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Le Jeune Chef

RESTAURANT

PENNSYLVANIA
COLLEGE OF
TECHNOLOGY

Le Jeune Chef restaurant, operated by the School of Business & Hospitality on the campus of Pennsylvania College of Technology, is a casual fine-dining experience that offers real-life training to Baking & Pastry Arts, Culinary Arts, and Hospitality Management students. It is also one of the most highly sought-after dining pleasures in our area and offers the region's most extensive award-winning wine list. Patrons enjoy discreet yet attentive service, plus the opportunity to receive expert advice while making their food and wine selections, in the restaurant's teaching-learning environment. Le Jeune Chef hosts special events throughout the year and gift certificates are available.

Make your next event a delicious success with Le Jeune Chef catering! Catering services are available on and off campus for meetings, events, and special occasions.

Contact Facilities & Events at 570-320-4510 for more information.

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Beverage Services

Price per person

Beverages will be served for 1½ hours and replenished as needed. If beverages are requested beyond that time, the client will be charged by consumption for the additional beverages provided.

Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas	\$3.25
Bottled Water, Bottled Iced Tea, and Assorted Soft Drinks	\$2.25

Break Options

Price per person

Assorted Cookies	\$1.50
Brownie Bites	\$1.50
Nacho Bar - Tortilla Chips, Guacamole, Sour Cream, and Warm Queso	\$3.25
Seasonal Vegetables with Dip	\$1.75
Domestic Cheese Board with Assorted Crackers	\$1.75
Sliced Seasonal Fruit	\$1.75

Continental Breakfast & Breakfast Buffets

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Continental Breakfast

\$6.75 per person
Each additional selection \$1.75 per person

Includes assorted chilled juices, freshly brewed regular and decaffeinated coffee, and specialty teas

Choose one item from selections

Continental Breakfast Selections

Croissants, Bagels with Cream Cheese and Butter
Sliced Seasonal Fruit
Blueberry, Apple Cinnamon, and Bran Muffins
Yogurt and Granola Bars
Coffee Cakes and Strudel Sticks

Breakfast Buffets

Includes assorted chilled juices, fresh cut seasonal fruit, coffee, and tea

On the Run Buffet \$10.75 per person

Select One

Breakfast Sandwich
Breakfast Burrito
Ham and Cheese Waffle Sandwich
Egg and Cheese Croissant

Add sausage, crispy bacon, or grilled ham to your sandwich – \$1.25 per person

Select One

Home Fries
O'Brien Potatoes
Tator Tots
Cheese Grits

Traditional Buffet \$14.25 per person

Muffins, Bagels, and Pastries
Butter, Cream Cheese, and Syrup

Select Two

French Toast
Buttermilk Pancakes
Blueberry Pancakes
Belgium Waffles
Scrambled Eggs

Select 1: Plain, Garden, Western, Cheese

Garden Strata

Quiche

Select 1: Lorraine, Garden, Mushroom, Crab

Select Two

Sausage
Crispy Bacon
Grilled Ham
Home Fries
O'Brien Potatoes
Tator Tots
Cheese Grits

Brunch Buffet \$18.25 per person

Oatmeal Station
Muffins, Bagels, and Pastries
Butter, Cream Cheese, and Syrup

Select One

Carved Country Ham
Smoked Turkey Breast
Carved Flank Steak
Smoked Salmon Platter

Select Two

French Toast
Buttermilk Pancakes
Blueberry Pancakes
Belgium Waffles
Scrambled Eggs

Select 1: Plain, Garden, Western, Cheese

Garden Strata

Quiche

Select 1: Lorraine, Garden, Mushroom, Crab

Select Three

Sausage
Crispy Bacon
Grilled Ham
Home Fries
O'Brien Potatoes
Tator Tots
Cheese Grits

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3 Course Luncheon

Includes soup or salad and entrée;
served with seasonal vegetables,
dessert du jour, rolls, and butter

Includes coffee, tea, and iced tea
\$16.75 per person

Soup Selections:

Roasted Carrot and Ginger Bisque; Cream of Sweet Potato and Apple; Roasted Butternut Squash and Bacon; Spinach and White Bean; Sun-Dried Tomato Tortellini; Onion, Beer & Cheddar; or Lemon Chicken Orzo

Salad Selections:

Iceberg Wedge; Caesar; Greek; Heirloom Tomatoes and Mozzarella; Garden; Sun-Dried Tomato, Spinach, and Quinoa; or Roquefort Pear

Entrée Selections

Pesto Grilled Filet

*Grilled basil pesto marinated beef tenderloin
filet with smashed potatoes.*

Honey Dijon Salmon

*Grilled salmon with honey Dijon glaze served
with risotto.*

Roasted Pepper Chicken

*Grilled chicken, roasted peppers, basil
chiffonade, and Provolone cheese. Served with
sun-dried tomato linguini.*

Chili Maple Glazed Pork

*Seared pork tenderloin medallions with maple
glaze. Served with stir-fried vegetables and
rice pilaf.*

Adobo Steak

*Adobo marinated shoulder tender filet with
corn salsa, black beans and rice.*

Seared Cod

*Lemon herb seared cod, served with lentil
ragout, and spinach.*

Pepper Crusted Beef

*Beef tenderloin crusted with peppercorns.
Served with seared roasted red potatoes.*

4 Course Luncheon

Includes soup, salad, and entrée;
served with seasonal vegetables,
dessert du jour, rolls, and butter

Includes coffee, tea, and iced tea
\$19.25 per person

Spinach Mozzarella Tomato Stuffed Chicken

*Baked chicken breast with spinach, mozzarella,
tomato, and tomato basil sauce. Served with
Parmesan risotto.*

Butternut Squash Stuffed Chicken Breast

*Cornbread and butternut squash filling with
supreme sauce and smashed potatoes.*

Chicken Piccata

*Seared chicken with a lemon caper sauce. Served
on a bed of angel hair pasta.*

Lager Barbecued Pork

*Grilled pork loin cutlet with lager Barbeque sauce.
Served with sweet potato hash.*

Salmon Genovese

*A salmon filet baked golden with pesto, tomato,
and breadcrumbs; served with a creamy
Parmesan risotto.*

Spinach and Mushroom Crepe

*Sautéed spinach, exotic mushrooms, fontina
cheese crepe, and herb cream sauce.*

Vegetable Quesadilla

*Grilled summer squash, red onion, bell peppers,
tomatoes, Monterey Jack cheese, salsa, and herb
tortilla. Served with black beans and rice.*

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Hot Lunch Buffets

Includes coffee, tea, and iced tea

Soup or Salad and Entrée
\$14.25 per person

Salad, Soup, and Entrée
\$17.25 per person

Add a Second Soup or Salad
\$3.00 per person

Add a Second Entrée
\$4.25 per person

Dessert du Jour
\$4.75 per person

Salad
House Salad
Spinach Salad
Greek Salad
Iceberg Wedge Salad
Potato Salad
Macaroni Salad
Fruit Tray
Crudités and Dip

Soup
Roasted Carrot and Ginger Bisque
Cream of Sweet Potato and Apple
Roasted Butternut Squash
and Bacon
Spinach and White Bean
Sun-Dried Tomato Tortellini
Creamy Caramelized Leek
with Maple Bacon
Lemon Chicken Orzo

Sides
(Select one from each section)

Section 1
Roasted Red Potatoes
Creamy Parmesan Risotto
Rice Pilaf
Buttered Noodles
Garlic Smashed Red Potatoes
Angel Hair Pasta

Section 2
Carrots and Broccoli
Green Beans
with Shallot Lemon Butter
Zucchini, Yellow Squash,
and Red Peppers

Entrée Selections

Pepper Crusted Tenderloin
Peppercorn crusted beef tenderloin filet with red wine sauce.

Hoisin Sesame Honey Salmon
Grilled salmon with hoisin sesame honey glaze.

Orange Dijon Glazed Chicken
Grilled chicken with orange Dijon glaze.

Chicken Piccata
Lightly breaded chicken with lemon caper sauce.

Steak with Duxelles
Grilled shoulder tender filet, mushroom duxelles with Au poivre sauce.

Parmesan Herb Crusted Cod
Cod with Parmesan herb crust.

Jerked Pork
Jamaican jerk spiced pork loin with caramelized onion jam.

Pork with Smoked Mushroom
Roast pork with smoked mushroom ragout.

Pesto Chicken
Grilled chicken with basil pesto, tomato, panko breadcrumbs.

Butternut Squash and Spinach Lasagna
Roasted butternut squash, spinach, béchamel sauce, mozzarella cheese.

Caramelized Onion and Mushroom “Shepherd’s Pie”
Smoked mushrooms, caramelized sweet onions.

Pasta Buffets
Includes garlic bread, choice of salad, coffee, tea, and iced tea
\$10.75 per person

Add a Second Salad
\$3.00 per person

Add a Second Entrée
\$4.25 per person

Dessert du Jour
\$4.75 per person

Salad
House Salad
Caesar Salad

Pasta Selections
Cheese Stuffed Shells
Ricotta filled shells baked with marinara sauce.

Baked Penne
Penne pasta baked with meat sauce and mozzarella cheese.

House-Made Lasagna
Tender pasta sheets layered with meat sauce, ricotta, and Provolone cheese.

Chicken Fettuccini with Pesto
White meat chicken, vegetables, and fettuccini tossed with basil pesto cream sauce.

Linguini Bolognese
Linguine tossed with house-made meat sauce.

Farfalle with Sausage
Bow tie pasta tossed with spicy sausage cream sauce.

Cold Lunch Buffets
Includes salads, meat, cheese, rolls, condiments, lettuce, tomatoes, cookies, bottled water, soda, and iced tea
\$14.25 per person

Lunch Buffet Enhancements
Soup du Jour
\$2.95 per person
Chips and Pretzels
\$2.00 per individual bag
Whole Fresh Fruit
\$1.00 per piece
Assorted Yogurt
\$2.25 per person
Dessert du Jour
\$4.75 per person

Salad Selection – Select 2
Coleslaw
Fruit Platter
Broccoli Salad
Macaroni Salad
Manhattan Deli Pasta Salad
Marinated Vegetable Salad
Tomato and Cucumber Salad
Red Potato Salad
Pasta Salad
Tortellini Salad
Veggie Potato Salad
Crudités and Dip

Meat Selection – Select 3
Deli Ham
Deli Turkey
Deli Roast Beef
Pastrami
Lebanon Bologna
Chicken Salad
Egg Salad
Tuna Salad

Cheese Selection – Select 2
Monterey Jack
American
Colby
Swiss
Provolone
Pepper Jack

Executive Deli Board
Includes two salads, meat platter with assorted breads, cheeses, condiments, dessert, bottled water, soda, and iced tea
\$18.25 per person

Brioche Caesar Salad with Sun-dried Tomato Parmesan Dressing
Caprese Salad - Red and Yellow Tomatoes, Fresh Mozzarella, Basil, and Olive Oil

Chilled Chicken and Steak Sandwich Platter with Assorted Cheeses, Wraps, Rolls, Lettuce, Tomatoes, Red Onions, Mustard, Mayonnaise, Horseradish, and Relish

Vanilla Pound Cake with Whipped Cream and Sliced Strawberries

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Create-a-Box Lunch

(For parties of 15 or more, you may select two choices for your group.)

Includes sandwich, salad, cookie, and bottled water or soda (Sandwiches include lettuce, tomatoes, mayonnaise, and mustard packets.)
\$10.75 per person

Bread Selections – Select 1

Kaiser Roll
Brioche Roll
7" Hero Roll
Herb Tortilla Wraps
Tomato Wraps
White or Wheat Bread

Meat Selections – Select 1

Deli Ham
Deli Turkey
Deli Roast Beef
Grilled Portabella
Pastrami
Lebanon Bologna
Chicken Salad – *No Cheese*
Tuna Salad – *No Cheese*
Egg Salad – *No Cheese*
Shrimp Salad – *No Cheese*

Cheese Selections – Select 1

Monterey Jack
American
Colby
Swiss
Provolone
Pepper Jack

Salad Selection – Select 1

Broccoli & Cauliflower Salad
Caprese Salad
Coleslaw
Fresh Fruit Cup
Greek Cous Cous Salad
Italian Pasta Salad
Macaroni Salad
Mexicali Corn Salad
Red Potato Salad
Vegetable Potato Salad

Executive Board

Box Lunches

Includes bottled water or soda

Option #1

Ditalini & Roasted Tomato Salad
Grilled Chicken BLT on a Kaiser Roll
Apple
Blondie or Chocolate
Peanut Butter Whoopie Pie
\$12.95 per person

Option #2

Greek Cous Cous Salad
Beef and Blue Sandwich with Caramelized Onions on Kaiser Roll
Apple
Blondie or Chocolate
Peanut Butter Whoopie Pie
\$13.95 per person

Specialty Buffets

General Information

Includes coffee, tea, and iced tea

Beverage & Break Options

Lighter Side

Grilled Chicken and Grilled Salmon
Mixed Greens, Baby Romaine, and Crispy Iceberg Lettuce
Crumbled Blue Cheese, Goat Cheese, and Mozzarella
Mushrooms, Tomatoes, Red Onions, Olives, Cucumbers, Green Peppers, Bacon

Continental Breakfast & Breakfast Buffets

Dressing Selection – Select 2:

Parmesan Ranch, Caesar, Balsamic, or Honey Dijon
Freshly Baked Breads
Angel Food Cake Served with Strawberries and Cream

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\$17.95 per person

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Wraps

Wraps – Select 2:

Chicken Caesar, Chicken Club, Creole Ham & Swiss, Flank Steak, Tangy Veggie, Turkey & Slaw, or Greek Veggie

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Sides – Select 2:

Veggie Potato Salad, Manhattan Pasta Salad, Tortellini Salad, Fruit Salad, or Cookies
\$17.95 per person

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Backyard Cookout

Fresh Corn Salsa	Baked Beans	Grilled Hamburgers
Red Skin Potato Salad	Grilled BBQ Chicken	Cookies

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Condiment Bar: Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, and Ketchup
\$17.95 per person

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Tex-Mex

Tortilla Chicken Soup	Black Beans and Rice
Mexican Salad with Lime Dressing	Chips and Salsa

Catering Policies

Entrée Selection – Select 1:

Veracruz-Style Tilapia, Chicken and Steak Fajitas, or Chicken Enchiladas
Condiments: Guacamole, Sour Cream, Shredded Cheese, and Jalapenos
Sopapilla Cheesecake Pie
\$18.95 per person

Add a second entrée - \$5.25 per person

Italian

Focaccia	Caesar Salad
Italian Vegetable Soup	Zucchini Sauté

Entrée Selection – Select 1:

Chicken Parmesan, Eggplant Parmesan, Chicken Piccata, or Roasted Vegetable with Sausage Lasagna

Side Selection – Selection 1:

Ziti, Angel Hair, or Fettuccini

Tiramisu

\$18.95 per person

Add a second entrée - \$5.25 per person

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3 Course Dinner

Includes soup or salad, entrée served with seasonal vegetables, dessert du jour, rolls, butter, coffee, tea, and iced tea
\$25.25 per person

Soup Selections:

Roasted Carrot and Ginger Bisque, Roasted Butternut Squash and Bacon, Spinach and White Bean, Sun-Dried Tomato Tortellini, Bourbon Sweet Potato Bisque, Caramelized Onion Cheese Soup, or Italian Wedding Soup

Salad Selections:

Greek; Iceberg Wedge; Heirloom Tomato and Mozzarella; Sun-Dried Tomato, Spinach, and Quinoa; Grilled Caesar; or Southwest Chopped with Chipotle Ranch

Entrée Selections

Diamond Marinated Flat Iron Steak

Flat iron steak with Diamond marinade, caramelized onions and horseradish aioli. Served with garlic truffle mashed potatoes.

Beer Braised Short Ribs

Short ribs with Stout gravy, crispy onion straws and whipped potatoes and parsnips.

Pimento Cheese Stuffed Chicken Breast

Chicken breast with wilted greens and cheddar bacon grits.

Country Fried Chicken Breast

Country Fried Chicken Breast with black pepper béchamel. Served over garlic smashed potatoes.

Pork Chops with Apple Compote

Honey mustard glazed pork chop grilled and served with an apple-fennel compote and roasted red potatoes.

Bacon BBQ Pork Tenderloin

Root beer BBQ glazed grilled pork tenderloin with bacon-onion jam, served with crispy smashed red skin potatoes.

4 Course Dinner

Includes soup, salad, entrée served with seasonal vegetables, dessert du jour, rolls, butter, coffee, tea, and iced tea
\$27.75 per person

Haddock Florentine

Broiled haddock with a spinach and roasted pepper cream sauce, served with herb rice pilaf.

Grilled Filet of Beef Zinfandel

Grilled seasoned tenderloin with Zinfandel sauce. Served with roasted red potatoes.

Prosciutto-Stuffed Chicken

Chicken stuffed with prosciutto, provolone, and basil with a mushroom sauce. Served with roasted red potatoes.

Maple Mustard Glazed Salmon

Grilled salmon with a maple mustard glaze and orange and scallion relish served over lemon basil Basmati rice.

Grilled Eggplant Rotolini

Cheese and mushroom stuffed eggplant served with herb marinara sauce and fettuccine.

Spaghetti Squash Lo Mein Stir-Fry

Spaghetti squash, carrots, peppers, onions, baby corn, water chestnuts, snow peas, and straw mushrooms in a ginger soy broth.

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Includes entrée served with seasonal vegetables, rolls, butter, dessert du jour, coffee, tea, and iced tea

Salad, Soup, and Entrée
\$27.95 per person

Add a Second Entrée
\$5.50 per person

Soup

Roasted Carrot & Ginger Bisque

Cream of Sweet Potato and Apple

Roasted Butternut Squash and Bacon

Spinach and White Bean

Sun-Dried Tomato Tortellini

Creamy Caramelized Leek with Maple Bacon

Lemon Chicken Orzo

Salad

Fennel Apple

Iceberg Wedge

Greek

Sun-Dried Tomato, Spinach, and Quinoa

Roquefort Pear

Heirloom Tomatoes and Mozzarella

Entrée Selections

Dry Rubbed Strip Steak

Dry rubbed steak grilled.

Served with roasted red potatoes.

Tips and Torts

Tenderloin tips sautéed with onions, mushrooms, and bell peppers in a rich red wine tomato sauce, served over tri-color tortellini.

Shepherd's Pie

Tender ground beef with peas, carrots, corn and onions in a rich Stout gravy, topped with gratineed cheddar mashed potatoes.

Pan-Seared Chicken Breast and Mushrooms

Pan-seared chicken breast with a pancetta, crimini mushroom and Marsala cream sauce. Served with creamy Parmesan risotto.

Smothered Italian Chicken Breast

Pan-seared chicken breast with an Italian sausage infused tomato sauce and provolone cheese. Served with creamy Parmesan risotto.

Southwest Pulled Pork Lasagna

Slow roasted pork layered with sautéed vegetables, cheddar cheese, corn salsa and corn tortillas.

Cranberry Balsamic Pork Loin

Tender herb-crusting pork loin roasted & sliced then topped with cranberry & Balsamic compote. Served with garlic smashed red skin potatoes.

Pan-Fried Salmon Cakes

Pan-fried salmon cakes with roasted corn salsa. Served with caramelized onion risotto.

Pesto Shrimp and Scallops

Shrimp and scallops with artichoke hearts, sun-dried tomatoes, and button mushrooms in a pesto cream sauce, served over fettuccine.

Chicken Palermo

Sautéed boneless, skinless breasts of chicken seasoned with Italian breadcrumbs, ham and Havarti cheese, and finished with port wine. Served with smashed potatoes.

Smoked Mushroom Mac & Cheese

Elbow macaroni in a three-cheese béchamel sauce with smoked portobello and shitake mushrooms, roasted peppers and caramelized onions, topped with herb toasted crumbs.

Vegan Cabbage Rolls

Rice, quinoa, and barley sautéed with mushrooms, onions, peppers and cauliflower, wrapped in tender cabbage leaves and baked in a sweet and tangy tomato sauce.

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Le Jeune Chef offers a variety of bar services to fit your event needs. Open or cash bars with full bartending services are available in the Professional Development Center, Keystone Dining Room, and Le Jeune Chef restaurant.

Name Brands

Absolut Vodka
Beefeater Gin
Captain Morgan Rum
Dewar's Scotch
Jack Daniels Whiskey
Jim Beam Bourbon

Premium Brands

Bombay Sapphire Gin
Captain Morgan Clear Rum
Gentlemen Jack Whiskey
Grey Goose Vodka
Oban Scotch
Woodford Reserve Bourbon

Bar services can include a variety of domestic beers, premium beers, house red and white wines, assorted soft drinks, mixers, and garnishes.

View our Wine Spectator award-winning wine list online.

Hors d'Oeuvres Packages

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All hors d'oeuvres are displayed.

Beverage & Break Options

If you would like tray-passed hors d'oeuvres or a custom menu, please contact your event coordinator.

Continental Breakfast & Breakfast Buffets

Package A (select from Tier 1)

Select 3 hors d'oeuvres \$4.95 per person
Select 6 hors d'oeuvres \$7.95 per person

Package C (select from Tier 1, 2, and 3)

Select 3 hors d'oeuvres \$9.95 per person
Select 6 hors d'oeuvres \$12.95 per person

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Package B (select from Tier 1 and 2)

Select 3 hors d'oeuvres \$7.95 per person
Select 6 hors d'oeuvres \$10.95 per person

Package D (select from Tier 1, 2, 3, and 4)

Select 3 hors d'oeuvres \$10.95 per person
Select 6 hors d'oeuvres \$14.95 per person

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Tier 1:

Greek Pinwheel
Crudités Display with Herb Dip
Domestic Cheese Board with Crackers
Pulled Pork Bruschetta with Caramelized Onions & Mozzarella
Fried Cheese Raviolis with an Herbed Tomato Dipping Sauce
Eggplant Polpetta with Marinara
Chicken Cordon Blue Bites
Tuscan Bruschetta (with or without Prosciutto)
Sausage in Blanket Bites
Salsa, Guacamole, and Tortilla Chips

Tier 2:

Roasted Balsamic Cranberry and Brie Crostini
Philly Cheesesteak Eggroll
Cajun Chicken Bites with Honey Mustard Dipping Sauce
Reuben Phyllo Cup
Ham and Gruyere Tartlets
Sliced Seasonal Fruit Platter
Imported Cheese Board with Crackers
Cheesy Shrimp Canapés
Pastrami Cured Salmon Tray with Capers and Red Onions Served with Crackers
Loaded Red Potato Cup

Tier 3:

Bacon Wrapped Chicken
Mini Crab Cakes with Classic Remoulade Sauce
Grilled Italian Antipasto Platter (served room temperature)
Hot Crab Pinwheels
Beef Satay
Roast Beef Tenderloin with Caramelized Onion Bruschetta
Shrimp Queso Dip with Tortilla Chips
Sausage Wonton Cup
Italian Bagel Pizza (Prosciutto, Artichoke, Fresh Mozzarella)
Antipasto Kabobs

Tier 4:

Crab Salad Phyllo Cup
Raspberry Brie en Croute
Hot Crab Dip Topped with Shredded Cheese Trio
Shrimp with Le Jeune Chef Cocktail Sauce
Cheese Tortellini Carbonara
Italian Meat Platter (Prosciutto, Capicola, Salami, Pepperoni, Kalamata Olives, Artichoke Hearts and French Bread)
Mini Cuban Sandwich
Lobster Salad Bruschetta
Scallops Wrapped in Cured Smoked Slab Bacon
Bacon Wrapped Beef Tenderloin

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Mediterranean Sampler

Hummus and babaganoush, olive tapenade, tabbouleh-grilled eggplant, zucchini with red onions, and balsamic marinated tomatoes and basil. Served with pita and focaccia.

\$9.95 per person

International Cheese

Deluxe display of imported and domestic cheese — Camembert, Gorgonzola, Chevre, smoked Gouda, Muenster, Cambozola — and fresh fruits and berries. Served with crackers and French bread.

\$13.95 per person

Chilled Seafood

A selection of poached jumbo shrimp, New Zealand mussels, and scallops displayed with remoulade Louis dressing, cocktail sauce, and lemon wedges.

\$15.95 per person

Brie En Croute

Brie cheese wrapped in a flaky pastry and baked golden brown. Served with fresh berries and sliced baguettes.

\$11.95 per person

Slider Station - Select Three

Choice of lamb patty, cilantro and lime chicken, beef patty, BBQ pork, or grilled steak. Served with pretzel and white slider rolls. Toppings include black olives; arugula; jalapenos; mushrooms; onion straws; tomatoes; and colby, Swiss, and blue cheeses.

\$13.95 per person

Fajita Station*

Marinated steak and chicken, sautéed onions and peppers, flour and corn tortillas, salsa, sour cream, guacamole, jalapenos, and shredded jack cheese.

\$13.95 per person

Pasta Station* - Select One

Penne or tortellini tossed with your choice of marinara, Alfredo, pesto, or mushroom sauce. Chef's choice of vegetables tossed tableside. Served with rolls.

\$10.95 per person

Seared Station* - Select One

Choice of tuna, beef tenderloin, or pork medallions seared and blackened. Served with appropriate condiments, sauces, and petite rolls.

\$13.95 per person

Carving Station* - Select One

Choice of spiced apple stuffed pork loin, smoked roast turkey breast, or beef tenderloin. Served with petite rolls, condiments, and sauces.

\$13.95 per person

Asian Stir Fry Station* - Select One

Choice of marinated chicken, shrimp, or beef tenderloin with an Asian sauce, bean sprouts, Asian vegetables, and fried rice.

\$10.95 per person

*Includes Uniformed Chef

*Open & Cash Bars Available



Dessert Hors d'Oeuvres

General Information

Chocolate Salted Caramel Tartlets \$27.50

Beverage & Break Options

Pecan Tartlet \$27.50

Cappuccino Fudge Tartlet \$28.00

Continental Breakfast & Breakfast Buffets

Fresh Fruit Tartlets \$31.50

Honey Pecan Tartlets \$30.00

Luncheons

Mini Chocolate Peanut Butter Mousse Tartlets \$30.00

Mini Cupcakes (select one flavor) \$26.50

Chocolate, vanilla, red velvet, Boston cream, or carrot

Lunch Buffets

Samoa Tartlet \$28.00

Box Lunches

Peanut Butter Pretzel Truffles \$32.50

Baklava Cups (assorted nuts) \$26.50

Specialty Buffets

Peanut Butter Cup Brownie Bites \$26.50

Mini Cheesecakes (select one flavor) \$26.50

Vanilla, lemon, chocolate, black raspberry swirl, cappuccino fudge, praline, banana split, key lime Bavarian, peanut butter cup, white chocolate strawberry, Almond Joy, red velvet, black forest, or chocolate cake with chocolate cheesecake center
Seasonal flavors: Eggnog, pumpkin, gingerbread, or cranberry swirl

Dinner Entrées

Dinner Buffets

White Chocolate Bourbon Decadence Bites \$34.50

Chocolate Topped Profiteroles \$28.00

Lemon Cream Tartlets \$28.00

Price per 25 pieces

Wine & Spirits

Hors d'Oeuvres Packages

Action & Display Hors d'Oeuvre Stations

Dessert Hors d'Oeuvres

Desserts & Cakes

Catering Policies

Desserts & Cakes

General Information

Beverage & Break Options

Continental Breakfast & Breakfast Buffets

Luncheons

Lunch Buffets

Box Lunches

Specialty Buffets

Dinner Entrées

Dinner Buffets

Wine & Spirits

Hors d'Oeuvres Packages

Action & Display Hors d'Oeuvre Stations

Dessert Hors d'Oeuvres

Desserts

\$4.75 per person

Please select one dessert for your entire party.

Apple Cake

Spiced apple cake layers with buttercream rum frosting.

Cheesecake Baker (select one flavor)

Vanilla, lemon, chocolate, black raspberry swirl, cappuccino fudge, praline, banana split, key lime Bavarian, peanut butter cup, white chocolate strawberry, Almond Joy, red velvet, black forest, or chocolate cake with chocolate cheesecake center
Seasonal flavors: Eggnog, pumpkin, gingerbread, or cranberry swirl

Peanut Butter Chocolate Torte

Layers of peanut butter cake with a ganache middle, peanut butter icing, and drizzled with chocolate ganache.

Chocolate Mocha Mousse Torte

Chocolate cake with mocha mousse and Swiss buttercream icing.

Black Bottom Caramel Tart

Sugar tart with a layer of chocolate ganache covered with caramel mousse, whipped cream, and chocolate curls.

Apple Cranberry Galette (freeform tart)

Granny Smith apples and dried cranberries tossed with aromatic spices, sugar, and butter in a freeform pastry tart shell.

Black & White (gluten free)

Fudgy chocolate cake with vanilla cheesecake swirl.

Mocha Cream Tart

Sugar cookie crust with caramel layer, whipped milk chocolate mousse, and garnished with whipped cream and chocolate shavings.

Banana Cake

Banana cake with Swiss buttercream icing.

Chocolate Espresso Decadence (gluten free)

Dense fudge-like chocolate cake with just enough espresso to enhance the chocolate flavor.
White chocolate ganache and coffee beans finish off the torte.

Lemon Cream Torte

Yellow cake with lemon cream filling and lemon Swiss buttercream icing.

Desserts & Cakes

Catering Policies

Cakes

Decorated Cakes

8" Round: Serves up to 10	\$23.00
9" Round: Serves up to 16	\$30.00
10" Round: Serves up to 20	\$41.00
12" Round: Serves up to 30	\$55.00

Sheet Cakes

¼ Sheet-Double Layer: Serves up to 25	\$53.00
½ Sheet-Double Layer: Serves up to 50	\$80.00

Batter Selections:

Yellow, Chocolate, Carrot, Banana, Pumpkin Spice, Marble, or Chocolate or Vanilla Sponge

Filling Selections:

Strawberry, Raspberry, Chocolate Ganache, Peanut Butter Mousse, or Chocolate Mousse

Icing Selections:

Swiss Buttercream: Vanilla, Chocolate, or Almond; American Buttercream; Vanilla; Traditional Wedding Cake Icing; Chocolate Ganache Whipped Cream (must be refrigerated); Chocolate Peanut Butter; Peanut Butter; or Cream Cheese (must be refrigerated)

Cupcakes

\$1.90 each
(Filled cupcakes are an additional \$.55 each.)

Chocolate or Vanilla Cupcakes with Chocolate or Vanilla Icing

Carrot or Red Velvet Cupcakes with Cream Cheese Icing

Filling Selections: Strawberry, Raspberry, Chocolate Ganache, Peanut Butter Mousse, or Chocolate Mousse

Cheesecakes

Serves 8, 48-hour notice required \$26.75

Flavor Selections:

Vanilla, Lemon, Chocolate, Black Raspberry Swirl, Cappuccino Fudge, Praline, Banana Split, Key Lime Bavarian, Peanut Butter Cup, White Chocolate Strawberry, Almond Joy, Red Velvet, Black Forest, or Chocolate Cake with Chocolate Cheesecake Center
Seasonal flavors: Eggnog, Pumpkin, Gingerbread, or Cranberry Swirl



Catering Policies

General Information

Beverage &
Break Options

Continental Breakfast
& Breakfast Buffets

Luncheons

Lunch Buffets

Box Lunches

Specialty Buffets

Dinner Entrées

Dinner Buffets

Wine & Spirits

Hors d'Oeuvres
Packages

Action & Display
Hors d'Oeuvre Stations

Dessert Hors d'Oeuvres

Desserts & Cakes

Catering Policies

Menus and Pricing

The College reserves the right to make reasonable substitutions in menu selection. Menu prices are subject to change due to the fluctuations in market pricing and other factors. If pricing changes, the client will be notified. Pricing will be confirmed once a signed contract and deposit is received.

Tax and Service Charges

All food and beverage prices are subject to applicable service charges. A 15% service charge will be added for on-campus catering and 20% will be added for off-campus services. The service charge is not the property of any specific employee. Applicable taxes will be charged on taxable items. Sales to non-profit organizations and government entities are taxable unless you are an exempt Federal agency. Please inquire if you have questions.

Meal Counts

Final meal counts are due five business days prior to all functions. If Penn College has not been notified within the time frame specified, the client will be billed for the guaranteed guest count or actual guest count, whichever is greater. Any decrease in guest count could necessitate an increase in per person cost. No refunds will be given for late arrivals, early departures, or missed meals.

Cancellation Policy

A 50% deposit of the event cost will be required upon signing of the event contract. Deposit refunds will be issued based upon the following notice of cancellation schedule: 100% deposit refund- 60 business days or more prior to scheduled event, 50% deposit refund- 11-59 business days prior to scheduled event, no deposit refund within 10 business days prior to event start date. Additional charges beyond the 50% deposit may be incurred if cancelling within 10 business days prior to the event.

Payment

Penn College will invoice for the remaining balance plus any incidental charges incurred before or during the event. Payment will be required within 30 days after the event.

Note

It is Penn College catering providers' responsibility to follow food safety and sanitation guidelines as established by the PA Department of Health to prevent foodborne illnesses. Therefore, the College is not held liable on any claims that might occur from removal and consumption of prepared food items, cooked, perishable or otherwise, outside designated catering function areas. These liabilities include but are not limited to any health hazards resulting from improper or inappropriate handling, storage, and display of removed food items.

*CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603-11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. See maître d'hôtel for details.