breakfast

Hot Breakfast Buffets

Includes one choice of entrée, one accompaniment, as well as either breakfast potatoes or fruit salad, coffee, hot tea & chilled juice (orange or cranberry)

~ Pricing per person, add $1.25 for served, minimum order is 10 guests

Scrambled Eggs | $7.50

Frittata (GF) or Quiche | $8.25
~ Sausage, Pepper, Onion w/ Monterey Jack & Cheddar Cheese Blend
~ Vegetable (Spinach, Pepper, Tomato, Onion w/ Monterey Jack & Cheddar Cheese Blend) or
~ du Jour - Chef Selected | $7.75

Welsh Egg | $8.00
~ Baked Egg in Ramekin w/ White Cheddar & Chives

Brioche French Toast | $8.50
~ w/ Fresh Berries & Maple Syrup

Baked Pancake | $8.00
~ Blueberry, Chocolate Chip or Apple Cinnamon

Crepe Bar | ~ 20 guest minimum for 6 or more toppings
~ $8.00 for 4 toppings | $8.50 for 6 toppings | $9.00 for 8 toppings
Savory Options | Onions, Peppers, Spinach & Mushrooms, Scrambled Eggs, Cheddar Cheese, Bacon, Spicy Sausage, Guacamole
Sweet Options | Mixed Berry Compote, Greek Yogurt, Cinnamon Cream, Nutella, Strawberry Jam, Candied Nuts

Chilled Breakfast Buffets

Minimum delivery order
$25 on campus $75 off campus

Continental | $5.25 per person
Pastry Chef’s Selection of Pastries, Coffee, Hot Tea, Chilled Juice (Orange or Cranberry) & Ice Water

Messiah Morning | $6.25 per person
Pastry Chef’s Selection of Pastries, Fresh Fruit Salad, Assorted Yogurt Cups, Coffee, Hot Tea, Chilled Juice (Orange or Cranberry) & Ice Water

Wellness Choice | $6.25 per person
Greek Yogurt, Seasonal Granola, Fresh Cut Fruit Platter, Coffee, Hot Tea, Chilled Juice (Orange or Cranberry) & Ice Water

V = Vegetarian, GF = Gluten Free
Hot Breakfast Buffets Continued...

**Chicken & Biscuits w/ Honey** | $8.25
--- Scrambled Eggs (accompaniment already included)

**Baked Oatmeal or Baked Quinoa in Individual Ramekins** | $7.75
--- Fresh Cut Fruit Salad
Cranberries, Raisins, Pecans & Lightly Sweetened w/ Maple Syrup & Brown Sugar

**Accompaniments** | $1.50 for Additional Sides
- Maple Bacon
- Sausage Links
- Turkey Bacon
- Chicken Sausage Links
- Fresh Cut Fruit
- Scrambled Eggs | add $2.50 per person

---

**Yogurt & Whole Fruit**

**Individual Yogurt Cups** | $1.35
- Strawberry, Blueberry, Vanilla

**Fruit, Yogurt & Granola Parfaits** | $3.25 each

**Yogurt Bar**

**Standard (10 person minimum)** | $2.25 per person
- Plain or Vanilla Yogurt w/ Granola & Dried Fruit

**Deluxe (10 person minimum)** | $3.75 per person
- Plain and Vanilla Yogurt, Granola, Dried Fruit, Almond Slices, Fresh Fruit & Coconut Flakes

**Whole Fruit (Apples, Oranges or Bananas)** | $1 each

---

**Pastries**

Priced Per Dozen

**Assorted Pastries** | $12

**Muffins** | $12 (Choose One Flavor or Chef’s Choice of Assorted)
- Chocolate, Cappuccino, Cranberry or Blueberry

**Scones** | $12 (Choose One Flavor or Chef’s Choice of Assorted)
- Cinnamon, Blueberry, Cranberry Orange or Chocolate Chip

**French Croissant Donuts** | $12

**Buttery Croissants** | $12

**Filled Croissants (Chocolate or Strawberry Cream Cheese)** | $14

**Sticky Buns** | $11

**Assorted Bagels w/ Cream Cheese** | $13

**Assorted Breakfast Breads, Per Loaf (8 Slices Per Loaf)** | $9.75

If a Variety Is Desired, a Minimum of Two Dozen Must Be Ordered
- Double Chocolate, Cappuccino, Cranberry or Blueberry

**Coffee Cake**

**Whole Pan (72 Pieces)** | $32
**Half Pan (36 Pieces)** | $22
lunch

Boxed Lunches
Available for pick up or delivery
All boxed lunches include napkins & accompaniments
~ Limit of 2-3 Choices Per Order ~

Boxed Lunch | $9.50 Delivered ($8.25 Pick Up)
Includes Whole Fresh Fruit, Potato Chips, Packaged Cookies & Bottled Water
Choice of Roast Beef, Smoked Turkey, Honey Ham, Tuna Salad, Chicken Salad, Vegetable Deli Sandwich (Roasted Beets, Feta, Shredded Carrots, Bean Sprouts & Hummus) or Chickpea Salad (V) on a Kaiser Roll or Wrap

Deluxe Boxed Lunch | $11.00 Delivered ($9.75 Pick Up)
Includes Deli Salad of the Day, Fresh Fruit Salad, Potato Chips, Fresh-Baked Cookies & Bottled Water
Choice of Roast Beef, Smoked Turkey, Honey Ham, Tuna Salad, Chicken Salad, Vegetable Deli Sandwich (Roasted Beets, Feta, Shredded Carrots, Bean Sprouts & Hummus) or Chickpea Salad (V) on a Chef Selected Artisan Roll

Healthy Choice | $11.25 ($10.00 Pick Up)
Includes Garden Salad w/ House Made Vinaigrette, Sliced Chicken Breast, Whole Wheat Roll, Whole Fresh Fruit, Granola Bar & Bottled Water

Three-Foot Subs | $55 Per Sub
Each serves 14 (must order entire sub)
Includes plates & napkins | Sides & drinks are extra
~ Choice of Smoked Turkey, Ham, Italian or Vegetarian~ w/ Shredded Lettuce, Tomato, Onion, Oil & Vinegar

From the Deli
Minimum delivery order $25 on campus | $75 off campus
Includes Choice of:
Broccoli Slaw, Potato Salad, Pasta Salad, Quinoa Salad or Fruit Salad;
Individual Chips or Individual Pretzels; & Bottled Beverages (Water, Soda & Rutter’s Iced Tea)

Messiah Wraps & Sandwiches | $9.75 Per Person
Choice of Smoked Turkey, Ham, Roast Beef, Albacore Tuna Salad, Chicken Salad or Vegetable Deli Sandwich (Roasted Beets, Feta, Shredded Carrots, Bean Sprouts & Hummus on Artisan Bread) or Chickpea Salad
*Limit of 2-3 Choices Per Order
Half Wrap or Sandwich on Kaiser Roll, Ciabatta or Croissant

Build Your Own Sandwich Buffet | $10.75 Per Person
Selection of Ham, Smoked Turkey & Roast Beef w/ Cheddar & Swiss, Lettuce, Tomato, Pickle Spears & Assorted Breads & Rolls
**Entrée Salads**

All entrée salads include rolls & assorted bottled beverages
~ Add grilled chicken or flank steak for $2 per person ~
~ Add salmon or shrimp for $3 per person ~

**Garden Vegetable | $8.50**
Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons & Choice of Dressing
(Balsamic, Ranch, Italian, Raspberry Vinaigrette -or- Oil & Vinegar)

**Messiah Baby Blue | $10**
Mixed Greens, Fresh Strawberries, Mandarin Oranges, Spiced Pecans, Feta & Balsamic Vinaigrette

**Classic Caesar | $8.50**
Crisp Romaine Lettuce, Parmesan & Asiago Cheeses, Garlic Croutons & Caesar Dressing

**Cobb | $10**
Mixed Greens, Bacon, Grape Tomatoes, Avocado, Red Onions, Hard-Boiled Egg, Bleu Cheese Crumbles & Choice of Dressing (Ranch or Poppy Seed)

**Greek | $9.50**
Mixed Greens, Feta Cheese, Cucumbers, Grape Tomatoes, Red Onions, Kalamata Olives & Greek Dressing

**Southwest | $10**
Mixed Greens, Grape Tomatoes, Cheddar Cheese, Avocado, Roasted Corn, Black Beans, Crispy Tortilla Strips & Chipotle Ranch

**Kona Chopped | $10**
Crisp Romaine, Grape Tomatoes, Mandarin Oranges, Carrots, Cucumbers, Toasted Almonds, Crispy Wonton Strips & Sesame Vinaigrette

**Apple Cranberry Spinach | $10**
Spinach, Apples, Cranberries, Mandarin Oranges, Pecans & Balsamic Vinaigrette

---

**Soup**

$2 per person | Minimum 20 guests

- PA Dutch Chicken Noodle
- Beef & Vegetable Soup
- New England Clam Chowder
- Caramelized Onion & Apple (V)
- Vegetable Minestrone (V)
- Roasted Vegetable (V)

**Soup du Jour | $1.75 per person**
(10 person minimum)
**Pizza**

*a la carte, 10 slices per 14-inch pizza (delivered on campus)*

- **Traditional** | $10
  Tomato Sauce & Mozzarella Cheese

- **White** | $11
  Olive Oil, Ricotta, Parmesan, Mozzarella, Garlic & Herbs

  **Toppings, add $1.00 each**
    - Pepperoni, Sausage, Ham, Meatballs, Chicken, Black Olives, Broccoli, Fresh Tomatoes, Mushrooms, Bell Pepper, Onion, Pineapple, Jalapeño

- **Specialty Pizza** | $13.50 Each
  - **BBQ Chicken & Bacon Pizza**
    - Grilled Chicken, Crumbled Bacon, Red Onion & Cilantro w/ BBQ Sauce, Cheddar & Mozzarella Cheeses
  - **Curried Chicken Sandwich**
    - Curried Chicken w/ Mango Chutney on Brioche Slider Bun (2 per person)
  - **Smoked Ham Muffaletta**
    - Smoked Ham, Salami, Provolone & Sweet Pepper Aioli on Focaccia
  - **Mediterranean Grilled Chicken**
    - Grilled Chicken Breast, Tzatziki, Spinach, Tomato, Provolone & Red Onion on Rustic Focaccia
  - **California Veggie Sandwich (V)**
    - Shredded Carrot, Pickled Red Pepper & Cucumber, Leaf Lettuce, Arugula, Tomato & Boursin Cheese on Multigrain Bread
  - **Caprese (V)**
    - Fresh Mozzarella, Baby Spinach, Tomato, Pesto Aioli on Ciabatta Bread

- **Gluten Free Cheese Pizza** | $9.00
  8” Gluten Free Cheese Pizza (6 slices)

---

**Gourmet Sandwiches** | $11.50 Each

Includes Choice of:
- Broccoli Slaw, Potato Salad, Tortellini Pasta Salad, Quinoa Salad or Fruit Salad,
- House Made Chips & Bottled Beverages (Water, Soda & Rutter’s Iced Tea)

- **Smoked Turkey & Bacon**
  - Smoked Turkey, Swiss, Bacon, Lettuce, Tomato & Garlic Mayo on Ciabatta Bread
- **Curried Chicken Sandwich**
  - Curried Chicken w/ Mango Chutney on Brioche Slider Bun (2 per person)
- **Smoked Ham Muffaletta**
  - Smoked Ham, Salami, Provolone & Sweet Pepper Aioli on Focaccia
- **Mediterranean Grilled Chicken**
  - Grilled Chicken Breast, Tzatziki, Spinach, Tomato, Provolone & Red Onion on Rustic Focaccia
- **California Veggie Sandwich (V)**
  - Shredded Carrot, Pickled Red Pepper & Cucumber, Leaf Lettuce, Arugula, Tomato & Boursin Cheese on Multigrain Bread
- **Caprese (V)**
  - Fresh Mozzarella, Baby Spinach, Tomato, Pesto Aioli on Ciabatta Bread

---

**Side Salads**

Priced Per Person, Minimum 10 guests

- **Broccoli Slaw** | $1
- **Tortellini Pasta Salad** | $1
- **Traditional Potato Salad** | $1
- **Classic Pasta Salad** | $1
- **Broccoli Salad** | $1.50
- **Fresh Fruit Salad** | $1.50
- **Greek Orzo Salad** | $1.50
- **Quinoa Salad** | $1.50
- **Three Bean Salad** | $1.50
- **Cous Cous Salad** | $1.75
- **Garden or Caesar Salad** | $1.75
**Hot Lunch Buffets**

Minimum 10 guests

Includes choice of soup or salad (garden, Greek, Caesar or chef-selected), entrée w/ chef’s selection of accompaniments, brownies or gourmet filled cookies, rolls & butter & beverage service

All Hot Buffets Require at Least One Attendant

Additional $2 Per Person for Served Meal

**Entrée Selections**

_Herb Grilled Chicken Breast | $15.50_
Marinated w/ Fresh Herbs, Garlic & Olive Oil

_Honey Dijon Chicken Breast | $15.50_
Pan Seared Marinated Honey Dijon Chicken Breast

_Bruschetta Chicken Breast | $15.50_
Grilled with Fresh Tomato, Basil & Garlic

_Sriracha Honey Grilled Chicken | $15.50_
Grilled Sweet & Spicy Chicken Breast

_Roasted Atlantic Salmon | $16.50_
Roasted w/ Lemon Chive Butter

_Parmesan Garlic Fettuccini | $14.50_
Creamy Parmesan Garlic Fettuccini Pasta
Add $2 for Chicken or Shrimp

_Grilled Flank Steak | $16.50_
French Marinade or Korean BBQ

_BBQ Pulled Pork | $14.50_
House Made Slow Roasted BBQ Pulled Pork

_du Jour | $15.50_
Chef’s choice of Entrée Selection from our Board menu
**Beverages**

**Hot Beverages**

We proudly Brew Sun Coffee Roasters
Sustainable Fair Trade Coffee
~3-gallon minimum order if ordering by the gallon~

Coffee | $7.50 Per 3-Liter Airpot (13 Cups)
Coffee | $8.00 Per Gallon (18 Cups)
Decaf Coffee | $7.75 Per Airpot | $8.25 Per Gallon
Hot Water with Tea Bags | $6.50 Per Airpot | $6.75 Per Gallon
Hot Chocolate | $7 Per Airpot | $7.50 Per Gallon
Hot Cider | $8.50 Per Airpot | $9.50 Per Gallon
Hot Chai Tea | $12 Per Airpot | $15 Per Gallon

**Cold Beverages**

~3-gallon minimum order if ordering by the gallon~

Bottled Water | $1.25 Each
Canned Soda | $1.25 Each
Rutter’s Beverages (Tea & Lemonade) | $1.50 Each
Bottled Tropicana Juice | $1.35 Each
~Orange, Cranberry or Apple
Saratoga 750ml Bottle Spring Water | $5.25
San Pellegrino 750ml Sparkling Mineral Water | $6.00
Juice (Orange, Cranberry or Grape)
~Per Pitcher (12 servings) | $6.00
~Per Gallon (18 Servings) | $7.50
Ice Water
~Per Pitcher (12 servings) | $2.00
~Per Gallon (18 Servings) | $2.50
Iced Tea (sweetened or unsweetened), Lemonade or Tropical Punch
~Per Pitcher (12 servings) | $4.50
~Per Gallon (18 servings) | $6.00
Deluxe Sparkling Punch | $10 Per Gallon
Snacks

Assorted Mini Pastries | $6.50 Per Dozen
Assorted Mini Muffins | $5.50 Per Dozen
Assorted Donut Holes | $3.00 Per Dozen
Granola Bars, Assorted Flavors | $1.25 Each
Whole Fruit | $1 Each
Trail Mix | $6 Per Pound
Potato Chips | Martin’s
  Individual bags - $1.25 Each
  Bulk - $3.50 Per Pound
Pretzels | Snyder’s
  Individual - $1.25 Each
  Bulk - $3.50 Per Pound
Chee Mix | $6 Per Pound
Mixed Nuts | $7.50 Per Pound
Gourmet Snack Mix | $9.25 Per Pound
  Seasonal (Ask About Our Current Selection)
Dried Fruit | $7 Per Half Pound
  (Chef Selected Assorted Dried Fruit)
Assorted Mini Hershey Chocolates | $7 Per Half Pound
Assorted Cookies | $7.50 Per Dozen
Brownies | $8 Per Dozen

Platters & Displays

Priced...Small (10-15 guests) | Medium (20-25 guests) | Large (30-35 guests)

- Vegetable Crudité with Ranch & Hummus...$22 | $33 | $44
- Fresh Sliced Fruit Platter...$30 | $40 | $50
- Fresh Fruit Salad...$25 | $35 | $45
- Classic Cheese & Crackers...$35 | $50 | $65
- Fresh Fruit & Cheese Display (with Crackers)...$32 | $44 | $56
- Artisan Cheese Display | Domestic & International Gourmet Cheeses & Accompaniments...$50 | $65 | $80
- Antipasti Display | House Selection of Gourmet Meats, Cheeses and Marinated Vegetables & Accompaniments...$55 | $70 | $85
- Petite Sandwich Platter (All Served on Brioche) | Chef’s Seasonal Selection...$55 | $75 | $95
**Chilled hors d’oeuvres**

~ Per dozen, 2 dozen minimum order of each ~

- Chilled Shrimp w/ Cocktail Sauce | $18
- Fruit Kabobs w/ Yogurt Dip | $17
- Goat Cheese Crostini w/ Fig & Olive Tapenade | $18
- Grape Leaf w/ Lemon Tahini Sauce | $19
- Antipasto Skewers | $18
  - Mozzarella, Sun Dried Tomatoes & Kalamata Olives
- Crudité Trifle | $18
  - Celery, Carrot & Red Pepper w/ Roasted Garlic Hummus
- Quinoa Tart (Gluten Free)
  ~ Slow Roasted Pork Carnitas w/ Chipotle Slaw | $17
  ~ Shrimp Louie Tart | $20
  - Grilled Shrimp w/ Louie Sauce (Crème Fraiche, Ketchup, Cider Vinegar, Brown Sugar, Green Onion & Smoked Paprika)
  ~ Roasted Vegetable Tart | $17
  - A Delicious Blend of Zucchini, Squash, Carrots, Pepper, Sundried Tomatoes & Corn w/ Monterey Jack & Cheddar Cheese
- Chef Selected | $16

**Hot hors d’oeuvres**

~ Per dozen, 2 dozen minimum order of each ~

- Buffalo Chicken Spring Rolls | $20
- Cinnamon Sweet Potato Puffs | $19
- Pigs in a Blanket | $16
- Mini Crab Cakes w/ Remoulade | $19
- Wonton Shrimp w/ Ponzu Dipping Sauce | $19
- Wild Mushroom Purses | $20
- Vegetable Spring Rolls | $17
  w/ Sweet Chili Dipping Sauce
- Pork Potstickers w/ Sweet Soy | $17
- Vegetarian Potstickers | $17
- Assorted Mini Quiche | $15
- Maple Dijon Kielbasa Bites $9
- Meatballs (BBQ –or– Sweet & Sour) | $9
Sweet hors d’oeuvres (mini desserts)
~ Per dozen, 2 dozen minimum order of each ~
Profiteroles (Mini Cream Puffs) | $14
Assorted Mini Cheesecakes | $16
Mini Cannoli | $15
Assorted Petit Fours Squares | $13
Mini Macarons | $18
Mini Cupcakes | $10 (3 dozen minimum)
Chocolate Mousse Bites | $13
(3 dozen minimum)
Chocolate Dipped Strawberries | $14
(3 dozen minimum)
Assorted Mini Desserts (Chef’s choice to include from above selection) | $15

Dips
Chilled Dips (per quart - serves up to 20)
Classic Tomato & Basil Bruschetta w/ Crostini | $11
Fresh Guacamole w/ Tortilla Chips | $12
Salsa w/ Tortilla Chips | $10
Mediterranean Hummus w/ Pita Chips & Vegetable Sticks | $12

Hot Dips (per quart - serves up to 20)
~ Minimum order for hot dips is 2 quarts ~
Creamy Crab Dip w/ Warm Baguette | $17
Creamy Artichoke & Spinach Dip w/ Pita Chips | $15
Bacon Jalapeno Dip w/ Wonton Chips | $15
Baked 3-Cheese Onion Dip w/ Chive & Pepperoncini | $15
w/ Wonton Chips
Cheesy Mexican Corn Dip w/ Tortilla Chips | $15
Buffalo Chicken Dip w/ Crackers & Celery Sticks | $15
Chicken Enchilada Dip w/ Tortilla Chips | $15
Custom Dinners

All custom dinners include choice of soup or salad (see lunch section for complete list), one entrée w/ choice of two accompaniments, choice of standard dessert, artisan dinner rolls & butter & beverage service.

~ Minimum guest count | 12 Guests ~
~ All hot buffets require at least one attendant ~

**Chicken**

~ Buffet Pricing Per Person ~
~ Additional $2.00 per person for Served Dinner ~

- Honey Dijon Chicken Breast | $18.50
  - Pan Seared Honey Dijon Chicken Breast
- Sriracha Honey Chicken Breast | $18.50
  - Grilled Sweet & Spicy Chicken Breast
- Buttermilk Boneless Fried Chicken | $18.50
  - Marinated Boneless Dark Meat
- Herb Grilled Chicken Breast | $18.50
  - Marinated w/ Fresh Herbs, Garlic & Olive Oil
- Bruschetta Chicken Breast | $18.50
  - Grilled w/ Fresh Tomato, Basil & Garlic
- Chicken Marsala | $19.50
  - Sautéed w/ Mushrooms & Marsala Cream
- Pan Roasted Chicken Breast | $18.50
  - Lemon Garlic Beurre-Blanc
- Pecan Chicken | $19.50
  - Crispy Pecan Coated Chicken Breast w/ Maple Chicken Demi-glace
- BBQ Grilled Chicken Breast | $17.50
  - BBQ Spices w/ Sweet & Tangy Sauce
- Mediterranean Chicken | $18.50
  - Sautéed w/ Oregano, Tomatoes, Olives & Feta Cheese

**Meats**

~ Buffet Pricing Per Person ~
~ Additional $2.00 per person for Served Dinner ~

- Braised Beef Short Ribs (Boneless) | $22.50
  - Burgundy Sauce
- Grilled Asian Style Flank Steak | $20.50
  - French Marinade or Korean BBQ Style
- Beef Brisket | $20.50
  - Caramelized Onions
- Filet Mignon, 6 oz. | $27.50 - Served Only
  - Port Wine Demi-glace or Chef’s Choice
- Surf & Turf | $32.50 - Served Only
  - 6 oz. Filet w/ Parmesan Garlic Shrimp
  - Grilled New York Strip, 8 oz. | $26.50 - Served Only
  - Garlic-Herb Compound Butter & Sautéed Mushrooms
**Fish & Seafood**

*Buffet Pricing Per Person*
*Additional $2.00 per person for Served Dinner*

- **Roasted Atlantic Salmon** | $22
  - Citrus Beurre-blanc
- **Broiled Salmon Filet** | $22
  - w/ Lemon Chive Butter
- **Lump Crab Cake** | $23
  - Fresh Lump Crab Cake Broiled with Lemon Butter
- **Pan Seared Haddock** | $21
  - w/ Béarnaise Sauce

**Vegetarian**

*Buffet Pricing Per Person*
*Additional $2.00 per person for Served Dinner*

- **Mushroom Ravioli** | $17.50
  - Wild Mushrooms & Truffle Cream
- **Butternut Squash Ravioli** | $17.50
  - Brown Butter & Sage Sauce
- **Baked Cheese Tortellini** | $15.50
  - Pesto Cream Sauce
- **Fettuccini Pasta** | $15.50
  - Creamy Parmesan Garlic Sauce
  - Add Chicken or Shrimp for $3.00 per person
- **Roasted Vegetable Lasagna** | $17.50
  - Traditional Lasagna
  - w/ Squash, Zucchini & Eggplant
- **Eggplant Parmesan** | $16.50
  - Panko Breaded w/ Marinara & Mozzarella Cheese

---

**Vegetable Accompaniments**

- Chef’s Choice of Seasonal Vegetable
- Sautéed Green Beans w/ Roasted Garlic & Shallots
- Roasted or Grilled Asparagus
- Petite Carrots
- Roasted Mediterranean Vegetables
- Roasted Cauliflower w/ Red Peppers & Herbs
- Sautéed Zucchini & Squash
- Broccolini w/ Toasted Sesame
- Sautéed Haricots Verts w/ Tahini & Lemon

**Starches & Grain Accompaniments**

- Chef’s Choice Seasonal Starch
- White Cheddar Macaroni & Cheese
- Sautéed Pierogis w/ Apple Cream Sauce
- Roasted Red Potatoes
- Rice & Vegetable Pilaf
- Roasted Garlic Whipped Potatoes
- Maple-Cinnamon Mashed Sweet Potatoes
- Spanish Style Rice and Beans
- Pacific Grain Medley
- Potato Au Gratin Dauphinois (GF)
- Herb Roasted Fingerling Potatoes

---

**TWO BRIDGES CATERING**

A Division of Messiah College Dining Services
**Desserts**
- Included in dinner package ~
- Add $1.50 per Person to include w/ lunch ~
- Or priced individually (minimum 12) ~
  - Vanilla Bean Cheesecake | $3
  - Triple Chocolate Cake | $3
  - Key Lime Pie | $3
  - Chocolate or Strawberry Mousse | $3
  - Raspberry Filled Cake | $3
    w/ Vanilla Buttercream | $3
  - Fresh Seasonal Fruit Plate | $3
  - Pastry Chef’s Choice | $3

**Premium Desserts**
- Add a premium dessert to lunch for $2.50 per person
- Add a premium dessert to dinner for $1.25 per person
- Or priced individually (minimum 12)
  - Peanut Butter Triple Layer Cake | $3.50
  - Chocolate Chip Cheesecake | $4
  - Raspberry Swirl Cheesecake | $4
  - Tiramisu | $4
  - Crème Brulée | $4
  - Chocolate Pot de Crème | $4
  - Lemon Berry Mascarpone Cake | $4
  - Chocolate Truffle Cake (GF) | $4
  - Vanilla Bean Panna Cotta | Raspberry or Carmel | $3.50
  - White Chocolate Bread Pudding | $3.50
  - Caramel Apple Blossom | $4
Desserts & Sweets

**Cookies | $7.50 per dozen**
Pastry chef’s choice of assorted or minimum 2 dozen for specific flavor
- Chocolate Chip
- Peanut Butter Cup
- Sugar
- Oatmeal Raisin
- M&M
- White Chocolate Macadamia Nut
- Majestic Macadamia Nut
- Cranberry Orange

**Brownies | $8.00 per dozen**
Pastry chef’s choice of assorted or minimum 2 dozen for specific flavor
- Double Chocolate
- Candy Bar
- Sprinkles
- Peanut Butter
- Mint
- Mini Brownies | $5.50 per dozen (minimum 4 dozen)

**Bar Cookies | $9.00 per dozen**
Pastry chef’s choice of assorted or minimum two dozen for specific flavor
- Toll House
- Lemon-Raspberry
- Chess Bars
- Chocolate Layer Bar
- Peanut Butter Cereal Bar
- Rice Krispy Treats
- Pecan Pie Bars
- Mini Bar Cookies | $6.50 per dozen (minimum 4 dozen)

**Gourmet Filled Cookies | $9.50 per dozen**
Pastry chef’s choice of assorted or minimum 2 dozen for specific flavor
- Raspberry Filled
- Peanut Butter
- Chocolate Truffle
- Chocolate Coconut Macaroon
Cakes & Cupcakes

**Cupcakes**

~ Regular Size | $15 per dozen ~
Pastry chef's choice of assorted or minimum 2 dozen for specific flavors

~ Regular Size Decorated | $2.00 each ~

~ Jumbo Size Cupcake | $2.00 each ~

~ Jumbo Size Decorated | $3.00 each ~

~ Falcon Cupcakes (see above) ~
$3.50 each Jumbo Size only

~ Mini Cupcakes | $10 dozen (3 dozen minimum) ~

~ Deluxe Mini Cupcakes | $15 dozen (3 dozen minimum) ~

**Sheet Cakes**

Cake Flavors Include White, Yellow, Marble & Chocolate Red Velvet, Carrot & Strawberry | Add $3 for 6” or $6 for 10”
Icing Flavors Include Vanilla, Chocolate, Marshmallow, Cream Cheese & Peanut Butter

Whole (serves 72) Frosted with Border | $50
Whole, Decorated & Inscribed (serves 72) | $65
Half (serves 36) Frosted with Border | $35
Half, Decorated & Inscribed (serves 36) | $45

Add Fillings for $10
Strawberry, Raspberry, Lemon & Cannoli

**Graphic Transfers for Cakes**
$12 Minimum (Actual Charge Depends on the Graphic)
Copyright Permission Must Accompany Graphic
Seven Day Lead Time Required

**Round Cakes | 6-inch & 10-inch**

Cake Flavors Include White, Yellow, Marble & Chocolate Red Velvet, Carrot & Strawberry | Add $3 for 6” or $6 for 10”
Icing Flavors Include Vanilla, Chocolate, Marshmallow, Cream Cheese & Peanut Butter

6” Round Cake (serves 6 to 8) | $18
6” Round Cake (Specialty Decorated) | $25 - $30
10” Round Cake Decorated (serves 14 to 16) | $35
10” Round Cake (Specialty Decorated) | $45 - $60

**Add Fillings for $3**
Strawberry, Raspberry, Lemon & Cannoli

**Specialized Requests for Cakes (Personalization)**
$10 Minimum (Depends on Personalization Request)
**BBQs & Picnics**

Includes an assortment of soda, water & Rutter’s tea.

~ 25 person minimum for each package ~
~ Picnic packages are also available for pick-up ~

**Grilled Picnic BBQ | $15 Per Person**
- Grilled Chicken
  ~ Choice of BBQ, Sriracha Honey, or Olive Oil & Herb Marinated~
- Garden Salad w/ Two Dressing Choices
- Pasta or Potato Salad
- Potato Chips
- Fruit Salad
- Assorted Cookies

**Backyard Picnic | $14 Per Person**
- 3-Foot Subs (Choice of Turkey, Italian or Vegetarian)
- Garden Salad w/ Two Dressing Choices
- Pasta or Potato Salad
- Potato Chips
- Fruit Salad
- Assorted Cookies

**All-American Barbeque | $15 Per Person**
- Hamburgers, Hot Dogs & Veggie Burgers
  w/ Condiments & Buns
- Garden Salad w/ Two Dressing Choices
- Pasta or Potato Salad
- Potato Chips
- Fruit Salad
- Assorted Cookies

**Grilled Picnic BBQ | $15 Per Person**
- Grilled Chicken
  ~ Choice of BBQ, Sriracha Honey, or Olive Oil & Herb Marinated~
- Garden Salad w/ Two Dressing Choices
- Pasta or Potato Salad
- Potato Chips
- Fruit Salad
- Assorted Cookies

**Slow Cooked BBQ | $16 Per Person**
- Choice of Pulled Pork, Pulled Beef Brisket or Pulled Chicken
- Kaiser Rolls
- Garden Salad w/ Two Dressing Choices
- Baked Beans
- Coleslaw
- Potato Chips
- Fruit Salad
- Assorted Cookies
Please inquire first about availability of concessions & carnival supplies.
Attendant for Concessions is $10/hour (2 hour min)
Minimum 50 guests

**Popcorn**

$35 Popcorn Machine Rental
30¢ Per Person for Supplies (Popcorn, Popcorn bags)

**Snow Cones**

$35 Snow Cone Machine Rental
35¢ Per Person for Supplies (Ice, Flavored Syrups, Cone Cups)

**Cotton Candy**

$35 Cotton Candy Machine Rental
30¢ Per Person for Supplies (Candy Floss, Cotton Candy Cones)

**Soft Pretzels**

$35 Pretzel Machine Rental
$1.35 Per Person for Supplies

**Ice Cream Social** \( \$4.50 \) per person

25 Person Minimum Order
Choice of Vanilla, Chocolate or Strawberry
Includes the Following Toppings: Chocolate Sauce, Strawberry Sauce, One Cookie Topping, One Candy Topping, Whipped Cream & Sprinkles
Also Includes Pretzels, Ice Water & Punch