Catering Menu
**Hot Breakfast Buffets**

- Minimum Guest Count of 10 people
- Additional $1.25 Per Person for Served Meal

Includes Entrée & Two Accompaniments

**Scrambled Eggs** | $7.50  
**Frittata (GF) or Quiche** | $10  
- Sausage, Pepper, Onion, Monterey Jack & Cheddar Cheese Blend
- Vegetable (Spinach, Pepper, Tomato, Onion, Monterey Jack & Cheddar Cheese Blend)

**Brioche French Toast** | $12.75  
- with Fresh Berries & Syrup

**Baked Peach French Toast** | $8.75  
- with Peach Compote

**Chicken & Biscuits with Honey** | $8.25

**Breakfast Sandwich** | $9  
-with Fried Egg, American Cheese, & choice of:
- Bagel, Croissant, or English Muffin
- Sausage or Bacon

**Accompaniments A La Carte**
- Bacon or Turkey Bacon | $2.25  
- Sausage or Chicken Sausage Links | $1.50  
- Breakfast Potatoes | $1.50  
- Fresh Fruit Salad | $3.75  
- Scrambled Eggs | $2.50

**Cold Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Pitcher</th>
<th>Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water</td>
<td>$2</td>
<td>$2.50</td>
</tr>
<tr>
<td>Juice (Orange, Cranberry or Apple)</td>
<td>$9</td>
<td>$12</td>
</tr>
<tr>
<td>Iced Tea, Lemonade or Punch</td>
<td>$6.50</td>
<td>$9</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.25</td>
<td>$1.25</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.25</td>
<td>$1.25</td>
</tr>
<tr>
<td>Tropicana Juice</td>
<td>$1.35</td>
<td>$1.35</td>
</tr>
<tr>
<td>Kreider’s Beverages</td>
<td>$1.50</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

**Hot Beverages**

- Airpot (approx. 12 servings)  
- Gallon (approx. 16 servings)

- 3 Gallon MINIMUM when ordering by the gallon -

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Airpot</th>
<th>Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$11.50</td>
<td>$15.50</td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>$12.50</td>
<td>$16.50</td>
</tr>
<tr>
<td>Hot Water &amp; Tea Bags</td>
<td>$6.50</td>
<td>$6.75</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$12.50</td>
<td>$16.50</td>
</tr>
<tr>
<td>Hot Cider</td>
<td>$8.50</td>
<td>$9.50</td>
</tr>
<tr>
<td>Hot Chai Tea</td>
<td>$16</td>
<td>$20</td>
</tr>
</tbody>
</table>

Messiah Funds 25% Discount on Food
**Baked Goods**

- Priced Per Dozen - subject to availability

- Assorted Pastries | $14
- Assorted Scones | $14
- Assorted Lattice | $16.50
- Assorted Muffins | $14
  (Chocolate, Cappuccino, Cranberry, Blueberry)
- Assorted Donuts | $15
- Donut Holes | $4
- Sticky Buns | $15.50
- Cinnamon Buns | $14
- Assorted Bagels with Cream Cheese | $19
- Breakfast Breads | $10
  (8 slices per loaf)
  (Chocolate, Cappuccino, Cranberry, Blueberry)
- Individual Coffee Cake | $14
- Falcon Bar | $3.50 each

**Yogurt & Fruit**

(Yogurt Bars - 10 person minimum)

- Fruit, Yogurt & Granola Parfait | $3.75
- Yogurt Bar | $5 per person
  Vanilla Yogurt with Granola & Dried Fruit
- Deluxe Yogurt Bar | $7.75 per person
  Greek Yogurt, Granola, Dried Fruit,
  Almond Slices, Fresh Fruit & Coconut Flakes
- Whole Fruit | $1 each
  - Apples, Oranges or Bananas

*Messiah Funds 25% Discount on Food*
### Messiah Wraps
| $6.50 each | (whole wraps cut in half) |
| Smoked Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad, Chickpea Salad or Vegetable Deli |

### Build-Your-Own Sandwich Buffet
- $15 Per Person -

Includes the following:
- Broccoli Salad, Potato Salad, Pasta Salad, Quinoa Salad or Fruit Salad
- Chips or Pretzels
- Ham, Smoked Turkey & Roast Beef with Cheddar & Swiss, Lettuce, Tomato, Pickle Spears & Assorted Breads & Rolls

(Vegetarian Option Available Upon Request)

### Petite Sandwich Platter
- Chef’s Selection Served on Brioche-

- Small (10-15 guests) - $65
- Medium (20-25 guests) - $85
- Large (30-35 guests) - $105

### Messiah Funds 25% Discount on Food

### A La Carte Sides
- Priced Per Serving-

- Minimum of 10 servings-

<table>
<thead>
<tr>
<th>Sides</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli Salad</td>
<td>$1.50</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>$1.50</td>
</tr>
<tr>
<td>Classic Pasta Salad</td>
<td>$1</td>
</tr>
<tr>
<td>Tortellini Pasta Salad</td>
<td>$2</td>
</tr>
<tr>
<td>Greek Orzo Salad</td>
<td>$1.50</td>
</tr>
<tr>
<td>Quinoa Salad (V)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Cous Cous Salad</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$3.75</td>
</tr>
<tr>
<td>Garden or Caesar Salad</td>
<td>$3.25</td>
</tr>
<tr>
<td>House Made Chips</td>
<td>$1.75</td>
</tr>
<tr>
<td>Chips or Pretzels</td>
<td>$6 per pound</td>
</tr>
</tbody>
</table>

### Gourmet Sandwiches
- Minimum of 10 servings-
- Maximum of 50 servings-

- Smoked Ham Muffaletta | $10.00
  Smoked Ham, Salami, Provolone & Sweet Pepper Aioli on Ciabatta
- Smoked Turkey & Bacon | $11.50
  Smoked Turkey, Swiss, Bacon, Lettuce, Tomato & Garlic Mayo on Ciabatta
- Smokehouse Brisket on Brioche | $11.50
  Brisket, Cheddar, Fresh Jalapeno, Onion Straws, BBQ Aioli & Arugula on Brioche
- Mediterranean Grilled Chicken | $12.00
  Grilled Chicken Breast, Tzatziki, Spinach, Tomato, Provolone & Red Onion on Ciabatta
- California Veggie Sandwich (V) | $7.00
  Shredded Carrot, Pickled Red Pepper, Leaf Lettuce, Arugula, Tomato & Boursin Cheese on Multigrain Bread
- Caprese (V) | $9.00
  Fresh Mozzarella, Baby Spinach, Tomato & Pesto Aioli on Ciabatta
**Boxed Lunches**
- Limit of 2-3 Choices Per Order -

**Boxed Lunch**
$12.75 Delivered ($11.50 Pick Up)
Includes Whole Fresh Fruit, Potato Chips, Packaged Cookies & Bottled Water
Kaiser Roll or Wrap with Choice of:
- Roast Beef, Smoked Turkey, Honey Ham
- Tuna Salad, Chicken Salad, Chickpea Salad (V)
- Vegetable Deli

**Deluxe Boxed Lunch**
$14.75 Delivered ($13.50 Pick Up)
Includes Deli Salad of the Day, Fresh Fruit Salad, Potato Chips, Fresh-Baked Cookies & Bottled Water
Chef Selected Artisan Roll with Choice of:
- Roast Beef, Smoked Turkey, Honey Ham
- Tuna Salad, Chicken Salad, Chickpea Salad (V)
- Vegetable Deli

**Healthy Choice** $15 ($13.75 Pick Up)
Includes Garden Salad with Sliced Chicken Breast & House Made Vinaigrette, Whole Wheat Roll, Whole Fresh Fruit, Granola Bar & Bottled Water

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**Pizza**
-10 slices per 16” pizza-

**Traditional** | $16
Tomato Sauce & Mozzarella Cheese

**White** | $16
Olive Oil, Ricotta, Parmesan, Mozzarella, Garlic & Herbs

**Pepperoni** | $17
Tomato Sauce, Mozzarella Cheese & Pepperoni

**BBQ Chicken & Bacon Pizza** | $18
Grilled Chicken, Crumbled Bacon, Red Onion, Cheddar & Mozzarella Cheeses, & Cilantro with BBQ Sauce,

**Buffalo Chicken** | $18
Grilled Chicken, Crumbled Blue Cheese, Buffalo Wing Sauce & Mozzarella Cheese

**Mediterranean** | $18
Spinach, Kalamata Olives, Roasted Red Peppers, Tomatoes, Red Onions, Mozzarella & Feta Cheese

**Supreme** | $18
Pepperoni, Sausage, Ham, Mushrooms, Bell Peppers & Onion

**Vegetarian** | $18
Tomatoes, Peppers, Onions, Mushrooms, Spinach & Mozzarella Cheese

**Gluten Free Cheese Pizza** | $14
8” Pizza (4 slices)

**Gluten/Dairy Free Cheese Pizza** | $16
8” Pizza (4 slices)

**Additional Toppings** | $1.50 Each
Sausage, Ham, Chicken, Black Olives, Broccoli, Pepperoni, Fresh Tomatoes, Mushrooms, Bell Peppers, Onion, Pineapple & Jalapeños

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Messiah Funds 25% Discount on Food
**Entrée Salads**
- All entrée salads include rolls-
- Add Grilled Chicken or Flank Steak for $3 per person-
- Add Salmon or Shrimp for $4 per person-
  Minimum Servings - 10 per selection

**Garden Vegetable | $11.25**
Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons and Choice of Dressing
(Balsamic, Ranch, Raspberry Vinaigrette, Italian, Raspberry Vinaigrette or Oil & Vinegar)

**Messiah Baby Blue | $13.25**
Mixed Greens, Fresh Strawberries, Mandarin Oranges, Spiced Pecans, Feta & Balsamic Vinaigrette

**Classic Caesar | $11.25**
Crisp Romaine Lettuce, Parmesan & Asiago Cheeses, Garlic Croutons & Caesar Dressing

**Cobb | $13.25**
Mixed Greens, Bacon, Grape Tomatoes, Avocado, Red Onions, Hard-Boiled Egg, Blue Cheese Crumbles & Choice of Dressing (Ranch or Poppy Seed)

**Greek | $12.50**
Mixed Greens, Feta Cheese, Cucumbers, Grape Tomatoes, Red Onions, Kalamata Olives & Greek Dressing

**Southwest | $13.25**
Mixed Greens, Grape Tomatoes, Cheddar Cheese, Avocado, Roasted Corn, Black Beans, Crispy Tortilla Strips & Chipotle Ranch

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**Soups**
- Minimum of 20 servings-

**PA Dutch Chicken Noodle | $2.50**

**Tomato Bisque (V) | $2.50**

**Roasted Vegetable (V) | $2**

**New England Clam Chowder | $4.75**

**Soup du Jour | $2 Per Serving**
- Minimum of 10 servings-

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Messiah Funds 25% Discount on Food
Hot Buffets
-Minimum Guest Count of 10 people-
-Additional $2 Per Person for Served Meal-

Includes the following:
- Rolls & Butter
- Choice of Soup or Salad
  (Garden, Greek, Caesar or Chef Selected)
- Entrée with Choice of 2 Accompaniments

Fish and Seafood
Atlantic Salmon (GF) | $31
Citrus Beurre-blanc or Lemon Chive Butter
Lump Crab Cake | $32.50
Fresh Lump Crab Cake Broiled with Lemon Butter

Vegetarian
Mushroom Ravioli (V) | $18.25
Wild Mushrooms & Truffle Cream
Baked Cheese Tortellini (V) | $15.75
Pesto Cream Sauce
Fettuccini Pasta (V) | $15.50
Creamy Parmesan Garlic Sauce
Add Chicken or Shrimp for $4.00 per person
Roasted Vegetable Lasagna (V) | $17.50
Traditional Lasagna with Squash, Zucchini & Eggplant

Chicken
Herb Grilled Chicken Breast (GF) | $20
Marinated with Fresh Herbs, Garlic & Olive Oil

Honey Dijon Chicken Breast (GF) | $20.75
Pan Seared Honey Dijon Chicken Breast

Bruschetta Chicken Breast (GF, DF) | $20.50
Grilled with Fresh Tomato, Basil & Garlic

Chicken Marsala | $21.50
Sautéed with Mushrooms & Marsala Cream

Pan Roasted Chicken Breast (GF) | $21.50
Lemon Garlic Beurre-Blanc

Mediterranean Chicken (GF) | $21.75
Sautéed with Oregano, Tomatoes, Olives, Feta Cheese & Artichokes

Beef
Beef Brisket (GF, DF) | $22.50
Caramelized Onions

Braised Beef Short Ribs (DF) | $32
Boneless Ribs in a Burgundy Sauce

Grilled Flank Steak (GF, DF) | $23
French Marinade or Korean BBQ Style

Filet Mignon (GF) | $42
6 oz. (Served Only)
Port Wine Demi-glace or Chef’s Choice
**Vegetables**

- Sautéed Green Beans with Roasted Garlic & Shallots *(GF,DF,V)*
- Roasted or Grilled Asparagus *(GF,DF,V)*
- Petite Carrots *(GF,DF,V)*
- Roasted Mediterranean Vegetables *(GF,DF,V)*
- Roasted Cauliflower with Red Peppers & Herbs *(GF,DF,V)*
- Sautéed Zucchini & Squash *(GF,DF,V)*
- Roasted Seasonal Vegetables *(GF,DF,V)*

**Starches & Grains**

- White Cheddar Macaroni & Cheese *(V)*
- Roasted Red Potatoes *(GF,DF,V)*
- Rice and Vegetable Pilaf *(GF,DF,V)*
- Roasted Garlic Whipped Potatoes *(GF,V)*
- Maple-Cinnamon Mashed Potatoes *(GF,V)*
- Spanish Style Rice & Beans *(GF,DF,V)*
- Potato Au Gratin Dauphinois *(V)*

**Hot Beverages**

- Airpot (about 12 servings)
- Gallon (about 16 servings)

- 3 Gallon MINIMUM when ordering by the gallon

  - Regular Coffee
    - Airpot | $11.50
    - Gallon | $15.50

  - Decaf Coffee
    - Airpot | $12.50
    - Gallon | $16.50

  - Hot Tea Service
    - Airpot | $6.50
    - Gallon | $6.75

  - Hot Chocolate
    - Airpot | $12.50
    - Gallon | $16.50

  - Hot Cider
    - Airpot | $8.50
    - Gallon | $9.50

  - Hot Chai Tea
    - Airpot | $16
    - Gallon | $20

**Cold Beverages**

- Ice Water
  - Pitcher | $2
  - Gallon | $2.50

- Iced Tea, Lemonade or Punch
  - Pitcher | $6.50
  - Gallon | $9

- Bottled Water | $1.25 each
- Canned Soda | $1.25 each
- Tropicana Juice | $1.35 each
- Kreider’s Beverages | $1.50 each

*GF = Gluten Free  DF = Dairy Free  V = Vegetarian*
**Chilled Hors d’oeuvres**

-Priced Per Dozen-
-2 Dozen Minimum Per Selection-

Chilled Shrimp with Cocktail Sauce (GF,DF) | Market Price

Crudité Trifle (GF,DF,V) | $20
-Celery, Carrots and Red Peppers with Roasted Garlic Hummus

**Messiah Funds** 25% Discount on Food

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**Hot Hors d’oeuvres**

-Priced Per Dozen-
-2 Dozen Minimum Per Selection-

Buffalo Chicken Spring Rolls | $26.75
Franks in a Blanket | $16
Mini Crab Cakes | $25
-with Remoulade
Vegetable Spring Rolls (V) | $14
-with Sweet Chili
Pork Potstickers | $20.25
- with Sweet Soy
Vegetarian Potstickers | $20.25
Assorted Mini Quiche | $25
BBQ Meatballs | $18
Sweet & Sour Meatballs | $18
**Hot Dips**
-Priced Per Quart-20 servings-
-Minimum Order of Two Quarts-

Creamy Artichoke & Spinach Dip with Pita Chips (V) | $22
Bacon Jalapeno Dip with Wonton Chips (GF) | $22
Buffalo Chicken Dip with Fresh Tortilla Chips (GF) | $22

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**Chilled Dips**
-Priced Per Quart-20 servings-

Classic Tomato & Basil Bruschetta with Crostini (GF,DF,V) | $16
Fresh Guacamole with Tortilla Chips (GF,DF,V) | $17
Salsa with Tortilla Chips (GF,DF,V) | $15
Mediterranean Hummus with Pita Chips & Vegetable Sticks (GF,DF,V) | $17

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**Vegetable, Fruit, Cheese and Antipasti Platters**
Small (10-15 guests) | Medium (20-25 guests) | Large (30-35 guests)

- Vegetable Crudité with Ranch & Hummus $30 | $45 | $60
- Fresh Fruit Salad $35 | $50 | $62
- Fresh Sliced Fruit Platter $42 | $56 | $68
- Classic Cheese & Crackers $44 | $60 | $76
- Fresh Fruit and Cheese Display with Crackers $50 | $68 | $88
- Antipasti Display $75 | $95 | $115
(House Selection of Gourmet Meats, Cheeses, Marinated Vegetables & Accompaniments)

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Messiah Funds 25% Discount on Food
**Grilled Chicken BBQ**
- $17.25 Per Person
- 10 Person Minimum
Includes the following:
- Grilled Chicken (BBQ or Olive Oil & Herb Marinated)
- Garden Salad with Two Dressing Choices
- Pasta or Potato Salad
- Potato Chips
- Fruit Salad

**Grilled Sausage BBQ**
- $17.25 Per Person
- 20 Person Minimum
Includes the following:
- Hot Italian Sausage with Grilled Onions & Peppers
- Garden Salad with Two Dressing Choices
- Pasta or Potato Salad
- Potato Chips
- Fruit Salad

**Slow Cooked BBQ**
- $18.50 Per Person
- 30 Person Minimum
(Per Meat Selection)
Includes the following:
- Pulled Pork, Pulled Beef Brisket, or Pulled Chicken
  - Kaiser Rolls
- Garden Salad with Two Dressing Choices
  - Baked Beans
  - Coleslaw
  - Potato Chips
  - Fruit Salad

**All-American BBQ**
- $16.50 Per Person
- 20 Person Minimum
Includes the following:
- Hamburgers, Hot Dogs OR Veggie Burgers with Condiments & Rolls
- Garden Salad with Two Dressing Choices
  - Pasta or Potato Salad
  - Potato Chips
  - Fruit Salad

Messiah Funds 25% Discount on Food
## CONCESSIONS & SNACKS

### Cotton Candy Package
- 50 Person Minimum
- Attendant Required
- ($20/hour - 2 hour minimum)

- $35 Cotton Candy Machine Rental
- $0.50 Per Person for Supplies
  (Candy Floss, Cotton Candy Cones)

### Popcorn Package
- 50 Person Minimum
- Attendant Required
- ($20/hour - 2 hour minimum)

- $35 Popcorn Machine Rental
- $0.30 Per Person for Supplies
  (Popcorn, Popcorn Bags)

### Snow Cones Package
- 50 Person Minimum
- Attendant Required
- ($20/hour - 2 hour minimum)

- $35 Snow Cone Machine Rental
- $0.50 Per Person for Supplies
  (Ice, Flavored Syrup, Cone Cups)

### Snacks
- Each Pound Provides Approximately 20 Servings:

  - **Granola Bars Assorted Flavors** | $1.25 each
  - **Trail Mix** | $10 Per Pound
  - **Martin’s Potato Chips**
    - Bulk | $6 Per Pound
  - **Snyder’s Pretzels**
    - Bulk | $6 Per Pound
  - **Chex Mix** | $10 Per Pound
  - **Gourmet Snack Mix** | $12 Per Pound
  - **Mixed Nuts** | $12 Per Pound
  - **Dried Fruit** | $9.25 Per Half-Pound
  - **Mini Hershey Chocolates** | $9.50 Per Pound

### Ice Cream Social Package
- 25 Person Minimum
- Attendant Required If Over 50 People
- ($20/hour - 2 hour minimum)

- **$5.00 Per Person**
  - Choice of Vanilla, Chocolate or Strawberry Ice Cream
  - Toppings: Chocolate Sauce, Strawberry Sauce, Cookie Topping, Candy Topping, Whipped Cream and Sprinkles

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*Messiah Funds 25% Discount on Food*
Desserts

- Triple Chocolate Cake | $3
- Peanut Butter Triple Layer Cake | $3
- Raspberry Filled Vanilla Cake | $3
- Fresh Fruit Plate (GF, DF) | $4.50
- Key Lime Pie | $3
- Chocolate Mousse (GF) | $2.50
- Strawberry Mousse (GF, DF) | $2.50
- Vanilla Bean Cheesecake | $3
- Chocolate Chip Cheesecake | $3
- Cheesecake Cups (GF) | $3.50
- Chocolate Chip or Raspberry Drizzle
- Chocolate Truffle Cake (GF) | $4.50
- Caramel Apple Blossom | $4
- Vanilla Panna Cotta (GF) | $3.75
- Caramel or Raspberry Sauce
- Limoncello Cake | $3.50
- Lemon Berry Mascarpone Cake | $4.75
- Salted Caramel Crunch Cake | $5.00

Mini Desserts

- Priced Per Dozen
- 2 Dozen Minimum Per Selection

- Mini Cannoli | $18
- Mini Macarons | $13
- Mini Cream Puffs | $13
- Profiteroles | $13
- Mini Eclairs | $13
- Assorted Mini Cheesecakes | $13
- Assorted Petit Fours Squares | $13
- Chocolate Mousse Bites | $15
- 3 dozen minimum
- Assorted Mini Desserts | $13
- Chef’s Choice
**Cookies & Bars**

Cookies | $13 Per Dozen  
Chocolate Chip, M&M,  
Peanut Butter Cup, Sugar, Snickerdoodle,  
Oatmeal Raisin, Cranberry Orange,  
White Chocolate Macadamia Nut

Gourmet Filled Cookies | $15 Per Dozen

Brownies | $11 Per Dozen

Gourmet Filled Brownies | $22 Per Dozen  
Chocolate Mint, Peanut Butter, Double Chocolate

Gluten Free Cereal Bars | $15 Per Dozen

**Cakes**

Vanilla, Chocolate or Marble  
6” Round Cake (serves 6 - 8) | $24  
10” Round Cake (serves 14 - 16) | $48

Half Sheet Cake (serves 36) | $45  
Full Sheet Cake (serves 72) | $65

Red Velvet, Carrot or Strawberry  
6” Round Cake (serves 6 - 8) | $27  
10” Round Cake (serves 14 - 16) | $54

Half Sheet Cake (serves 36) | $55  
Full Sheet Cake (serves 72) | $80

Fillings  
Strawberry, Raspberry,  
Lemon, Cannoli or Bavarian Cream  
- $5 for 6” or 10”  
- $10 for Half Sheet  
- $15 for Whole Sheet

Frostings  
Vanilla, Chocolate, Peanut Butter,  
Cream Cheese or Marshmallow

Specialized Personalization  
-$10 Minimum (Varies by Request)

Graphic Transfers for Cakes  
- $12 Per Transfer Sheet  
- Copyright Permission Required

**Cupcakes**

-2 Dozen Minimum Per Flavor-  
or Chef’s Choice of Assorted

Regular Size | $19.25 Per Dozen

Jumbo Size | $3.50 Each

Jumbo Size Decorated | $5.00 Each

Falcon Cupcakes | $5.50 Each  
-Jumbo Size Only- (see below)
### Silverware

- Paper Service | $0.50 Per Person
- Upscale Disposables | $1.00 Per Person
- China and Glassware | $2.50+ Per Person

### Centerpieces

- House Centerpiece | $5.00 Each
- Floral Centerpiece | Market Price

### Linens

- Linen Napkin | $0.50 Each
- Guest Table Linen | $3.75 Each
- High Top Table Linen | $3.00 Each
- Specialty Linen | Market Price
- Disposable Linen | $3.00 Each

### Additional Labor & Service Fees

Varies Depending on Catering Needs

Minimum Off – Campus Delivery | $50

It is strongly recommended that you submit your request at least 2-3 weeks prior to your event. It is never too early to submit a request.

All changes to menu items & guest counts due 5 business days (1 calendar week) prior to event.

All orders using Messiah funds receive a 25% discount on food.