

MESSIAH UNIVERSITY TWO BRIDGES CATERING A Division of Messiah University Dining Services







ACCOMPANIMENTS A LA CARTE

Bacon | \$2.25 Turkey Bacon | \$2.25 Sausage | \$2.25 Chicken Sausage | \$2.25 Breakfast Potato | \$1.50 Fresh Fruit Salad | \$3.75 Scrambled Eggs | \$2.50

Pastries | \$14 dz Scones | \$14 dz Muffins | \$14 dz Donuts | \$15 dz Donut Holes | \$4 dz Sticky Buns | \$15.50 dz Cinnamon Buns | \$14 dz Coffee Cakelettes | \$14 dz Falcon Bars | \$3.75 each

Breakfast Breads | \$10 per loaf

blueberry, chocolate, cranberry, cappucino

Bagels | \$19 dz

with cream cheese

gf - gluten free df - dairy free v - vegetarian

OT BREAKFAST

minimum guest count of 10 people includes choice of two accompaniments price per person

Scrambled Eggs (gf) | \$7.50

light, fluffy & perfectly seasoned

Liege Waffles | \$11.50

with berries & surup

Chocolate French Toast | \$8.50

baked with chocolate chips

Chicken Biscuits | \$8.25

breaded chicken, biscuits & honey

Frittata (gf) or Quiche | \$10

peppers, onion, cheddar & Monterey Jack cheese with SAUSAGE or SPINACH & TOMATO

Breakfast Sandwich | \$9

fried egg & American cheese with SAUSAGE or BACON on a PRETZEL ROLL, CROISSANT or ENGLISH MUFFIN

Yogurt Bar - 10 person minimum granola is gluten & nut-free

Yogurt Parfait | \$3.75 each

fresh fruit, vanilla yogurt & granola

Yogurt Bar | \$5 per person vanilla yogurt with granola & dried fruit

Deluxe Yogurt Bar | \$7.75 each

fresh fruit, vanilla yogurt & granola

Whole Fruit | \$1 each

apples, oranges, bananas





HOT BEVERAGES AIRPOT (10-12 SERVINGS)

Coffee | \$14.50 Decaf Coffee | \$14.50 Hot Tea Service | \$7.50

Hot Chai | \$17

Hot Chocolate | \$12.50

Hot Cider | \$8.50

3 GALLON MINIMUM (42-48 SERVINGS)

Coffee | \$55 Decaf Coffee | \$55 Hot Tea Service | \$24 Hot Chai | \$65 Hot Chocolate | \$50 Hot Cider | \$30

COLD BEVERAGES

PITCHER (10-12 SERVINGS)

Ice Water | \$2 Iced Tea | \$6.50 Lemonade | \$6.50 Punch | \$6.50 Apple Juice | \$9 Orange Juice | \$9 Cranberry Juice | \$9

2 GALLON MINIMUM (28-32 SERVINGS)

Ice Water | \$5
Iced Tea | \$18
Lemonade | \$18
Punch | \$18
Apple Juice | \$24
Orange Juice | \$24
Cranberry Juice | \$24

BOTTLED

Bottled Water | \$1.25 each Canned Soda | \$1.25 each LaCroix | \$1.50 each Iced Tea | \$1.50 each Lemonade | \$1.50 each Punch | \$1.50 each

ICED BEVERAGES

Iced Coffee | \$15.50 per airpot Iced Coffee | \$57 per 3 gallons Iced Chai | \$17 per pitcher Iced Chai | \$66 per 3 gallons

Flavored Syrups | \$.50 per person





PLATTERS

small (10-15 guests) medium (20-25 guests) large (30-35 guests)

Fresh Fruit Salad \$35 | \$50 | \$62 Fresh Sliced Fruit \$42 | \$56 | \$68 Cheese & Crackers \$44 | \$60 | \$76 Vegetable Crudité \$30 | \$45 | \$60 with creamy ranch dip & hummus

Antipasti Display \$75 | \$95 | \$115 house selection of gourmet meats, cheeses, marinated vegetables & accompaniments

COLD DIPS

priced per quart

Salsa | \$15

with tortilla chips (gf, df, v)

Pico De Gallo | \$17

with tortilla chips (gf, df, v)

Fresh Guacamole | \$17

with tortilla chips (gf, df, v)

Caramelized French Onion Dip | \$15

with sweet onion chips (v)

with crostini (df, v)

Mediterranean Hummus | \$22

with pita chips & vegetable sticks (gf, df, v)

Tomato & Basil Bruschetta | \$16

HOT DIPS

priced per quart - 2 quart minimum

Artichoke & Spinach | \$22

with pita chips (v)

Bacon Jalapeño | \$22

with pita chips

Buffalo Chicken | \$22

with tortilla chips (gf)

Baked Ricotta Dip | \$22

with crostini (v)





HORS D'OEUVRES

priced per dozen - 2 dozen minimum

Mini Quiche | \$25 BBQ Meatballs | \$18 Meatballs with Pomodoro & Parmesan | \$18

Buffalo Chicken Spring Rolls | \$26.75

with creamy ranch dip

Franks in a Blanket | \$16

with whole grain mustard sauce

Pork Potstickers | \$20.25

with sweet soy dipping sauce

Mini Crab Cakes | \$25

with remoulade

Vegetable Spring Rolls | \$14

with sweet chili dipping sauce (v)

Chilled Shrimp | \$ market price

with cocktail sauce (gf)

Crudité Trifle | \$20

celery, carrots & grape tomatoes with CHOICE OF garlic hummus or creamy ranch dip (gf, df, ν)

SNACKS

approximately 20 servings per pound

Gourmet Seasonal Snack Mix | \$12 per pound

Cheddar Snack Mix | \$12 per pound

Salted Caramel Snack Mix | \$12 per pound

S'mores Snack Mix | \$12 per pound

Taco Snack Mix | \$12 per pound

Snickerdoodle Snack Mix | \$12 per pound

Martin's Potato Chips (gf) | \$6 per pound

Pretzels | \$6 per pound

Cheese Pizza Pretzels | \$6 per pound

Trail Mix | \$10 per pound

Mixed Nuts | \$12 per pound

Granola Bars | \$1.25 each

Dried Fruit | \$18.50 per pound

Hershey's Minis \$10 per pound





ACCOMPANIMENTS

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

DRESSINGS

Ranch, Italian, Poppy Seed, Oil & Vinegar, Balsamic Vinaigrette, Raspberry Vinaigrette

SOUPS

minimum of 20 servings

Tomato Bisque (v) | \$4 Roasted Vegetable (v) | \$3.50 PA Dutch Chicken Noodle | \$4.25 New England Clam Chowder | \$5

Soup Du Jour | \$3.50 minimum of 10 servings

ENTRÉE SALADS

minimum guest count of 10 people deconstructed | \$1 per person includes artisan rolls & butter

Garden Vegetable | \$11.25

mixed greens, grape tomatoes, cucumbers, red onions, shredded carrots and choice of dressing

Messiah Baby Bleu | \$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

mixed greens, Granny Smith apples, dried cranberries,

Harvest Salad | \$13.25







WRAPS & ROLLS

Wraps | \$6.50 each whole wraps cut in half

Pretzel Rolls | \$8.50 each

CHOICE OF THREE PER ORDER

smoked turkey
honey ham
roast beef
vegetable deli
tuna salad*
chicken salad*
chickpea salad*
*MINIMUM OF 6 TO ORDER

GOURMET SANDWICHES

minimum of 10; maximum of 50

Smoked Turkey & Bacon | \$11.50

smoked turkey, Swiss, bacon, lettuce, tomato & garlic mayo

Roast Beef | \$11.50

roast beef, horseradish cream, arugula & crispy onions

Italian | \$11.50

ham, salami, pepperoni, banana pepper, lettuce, tomato, Italian seasoning, oil & vinegar

BLT | \$8

bacon, lettuce and tomato with garlic aioli

California Veggie | \$7

shredded carrots, pickled red pepper, leaf lettuce, arugula, tomato & Boursin cheese (v)

Caprese | \$9

fresh mozzarella. baby spinach, tomato & pesto aioli (v) ADD GRILLED CHICKEN | \$4

PETITE PLATTER

chef's assorted selections

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

BUILD-YOUR-OWN

minimum of 10

Sandwich Buffet | \$15 per person

ham, smoked turkey & roast beef * cheddar & Swiss cheeses lettuce, tomato & pickle spears assorted breads & rolls

Choice of ONE Side Salad

broccoli salad, potato salad (gf); quinoa salad (gf) tortellini salad, macaroni salad or fruit salad

Choice of ONE Snack

potato chips or pretzels

*vegetarian option available upon request





LUNCHES TO GO

MAXIUMUM OF 3 CHOICES PER ORDER

smoked turkey honey ham roast beef vegetable deli

tuna salad* chicken salad* chickpea salad*

*MINIMUM OF 6 TO ORDER

FRESH TO

Bagged Pick-Up | \$11.50 Delivery | \$12.75

kaiser roll sandwich apple potato chips packaged cookies bottled water mayo & mustard napkin

Deluxe Box Pick-Up | \$13.50 Delivery | \$14.75

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

Healthy Choice Pick- Up | \$13.75 Delivery | \$15

garden salad sliced, grilled chicken breast dressing packet whole wheat roll apple or orange granola bar bottled water utensils & napkin

DELI SALADS

minimum of 10 - priced per serving

Caesar Side Salad (v) | \$2
Garden Side Salad (v) | \$3.25
Fresh Fruit Salad (gf, df, v) | \$3.75
Greek Tortellini Salad (v) | \$2
Macaroni Salad (v) | \$2
Broccoli Salad (gf) | \$2
Potato Salad (gf, v) | \$2
Quinoa Salad (gf, df, v) | \$2.50
Mexican Street Corn Pasta Salad | \$2.50





TACO BAR

\$12.75 per person

CHOICE OF 2 PROTEINS: seasoned chicken, beef or black beans

hard taco shells soft tortilla shells shredded cheddar shredded lettuce sliced jalapeños sour cream salsa

PIZZA

10 slices per 16" pizza

Cheese | \$17

tomato sauce & mozzarella cheese

Pepperoni | \$18

tomato sauce, mozzarella cheese & pepperoni

White | \$17

olive oil, ricotta, Parmesan, mozzarella, garlic & herbs

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

Hot Honey Pepperoni | \$19

tomato sauce, mozzarella, pepperoni, jalapeño, hot honey drizzle

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









MINIMUM GUEST COUNT OF 10 PRICE PER PERSON ALL BUFFETS INCLUDE:

Artisan Rolls & Butter

CHOICE of: SOUP DU JOUR or SALAD (Garden, Greek or Caesar)

TWO ACCOMPANIMENTS

SEAFOOD

Atlantic Salmon | \$30 with lemon chive butter (gf)

Shrimp Scampi | \$ market price fresh lump crab cake broiled with lemon butter

CHICKEN

Herb Grilled Chicken Breast | \$20 marinated with fresh herbs, garlic & onion (gf, df)

Southwest Chicken | \$20.50

chili lime marinade, sautéed peppers, onions & tomatoes

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 with caramelized onions (gf, df)

Braised Beef Short Ribs | \$32 boneless ribs in a Burgundy sauce (df)

Grilled Flank Steak | \$30 with garlic peppercorn (gf, df)





MINIMUM GUEST COUNT OF 10 PRICE PER PERSON **ALL BUFFETS INCLUDE:**

Artisan Rolls & Butter

CHOICE of SOUP or SALAD (Garden, Greek or Caesar)

TWO ACCOMPANIMENTS

PASTA

Spinach Ravioli | \$15.50

with marinara sauce (v)

Baked Cheese Tortellini | \$15.75

with pesto cream sauce (v)

Fettuccini Pasta | \$15.50

with creamy Parmesan sauce (v)

Penne Pasta | \$15.75

with marinara sauce (v)

ADD CHICKEN | \$ 4 per person ADD SAUSAGE | \$ 4 per person ADD MEATBALLS | \$ 4 per person ADD SHRIMP | \$ market price

VEGETARIAN

Grilled Cauliflower Steak | \$20

with harissa glaze and salsa verde (v)

Stuffed Mushroom | \$20

quinoa & kale stuffed portabella mushroom with slow roasted tomato vinaigrette (v)

ACCOMPANIMENTS

choice of two

sautéed green beans with roasted garlic & shallots (gf, df, v) roasted seasonal vegetables (gf, df, v) roasted asparagus (gf, df, v) tricolor baby carrots (gf, df, v) white cheddar macaroni & cheese (v) roasted red potatoes (gf, df, v) rice & vegetable pilaf (gf, df, v) roasted garlic whipped potatoes (gf, v) roasted sweet potatoes (v)





BUILD-A-BARBECUE

minimum guest count of 20 - priced per person

BACKYARD BBQ | \$18.50

Hamburgers & Buns Cheese Lettuce Tomato Ketchup & Mustard

choice of FOUR SIDES

GRILLED BBQ | \$17.75

choice of ONE ENTRÉE with Kaiser Rolls: BBQ Grilled Chicken Olive Oil & Herb Marinated Chicken Hot Italian Sausage with Grilled Onions & Peppers

choice of FOUR SIDES

SLOW COOKED BBQ | \$16.50

choice of ONE ENTRÉE with Kaiser rolls: Pulled Pork Pulled Beef Brisket Pulled Chicken

choice of FOUR SIDES

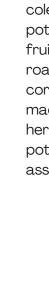
SIDES

choice of four

A LA CARTE

Hot Dogs & Buns | \$2.50 each Veggie Burgers & Buns | \$6.50 each

garden salad (gf) & two dressings tomato cucumber salad (gf, v) macaroni salad (v) coleslaw (gf, v) potato salad (gf) fruit salad (gf, df, v) roasted seasonal vegetables (gf, df, v) corn cobettes (gf, v) macaroni & cheese (v) herb roasted potatoes (gf, v) potato chips (gf, df, v) assorted cookies







MINI DESSERTS

priced per dozen; 2 dozen minimum

Mini Cannoli | \$18 Mini Macarons (almonds) | \$13 Mini Cream Puffs | \$13 Mini Eclairs | \$13 Mini Cheesecakes (nuts) | \$13 Petit Fours Squares | \$13 Chef's Assortment | \$13 Mini Mousse Bites (gf) | \$15 (3 dz minimum)

ICE CREAM

SUNDAE BAR | \$5 per person minimum guest count of 25 attendant required if over 50 people \$20/hour - 2 hours minimum

CHOICE of ice cream: VANILLA, CHOCOLATE or STRAWBERRY with chocolate sauce, caramel, M&Ms crushed oreos, whipped topping, & sprinkles

Ice Cream Novelties | \$1.25 each Premium Novelties | \$2.50 each

DESSERTS

PER SERVING

Triple Chocolate Cake | \$3.75
Peanut Butter Triple Layer Cake | \$3.75
Raspberry Filled Vanilla Cake | \$4
Key Lime Pie | \$3.75
Vanilla Cheesecake | \$3.50
Chocolate Chip Cheesecake | \$3.50
Caramel Apple Blossom | \$4
Chocolate Truffle Cake (gf) | \$5
Chocolate Mousse (gf) | \$3
Strawberry Mousse (gf, df) | \$3
Raspberry Mousse (gf, df) | \$3
Cheesecake Cup (gf) | \$3.50
Fresh Fruit Plate (gf, df) | \$4.50







COOKIES

\$14 per dozen

Chocolate Chip

M&M

Sugar

Peanut Butter Cup

Snickerdoodle

Oatmeal Raisin

Cranberry Orange

White Chocolate Macadamia

S'mores

Assorted

BARS

\$16 per dozen

Rice Krispy Bars (gf)

Cinnamon Toast Crunch Bars

Lucky Charms Bars (gf)

Chocolate Fudge (gf)

Oreo Bites

Snickerdoodle Blondies

BROWNIES

priced per dozen

Brownies | \$11

Chocolate Mint Brownies | \$23

Peanut Butter Brownies | \$23

Double Chocolate Brownies | \$23



Messiah Funds 25% discount on Food



CAKES

6" TWO LAYER CAKE - SERVES 6-8

Standard Flavors | \$24 Specialty Flavors | \$27 Filling | \$5

10" TWO LAYER CAKE - SERVES 14-16

Standard Flavors | \$48 Specialty Flavors | \$54 Filling | \$5

HALF SHEET SINGLE LAYER - SERVES 36

Standard Flavors | \$48 Specialty Flavors | \$54 Filling | \$10

FULL SHEET SINGLE LAYER - SERVES 72

Standard Flavors | \$65 Specialty Flavors | \$80 Filling | \$15



STANDARD: vanilla, chocolate or marble SPECIALTY: carrot, red velvet, strawberry, oreo, apple spice, cinnamon swirl

FROSTING:

vanilla, chocolate, cinnamon, peanut butter, cream cheese, whipped vanilla

FILLINGS:

strawberry, raspberry, lemon, cannoli, Bavarian cream

CUPCAKES

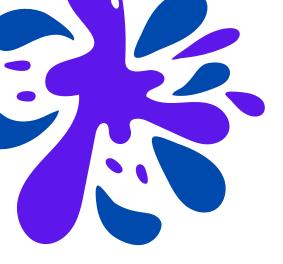
Standard Size | \$19.25 per dozen Jumbo Size | \$3.50 each Jumbo Decorated | \$5 each

Special Personalization | \$10 minimum

Graphic Transfer | \$12 per sheet copyright permission required







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

ORDERING

Catering Request Forms are due a minimum of 10 business days prior: www.messiah.edu/two-bridges-catering/

Changes to TIMES are due TWO WEEKS PRIOR

Changes to Menu, Guest Counts & Dietary Restrictions are due 5 BUSINESS DAYS PRIOR

\$25 minimum order for set-up or delivery

ADDITIONAL COSTS

Paper Service | \$.75 per person

Upscale Disposables | \$1.75 per person

China, Glassware and Flatware | \$3.25+ per person

Served Meal | minimum \$2 per person

Linen Napkin | \$.50 each

Linen/Flatware Roll-up | \$.50 each

Buffet Linens | \$12.50 per table

Guest Table Linen | \$4.75 each

High Top Linen | \$3 each

Disposable Table Cover | \$3 each

House Centerpiece | \$5 each

Floral Centerpiece | market price

Off-Campus Delivery | \$50

Van Delivery | \$20

Late Request | \$20

Late Change | \$20

SPECIAL DIETARY NEEDS
MAY INCUR ADDITIONAL CHARGES

