolate No Bake doz 9.00
 No Bake Cookies are Vegan Friendly

Penn State Berkey Creamery

BUILD YOUR ICE CREAM BAR
 3 Gallon Tub ea 75.00
 serves approx. 45 guests
 Half Gallon ea 15.00
 Topping Bar per tub 15.00
 chocolate syrup, caramel syrup, rainbow sprinkles, cherries,
 whipped cream

Penn State Creamery Dixie Cups ea 2.00

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.

Product availability and pricing is subject to change without notice. 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.



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