

ETOWN

ELIZABETHTOWN COLLEGE

CATERING & EVENTS



Revised: Jan 2022

BREAKFAST

15 Person Minimum, Priced Per Person

Classic Continental

\$8.00 per guest

Served with Fresh Fruit Salad, Coffee, Tea, Decaf,
Orange Juice, & Iced Water

Please Select Two Options:

Assorted Donuts

Assorted Donut Holes

Assorted Muffins *Gluten Free Options Available Upon Request

Assorted Mini- Muffins

Heart Healthy Continental Breakfast

\$9.75 per guest

Served with Coffee, Tea, Decaf,
Assorted Naked Smoothie Drinks & Iced Water
Served with Vanilla Greek Yogurt,
Nut Free Granola, Blueberries & Strawberries

Make Your Own Oatmeal & Yogurt Bar

\$12.00 per guest

Traditional Old Fashioned Steel Rolled Oatmeal

Served with Warm Maple Syrup, Butter, Brown Sugar,
Pecans, Raisins, Diced Fresh Apples, Fresh Seasonal Fruits
and Berries

Vanilla Greek Yogurt

Nut Free Granola, Toasted Almond Slices, Honey,
Dried Cranberries, Mini Chocolate Chips & Fresh Seasonal
Fruits and Berries

Traditional Breakfast

\$13.00 per guest

Scrambled Eggs, Seasoned Breakfast Potatoes, Seasonal
Fresh Fruit Salad, Selection of Pastries,
Coffee, Tea, Decaf
Orange Juice & Iced Water

Please Select One Option:

Bacon, Sausage Links or Turkey Sausage

Please Select One Option:

Cinnamon French Toast or Buttermilk Pancakes

Tex Mex Breakfast

\$13.75 per guest

Scrambled Eggs, Seasoned Breakfast Potatoes with
Sautéed Onions & Peppers, Sausage Links, Fresh Fruit Salad,
Colby Jack Cheese, Salsa, Sour Cream & Guacamole
Served with Buttermilk Biscuits, Butter & Jelly
Orange Juice, Water, Coffee, Tea & Decaf

BREAKFAST CONT.

Enhancements

Must be Purchased with Full Breakfast

Pancakes

Additional \$2.00 per guest

Served with Syrup & Whipped Butter

Please Select Two Options:

Buttermilk, Blueberry, Chocolate Chip, Apple Spice,
Lemon Ricotta

Overnight Oats

Additional \$2.00 per guest

Made with Vanilla Almond Milk

Please Select One Flavor:

Vanilla Chia, Mixed Berry, Peanut Butter, Bananas Foster

Build Your Own Yogurt Parfait

Additional \$3.00 per guest

Vanilla Greek Yogurt, Assorted Fresh Berries, Sliced Almonds,
Nut Free Granola, Dried Cranberries & Mini Chocolate Chips

Crêpes

Additional \$3.00 per guest

Served with Whipped Cream & Chocolate Drizzle

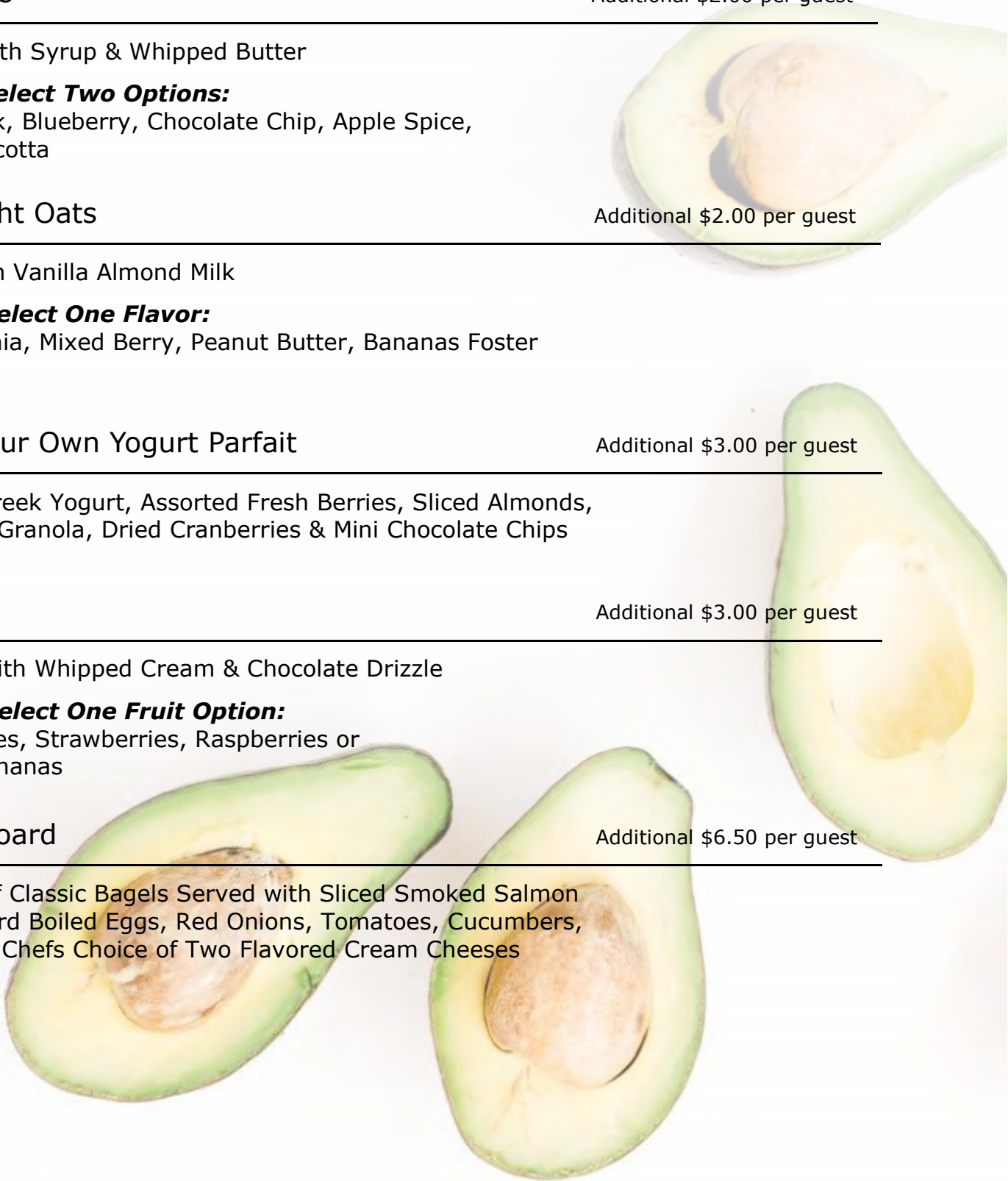
Please Select One Fruit Option:

Blueberries, Strawberries, Raspberries or
Sliced Bananas

Bagel Board

Additional \$6.50 per guest

Variety of Classic Bagels Served with Sliced Smoked Salmon
Sliced Hard Boiled Eggs, Red Onions, Tomatoes, Cucumbers,
Capers & Chefs Choice of Two Flavored Cream Cheeses



SIGNATURE BREAKS

Break Items will be Refreshed/Serviced for Two Hours. Any Additional Time Requested will Result in Extra Charge of \$25 per hour

Java Break

\$3.00 per guest

Coffee, Tea, Decaf & Iced Water

Additional Offerings: \$1.50 per guest
One Choice of Assorted Cookies, Brownies or Rice Krispies Treats

Just Beverages

\$2.50 per guest

Assorted Soda & Bottled Water

Build Your Own Parfait

\$5.50 per guest

Vanilla Greek Yogurt, Nut Free Granola, Raisins, Honey, Sliced Strawberries, Blueberries, Mini Chocolate Chips & Iced Water

Sweet, Savory & Salty

\$6.50 per guest

Assorted Cookies, Individual Bags of Potato Chips, Pretzels & Trail Mix
Lemonade & Iced Water

Power & Energize

\$8.50 per guest

Assorted Protein Bars, Bananas, Trail Mix, House Made Peanut Butter
Chocolate Chip Protein Bites & Vitamin Water

Cannoli Dip

\$7.00 per guest

Cannoli Dip with Vanilla Wafers, Graham Crackers, Pretzels, Crushed Cannoli Shells, Mini Sugar Cookies & Strawberries
Iced Tea & Water

Chocolate Fondue Delight

\$7.00 per guest (Minimum: 20ppl)

Chocolate Fondue with Sliced Bananas, Strawberries, Rice Krispies Bites, Pretzel Rods, & Marshmallows
Iced Tea & Water

Crêpe Station

\$7.50 per guest

Warm Crêpes with Nutella, Mini Chocolate Chips, Chocolate Syrup, Cheesecake Filling, Sliced Strawberries OR Raspberries with Honey Drizzle & Whipped Cream
Strawberry Infused Water & Iced Water

Hummus Bar

\$7.50 per guest

Three Flavored Hummus;
Classic Garlic, Artichoke and Spinach & Roasted Red Pepper with Assorted Fresh Vegetables, Grilled Naan Bread & Fried Lavash



BARS

Each Bar Selection Includes Fresh Fruit Salad, Assorted Cookies,
Iced Tea & Iced Water

Minimum of 15 Guests Required

Picnic

\$16.00 per guest

Grilled Hamburgers, Hot Dogs & Black Bean Burgers Served with
House Made Macaroni & Cheese, Baked Beans, Lettuce, Tomatoes,
Red Onions, Dill Pickles, Sliced American & Cheddar Cheese

Please Select One Option:

Potato Salad, Pasta Salad or Vegetarian Bean Salad

Pasta Bar

\$17.00 per guest

Grilled Chicken, Italian Meatballs, Seasonal Vegetable Blend,
Penne Pasta, Cheese Tortellini, Marinara Sauce,
Alfredo Sauce & Creamy Pesto Sauce

Served with Grated Parmesan Cheese & Artisan Bread

**Vegetarian Protein Substitution: Italian Seasoned Tofu*

Macaroni & Cheese Bar

\$17.00 per guest

House Made Macaroni & Cheese with Shredded Chicken,
Shredded Pit Beef, Chopped Bacon, Shredded Gruyere Cheese
Bleu Cheese, Steamed Broccoli, Scallions, Sliced Jalapeno,
Diced Tomatoes, BBQ Sauce & Hot Sauce

Burrito Bowl Bar

\$20.00 per guest

Mexican Spiced Chicken, Grilled Flank Steak, Cilantro Lime Rice,
Black Beans, Sautéed Peppers & Onions, Pico De Gallo,
Queso Fresco, Shredded Cheddar Cheese, Sour Cream & Guacamole
Served with Salsa, Sriracha & Cilantro Lime Vinaigrette

Taco & Fajita Bar

\$20.00 per guest

Seasoned Ground Beef, Grilled Flank Steak, Sliced Grilled Chicken,
Mexican Rice, Zesty Black Beans, Roasted Peppers & Onions,
Pico De Gallo, Spicy Lime Aioli, Guacamole, Shredded Lettuce,
Shredded Cheddar Cheese, Hard Shell & Flour Tortillas,
& Tri Colored Tortillas Chips



Artisan Sandwiches

\$13.00 per guest - Maximum Sandwich Selection: 3

Our Sandwich Selection are Pre-Assembled; Includes Fresh Fruit Salad, Potato Chips, Assorted Cookies, Iced Tea & Iced Water

Sandwiches Can Be Prepared on Gluten Free Bread Upon Request

**Modifications not Permitted*

Mediterranean Chicken

Lemon Herb Grilled Chicken, Bibb Lettuce, Olives, Roasted Red Peppers, Tomatoes, Cucumbers, Feta & Hummus Served on Flatbread

Classic Club

Ham, Turkey, Bacon, Muenster Cheese, Lettuce, Tomatoes & Mayo Served on Toasted Sourdough

House BLT

Avocado Aioli, Bacon, Lettuce & Tomato Served on Wheat Berry Bread

Chicken Caesar Wrap

Grilled Chicken, Sun Dried Tomatoes, Romaine, Parmesan, Croutons & Caesar Dressing on Sun Dried Tomato Wrap

Roast Beef

Roast Beef, Caramelized Onions, Gruyere Cheese, Arugula & Balsamic Glaze on Focaccia

Tuna Salad Sandwich

Tuna Salad, Olives, Capers, Lemon Aioli, Green Leaf Lettuce & Tomatoes Served on Wheat Berry Bread

Caprese Sandwich

Grilled Chicken, Tomato, Mozzarella Cheese, Basil Pesto, Baby Spinach & Balsamic Reduction Served on Toasted Sourdough

Chicken Salad

House-Made Chicken Salad with Tomatoes & Green Leaf Lettuce on Croissant

Honey Baked Ham

Honey Baked Ham with Sliced Granny Smith Apples, Cheddar Cheese, Spinach & Honey Mustard Aioli on Pretzel Roll

Italian Ciabatta

Salami, Capicola, Prosciutto, Provolone Cheese, Roasted Red Peppers, Artichokes, Arugula & Olive Spread on Ciabatta Bread

Grilled Veggie Wrap

Grilled Asparagus, Red Peppers, Cucumbers, Spinach & Artichoke Hummus on Spinach Wrap

DELI BUFFET

\$14.00 per guest

Served with Assorted Breads, Rolls, Tomatoes, Red Onions, Lettuce, Assorted Condiments, Individual Bags of Potato Chips, Assorted Cookies, Iced Tea & Water

Select Three Protein Options:

Shaved Pepper Crusted Roast Beef
Rosemary Roasted Turkey Breast
Honey Baked Ham
Napa Valley Chicken Salad
Tuscan Tuna Salad
Roasted Red Pepper Hummus
Assorted Grilled Vegetables

Select Two Cheese Options:

American
Cheddar
Provolone
Swiss

Select One Side Salad:

Dill Red Skin Potato Salad
Pesto Pasta Salad
Creamy Macaroni Salad
Broccoli Salad
Three Bean Vegetable Salad
Garden Coleslaw

Additional Soup Offerings

\$3.00 per guest

Classic Vegetable
Creamy Basil Tomato Bisque
Loaded Baked Potato
Cream of Asparagus
Chicken Corn Chowder
Beef & Barley

BOXED LUNCH

\$11.00 per guest - Maximum Sandwich Selection: 3

Served with Banana, Individual Bag of Potato Chips, Chocolate Chip Cookies & Bottled Water

**Modifications not Permitted*

Turkey Sandwich with Muenster Cheese

Ham Sandwich with Cheddar Cheese

Roast Beef Sandwich with Provolone Cheese

Chicken Salad

Veggie Wrap

ENTRÉE SALADS

Salads are Served with Artisan Bread,
Assorted Cookies, Iced Tea & Water

House Salad \$10.00
Mixed Greens, Grape Tomatoes,
Cucumbers & Julienne Carrots with
Lemon Herb Vinaigrette

Caesar Salad \$10.00
Romaine Lettuce, Focaccia
Croutons, Parmesan Cheese &
Sun Dried Tomatoes with Caesar
Dressing

Mediterranean Salad \$11.00
Mixed Greens, Roasted Artichokes,
Cherry Tomatoes, Kalamata Olives,
Red Peppers, Red Onions & Feta
with Balsamic Vinaigrette

Cobb Salad \$11.00
Mixed Greens, Cherry Tomatoes,
Bleu Cheese, Chopped Bacon, Hard
Boiled Eggs, Red Onions & Avocado
with Ranch Dressing

Roasted Beet Salad \$12.00
Baby Spinach, Arugula, Red Beets,
Roasted Butternut Squash, Goat
Cheese, Pistachios & Granny Smith Ap-
ples with Maple Dijon Vinaigrette

Springtime Nicoise Salad \$12.50
Swiss Chard, Asparagus,
Red Potatoes, Grape Tomatoes,
Hard Boiled Eggs, Olives with
Tarragon Vinaigrette

Mixed Berry Almond Salad \$12.50
Spinach, Seasonal Mixed Berries,
Candied Almonds, Watercress,
Goat Cheese with Rhubarb Vinaigrette

Enhancements

Herb Marinated Breast of Chicken	\$3.00
Grilled Flank Steak	\$4.00
Pan Seared Salmon	\$4.00
Lemon Pepper Shrimp	\$5.00
Blackened Tofu	\$5.00
Add Soup	\$3.00



DINNER BUFFETS

Dinner Buffets are Served with Artisan Bread,
Coffee, Tea, Decaf, Iced Tea & Water

Less than 15 Guests will result in a \$50 Service Fee

PA Dutch Buffet

\$24.00 Per Person

Salad

Mixed Greens with Pickled Red Beet Eggs,
Chopped Bacon, Cherry Tomatoes,
Cucumbers, Julienne Carrots with
Creamy Herbed Ranch Dressing &
Caramelized Onion Vinaigrette

Side Dishes

Herb Roasted Vegetables
Roasted Yukon Potatoes

Entrées

PA Dutch Chicken Pot Pie

Honey Baked Ham

Vegetarian Entrée Substitution

Rice & Veggie Stuffed Peppers
OR
Vegetable Cabbage Rolls

Bakers Choice of Dessert

Additional Offerings:

\$2.00

Chicken Corn Soup

Asian Buffet

\$24.00 Per Person

Salad

Soba Noodle Salad with Edamame, Bell
Peppers, Julienne Carrots, Snap Peas,
Chopped Peanuts, Cilantro, Cucumbers &
Red Cabbage with Ginger Basil Vinaigrette

Side Dishes

Asian Vegetable Medley
Coconut Rice

Entrées

Korean BBQ Short Ribs with Pickled
Cabbage Slaw, Sesame Seeds & Sriracha

Teriyaki Glazed Salmon with Bok Choy &
Shiitake Mushrooms

Vegetarian Entrée Substitution

Sweet & Spicy Tofu with Vegetable Lo Mein

Bakers Choice of Dessert

Additional Offerings:

\$2.00

Veggie Thai Curry Soup



DINNER BUFFETS CONT.

Dinner Buffets are Served with Artisan Bread,
Coffee, Tea, Decaf, Iced Tea & Water
Less than 15 Guests will result in a \$50 Service Fee

Italian Buffet

\$24.00 Per Person

Salad

Romaine Lettuce with Sun Dried Tomatoes,
Marinated Olives, Parmesan Cheese,
Pepperoncini & Rosemary Crusted Croutons
with Italian Herb Vinaigrette

Side Dishes

Roasted Rustic Vegetable Medley
Parmesan Baked Orzo

Entrées

Chicken Cacciatore Topped with Tomatoes
& Portabella Mushrooms

Beef Braciola Stuffed with Prosciutto,
Romano Cheese & Bread Crumbs

Vegetarian Entrée Substitution

Stuffed Shells Florentine with Pesto Cream
Sauce, Italian Diced Tomatoes & Shaved
Parmesan Cheese

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest
Sausage & White Bean Soup with Kale

Tex Mex Buffet

\$24.00 Per Person

Salad

Romaine Lettuce with Avocado, Charred
Corn, Queso Fresco, Pickled Red Onions,
Black Beans, Diced Tomatoes, Red Onions,
Bell Peppers & Cilantro with Chipotle Ranch
Dressing

Side Dishes

Corn off the Cobb with Paprika & Cilantro
Lime Drizzle
Mexican Rice

Entrées

Chicken Enchiladas with Lime Crema,
Avocado Tomato Salsa & Cilantro

Carne Asada with Charred Corn Relish,
Queso Fresco & Chimichurri

Vegetarian Entrée Substitution

Black Bean & Rice Stuffed Sweet Potatoes
with Corn, Roasted Peppers, Shredded
Cheddar, Guacamole & Lime Sour Cream

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest
Black Bean Tortilla Soup

DINNER BUFFETS CONT.

Dinner Buffets are Served with Artisan Bread,
Coffee, Tea, Decaf, Iced Tea & Water

Less than 15 Guests will result in a \$50 Service Fee

Blue Jay Buffet

\$24.00 Per Person

Salad

Mixed Greens with Cherry Tomatoes,
Julienne Carrots, Cucumbers, Croutons,
Ranch Dressing & Balsamic Vinaigrette

Side Dishes

Creamy Baked Macaroni & Cheese

Seasonal Vegetable Medley

Entrées

Roasted Chicken with Artichoke Cream
Sauce

Marinated Flank Steak with
Port Wine Reduction

Vegetarian Entrée Substitution

Vegetable Lasagna Rolls

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Classic Tomato Soup



GLUTEN CONSCIOUS & VEGAN BUFFET OPTIONS

Options Available Upon Request for Buffet Substitutions

Sticky Tofu Banh Mi Bowls

Tofu, Rice Noodles, Avocado, Julienne Carrots, Cucumbers, Red Cabbage, Cilantro & Sriracha Soy Vinaigrette

Mezza Platter

Baba Ghanoush, Traditional Hummus, Assorted Grilled Vegetables, Tabbouleh Salad, Roasted Olives with Spiced Bread (Gluten/Vegan Free)

Curried Cauliflower Salad

Curried Roasted Cauliflower, Sweet Potatoes, Bell Peppers, Red Onions, Toasted Cashews, Dried Cranberries with Coconut Cilantro Vinaigrette

Chickpea Caesar Salad

Baby Kale, Avocado, Crispy Tamari Chick Peas, Coconut Bacon & Vegan Parmesan with Lemon Garlic Tahini Vinaigrette

Quinoa Stuffed Sweet Potatoes

Roasted Sweet Potatoes, Red Quinoa, Charred Corn, Black Beans, Roasted Peppers, Tomatoes, Cilantro & Jalapeno Pineapple Guacamole

Red Lentil Pasta

Red Lentil Pasta, Confit Cherry Tomatoes, Roasted Mushrooms, Spinach, Toasted Pine Nuts, Vegan Parmesan & Garlic Basil Oil



HORS D'OEUVRE PACKAGES

Packages are Served with Iced Tea & Water

Crostinis are Available on Gluten Free Bread Upon Request

- Less than 15 Guests Will Result in a \$50 Service Fee
- Modifications to the Packages will not be Permitted
- Service Runs 2 Hours
- Butler Passed Service Runs 45 Minutes

Package 1

Caprese Bites on Focaccia Squares

Brie & Fresh Berry Crostini

Chicken Salad Puffs

\$7.50 per person

Package 2

Antipasto Skewers with Artichokes,
Tomatoes, Olives, Mozzarella, Salami
& Cheese Tortellini

Vegetable Pot Stickers with
Asian Dipping Sauce

Sweet & Sour Meatballs

\$8.50 per person

Package 3

Tomato & Herb Puff Pastry Tartlets

Spanakopita Triangles

Sausage Stuffed Mushrooms

Mini Gluten Free Crab Cakes
with Old Bay Cream

\$9.50 per person

Package 4

Prosciutto, Melon & Mozzarella Skewers

Seafood Salad Phyllo Cups

Fried Risotto Bites

Vegetarian Stuffed Zucchini Bites

Asian Glazed Chicken Skewers

\$12.00 per person



RECEPTION DISPLAYS

Reception Service Runs 2 Hours

Fresh Fruit Display \$6.50 per guest

Freshly Sliced Seasonal Fruit with Chefs Choice of Dip

Crudité Display \$6.00 per guest

Seasonal Vegetable Display with Chefs Choice of Dip

Bruschetta \$7.00 per guest

Tomatoes, Mozzarella, Basil & Shredded Parmesan with Balsamic Drizzle
Served with Toasted Crostinis

Buffalo Chicken Dip \$7.00 per guest

Served with Tri Colored Tortilla Chips & Toasted Crostinis

Warm Brie \$9.00 per guest

Served with Fresh Berry Compote & Toasted Crostinis

Charcuterie Board \$9.50 per guest

Chefs Selection of Assorted Meats & Cheeses with Toasted Crostinis
Selection of (2) Spreads & Fruit Garnish



SWEET TREATS

Dessert Reception

\$9.00 per guest

Selection of (5) Desserts
Served with Coffee, Tea, Decaf
& Iced Water

Cakes

Triple Chocolate Cake
Carrot Cake
Angel Food Cake
Strawberry Shortcake

Classic Cheesecake
Chocolate Chip Cheesecake
Raspberry Cheesecake
Tiramisu

Cupcakes

Berry Swirl Vanilla
Chocolate Peanut Butter
Mocha Chocolate

Toasted Coconut
Etown Signature Carrot Cake
Red Velvet

Cookies & Pastries

Assorted Cookies
Cherry Crunch Bars
Lemon Squares
Rice Krispies Treats
Butter Pecan Blondies

Marshmallow Swirl Brownies
Mint Brownies
Chocolate Fudge Brownies
Chocolate Glazed Cream Puffs

Pies

Apple Pie
Cherry Pie
Peach Pie
Peanut Butter Pie

Granny Apple Caramel Pie
Lemon Meringue Pie
Oreo Cream Pie
Chocolate Mousse

Gluten Free Selection

All Items Below are made with a Gluten Free Flour Blend

7 Layer Bars
Coconut Macaroons
Fudge Brownies

Chocolate Peanut Butter No Bake Cookies
Mocha Chocolate Cake
Citrus White Cake

MEAL EXCHANGE

- Meal Exchange Menu is for Student Group Use Only
- List of Names & ID Numbers Must be Sent to Catering Manager By One Day Prior to the Event Date
- All Meals Include Assorted Cookies, Iced Tea & Water
- Students Must Bring ID to Events
- Meal Exchange Menus May Not Be Used for Snacks or Receptions
- Buffet Service Runs (1) Hour

Breakfast Burrito Bar \$8.00 per student

Scrambled Eggs, Sausage Crumbles, Tater Tots, Shredded Cheddar Cheese, Diced Peppers, Diced Tomatoes, Diced Onions, Salsa, Ketchup, Hot Sauce & Soft-Shell Tortillas

The Classic \$8.00 per student

Garden Salad with Ranch Dressing, Sloppy Joes with Seasoned Beef & Rolls, House-Made Creamy Macaroni & Cheese & Steamed Broccoli

Rice Bowl Bar \$8.00 per student

Pulled Chicken with Cilantro Lime Rice, Guacamole, Pickled Red Onion, Roasted Peppers, Corn Relish, Diced Tomatoes, Shredded Lettuce, Salsa, Queso Fresco & Orange Tahini Sauce

Pasta Bar \$8.00 per student

Garden Salad with Tomatoes, Cucumbers, Red Onions, Carrots, Ranch Dressing & Balsamic Vinaigrette, Gemelli Pasta, Marinara Sauce, Creamy Alfredo Sauce, Italian Meatballs & Tuscan Bread

Pizza Bar \$8.00 per student

Garden Salad with Tomatoes, Cucumbers, Red Onions, Carrots & Ranch Dressing, Balsamic Vinaigrette, Peperoni Pizza, Cheese Pizza & Veggie Pizza **Gluten Free Available Upon Request*

Cobb Salad Bar \$8.00 per student

Field Greens with Avocado, Cherry Tomatoes, Cucumbers, Carrots, Broccoli, Peas, Chopped Bacon, Shredded Cheddar, Hard Boiled Eggs, Croutons, Sliced Grilled Chicken, Ranch Dressing & Balsamic Vinaigrette

