

2024-2025



---

# CATERING GUIDE

---



PennState

**LiveOn**

[liveon.psu.edu](http://liveon.psu.edu)

## TABLE OF CONTENTS

Welcome .....	3
Breakfast.....	4
Deli.....	5
Buffets.....	6
Budget Friendly .....	9
Pizza & Subs.....	9
Light Fare .....	10
Apps & Adds.....	11
Beverages .....	11
Desserts.....	12
Guidelines .....	13

# 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, regular and decaf, Teavana™ tea, ice water

minimum of 15 guests

**Quick Break Breakfast** *per person* **7.00**  
fresh fruit medley, assorted breakfast pastries

## Hot Buffets

Includes Starbucks® coffee, regular and decaf, Teavana™ tea, ice water

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

<b>Buttermilk Pancakes</b>	<i>2 ea</i>	<b>3.00</b>
<b>Spinach Quiche</b>	<i>per person</i>	<b>3.50</b>
<b>Breakfast Frittata</b>	<i>per person</i>	<b>3.50</b>

## BAKERY SELECTIONS

<b>Assorted Muffins</b>	<i>1 ea</i>	<b>2.75</b>
<i>blueberry, banana nut, chocolate chip</i>		
<b>Donuts</b>	<i>1 doz</i>	<b>19.00</b>
<b>Granola Bar</b>	<i>1 ea</i>	<b>2.25</b>
<b>Mini Pastries</b>	<i>1 doz</i>	<b>15.00</b>
<i>donuts, croissants, danishes</i>		
<b>Assorted Quick Bread</b>	<i>1 ea</i>	<b>2.75</b>
<i>zucchini, orange glazed, banana chocolate chip, cinnamon streusel</i>		

## YOGURT

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

## BREAKFAST BEVERAGE

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

# 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. **15.00**  
*minimum of 10 guests*

### SANDWICHES

<b>Ham &amp; Swiss on a Pretzel Bun</b>	<i>a la carte</i>	<b>8.00</b>
ham, swiss, dijonnaise on pretzel roll		
<b>Italian Chicken on Ciabatta</b>	<i>a la carte</i>	<b>8.00</b>
grilled chicken breast, provolone, pesto, tapenade, tomato, spring mix		
<b>Chicken Caesar on Ciabatta</b>	<i>a la carte</i>	<b>8.00</b>
sliced chicken breast, creamy Caesar dressing, tomatoes, romaine		
<b>Cucumber Hummus</b>	<i>a la carte</i>	<b>8.00</b>
hummus, cucumbers, tomato on deli wheat bread		
<b>Roasted Tomato Garlic Focaccia</b>	<i>a la carte</i>	<b>8.00</b>
roasted tomatoes, basil, mozzarella cheese, provolone cheese		
<b>Surimi Salad on Hawaiian Roll</b>	<i>a la carte</i>	<b>8.00</b>
seafood salad, spring mix on King's Hawaiian roll		
<b>Tuna Salad Croissant</b>	<i>a la carte</i>	<b>8.00</b>
tuna salad, tomato and lettuce on croissant		

### WRAPS

<b>Turkey with Provolone</b>	<i>a la carte</i>	<b>8.00</b>
turkey, cheese, lettuce, tomato on a white tortilla wrap		
<b>Southwest Chicken</b>	<i>a la carte</i>	<b>8.00</b>
Southwest seasoned grilled turkey thighs, tomato, romaine, cheddar cheese, ranch dressing on a white tortilla wrap		
<b>Ranch Chicken</b>	<i>a la carte</i>	<b>8.00</b>
fried chicken tenders, provolone cheese, lettuce, tomato, ranch dressing		
<b>Mediterranean Vegetable</b>	<i>a la carte</i>	<b>8.00</b>
hummus, feta, romaine, tomato, chickpeas, black olives, lemon olive oil dressing on white tortilla wrap		
<b>Italian Asiago</b>	<i>a la carte</i>	<b>8.00</b>
sun dried tomatoes, artichoke hearts, provolone cheese, asiago cheese, black olives, roasted peppers, lettuce, golden Italian dressing on a white tortilla wrap		
<b>Cajun Salmon*</b>	<i>a la carte</i>	<b>15.00</b>
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. **15.00**

### SIDES

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

### ADD A SALAD PROTEIN

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

### SOUP

*minimum of 10 guests*  
*12 oz per serving*

<b>Soup du Jour</b>	<i>a la carte</i>	<b>5.00</b>
<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

Neapolitan Ragu	4 oz	17.00
Sweet Tea Brined Pork Chops	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
Halal Biryani Chicken	8 oz	17.00
Chicken Bruschetta	6 oz	17.00
Chicken Marsala	6 oz	17.00
Chicken Piccata	4 oz	17.00
Lemon Garlic Chicken Quarters	8 oz	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
Indian Potato Cake with Coconut Curried Chickpeas	4 oz	17.00
Bruschetta Spaghetti	4 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

## 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 Muffin
- Focaccia
- Cheddar Biscuit

## 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 Masala, Dal Makhani, 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** *2 per person* 6.00  
includes topping bar

**Chicken Taco** *2 per person* 6.00  
includes topping bar

**Vegetarian Taco Option** *2 per person* 6.00  
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 12 oz

Garden Salad

Assorted Dinner Rolls

Assorted Cookies 2 per person

**SIMPLE ITALIAN 9.00**

*minimum of 15 guests*

Penne with Marinara

Caesar Salad with Dressing

Cheesy Breadsticks

Assorted Cookies 2 per person

add Chicken Parmesan per person 6.00

Meatballs in Milano Sauce 2 per person 2.75

**MACARONI AND CHEESE BAR 10.00**

*minimum of 15 guests*

Macaroni and Cheese

bacon, broccoli, green onions, jalapenos, Chef choice protein

Garden Salad with Dressing

Assorted Dinner Rolls

Assorted Cookies 2 per person

**MASHED POTATO BOWL 9.00**

*minimum of 15 guests*

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

## BASIC BOX LUNCH

**Sandwich 10.00**

Choice of deli turkey or ham with lettuce, tomato, onion and cheese on a Hawaiian hamburger bun

**Can of Soda or Bottled Water**

**Bag of Chips**

**Cookies 2 per person**

## 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**

serves 5 people/2 full subs/ 10 pieces

**Italian Sub Platter 1 ea 22.00**

serves 5 people/2 full subs/ 10 pieces

**Turkey Sub Platter 1 ea 22.00**

serves 5 people/2 full subs/ 10 pieces

**Veggie Sub Platter 1 ea 22.00**

serves 5 people/2 full subs/ 10 pieces



# LIGHT FARE

## CHIPS & DIP

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

## FINGER FOOD

<b>Boneless Chicken Wings</b>	<i>lb</i>	<b>15.00</b>
<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		
<b>Bone-In Chicken Wings</b>	<i>doz</i>	<b>15.00</b>
<i>buffalo, barbecue, or sweet Thai chili sauce</i> includes celery and blue cheese or ranch		
<b>Chicken Tenders</b>	<i>doz</i>	<b>22.00</b>
includes dipping sauce		
<b>Mozzarella Sticks</b>	<i>doz</i>	<b>14.00</b>
includes milano sauce		
<b>French Fries</b>	<i>per person</i>	<b>2.00</b>
<b>Pretzel Stick</b>	<i>ea</i>	<b>3.25</b>
includes nacho cheese		
<b>Mac &amp; Cheese Bites</b>	<i>25 per order</i>	<b>25.00</b>





## APPS & ADDS

### Hot

25 pieces per order

5-8 pieces per guest is recommended

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
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
Spring Rolls	35.00

### Cold

#### Vegetables with Dip

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

serves 8-10 guests **30.00** serves 25 guests **50.00**

#### Cheese & Crackers

swiss, colby, monterey, dijon mustard, assorted crackers

serves 8-10 guests **40.00** serves 25 guests **75.00**

#### Fresh Fruit

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

serves 8-10 guests **40.00** serves 25 guests **75.00**

#### Charcuterie Board

serves 25 guests **90.00**

#### Shrimp Cocktail

platter **110.00**

#### Bruschetta with Baguettes

12 servings **43.00**

## BEVERAGES

### Hot Beverages

<b>Coffee Service</b>	<i>per person</i>	<b>3.00</b>
includes regular and decaf coffee and hot tea; one 8oz portion per person		
<b>Hot Chocolate</b>	<i>per person</i>	<b>3.00</b>

### Cold Beverages

#### BOTTLED

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

#### CANS

<b>Assorted Pepsi Beverages</b>	12 oz	<b>1.50</b>
---------------------------------	-------	-------------

#### COLD BEVERAGE DISPENSERS

<b>Lemonade</b>	<i>per person</i>	<b>1.50</b>
<b>Unsweetened Iced Tea</b>	<i>per person</i>	<b>1.50</b>
<b>Sweetened Iced Tea</b>	<i>per person</i>	<b>1.50</b>
<b>Cranberry Juice</b>	<i>per person</i>	<b>2.25</b>
<b>Apple Juice</b>	<i>per person</i>	<b>2.25</b>

#### WATER PITCHER

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

#### INFUSED WATERS

<b>Cucumber Iced Water</b>	<i>per person</i>	<b>0.50</b>
<b>Orange Iced Water</b>	<i>per person</i>	<b>0.50</b>





## DESSERTS

### Penn State Bakery

**BROWNIES** *ea* **1.50**  
 Traditional, Brookie Square, Iced Chocolate, Cheesecake Swirl

**CAKES** *slice* **4.00**  
 White Chocolate Raspberry, Old Fashioned Chocolate, Chocolate Peanut Butter Crunch, Chocolate Flourless Cake

**Blue & White Confetti Cupcakes** *doz* **22.50**  
**Assorted Cupcakes** *doz* **22.50**  
**Seasonal Cupcakes** *doz* **22.50**

**CHEESECAKES** *slice* **4.00**  
 New York, Raspberry Swirl, Caramel Apple Pumpkin (seasonal)

**MINI PIES** *doz* **24.00**  
 Lemon, Boston Creme, Pecan, Chocolate, Pumpkin

**WHOOPIE PIES** *doz* **24.00**  
 Chocolate, Chocolate Chip, **Blue and White**

**ASSORTED DESSERT SHOOTERS** *ea* **3.95**  
*minimum 2 weeks notice*

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

Peanut Butter Chocolate No Bake *doz* **9.00**  
 Oatmeal Chocolate Chip No Bake *doz* **9.00**  
 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 Food Services please make sure you have confirmed your room reservation in 25Live by CollegeNet and a Work Order has been placed with Maintenance and Operations. Food Services does not provide tables and chairs for setup.

## Catering Orders

Please provide Food Services 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 all events a Penn State internal order or cost center is required when placing the order. Please make sure you provide the department and budget administrator.

Please work with your catering manager on finalizing 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, Food Services 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 Food Services 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. Food Services 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.



**PennState**

**LiveOn**

**liveon.psu.edu**

This publication is available in alternative media upon request.

The University is committed to equal access to programs, facilities, admission, and employment for all persons. It is the policy of the University to maintain an environment free of harassment and free of discrimination against any person because of age, race, color, ancestry, national origin, religion, creed, service in the uniformed services (as defined in state and federal law), veteran status, sex, sexual orientation, marital or family status, pregnancy, pregnancy-related conditions, physical or mental disability, gender, perceived gender, gender identity, genetic information, or political ideas. Discriminatory conduct and harassment, as well as sexual misconduct and relationship violence, violates the dignity of individuals, impedes the realization of the University's educational mission, and will not be tolerated. Direct all inquiries regarding nondiscrimination policy to the Affirmative Action Office, The Pennsylvania State University, 328 Boucke Building, University Park, PA 16802-5901; Email: [aao@psu.edu](mailto:aao@psu.edu); Tel: 814-863-0471. U.Ed.AUX 20-451. Updated 2024-11-25.