

Catering Guide



Eastern University

W E L C O M E

Dear Client,

The Eastern University team of catering and event planning professionals will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event. Our aim is to provide a meeting or dining environment that is specialized not only to meet, but also to exceed your expectations. Our team is committed to providing service and menu flexibility so your event will be uniquely your own.

Please keep in mind that the menu items and services included in this Brochure is a sampling of what we can provide. The catering department can assist in menu planning and customization for your particular event and budgetary requirements.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Scott Lofland, Catering Coordinator at: 610-341-5820 or email slofland@eastern.edu.

We look forward to serving you.

 **BREAKFAST** 

BREAKFAST BUFFETS

All Breakfast Buffets Priced Per Person

CLASSIC CONTINENTAL

*Carafes of Chilled Orange and Apple Juices
Basket of Assorted Fresh Baked
Muffins, Danish and Donuts
Coffee, Tea and Brewed Decaffeinated Coffee
\$4.50*

EYE OPENER BREAKFAST

*Carafes of Chilled Orange and Apple Juices
Fresh Baked Bagels
Butter, Jam, and Cream Cheese
Sliced Fresh Seasonal Fruit
Coffee, Tea and Brewed Decaffeinated Coffee
\$6.55*

LITTLE BITE BREAKFAST

*Carafes of Chilled Orange and Apple Juices
Assorted Mini Muffins, Danish and Cinnamon Rolls
Sliced Fresh Seasonal Fruit
Coffee, Tea and Brewed Decaffeinated Coffee
\$6.00*

POWER UP BREAKFAST BUFFET

15 person minimum

*Carafes of Chilled Orange and Apple Juices
Sliced Fresh Seasonal Fruit with Honey Yogurt Dip
Fluffy Scrambled Eggs
Crisp Bacon or Sausage Links
Home Fries
Fresh Danish, Biscuit, and Muffin Basket
Butter and Jam
Coffee, Tea and Brewed Decaffeinated Coffee
\$9.11*

BREAKFAST

CUSTOMIZE YOUR OWN BUFFET

Please select from the following items to personalize your event
Or to compliment any Breakfast Buffet

Bottled Fruit Juices \$1.75 each
Fruit Juice Carafes or Pitchers \$ 1.00 per person
Coffee, Tea, and Brewed Decaffeinated Coffee \$2.10 per person
Individual Fruited Yogurts \$1.55 each
Whole Fresh Fruit Basket \$.70 per person
Fresh Seasonal Sliced Melons \$1.95 per person
Sliced Seasonal Exotic Fruits & Berries \$2.25 per person
Bagels with Cream Cheese, Butter & Jam \$1.75 per person
Danish, Muffins, or Donuts \$1.20 per person
Mini Muffins, Danish or Cinnamon Rolls (2 per person) \$1.20 per person
Assorted Plain or Filled Croissants \$2.25 per person

CHEF'S BREAKFAST AND BRUNCH SPECIALITIES

(20 person minimum on all Specialty selections)

QUICHE, QUICHE, AND MORE QUICHE

A delicate custard of eggs, cream, and seasonings

Baked to perfection in a flaky pastry shell.

(choice of 2)

Bacon & Swiss Broccoli & Cheddar

Lorraine Spinach & Mushroom

Broccoli & Cheddar

Ratatouille Hash Brown & Sausage

\$3.30 per person

PANCAKES

Hot-off-the-Griddle Buttermilk Pancakes

Served with Whipped Butter, Maple Syrup and

Choice of Three Toppings

Cinnamon, Apples, Blueberries,

Cherries,

Chocolate Chips Peaches

Strawberries, Whipped Cream

\$3.30 per person

TEXAS STYLE FRENCH TOAST

Thick Slices of Egg Bread, Dipped in a Sugar and Spice Egg Custard

Grilled to a Golden Brown

Served with your choice of three of the above toppings

\$3.30 per person

NOVA SALMON DISPLAY

Thin sliced Nova Salmon served with

Red Onions, Capers, Whipped Cream Cheese,

Pumpernickel Bread and Mini Bagels

\$5.90 per person

 **GOURMETS SANDWICHES** 

Available for Groups of 10 or More

Served Buffet Style with Potato Chips, Pasta Salad, Cookies, and Assorted Soda
(Select Any Two)

Croissant Club

*Choice of Roast Beef or Turkey Piled High on a Croissant
with Crisp Bacon, Lettuce and Tomato*

\$11.95

Grilled Breast of Chicken

*Marinated and Grilled Breast of Chicken with Roasted Red Bell Peppers,
Provolone Cheese, and Fresh Basil on Focaccia Bread*

\$11.95

Roast Beef and Gorgonzola

*Thinly Sliced Roast Beef and Gorgonzola Cheese on Sourdough Bread
with Pommeray Mustard and Crisp Leaf Lettuce*

\$11.95

Grilled Chicken or Shrimp Caesar Wrap

*Choice of Grilled Chicken Breast or Shrimp, with Romaine Lettuce,
Plum Tomatoes and Caesar Dressing, Wrapped in a Spinach Tortilla*

\$11.95 Chicken

\$13.40 Shrimp

Roasted Vegetable Panini

*Roasted Eggplant, Zucchini, Yellow Squash and Red Peppers
Topped with Provolone Cheese and Herb Vinaigrette
On a Crusty French Baguette*

\$11.35

Fresh Mozzarella Focaccia Sandwich

*With Marinated Roasted Peppers, Fresh Basil Leaves,
Plum Tomatoes and Balsamic Vinaigrette*

\$13.60

Fresh Tuna Salad Wrap

*Julienne Grilled Tuna Steak, tossed in a Lemon Caper Mayonnaise,
Wrapped in a Wheat Tortilla with Shredded Carrots and Baby Spinach*

\$13.60

EAGLE'S BUFFET

Fresh Sliced Deli Meats and Cheeses,
Served with Assorted Hearth Baked Breads and Rolls
Accompanied with a variety of Mustards, Mayonnaise, and Spreads
Lettuce, Tomato, Red Onion, Hot Peppers and Olives
Fresh Baked Cookies and Assorted Canned Soda

Salad Selection

(Choice of Two)

Mixed Green Garden Salad
Lemony Caesar Salad with Garlic Croutons
Greek Salad
Fresh Fruit Salad
Traditional Potato Salad
Pasta Salad Primavera
Oriental Noodle Salad with Sesame Dressing
Marinated Vegetable Salad
Calico Coleslaw

Meat Selection

(Choice of Four)

Roast Top Round of Beef
Baked Ham
Roast Breast of Turkey
Chicken Salad
Imported Genoa Salami
Tuna Salad
Cappicola Ham
Egg Salad

Cheese Selection

(Choose Three)

White American
Sharp Cheddar
Imported Swiss
Provolone
Pepper Jack
Havarti with Dill
Mozzarella
\$12.50

The following selections may be added to the Deli Buffet

For an additional cost per person

Grilled Vegetables ... \$1.95
Grilled Chicken Breast (chilled & sliced) ... \$1.95
Grilled Flank Steak ... \$2.95

🌀 **MOVEABLE MEALS** 🍷

Gourmet On The Go

(Minimum Order of 10)

All Gourmet On The Go selections are packed in a bag.
Complete with bottled water, flatware, napkin, straw and
Your choice of Cookies, Fresh fruit or Granola Bar

\$12.50 Each

Choice of Two

Eagle's Den

*Roast Beef, Provolone and Romaine Lettuce piled high
On a Sourdough Roll with Grainy Mustard
Served with a side of Potato Salad*

Turkey Classic

*Roasted Turkey Breast with Herb Mayonnaise,
Lettuce and Tomato on a Kaiser Roll
Served with a side of Fruit Salad*

Country Picnic

*Grilled Chicken Breast with Roasted Red Peppers, Leaf Lettuce
And Lemon Tarragon Mayonnaise on a Foccacia Roll
Served with a side of Pasta Salad*

Croissant Sandwich

*Flaky All Butter Croissant Filled with Smoked Ham, Swiss Cheese,
Lettuce, Tomato and Honey Mustard
Served with a side of Potato Salad*

Roasted Vegetable Hoagie

*Mushrooms, Roasted Peppers, Zucchini, Yellow Squash, Lettuce, Tomato,
Basil Pesto and Provolone Cheese on a Traditional Italian Roll
Served with a side of Pasta Salad*

East West Chicken Salad

*Grilled Sesame Chicken on a Bed of Spring Mix Greens with Carrots, Celery,
Red Bell Peppers, Crispy Rice Noodles, Orange Sections, and Water Chestnuts,
Accompanied with a Light Soy vinaigrette and Egg Twist Roll*

Sizzling Caesar

*Crispy Romaine, tossed with tomatoes, olives and garlic croutons
Topped with your choice of Grilled Chicken, Salmon or Roasted Vegetables
Served with Caesar Dressing on the side and Foccacia Bread*

Classic Sandwich Box

*Deli Sandwich, Potato Chips, Piece of Fruit, Cookie and Bottled soda or juice
Packed and Ready to Travel with Napkin, Straw and Condiments
\$8.00 Each*

 **MOVEABLE MEALS** 

Pizza Party

(Minimum 20 people)

Includes Plates and Napkins

14 inch Pizza (8 Slices per Pie)

Plain \$ 9.95

One Topping \$ 10.95

Two Topping \$11.95

Topping Selection

Sausage

Mushroom

Pepperoni

Olives

Onions

Peppers

Broccoli

Bacon Ranch

BBQ Chicken

Buffalo Chicken

Cheeseburger

Spinach

Plum tomato

Party Hoagies

Each 3 foot hoagie serves approximately 15 guests

All selections include Cheese, Sliced Tomato, Lettuce, and Onions (optional),

Mayonnaise, Mustard, Hot Peppers, and Vinaigrette on the side

Choose from a selection of the following varieties of hoagies:

Turkey, Italian, Roast Beef, Tuna, or Roasted Vegetables

\$29.95

 **BARBECUES** 
(Minimum 20 people)

All American Cook Out

*Grilled All Beef Hamburgers, Hot Dogs, and Gardenburgers
Pasta Salad or Potato Salad, Potato Chips
Cheese, Lettuce, Tomatoes, Pickles, and Condiments
Brownies or Cookies
Iced Tea and Lemonade
\$15.55*

Backyard Barbecue

*Grilled All Beef Hamburgers and Cheeseburgers, Barbecued Chicken Quarters,
Sausage and Peppers, Gardenburgers, Potato Salad,
Potato Chips, Lettuce, Tomatoes, Pickles, and Condiments
Cookies and Seasonal Fresh Cut Fruit
Iced Tea and Lemonade
\$16.60*

We would be happy to arrange for a grill and chef for your event at an additional charge of \$100 for 4 hours if on site grilling is requested.

RECEPTIONS

HORS D'OEUVRES

(Available for Groups of 30 or more)

Cold Hors d'oeuvres

(Choice of Three)

Shrimp Cocktail

Fire roasted Bruschetta

Salmon and cream cheese pinwheels

Asparagus Wrapped in Prosciutto

Sun Dried Tomato, Fresh Mozzarella Crostini

Rare Roast Tenderloin on Crostini with Horseradish Cream

Cucumber rondelles

Hot Hors d'oeuvres

(Choose Three)

Beef Wellington Puffs

Raspberry & Brie Phyllo

Mini assorted quiche

Pork Potstickers

Sesame chicken skewer

Spanikopita

Scallops Wrapped in Bacon

Beef Satay

Petite Crab Cakes with Tarragon Mayonnaise

Turkey Potstickers

Franks in a blanket with Dijon mustard

Thai money bag shrimp

Olive asiago cheese bite

Beef empanada

Market Price

RECEPTION PLATTERS

10 person minimum

Crudité Platter

*Assorted Seasonal Vegetables and Sesame Bread Sticks
Served with choice of Sun Dried Tomato, Confetti Ranch, or Spinach Dip
\$2.40 per person*

Pepperoni and Cheese Tray

*Always a Favorite!
Complete with Mustard, Assorted Crackers and Mixed Olives
\$2.95 per person*

Domestic and Imported Cheese Display

*Wisconsin cheddar, Blue Cheese, grapes, seasoned goat cheese, Monterey jack
candied walnuts, and assorted crackers and flatbreads
\$3.60 per person*

Vegetables and Hummus

*Homemade Hummus with a touch of sesame and lemon
Surrounded with an assortment of grilled and fresh vegetables
Accompanied with a basket of Pita Chips
\$3.35 per person*

Taste of Tuscany Platter

*A Sampling of Imported Cheeses and Cured Meats
Assorted Olives and Marinated Vegetables
Served with Garlic Sticks and Focaccia Toast
\$6.35 per person*

DINNER MENU

Minimum of 20 people
Choice of Salad and Dessert Included with Dinner Entrees

SALADS

(Choice of One)

Garden Greens with tomatoes, carrots, cucumbers & olives
Classic Caesar Salad with garlic croutons & parmesan cheese
Mixed Field Greens with orange sections, blue cheese and vinaigrette

ENTRÉES

Roast Tenderloin of Beef

Served with peppercorn demi glace and topped with frizzled onions
Market Price

Roast Prime Rib

Served with au jus and horseradish sauce
\$19.95

London Broil

Marinated London Broil, Grilled and Served with Mushroom Sherry Reduction
\$18.30

Mignon and Crab

Grilled Tenderloin of Beef Accompanied by Fresh Sautéed Crab Cake
Topped with Classical Bernaise Sauce
Market Price

Medallions of Pork

Sautéed Pork with Shallots and Dijon Cream
\$16.65

Chicken Francaise

Sautéed Breast of Chicken Finished with a Lemon Butter Sauce
\$14.75

Baked Stuffed Chicken

Breast of Chicken with an Apple Walnut Stuffing and a Cranberry Glaze
\$15.55

Chicken Mediterranean

Sautéed Breast of Chicken with Artichokes, Black Olives and Tomatoes
Finished with a Fresh Herb and White Wine Sauce
\$15.55

Pecan Crusted Chicken Breast

Finished with a Whole Grain Mustard Cream
\$16.65

Chicken Saltimbuca

*Boneless Breast of Chicken topped with Fresh Spinach, Proscuitto,
and Fontina Cheese, finished with a Mushroom Sherry Reduction*
\$17.80

Chicken Cordon Bleu

*Boneless Breast of Chicken, Stuffed with smoked ham and imported swiss, then lightly breaded
and baked*
\$17.80

Chicken Dijon

*Sautéed Boneless Breast of Chicken served with a cream sauce,
Flavored with Dijon Mustard and Roasted Shallots*
\$15.55

Classic Filet of Salmon

Fillet of Salmon Baked and Served with a Lemon Buerre Blanc
\$17.45

Pistachio Salmon

*Grilled Salmon coated with a Crunchy Pistachio Crust
Served with Mango Chutney*
\$18.50

Stuffed Flounder

*Fillet of Flounder filled with a Seafood Stuffing
Drizzled with White Wine Butter Reduction*
\$16.00

Shrimp and Penne Provecale

*Sautéed Shrimp, Spinach and Sun Dried Tomatoes
With Garlic and Herbs, Tossed in a White Wine Sauce*
\$18.95

All Entrees Served with

Chef's Selection of Fresh Seasonal Vegetable
Chef's Selection of Potato or Rice
Fresh Dinner Rolls and Butter

Vegetarian Menu Options Available Upon Request

DESSERTS

(Choice of One)

Triple Chocolate Layer Cake

Vanilla Buttercream Cake

Carrot Cake

Old Fashion Apple Pie

Chocolate Cream Pie

Key Lime Pie

Black Forrest Cake

New York Cheese Cake

Lemon Meringue Pie

Fresh Fruit with Crème

Chocolate Mousse

Coffee, Tea and Brewed Decaffeinated Coffee

Gourmet Desserts

Tiramisu

Chocolate Cheesecake

Deep Dish Carmel Apple Pie

Chocolate Peanut Butter Pie

Southern Pecan Pie

White Chocolate Mousse in a Chocolate Cup

Chocolate Covered Strawberries

\$1.95 per person additional

*Banquets of up to 50 guests ... select one entrée

*Banquets of 50 – 150 ... select up to two entrees

*Banquets of 150 or more guests ... select up to three entrees

 **THEMED BUFFETS** 

(Minimum of 20 people)

(Includes beverages)

Rustic Italian Buffet

Caesar Salad with Garlic Croutons
Hearth Baked Breads and Rolls
Balsamic Glazed Grilled Chicken Breast
Penne Pasta with a Vodka Cream Sauce
Roasted and Grilled Vegetables
Fresh Fruit Salad
Assorted Dessert Bars
\$16.00

Country Picnic Buffet

Garden Salad with Choice of Two Dressings
Oven Fried Chicken Breast, Thighs, and Legs
Slow Cooked Country Style Pork Ribs
Green Beans with Frizzled Onions
Red Bliss Mashed Potatoes
Corn Bread
Brownies and Cookies
\$16.00

Home Cooking

Garden Salad with Choice of Two Dressings
Classic Meatloaf with Mushroom Gravy
Herb Roasted Chicken _'s
Whipped Potatoes
Glazed Baby Carrots
Assorted Breads and Rolls
Deep Dish Apple Pie
\$15.15

Best of St. Davids Buffet

Mixed Greens with Tomatoes, Cucumbers, Carrots, and Blue Cheese
Finished in a Light Vinaigrette
Roast Prime Rib Au Jus with Horseradish Cream Sauce
Chicken Forestiere
Herb Roasted Potatoes
Fresh Vegetable Medley
Rolls and Butter
NY Cheese Cake with Fruit Toppings
\$19.95

∞ DESSERTS A LA CARTE 🍰

Fresh Baked Cookies

Oatmeal Raisin

Peanut Butter

Chocolate Chip

Sugar

Chocolate Macadamian Nut

Double Chocolate

\$1.35 per dozen

Fudge Brownies

Walnuts

Chocolate Chips

M & M s

\$1.50 per dozen

Cupcakes

Mini...\$2.25 per dozen

Regular...\$4.75 per dozen

SPECIALTY MINIATURE DESSERTS

Cannoli

Cream Puffs

Eclairs

Mini Brownies with Walnuts

Assorted Tarts

Petits Fours

Mini Cheesecakes

Chocolate Covered Strawberries (available seasonally)

\$3.95 per person - selection of assorted

∞ DESSERTS A LA CARTE 🍰

CLASSIC LAYER CAKES

Flavors Fillings Icing

Vanilla Custard
Vanilla Buttercream
Chocolate Chocolate
Chocolate Buttercream
Marble Cherry
Whipped Cream
Lemon Banana Custard
Cream Cheese

Servings

<i>10" Round (filled)</i>	<i>serves 20</i>	<i>\$10.75</i>
<i>1/2_ Sheet (filled)</i>	<i>serves 40</i>	<i>\$19.99</i>
<i>Full Sheet (filled)</i>	<i>serves 85</i>	<i>\$39.99</i>
<i>Fruit Pies</i>	<i>serves 8</i>	<i>\$6.95</i>

Pie Selections

Apple
Cherry
Pumpkin
Pecan
Blueberry
Sweet potato
Lemon Meringue
Banana cream
Strawberry cream
Chocolate cream
Boston Cream

BEVERAGES

PUNCH & OTHER BEVERAGES

Mixed Tropical Fruit Punch

Lemonade

Iced Tea

Fresh Brewed Iced Tea

\$1.25 p.p.

Hot Chocolate

\$1.60 p.p.

INDIVIDUAL SERVINGS

Sodas

\$1.50 per bottle

Bottled Juices and Teas

\$1.50 per bottle

Bottled Water

16 oz. \$1.25 per bottle

Sparkling Bottled Water

\$1.25 per bottle

EVENT PLANNING

RESERVATIONS AND ARRANGEMENTS

Please contact the Office of Conference and Meeting Services to make your arrangements. A fee may be applied when the scheduled room must be rearranged to meet specific needs.

To provide quality service, we require a seven-day notice of your event. A 15% late fee is charged for any function booked within seven days of the event.

GUEST COUNT AND GUARANTEE POLICY

The expected count you give us should be as accurate as possible. The catering department will plan, purchase and bill for all the guests you indicate will attend. Our guarantee policy works as follows:

Counts for all catered affairs are required 4 days in advance. Once received, the number will be considered a guarantee and not subject to reduction. Cancellations up to 3 days prior to an event are without charge. After 3 days, but prior to 24 hours the charge will be _ the cost of the event. Cancellations within 24 hours prior to the event will result in a charge for the entire event.

There is a \$20.00 minimum charge for all catered events. If you have a request below the minimum amount, we will work with you to prepare your event and have it available as “pick up”.

NOTES

Catering Services reserves the right to substitute items in the event of product unavailability.

We will make every attempt to inform you of this change as far in advance as possible. Please discuss with your Conference Coordinator any special dietary requirements. In case of inclement weather, please discuss with Conference and Meeting Services a secondary plan to insure the success of your event.

PHONE DIRECTORY

Scott Lofland

Catering Manager

610-341-5820

Email: slofland@eastern.edu

SERVICES

MEALS

There are several types of meal service available to you for your special event; meals may be “plated” or may be “buffet style.” Plated service means that all meal courses are served to the guests at their tables. Included in this service, one wait staff for every 20 guests and linen. Buffets require a minimum of 20 people. Included , wait staff and Linen.

LINEN

Standard linen is provided on serving tables of receptions and breaks at no additional charge. Additional linens can be provided at the following cost: \$5.75 for standard tablecloths, \$10.00 for tables clothed and skirted, \$1.00 for napkins. Any linen not returned or returned damaged will be charged at full replacement cost.