Catering
Breakfast

Quick Break $7.25 per guest

- Fresh Fruit Salad
- Muffins
- Bagels with Cream Cheese
- Breakfast Breads
- Served with Seattle’s Best® Regular & Decaffeinated Coffee, Tazo® Tea Service, & Bulk Water

Blue & White Break $9.50 per guest

- Fresh Fruit Salad
- Mini Muffins
- Breakfast Breads
- Blue and White Yogurt Parfaits
- Served with Seattle’s Best® Regular & Decaffeinated Coffee, Tazo® Tea Service, & Bulk Water

Health Nut Break $8.25 per guest

- Granola Bars
- Yogurt Cups
- Fruit Salad OR Apples & Bananas
- Bottled Orange, Cranberry, or Apple Juice
- Served with Seattle’s Best® Regular & Decaffeinated Coffee, Tazo® Tea Service, & Bulk Water
Build Your Own Continental Breakfast

(prices per guest)
- Pastry Service to include: Danish, Muffins, Croissants, Quick Breads $1.99
- Bagels with Cream Cheese $2.49
- Yogurt Parfait Bar – Vanilla Low-Fat Yogurt with Assorted Toppings such as Fresh Fruit, Dried Fruit, Nuts, and Granola $1.99
- Pre-Packaged Yogurts – Assorted Flavors $1.75
- Cold Cereals with Milk $2.80
- Small Fruit Platter with Dip (serves approximately 25) $85.00
- Large Fruit Platter with Dip (serves approximately 50) $150.00
- Fruit Platter with Dip (per guest) $3.50

Build Your Own Hot Breakfast Buffet

(prices per guest – 20 guest minimum)
- Breakfast Meats to Include: Ham Slice, Bacon, Sausage, Turkey Bacon/Sausage $2.05
- Scrambled Eggs $2.80
- Pancakes with Syrup $3.05
- French Toast with Syrup $3.05
- Oatmeal Bar – Served with Assorted Dried Fruit & Nuts $3.00
- Breakfast Potatoes $1.55
Basic Bagged Lunch $8.75 per guest

- Choice of: (served on Kaiser Roll)
  - Turkey & Provolone
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Tuna Salad available on Monday, Wednesday, & Friday
  - Chicken Salad available on Tuesday & Thursday
- Chips or Pretzels
- Cookies (2)
- Hand Fruit or Small Bag of Apple Slices
- Can of Soda or 16.9oz Bottled Water

Deluxe Bagged Lunch $11.00 per guest

- Choice of: (served on gourmet roll)
  - Turkey & Provolone
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Tuna Salad available on Monday, Wednesday, & Friday
  - Chicken Salad available on Tuesday & Thursday
- Chips or Pretzels
- Salad of the Day
- Cookies (2)
- Hand Fruit or Small Bag of Apple Slices
- Can of Soda or 16.9oz Bottled Water

Party Subs (Turkey, Ham, or Italian)

- 3 Foot (serves 12-15 people) $52.00
Deli Sandwich Buffet

- Choice of (Served on a Fresh Gourmet Roll):
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Turkey & Provolone
  - Cheese & Vegetable
  - Vegetable
  - Tuna Salad available on Monday, Wednesday, & Friday
  - Chicken Salad available on Tuesday & Thursday

- Small Bag of Chips/Pretzels
- Salad of the Day (Chef’s Choice of Pasta, Tortellini, Potato, Marinated Mushroom, or Broccoli & Bacon)
- Bakery Cookies (2)
- Bottled Beverages (Water, Iced Tea, & Soda)

Wrap Buffet

- Choice of (Served on a Fresh Wraps):
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Turkey & Provolone
  - Cheese & Vegetable
  - Vegetable
  - Tuna Salad available on Monday, Wednesday, & Friday
  - Chicken Salad available on Tuesday & Thursday

- Small Bag of Chips/Pretzels
- Salad of the Day (Chef’s Choice of Pasta, Tortellini, Potato, Marinated Mushroom, or Broccoli & Bacon)
- Bakery Cookies (2)
- Bottled Beverages (Water, Iced Tea, & Soda)
**Deli Platter Buffet**  $11.00 per guest

- Choice of 3 Meats:
  - Turkey
  - Smoked Turkey
  - Ham
  - Roast Beef
  - Tuna Salad available on Monday, Wednesday, & Friday
  - Chicken Salad available on Tuesday & Thursday

- Choice of 2 Cheeses:
  - Cheddar
  - American
  - Swiss
  - Provolone

- Small Bag of Chips/Pretzels

- Salad of the Day (Chef’s Choice of Pasta, Tortellini, Potato, Marinated Mushroom, or Broccoli & Bacon)

- Bakery Cookies (2)

- Bottled Beverages (Water, Iced Tea, & Soda)

**Deluxe Salad Buffet**  $6.75 per guest

- Choice of:
  - Chicken Caesar
  - Chef
  - Autumn Chicken
  - Garden
  - Grilled Chicken

- Please Specify Large Bowl or Salad Bar Setup

- Additional $1 Charge for Individual Servings on China or in Plastic Containers
## Poultry Entrées

(prices per guest – 20 guest minimum)

- Stuffed Chicken Breast $6.50
  - Choice of Cordon Bleu or Cornbread Stuffing
- Grilled Citrus Herb Chicken $4.50
- Chicken Marsala with mushrooms $4.50
- Chicken Parmesan $4.50
- Sliced Roast Turkey $4.50
- Grilled Marinated Chicken Sandwich $5.30
- Hot Turkey Sandwiches with Gravy $4.50

## Beef Entrées

(prices per guest – 20 guest minimum)

- Flank Steak $5.50
- Tuscan Steak Tips $5.50
- Hot Roast Beef Sandwiches with Gravy $4.50
- Meatball Sandwiches $5.50
- Ground Beef Tacos (Hard or Soft) with Toppings $4.00

## Pork Entrées

(prices per guest – 20 guest minimum)

- Herb Crusted Pork Loin $5.50
- BBQ Ribs $5.50
- Roast Pork with Apple Honey Mustard Glaze $5.50

## Fish & Seafood Entrées

(prices per guest – 20 guest minimum)

- Teriyaki Salmon $7.95
- Dill Salmon Fillets $7.95
- Jumbo Lump Crab Cakes – a Berks Specialty! $11.95
- Seafood Stuffed Flounder $5.99
- Cajun Tilapia $4.50
### Asian Cuisine
(Prices per guest – 20 guest minimum)
- **Sesame Chicken** $5.75
- **Beef and Broccoli** $5.75
- **Vegetable Lo Mein** $3.25
- **Vegetarian Fried Rice** $3.25
- **Spring Rolls (Vegetarian or Pork)** $3.25

### Puerto Rican Cuisine
(Prices per guest – 20 guest minimum)
- **Pernil (Roasted Pork with Sofrito)** $5.50
- **Pollo (Chicken Breast with Adobo)** $4.50
- **Arroz con Color (Spanish Rice)** $1.55
- **Pastellios (Beef Empanadas)** $2.99

### Mediterranean Cuisine
(Prices per guest – 20 guest minimum)
- **Chicken Kabobs with Pita Bread and Tzatziki** $6.55
- **Lamb Kabobs with Pita Bread and Tzatziki** $6.55
- **Tabouli (Cold Bulgur Salad)** $1.55

### Pasta
(Prices per guest – 20 guest minimum)
- **White Chicken Lasagna with Spinach** $6.50
- **Stuffed Shells (2 per person)** $3.50
- **Spaghetti with Sauce (Served with Marinara & Meat Sauce)** $3.50
- **Linguini with Roasted Vegetables** $3.75
- **Macaroni & Cheese** $3.50
- **Chicken Sundried Tomato Pesto** $6.50
- **Four Cheese Baked Penne** $3.75
- **Potato Gnocchi With Basil Pesto** $3.99
# Vegetarian Entrees

(may also be used as side dishes)  

*Prices per guest*

- Vegan Spinach and Mushroom Turnovers: $2.50
- Vegan Stuffed Peppers: $3.00
- Cheese Filled Portabella Mushrooms: $2.50
- Handmade All Vegetable Burgers: $3.20
- Roasted Corn and Bean Enchiladas: $3.00
- Grilled Eggplant Parmesan: $2.50
- Vegan Pot Pie Muffins: $2.50

## Side Dishes

*Prices per guest*

- Green Beans: $1.55
- Broccoli: $1.55
- Mixed Vegetables: $1.55
- Corn: $1.55
- Mashed Potatoes: $1.55
- Roasted Red Potatoes: $1.55
- Tossed Salad: $2.45
- Steamed White Rice: $1.55
- Roasted Sweet Potatoes: $1.55
- Wild Rice: $1.55
- Rice Pilaf: $1.55
- Couscous with Mushrooms: $1.55
- Quinoa Pilaf: $1.55
- Caesar Salad: $2.45

Additional $1 Charge for Individual Servings

- Baked Potatoes with Sour Cream, Butter, and Chives: $1.75
- Salad of the Day (Chef’s Choice of Pasta, Tortellini, Potato, Marinated Mushroom, or Broccoli & Bacon): $1.50
- Garlic Bread or Rolls: $1.50
- Soup of the Day (per gallon – serves 16): $40.00
Pizza and Picnics

Whole Pizzas (8 slices/pie)

- Cheese $11.99
- Pepperoni or Sausage $13.99
- Supreme $15.99

Pizza Buffet $9.99 per guest

- 2 Slices of Cheese or One Topping Pizza
- Tossed Garden Salad
- Cookies (2)
- Bottled Beverage

Picnic Favorites (prices per guest)

- Burgers $3.50
- Hot Dogs $2.00
- Kentucky BBQ Turkey $4.50
- BBQ Chicken $4.50

Side Dishes (prices per guest)

- Macaroni, Potato, or Pasta Salad $1.55
- Tossed Side Salad $2.45
- Baked Beans $1.55
- Fresh Corn on the Cob $1.95
- Watermelon $2.25
## Cold Selections

(prices per 25 pieces)

- Fresh Fruit Kabobs $60.00
- Bruschetta Crostini $60.00
- Bite Size Cheesecakes $25.00
- Mini Cream Puffs $15.00
- Iced Shrimp Cocktail $60.00
- Sushi Current Market Price
- Doughnut Holes with Fondant and Jelly Dip $25.00
- Doughnut Hole and Fruit Skewers $35.00

## Hot Selections

(prices per 25 pieces)

- Fried Ravioli with Marinara Dipping Sauce $25.00
- Assorted Mini Quiche $36.00
- Macaroni & Cheese Bites $40.00
- Grilled Chicken on Skewers (BBQ or Asian Teriyaki) $42.00
- Breaded Chicken Fingers $32.00
- Chicken Wings with Celery and Blue Cheese Dressing $25.00
- Mini Crab Cakes $40.00
- Potato & Pea Samosas $20.00
- Franks in a Blanket $25.00
- Cocktail Meatballs with BBQ Sauce $15.00
- Mini Vegetable Spring Rolls $25.00
- Mini Pizzas $40.00
- Mozzarella Cheese Sticks with Marinara Sauce $20.00
- Sausage & Cheese Stuffed Mushrooms $35.00
- Raspberry & Brie in Phyllo Dough $42.00
## Break Service

*(prices per guest)*

- Vegetables with Dip $2.25
- Cheese with Dip $2.95
- Fruit with Dip $3.05
- Hand Fruit $1.00
- Spinach & Artichoke Dip with Pita Chips $2.65
- Hummus with Pita Chips or Vegetables $2.65
- Buffalo Chicken Dip $2.65
- Potato Chips or Pretzels $0.75
  - With Dip $1.00
- Fresh Fried Potato Chips $1.25
- Tortilla Chips $0.75
  - With Salsa $1.00

*(prices per platter)*

- Vegetables with Dip – Small (serves 20-25) $55.00
- Vegetables with Dip – Large (serves 45-50) $110.00
- Cheese with Dip – Small (serves 20-25) $75.00
- Cheese with Dip – Large (serves 45-50) $140.00
- Fruit with Dip – Small (serves 20-25) $85.00
- Fruit with Dip – Large (serves 45-50) $150.00
Coffee & Tea

- Coffee & Tea Service (per guest) $2.25
- Pump Pot (per ½ gallon – 8 servings) $18.00
- Large Urn (per 1½ gallon – 24 servings) $54.00

Soda & Water

(prices per guest unless specified)
- Assorted Pepsi Products - Bottles $1.99
- Assorted Pepsi Products – Cans $1.50
- Bottled Water (16.9oz) $1.50
- Bottled Water (20oz) $1.99
- Bulk Water $0.30
- Bulk Infused Water $0.50

Other

- Assorted Bulk Juice $1.75
- Pitchers of Juice (per 48oz – 6 servings) $10.50
- Bulk Lemonade or Iced Tea $1.25
- Pitchers of Iced Tea or Lemonade (per 48oz – 6 servings) $7.50
- Hot Chocolate $2.25
- Apple Cider (hot or cold) $1.75
- Lion Ambassador Punch $2.20
## Desserts

### Standard Cakes & Pies (per guest) $2.99
- PSU Blue Cake
- Oreo Cake
- Red Velvet Cake
- Sour Cream Apple Pie
- Whipped Lemon Pie
- Oreo Crème Pie
- White Cake with Raspberry Filling
- Pumpkin Pie
- Pumpkin Roll Cake (available fall only)
- Carrot Cake
- Whipped Peanut Butter Crème Pie

### Cheesecake (per guest) $3.75
- Classic New York
- Marble Cheesecake
- Chocolate Raspberry Cheesecake

### Cakes, Cupcakes, & More

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>¼ Sheet Cake (serves 15)</td>
<td>$20.00</td>
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<tr>
<td>½ Sheet Cake (serves 30)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Full Sheet Cake (serves 60)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Bite Size Cupcakes – per dozen</td>
<td>$9.00</td>
</tr>
<tr>
<td>Cupcakes – each</td>
<td>$1.50</td>
</tr>
<tr>
<td>Whoopie Pies (assorted flavors available) – per dozen</td>
<td>$12.00</td>
</tr>
<tr>
<td>Pumpkin Cookies with Cream Cheese Frosting – per dozen (fall only)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Assorted Gourmet Desserts – per guest</td>
<td>$4.75</td>
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<tr>
<td>Assorted Cookies and/or Brownies</td>
<td>$9.00</td>
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<tr>
<td>Decorated Seasonal Cookies</td>
<td>$18.00</td>
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<tr>
<td>Trifle (Choose from Angel Food Cake &amp; Fruit, Brownie, or Pumpkin)</td>
<td>$25.00</td>
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<tr>
<td>Ice Cream – Assorted Flavors (serves 50)</td>
<td>$38.00</td>
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</tbody>
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Catering Services provides unparalleled quality catering to the Penn State campus community from coffee breaks to buffets to multi-course meals to theme celebrations. Catering Services can tailor a menu to match your food service needs—and your budget.

Guidelines for Planning Your Event

1. Catering Services at Penn State can provide detailed information and help plan your catered event. During the initial planning stages, clients must provide an estimated number of guests.

2. All events are set up as buffet service, and clients may request either china service or disposable serving products. Table linens are provided on buffet tables. Catering Services can provide customized linens, decorations (flowers), and wait service for an additional cost. Arrangements for these services must be made at least two weeks before the scheduled event.

3. Deliveries for catered events can be made to any location on campus. A minimum order of $25.00 is required for delivery. A 10 percent service charge will be applied to all orders that are delivered outside of the dining facility.

4. Student organizations that request catering services must submit a written authorization approval from their staff or faculty advisor, and must include the appropriate budget number that will be charged for the catering event. This approval must be received before any services are rendered.

5. Due to standard Board of Health practices, leftover prepared food items may not be removed from the premises.

For a complete list of guidelines, including information on billing and cancellation policies, please visit www.berkscampusliving.psu.edu/catering.