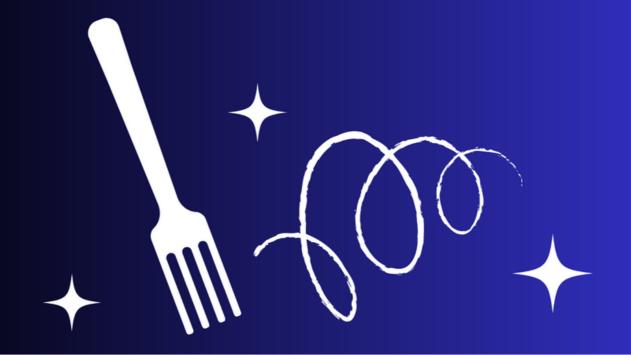
catering menu



Messiah University

TWO BRIDGES CATERING

BREAKFAST

MINIMUM GUEST COUNT OF 10 PEOPLE



GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN

HOT BREAKFAST BUFFETS

INCLUDES CHOICE OF TWO ACCOMPANIMENTS

SCRAMBLED EGGS (GF) | \$7.50

FRENCH TOAST | \$12.75 with fresh berries & syrup

PEACH FRENCH TOAST | \$8.75 baked with peach compote

CHICKEN BISCUITS | \$8.25 breaded chicken, biscuits & honey

APPLE CINNAMON BAKED OATMEAL | \$7.50

FRITTATA (GF) or QUICHE | \$10 peppers, onion, cheddar & Monterey Jack cheese with: SAUSAGE or SPINACH & TOMATO

BREAKFAST SANDWICH | \$9

fried egg, American cheese on BAGEL, CROISSANT or ENGLISH MUFFIN with SAUSAGE or BACON

ACCOMPANIMENTS A LA CARTE

BACON or TURKEY BACON | \$2.25 SAUSAGE or CHICKEN SAUSAGE | \$1.50 BREAKFAST POTATOES | \$1.50 FRESH FRUIT SALAD | \$3.75 SCRAMBLED EGGS | \$2.50

PASTRIES

PRICED PER DOZEN

PASTRIES, SCONES or MUFFINS | \$14

DONUTS | \$15

DONUT HOLES | \$4

STICKY BUNS | \$15.50

COFFEE CAKELETTES or CINNAMON BUNS | \$14

BAGELS with cream cheese | \$19

BREAKFAST BREADS | \$10 per loaf FALCON BARS | \$3.50 each



YOGURT & FRUIT

YOGURT BAR - 10 PERSON MINIMUM



YOGURT PARFAIT | \$3.75 each fresh fruit, yogurt & granola

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

COLD BEVERAGES

PITCHER (10-12 SERVINGS)

ICE WATER| \$2

ICED TEA | \$6.50

LEMONADE | \$6.50

PUNCH | \$6.50

JUICE | \$9 orange, cranberry, or apple

2 GALLONS (28-33 SERVINGS)

ICE WATER | \$5

ICED TEA | \$18

LEMONADE | \$18

PUNCH | \$18

JUICE | \$24 orange, cranberry, or apple

BOTTLED WATER | \$1.25 each CANNED SODA | \$1.25 each KREIDER'S ASSORTED | \$1.25 EACH

HOT BEVERAGES

AIRPOT (10-12 SERVINGS)

CEREMONY COFFEE | \$11.50

CEREMONY DECAF COFFEE | \$12.50

HOT TEA SERVICE with lemon & honey | \$7.50

HOT CHAI | \$16

HOT CHOCOALTE | \$12.50

3 GALLONS (42-48 SERVINGS)

CEREMONY COFFEE | \$46.50

CEREMONY DECAF COFFEE | \$49.50

HOT TEA SERVICE with honey & lemon | \$24

HOT CHAI | \$60

HOT CHOCOLATE | \$49.50

HOT CIDER | \$28.50

HOT CIDER | \$8.50



ICED BEVERAGES

ICED CEREMONY COFFEE AIRPOT | \$12 ICED CEREMONY COFFEE 3 GALLONS | \$48 ICED CHAI PITCHER | \$16 ICED CHAI 3 GALLONS | \$60

FLAVORED BEVERAGE SYRUPS | \$.50 per person

PLATTERS AND DISPLAYS

SMALL (10-15 GUESTS)
MEDIUM (20-25 GUESTS)
LARGE (30-35 GUESTS)

FRESH FRUIT SALAD \$35 | \$50 | \$62

FRSH SLICED FRUIT \$42 | \$56 | \$68

CHEESE & CRACKERS \$44 | \$60 | \$76

VEGETABLE CRUDITÉ WITH RANCH & HUMMUS \$30 | \$45 | \$60

ANTIPASTI DISPLAY \$75 | \$95 | \$115

house selection of gourmet meats, cheeses, marinated vegetables & accompaniments





LUNCH

MINIMUM GUEST COUNT OF 10 PEOPLE

DRESSINGS

Balsamic vinaigrette, ranch, raspberry vinaigrette, Italian, poppy seed & oil & vinegar

ENTRÉE SALADS

INCLUDES ROLLS

GARDEN VEGETABLE | \$11.25 mixed greens, grape tomatoes, cucumbers, red onions, croutons & choice of dressing

MESSIAH BABY BLUE | \$13.25 mixed greens, 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, bleu cheese crumbles
& choice of ranch or poppy seed dressing

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 dressing

ACCOMPANIMENTS

Add Grilled Chicken | \$4 per person Add Flank Steak | \$5 per person Add Shrimp | \$5 per person Add Salmon | \$5 per person (10 minimum)

MESSIAH WRAPS

CHOICE OF THREE PER ORDER

SANDWICH WRAPS | \$6.50 EACH whole wraps cut in half

Smoked Turkey Honey Ham Roast Beef Vegetable Deli

*Tuna Salad

*Chicken Salad

*Chickpea Salad

*MINIMUM OF 6

SOUPS

MINIMUM OF 20 SERVINGS

TOMATO BISQUE (V) | \$2.50

ROASTED VEGETABLE (V) | \$2

PA DUTCH CHICKEN NOODLE | \$2.50

NEW ENGLAND CLAM CHOWDER | \$4.75



SOUP DU JOUR | \$2



PETITE SANDWICH PLATTER

CHEF'S SELECTION SERVED ON BRIOCHE

SMALL PLATTER | \$65 10 - 15 guests

MEDIUM PLATTER | \$85 20-25 guests

LARGE PLATTER | \$105 30-35 guests

BUILD-YOUR-OWN

MINIMUM OF 10

SANDWICH BUFFET - \$15 PER PERSON

HAM, SMOKED TURKEY & ROAST BEEF CHEDDAR & SWISS LETTUCE, TOMATO, PICKLE SPEARS ASSORTED BREADS & ROLLS

vegetarian option available upon request

CHOICE of ONE SIDE SALAD:
Broccoli Salad, Potato Salad (GF), Pasta Salad,
Quinoa Salad (GF) or Fruit Salad

CHOICE of ONE SNACK SIDE: Potato Chips or Pretzels

A LA CARTE SIDES

MINIMUM OF 10 - PRICED PER SERVING

TORTELLINI PASTA SALAD (V) | \$2
BROCCOLI SALAD (GF) | \$1.50
POTATO SALAD (GF, V) | \$1.50
GREEK ORZO SALAD (V) | \$1.50
QUINOA SALAD (GF,V) | \$2.50
COUSCOUS SALAD (V) | \$1.75
GARDEN SALAD (V) | \$3.25
CAESAR SALAD (V) | \$3.25
HOUSE MADE CHIPS | \$1.75
FRESH FRUIT SALAD | 3.75



GOURMET SANDWICHES

MINIMUM OF 10; MAXIMUM OF 50

SMOKED HAM MUFFALETTA | \$10 smoked ham, salami, provolone & sweet pepper aioli

SMOKED TURKEY & BACON | \$11.50 smoked turkey, Swiss, bacon, lettuce, tomato & garlic mayo

SMOKEHOUSE BRISKET | \$11.50 brisket, cheddar, fresh jalapeño, onion straws, BBQ aioli & arugula

BACON LETTUCE TOMATO | \$8 BLT with garlic aioli

CALIFORNIA VEGGIE | \$7 shredded carrot, pickled red pepper, leaf lettuce, arugula, tomato & Boursin cheese (V)

CAPRESE | \$9
fresh mozzarella, baby spinach, tomato & pesto aioli (V)
ADD GRILLED CHICKEN | \$4





LUNCHES TO GO

MAXIMUM 3 CHOICES PER ORDER

Smoked Turkey, Honey Ham, Roast Beef, Vegetable Deli Tuna Salad*, Chicken Salad*, Chickpea Salad* (*MINIMUM OF 6)

DELUXE BOX | \$13.50 PICK-UP \$14.75 DELIVERY choice of Kaiser roll or wrap

deli salad of the day, fresh fruit salad, potato chips, two fresh-baked cookies, bottled water, mayo & mustard, utensils & napkin

BAGGED LUNCH | \$11.50 PICK-UP \$12.75 DELIVERY Kaiser roll sandwich, apple, potato chips, packaged cookies, bottled water, mayo & mustard, napkin

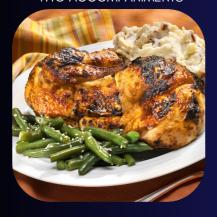
GARDEN SALAD | \$13.75 PICK-UP \$15 DELIVERY garden salad with sliced chicken breast, dressing packet, whole wheat roll, apple or orange, granola bar, bottled water, utensils & napkin

BUFFETS

MINIMUM GUEST COUNT OF 10 PEOPLE

ALL BUFFETS INCLUDE:

ROLLS & BUTTER CHOICE OF SOUP OR SALAD (Garden, Greek, Caesar or Chef Selected) TWO ACCOMPANIMENTS



CHICKEN

HERB GRILLED CHICKEN BREAST | \$20 marinated with fresh herbs, garlic & onion (GF)

CHICKEN CHESAPEAKE | \$25 grilled chicken topped with crab mornay sauce

BRUSCHETTA CHICKEN BREAST | \$20.50 grilled with fresh tomato, basil & garlic (GF, DF)

BOURSIN CHICKEN | \$21.75 Boursin cream sauce, sautéed onions & mushrooms

PAN ROASTED CHICKEN BREAST | \$21.50 lemon garlic beurre-blanc (GF)

BEEF

BEEF BRISKET | \$25 caramelized onions (GF, DF)

BRAISED BEEF SHORT RIBS | \$32 boneless ribs in a Burgundy sauce (DF)

GRILLED FLANK STEAK | \$30 French marinade or Korean BBQ style (GF, DF)

NEW YORK STRIP STEAK | \$37 sautéed onions & peppers (GF)

PASTA

SPINACH RAVIOLI | \$15.50 marinara sauce (V)

BAKED CHEESE TORTELLINI | \$15.75 pesto cream sauce (V)

FETTUCCINI PASTA | \$15.50 creamy Parmesan garlic sauce (V)

ADD CHICKEN | \$4 PER PERSON ADD SHRIMP | \$5 PER PERSON

SEAFOOD

ATLANTIC SALMON | \$30 citrus beurre-blanc or lemon chive butter (GF)

LUMP CRAB CAKE | \$32.50 fresh lump crab cake broiled with lemon butter



VEGETARIAN

BAKED TOFU | \$20 gochujang sauce, sesame seeds (V)

GREENS & GRAINS BOWL | \$20 quinoa, brown & wild rice, wilted spinach, Green Goddess dressing (V)

ACCOMPANIMENTS

SELECT TWO

STARCHES & GRAINS

WHITE CHEDDAR MACARONI & CHEESE (V)
ROASTED RED POTATOES (GF, DF, V)
RICE & VEGETABLE PILAF (GF, DF, V)
ROASTED GARLIC WHIPPED POTATOES (GF, V)
POTATO AU GRATIN DAUPHINOIS (V)

VEGETABLES

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)

SAUTÉED GREEN BEANS WITH ROASTED GARLIC & SHALLOTS (GF, DF, V)



HORS D'OEUVRES

PRICED PER DOZEN
2 DOZEN MINIMUM PER SELECTION

BBQ MEATBALLS | \$18

SWEET & SOUR MEATBALLS | \$18

BUFFALO CHICKEN SPRING ROLLS | \$26.75

FRANKS IN A BLANKET | \$16

MINI CRAB CAKES with Remoulade | \$25

VEGETABLE SPRING ROLLS with Sweet Chili (V) | \$14

PORK POTSTICKERS with Sweet Soy | \$20.25

VEGETARIAN POTSTICKERS (V) | \$20.25

CHILLED SHRIMP with Cocktail Sauce (GF) | Market Price

CRUDITÉ TRIFLE (GF, DF, V) | \$20

celery, carrots & red peppers with roasted garlic hummus

HOT DIPS

PRICED PER QUART - 20 SERVINGS 2 QUART MINIMUM ORDER

ARTICHOKE & SPINACH DIP | \$22 with pita chips (V)

BACON JALAPEÑO DIP | \$22 with wonton chips (GF)

BUFFALO CHICKEN DIP | \$22 with tortilla chips (GF)



CHILLED DIPS

PRICED PER QUART - 20 SERVINGS

TOMATO & BASIL BRUSCHETTA | \$16 with crostini (DF, V)

FRESH GUACAMOLE | \$17 with tortilla chips (GF, DV, V)

SALSA | \$15 with tortilla chips (GF, DV, V)

MEDITERRANEAN HUMMUS | \$17 with pita chips and vegetable sticks (GF, DV, V)



BBQ & PICNIC

MINIMUM GUEST COUNT OF 20 PEOPLE

GRILLED BBQ PICNIC

\$17.25 PER PERSON

CHOICE of ONE ENTRÉE:

BBQ Grilled Chicken

Olive Oil & Herb Marinated Chicken

Hot Italian Sausage with Grilled Onions & Peppers

GARDEN SALAD WITH TWO DRESSINGS

CHOICE of ONE DELI SALAD: Pasta Salad or Potato Salad (GF)

FRUIT SALAD
POTATO CHIPS



SLOW COOKED BBQ

\$18.50 PER PERSON

CHOICE of ONE ENTRÉE:
Pulled Pork & Kaiser Rolls
Pulled Beef Brisket & Kaiser Rolls
Pulled Chicken & Kaiser Rolls

GARDEN SALAD WITH TWO DRESSINGS
BAKED BEANS
COLESLAW
FRUIT SALAD
POTATO CHIPS

ALL-AMERICAN BBQ

\$16.50 PER PERSON

CHOICE of ONE ENTRÉE:

Hamburgers with Condiments & Rolls Hot Dogs with Condiments & Rolls

GARDEN SALAD WITH TWO DRESSINGS

CHOICE of ONE DELI SALAD:

Pasta Salad or Potato Salad (GF)

FRUIT SALAD
POTATO CHIPS



PIZZA 10 SLICES PER 16" PIZZA

TRADITIONAL | \$17
tomato sauce & mozzarella

WHITE | \$17 olive oil, ricotta, Parmesan, mozzarella, garlic & herbs

PEPPERONI | \$18 tomato sauce, mozzarella & pepperoni

VEGETARIAN | \$19 tomato, peppers, onions, mushrooms, spinach & mozzarella

SUPREME | \$19 pepperoni, sausage, ham, mushrooms, bell peppers & onions

BBQ CHICKEN & BACON | \$19 grilled chicken, crumbled bacon, red onion, cheddar, mozzarella & cilantro with BBQ sauce

BUFFALO CHICKEN | \$19 grilled chicken, crumbled bleu cheese, Buffalo wing sauce & mozzarella

GLUTEN FREE CHEESE (8") | \$14

GLUTEN & DAIRY FREE (8") | \$16

ADDITIONAL TOPPINGS | \$1.50 sausage, ham, chicken, black olives, broccoli, pepperoni, fresh tomatoes, mushrooms, bell peppers, onion, pineapple & jalapeño



TACO BAR

\$13.75 PER PERSON

SEASONED CHICKEN & BEEF
HARD & SOFT TACO SHELLS
SHREDDED CHEESE
SHREDDED LETTUCE
BLACK OLIVES & SLICED JALAPEÑOS
SOUR CREAM, GUACAMOLE & PICO DE GALLO

SNACKS



SNACK BREAKS

APPROXIMATELY 20 SERVINGS/POUND

GRANOLA BARS | \$1.25 each
TRAIL MIX | \$10 per pound
CHEX MIX | \$10 per pound
GOURMET SNACK MIX | \$12 per pound
MARTIN'S POTATO CHIPS | \$6 per pound
SNYDER'S PRETZELS | \$6 per pound
MIXED NUTS | \$12 per pound
DRIED FRUIT | \$18.50 per pound
HERSHEY'S MINIS | \$9.50 per pound



COOKIES & BARS

PRICED PER DOZEN

COOKIES | \$13

chocolate chip, M&M, peanut butter cup, sugar, snickerdoodle, oatmeal raisin, cranberry orange, white chocolate macadamia nuts

GOURMET FILLED COOKIES | \$15
BROWNIES | \$11

GOURMET FILLED BROWNIES | \$22 2 dozen minimum order chocolate mint, peanut butter, double chocolate

GLUTEN FREE CEREAL BARS | \$15



ICE CREAM SOCIAL

25 PERSON MINIMUM

\$5 per person CHOICE OF ICE CREAM: vanilla, chocolate or strawberry

TOPPINGS:

chocolate sauce caramel crushed oreos mini M&M's whipped cream

ATTENDANT REQUIRED IF OVER 50 PEOPLE \$20/HOUR - 2 HOUR MINIMUM

sprinkles



DESSERTS



BY THE SLICE

TRIPLE CHOCOLATE CAKE | \$3.50

PEANUT BUTTER TRIPLE LAYER CAKE | \$3.50

RASPBERRY FILLED VANILLA CAKE | \$4

KEY LIME PIE | \$3.50

VANILLA BEAN CHEESECAKE | \$3.50

CHOCOLATE CHIP CHEESECAKE | \$3.50

CARAMEL APPLE BLOSSOM | \$4

LIMONCELLO CAKE | \$3.50

LEMON BERRY MASCARPONE CAKE | \$4.75

SALTED CARAMEL CRUNCH CAKE | \$5

GLUTEN FREE

CHOCOLATE MOUSSE | \$2.50

CHEESECAKE CUP | \$3.50 with chocolate chips or raspberry sauce

VANILLA PANNA COTTA | \$3.75 with caramel or raspberry sauce

CHOCOLATE TRUFFLE CAKE | \$4.50

GLUTEN & DAIRY FREE

FRESH FRUIT PLATE | \$4.50 STRAWBERRY MOUSSE | \$2.50





MINI DESSERTS

PRICED PER DOZEN

2 DOZEN MINIMUM PER SELCTION

MINI CANNOLI | \$18

MINI MACARONS | \$13

MINI CREAM PUFFS | \$13

PROFITEROLES | \$13

MINI ECLAIRS | \$13

MINI CHEESECAKES | \$13

PETIT FOURS SQUARES | \$13

CHEF SELECTED ASSORTMENT | \$13

MINI MOUSSE BITES (GF) | \$15

3 dozen minimum

CAKES & CUPCAKES

CUPCAKES 2 DOZEN MINIMUM PER FLAVOR

REGULAR SIZE | \$19.25 per dozen

JUMBO SIZE | \$3.50 each

JUMBO SIZE DECORATED | \$5.00 each

6" TWO LAYER CAKES SERVES 6-8

STANDARD FLAVORS | \$24 SPECIALTY FLAVORS | \$27

10" TWO LAYER CAKES SERVES 14-16

STANDARD FLAVORS | \$48 SPECIALTY FLAVORS | \$54

CAKE FLAVORS

STANDARD: vanilla, chocolate, marble

SPECIALTY: carrot, red velvet, strawberry, lemon, spice

BUTTERCREAM FLAVORS vanilla, chocolate, peanut butter, cream cheese

marshmallow, lemon

FILLING FLAVORS

strawberry, raspberry, lemon, cannoli, Bavarian cream

HALF SHEET SINGLE LAYER CAKE SERVES 36

STANDARD FLAVORS | \$48 SPECIALTY FLAVORS | \$54

FULL SHEET SINGLE LAYER CAKE SERVES 72

STANDARD FLAVORS | \$65 SPECIALTY FLAVORS | \$80

EXTRAS

FILLING FOR 6" OR 10" CAKE | \$5
FILLING FOR HALF SHEET | \$10
FILLING FOR FULL SHEET | \$15
SPECIAL PERSONALIZATION | \$10 MINIMUM
GRAPHIC TRANSFER | \$12 PER SHEET

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CONCESSIONS

50 PERSON MINIMUM ATTENDANT REQUIRED \$20/HOUR - 2 HOUR MINIMUM

COTTON CANDY MACHINE | \$35 SUPPLIES | \$.50 per person candy floss, cotton candy cones

POPCORN MACHINE | \$35 SUPPLIES | \$.30 per person popcorn kernels, popcorn bags

SNOW CONE MACHINE | \$35 SUPPLIES | \$.50 per person ice, flavored syrup, cone cups



ADDITIONAL COSTS

PAPER SERVICE | \$.50 per person
UPSCALE DISPOSABLES | \$1 per person
CHINA & GLASSWARE | \$2.50+ per person

LINEN NAPKIN | \$.50 each
GUEST TABLE LINEN | \$3.75 each
HIGH TOP TABLE LINEN | \$3 each
DISPOSABLE LINEN | \$3 each
SPECIALTY LINEN | Market Price

HOUSE CENTERPIECE | \$5 each
FLORAL CENTERPIECE | Market Price

SERVED MEAL | MINIMUM \$2 per person

OFF-CAMPUS DELIVERY | \$50

All changes to menu items, guests counts & dietary restrictions due 5 business days (1 calendar week) prior to event to avoid \$20 service charge.