

MORNING STARTS

Served with Starbucks regular coffee and assorted Tazo hot teas. Starbucks decaf coffee is available upon request. *Minimum of 12 people.*

QUICK START \$9.00 pp

Assorted bagels with cream cheese, fresh fruit platter, muffins and breakfast pastries and orange juice or apple juice.

HEALTHY MORNING \$10.25 pp

Fresh fruit platter, yogurt and berry parfaits, house-made granola, whole-grain bagels with low-fat cream cheese and orange juice.

YOUR WAY GRANOLA BAR \$11.00 pp

Granola, two varieties of Greek yogurt and skim milk with toppings of berries, dried fruits, nuts, dark chocolate chips, seeds and cinnamon.

LANCO EARLY RISER \$14.50 pp

Choice of buttermilk pancakes or French toast with syrup and sausage links, pork or turkey bacon. Served with scrambled eggs, fresh fruit platter, breakfast potatoes, breakfast breads and pastries and orange juice or apple juice.

MORNING STARTS ADD-ON ITEMS

Enhance any of the Morning Starts with an add-on item. *Minimum of 12 people.*

BREAKFAST SANDWICHES \$3.00 pp

Choice of two sandwiches: egg and cheese English muffin, sausage, egg and cheese scratch-made biscuit or bacon, egg and cheese croissant.

OATMEAL BAR* \$3.00 pp

Whole-grain oatmeal with toppings of dried cranberries, raisins, brown sugar and cinnamon.

YOGURT PARFAIT BAR \$3.00 pp

Honey Greek yogurt, granola and fresh berries.

AVOCADO TOAST BAR* \$6.00 pp

Mashed fresh avocado, sliced tomato, smoked salmon, capers, diced red onion, cilantro sprigs, crumbled bacon, cream cheese and whole-grain toast points.

*Have as a Quick Break for an additional \$2.00 per person.

QUICK BREAKS

Minimum of 15 people unless otherwise noted.

POPCORN CART BREAK \$2.00 pp

Choice of freshly popped buttered popcorn or kettle corn served with a variety of self-serve seasonings. *Minimum of 25 people. Requires \$75/hr. chef attendant fee.*

FRUIT AND CHEESE BREAK \$4.50 pp

Fresh seasonal fruit and berries with yogurt dip, a selection of domestic cheese cubes and cuts, crackers and honey wheat pretzels.

VEGGIE BREAK \$5.00 pp

Grilled and raw local and seasonal vegetables, baked pita chips, red pepper hummus and buttermilk ranch dip.

SALSA BREAK \$5.00 pp

Fresh tomato salsa, fresh corn salsa and pineapple salsa served with house-made tri-color tortilla chips.

TRAIL MIX BREAK \$5.00 pp

Create your own trail mix with peanuts, pumpkin seeds, sunflower seeds, raisins, dried cranberries and chocolate candy.

COOKIE BREAK \$5.00 pp

House-baked cookies, brownies and dessert bars served with milk.

ARTISAN CHEESE BREAK \$6.00 pp

International and domestic cheeses in a variety of milks and textures, with grapes, berries, crackers and baguette slices.

ICE CREAM SUNDAE BAR \$6.00 pp

Raspberry sorbet and choice of two ice cream flavors served in waffle bowls with self-serve toppings of hot fudge and caramel, cherries, whipped cream, assorted candies, crushed pretzels and sprinkles. *Minimum of 25 people. Requires \$75/hr. chef attendant fee.*

INDIVIDUAL SNACKS

Kind and Clif Bars	\$2.50 each
Greek Yogurt	\$2.00 each
Potato Chips, Pretzels and Popcorn	\$1.50 each
Assorted Candy and Snack Mix	\$2.50 each

All catering items are subject to 20 percent service charge (with a \$20.00 minimum charge) and 6 percent sales tax. Services include delivery, linen draped service tables, set-up and clean up. Disposable tableware is included. China is available upon request. All food and beverage may be displayed for up to 2 hours. Leftovers may not be taken after a catered event. Prices are subject to change.

SOUPS, SALADS AND SANDWICHES*

Add \$3.00 per person if served after 3:00 pm. *Minimum of 12 people.*

CREATE YOUR OWN SALAD BAR \$11.25 pp

Choice of salad bar items with balsamic roasted Portobello, marinated grilled chicken (add \$1.00 pp) or marinated grilled flank steak (add \$3.00 pp). Served with rolls and butter, house-baked cookies and bottled water or canned soda.

Two greens:

- o Romaine
- o Spring Mix
- o Spinach

Eight toppings:

- o Croutons
- o Cheddar
- o Dried cranberries
- o Edamame
- o Shredded carrot
- o Kalamata olives
- o Grape tomatoes
- o Garbanzo beans
- o Blue cheese
- o Parmesan cheese
- o Sunflower kernels
- o Broccoli florets
- o Red onion
- o Hardboiled egg
- o Cucumber
- o Black bean corn salsa

Two dressings:

- o Balsamic vinaigrette
- o Creamy Caesar
- o Chipotle ranch
- o Fat-free Italian
- o Ranch
- o Thousand island
- o Blue cheese

SOUP AND SALAD BUFFET \$12.00 pp

Choice of two seasonal soups, market salad with two dressings or Caesar salad and fresh fruit salad, country potato salad or bowtie pasta salad. Served with rolls and butter, house-baked cookies and bottled water or canned soda.

DELI BUFFET \$12.50 pp

Smoked turkey, honey ham, roast beef and salami, a variety of cheeses, lettuce, tomato, onion, pickles, condiments and assorted breads and rolls. Your choice of potato salad, fresh fruit salad or bowtie pasta salad. Served with chips, house-baked cookies and bottled water or canned soda.

ARTISAN SANDWICH BUFFET \$13.50 pp

Choice of three gourmet sandwiches and balsamic tortellini salad or fresh fruit salad. Served with bags of chips, assorted brownies and bars and bottled water or canned soda.

- o Roast beef, cheddar, horseradish cream and caramelized onions on a baguette
- o Tarragon chicken salad on a croissant
- o Smoked turkey and bacon with herbed mayo on focaccia
- o Balsamic Portobello mushroom with lettuce and tomato on a ciabatta roll
- o Roasted vegetables with vegan balsamic mayo on a seven-grain roll

BUILD YOUR OWN BLT BUFFET \$16.00 pp

Variety of toasted breads with smoked bacon, maple praline bacon, turkey bacon, green leaf lettuce, seasonal and heirloom tomato slices, fried green tomatoes, mayo, lemon herb aioli, goat cheese crema and vegan mayo spreads. Served with pasta salad, watermelon slices, pound cake with berries and whipped cream, ice water and iced peach tea. *Buffet availability based on season.*

PANINI, SOUP AND SALAD BUFFET \$16.50 pp

Choice of three hot sandwiches and market salad with two dressings or Caesar salad. Served with chef's soup du jour, pound cake with berries and whipped cream, ice water and iced tea.

- o Smoked turkey with Havarti, sundried tomato pesto and spinach
- o Hot Italian with pepperoni, salami, capicola, provolone and roasted red pepper
- o Grilled flank steak, blue cheese and caramelized onions
- o Smoked turkey with local apple, brie and honey mustard on a croissant
- o Croque Monsieur with smoked ham, gruyere, Dijon and béchamel
- o Caprese with tomato, basil, fresh mozzarella and balsamic mayo
- o Gourmet grilled cheese with three cheeses and tomato

**Add chef's soup du jour for \$2.50 per person or macaroni and cheese for \$2.55 per person to a buffet.*

BOXED LUNCHES

Include a bag of chips, whole fruit, house-baked cookie and bottled water or canned soda. *Minimum order of 5 per variety.*

SANDWICHES \$11.00 pp

- o Caprese on ciabatta
- o Ham, bacon and brie on a pretzel roll
- o Chicken salad on a croissant
- o Roast beef and cheddar on a pretzel roll
- o Honey turkey on brioche
- o Italian combo on a roll
- o Tuna salad on ciabatta
- o Roasted vegetables on ciabatta

WRAPS \$11.00 pp

- o Chicken Caesar
- o Turkey club
- o Grilled vegetables and hummus
- o Honey turkey
- o Buffalo chicken

SALADS \$12.00 pp

All salads are served with grilled chicken.

- o Classic Caesar
- o Garden salad
- o Greek salad

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HOT BUFFETS

Served with ice water and iced tea. Add \$3.00 per person if served after 3:00 pm. *Minimum of 15 people.*

TASTE OF PHILLY \$12.50 pp

Beef and chicken cheesesteaks with sautéed onions, sweet peppers and homemade cheese sauce. Served with soft pretzels, house chips and tasty cakes.

MAC AND CHEESE BAR \$13.50 pp

Homemade macaroni and cheese served with toasted bread crumbs, bacon, tomatoes, scallions, peas, cheddar and jalapenos. Served with market salad with two dressings and pound cake with berries and whipped cream. *Add grilled chicken for \$2.00 pp, BBQ pulled pork for \$4.00 pp or lobster for \$10.00 pp.*

BACKYARD COOKOUT \$14.00 pp

Grilled hamburgers, hot dogs and veggie burgers with buns, lettuce, tomato, pickles, onion and condiments. Served with potato salad, fresh fruit salad, corn on the cob and house-baked cookies. *Add grilled marinated chicken for \$2.00 pp.*

NACHO BAR \$14.00 pp

Red, white and blue tortilla chips with seasoned ground beef, mild salsa, black beans, corn salsa, warm queso, guacamole, sour cream, sliced black olives and jalapenos. Served with a southwest salad and house-baked cookies.

TACO BAR \$14.00 pp

Flour tortillas with carnitas or grilled chicken (*add \$4.00 pp for both*) with mild salsa, black beans, corn salsa, warm queso, guacamole, sour cream, shredded lettuce, jalapenos and house tortilla chips. Served with lemon blueberry cookies.

MEXICAN FAJITA \$14.50 pp

Choice of adobo-marinated grilled chicken or flank steak (*add \$2.00 pp for steak or \$3.00 pp for both*) with fajita vegetables, flour tortillas, sour cream, salsa, shredded lettuce and colby jack cheese. Served with black beans, Mexican rice and mini chocolate caramel cakes.

HAWAIIAN LUAU \$15.50 pp

Build your own kebabs with teriyaki chicken, button mushrooms, zucchini, pineapple, red onion and rainbow peppers. Served with luau salad with Pina colada vinaigrette, Hawaiian fried rice, tropical fruit salad, King Hawaiian rolls and pineapple upside down cake. *Add char Sui pork tenderloin to kebabs for \$2.00 pp.*

SOUTHERN ITALIAN \$16.00 pp

Choice of baked chicken parmigiana or lasagna Bolognese (*add \$4.00 pp for both*) and penne pasta with marinara and pesto cream sauce. Served with garlic bread, Caesar salad, sautéed zucchini and cupcakes.

HOMESTYLE BBQ \$16.50 pp

Honey tarragon BBQ chicken, pulled pork with sweet mustard BBQ sauce, baked macaroni and cheese, baked beans, market salad with two dressings and dessert bars.

BEVERAGES

Canned sodas and bottled water \$1.50 each
Bottled iced tea \$2.25 each

COFFEE AND TEA SERVICE

Starbucks coffee, hot water, Tazo tea bags, cream and sugar.
Minimum of 12 people.

One service \$3.25 pp
All day service \$6.00 pp
All day service must be ordered in combination with a morning start or buffet.

BEVERAGE TOWERS

Three-gallon towers served with ice.

Ice water tower \$15.00 each
Citrus-infused water tower \$20.00 each
Cucumber and honeydew spa water tower \$24.00 each
Fresh brewed iced tea tower \$22.00 each
Sweetened iced tea tower \$24.00 each
Lemonade tower \$26.00 each
Blueberry mint lemonade tower \$32.00 each
Strawberry limeade tower \$32.00 each
Watermelon agua fresca tower \$28.00 each

BAR NON-ALCOHOLICS* \$2.25 pp

Sodas, flat and sparkling spring water, limes, lemons and ice.

**Hosting organizations may provide beer and wine for events in an open-bar format or with pre-distributed drink tickets. Beer and wine must be provided by the hosting organization or an approved vendor and served by RAMP-certified bartenders scheduled through Canteen or an approved vendor. Non-alcoholic bar beverages are available to be served behind a bar, in addition to beer and wine, and must be ordered for entire guest count.*

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SIMPLE MARKET TRAYS*

All items are served on disposable platters and *do not* come with linens on service tables. *Simple Market Trays may not be combined with any other items on the catering menu.*

FRESH VEGGIES AND DIP	\$2.00 pp
ASSORTED BAGELS AND CREAM CHEESE	\$2.25 pp
ASSORTED MUFFINS	\$2.25 pp
HOUSE-BAKED COOKIES	\$2.25 pp
HOUSE-BAKED BROWNIES	\$2.50 pp
FRESH FRUIT	\$2.50 pp
HOUSE-BAKED DESSERT BARS	\$3.50 pp
ASSORTED SANDWICHES	\$7.00 pp

CHEESE PIZZA \$14.00 each

Add a *topping* for \$2.00 each. Toppings include pepperoni, sausage, grilled chicken, ham, black olives, onions, peppers, broccoli and cheddar cheese.

SIMPLE MARKET ADD-ON ITEMS*

Enhance any of the Simple Market Trays with an add-on item.

Canned sodas and bottled water	\$1.50 each
Bottled iced tea	\$2.25 each
Starbucks coffee or Tazo hot tea carafe	\$24.00 each
Pasta salad, macaroni salad or potato salad	\$1.25 pp
Coleslaw	\$1.50 pp
Market salad with two dressings	\$2.50 pp
Fruit salad	\$2.50 pp

RECEPTION

All reception menus will be customized with PA College's onsite Canteen Chef Manager.

MISCELLANEOUS ITEMS

Enhance your event with these offerings.

UPGRADED DISPOSABLE TABLEWARE	\$1.00 pp
BAR GLASSWARE	\$1.00 pp
CHINAWARE	\$3.00 pp
Includes silverware, glassware, dishware and linen napkins.	
CHEF ATTENDANT FEE	\$75.00/hr.
BARTENDER FEE	\$75.00/hr.
TABLE LINENS	Price Varies
HIGHTOP TABLES	\$10.00 each
FLORAL CENTERPIECES	Price Varies