

2023-24

# Catering menu



**Jefferson**

Thomas Jefferson University

HOME OF SIDNEY KIMMEL MEDICAL COLLEGE

# DEAR COLLEAGUE, THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!



With an ever-present focus on craftsmanship, our catering experiences will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves on building guest relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception to a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But this is only the starting point. Our director of catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!

CONTACT US FOR MORE INFORMATION

CATERING DEPARTMENT

[TJU\\_EF\\_Catering@jefferson.edu](mailto:TJU_EF_Catering@jefferson.edu)

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# BREAKFAST BUFFETS



## CONTINENTAL BREAKFAST

9.85 per guest

Assorted bagels and breakfast pastries served with cream cheese, jelly and butter, and fresh fruit salad. Choice of cranberry or orange juice, regular and decaffeinated coffee, and tea served with accompaniments

Add fruit and yogurt parfaits for 2.95 per guest

## EGG SANDWICH BUFFET

12.39 per guest

Egg sandwiches served on your choice of a bagel, English muffin or croissant with American cheese, cheddar or provolone. Choice of one meat: bacon, turkey bacon, sausage patty or Canadian ham. Served with tots and fruit salad. Choice of orange or cranberry juice. Includes full coffee and tea station

## THE SCRAMBLER

14.59 per guest

Choice of scrambled eggs, cheesy eggs, quiche lorraine or vegetable fritatta. Choice of seasoned breakfast potatoes with peppers and onions or tater tots. Choice of cranberry or orange juice. Served with fresh fruit salad, choice of bacon, turkey bacon, or sausage patty. Includes full coffee and tea station

Add pancakes or French toast for 4.05 per guest

# BREAKFAST À LA CARTE



## FRESH FRUIT SALAD

3.25 per guest

## SMOKED SALMON DISPLAY

13.00 per guest

(10 guest minimum) Served with capers, red onion, chopped eggs, diced tomatoes, cream cheese, and assorted bagels

## TATER TOTS

3.25 per guest

## EGG & CHEESE SANDWICH

4.15 per guest

Add meat for an additional 1.60 each

## INDIVIDUAL CHOBANI™ YOGURTS

2.50 each

## FRUIT & YOGURT GRANOLA PARFAITS

3.25 each

## WHOLE FRUIT

1.00 each

## FRUIT, YOGURT, AND GRANOLA BAR

7.00 per guest

10 guest minimum

Vanilla Greek yogurt, low fat strawberry yogurt, homemade granola, seasonal fruits and berries, dried fruit, and toasted coconut

# BREAKFAST BAKERY



Gluten-free muffins and bagels available upon request.

**DONUTS** 17.50 per dozen

**LARGE DANISH** 19.75 per dozen

**LARGE MUFFINS** 17.50 per dozen

**SCONES** 21.25 per dozen

**BAGELS & CREAM CHEESE** 17.50 per dozen

**MINI SCONES** 11.00 per dozen

**MINI DANISH** 11.00 per dozen

**LARGE CINNAMON ROLLS** 23.25 per dozen

# BEVERAGES



2% WHITE OR CHOCOLATE MILK 1.75 each

SOY MILK OR ALMOND MILK 2.00 each

BOTTLED WAWA® JUICES 2.00 each

HOT CHOCOLATE PACKS 1.75 each

BOTTLED WAWA® ICED TEA 1.75 each

CANNED SODA 1.75 each

SPARKLING WATER 2.00 each

BOTTLED WATER 1.75 each

Ask about our infused waters and specialty seasonal mocktails!

# FOR THE GROUP



REGULAR OR DECAFFEINATED COFFEE 3.50 per guest  
Hot tea service included

ICED TEA 17.50 per gallon

LEMONADE 17.50 per gallon

ORANGE, APPLE, OR CRANBERRY JUICE 22.00 per gallon

# SALAD PLATTER BUFFET



Choose any two entrée salads. Served with rolls and butter, cookies and brownies, bottled water, and WAWA® teas. Soda and sparkling water can be added for an additional charge. Vegan protein and cheese can be substituted on any salad. **14.40 per guest**

Add chef's choice homemade soup or chili to any buffet for 2.75 per guest.

## HERBED CHICKEN HARVEST SALAD

Mixed greens topped with roasted chicken, dried cranberries, Gorgonzola cheese, red onion, and raspberry vinaigrette

## GRILLED CHICKEN CAESAR SALAD

Chopped romaine lettuce, seasoned chicken, creamy Caesar dressing, croutons, and Parmesan cheese

## ITALIAN CHOPPED SALAD

Fresh-chopped lettuce, tomatoes, onion, bell pepper, salami, garbanzo beans, and shredded Parmesan cheese, served with a house-made Italian dressing

## CHEF SALAD

Mixed greens topped with turkey breast, ham, cheddar cheese, hard boiled egg, and tomato wedges, served with your choice of house-made dressing

## MANDARIN CHICKEN SALAD

Mixture of romaine and mixed greens topped with marinated chicken breast, shaved red cabbage, juicy mandarin oranges, crispy oriental noodles, and sesame-ginger dressing

## CHICKEN CRANBERRY AVOCADO SALAD

Baby spinach, chicken, avocados, crumbled feta, sliced apple, and dried cranberries, served with a poppy seed dressing

## CHICKEN COBB SALAD

Romaine and mixed greens topped with chicken, bacon, hard boiled egg, tomatoes, avocado, and bleu cheese, served with your choice of dressing

## TERIYAKI BEEF SALAD

Mixed salad greens topped with steak strips, onions, cucumbers, shredded carrots, and red bell pepper, served with a sesame-ginger dressing

## STRAWBERRY CHICKEN SALAD

Baby spinach and arugula topped with grilled chicken, sliced strawberries, red onion, bleu cheese, and sunflower seeds, served with poppyseed dressing

## GREEK SALAD

Romaine lettuce, cucumbers, tomatoes, red onions, bell peppers, kalamata olives, crumbled feta, and pepperoncini, served with your choice of house-made dressing

# SALAD PLATTER BUFFET CONT.



## VEGAN ANTIPASTO SALAD

Romaine lettuce, rotini pasta, artichokes, tomatoes, roasted red pepper strips, pepperoncini, and black olives, served with a house-made vinaigrette

## GREEN MACHINE SALAD

Baby spinach topped with avocado, edamame, cucumber, hard boiled egg, roasted red pepper, and sunflower seeds with herb vinaigrette

## STEAK FAJITA SALAD

Mixed greens topped with flank steak, bell peppers, red onion, cheddar cheese, black beans, corn, and crispy tortilla strips served with chipotle ranch dressing



# SANDWICH BUFFETS



## PREMIUM SANDWICH BUFFET 18.85 per guest

Choose any three of our specialty sandwiches accompanied by choice of one starter salad with choice of dressings, homemade potato chips, choice of cookies or brownies, and bottled water and assorted sodas. Bottled iced teas can be added for an additional charge. Gluten-free bread, vegan pro-tein, or vegan cheese can be substituted on any sandwich.

Upgrade your salad with any salad from our buffet menu for 5.25 per guest

### CHOOSE ONE SALAD OR SOUP:

- Garden Salad with choice of two dressings
- Classic Caesar Salad with homemade Caesar dressing
- Chicken Caesar Salad with homemade dressing additional 3.00 per guest
- Spinach Salad with egg, bacon, and red onion
- Harvest Salad with spring mix, chicken, raisins, feta, and red onion additional 4.35 per guest
- Quinoa and roasted vegetable salad
- Classic Potato Salad
- Fresh Mozzarella and Tomato Salad
- Chef's choice soup of the day
- Classic Macaroni Salad
- Pesto Pasta Salad
- Fresh Fruit Salad

Add additional salad option for 1.95 per guest



# SANDWICH BUFFETS CONT.



CHOOSE THREE OF THE FOLLOWING SANDWICHES:

## TURKEY CLUB WRAP

Sliced turkey breast with crisp bacon, Swiss cheese, fresh tomato slices, and shredded romaine lettuce, wrapped in our fresh flour tortilla

## BUFFALO CHICKEN WRAP

Grilled chicken, buffalo sauce, romaine lettuce, blue cheese crumbles, tomato, and ranch dressing

## SOUTHWESTERN STEAK WRAP

Grilled flank steak, black bean and corn relish, fresh pico, cheddar cheese, and romaine lettuce

## GRILLED CHICKEN CAESAR WRAP

Fresh romaine topped with our house-marinated chicken breast, fresh tomato slices, and Parmesan cheese, all rolled in a wrap

## SOUTHWEST CHICKEN SANDWICH

Grilled chicken breast topped with red onion, pepper Jack cheese, fresh sliced tomato, spinach, and guacamole, served on brioche

## ROAST BEEF SANDWICH

Wheat ciabatta stacked with fresh-sliced roast beef, cheddar cheese, red onion, leaf lettuce, tomato slices, and horseradish cream

## ITALIAN CLASSIC

Salami, pepperoni, ham, provolone cheese, shredded lettuce, and sliced tomato, finished with our Italian blend of oregano, garlic, and black pepper olive oil, served on a hoagie or ciabatta roll

## MARINATED CHICKEN BREAST SANDWICH

House-marinated chicken breast grilled with roasted red bell peppers and topped with fresh baby spinach, tomato slices, and goat cheese spread on brioche

## CRISPY CHICKEN BACON RANCH

Crispy chicken, bacon, lettuce, tomato, and ranch dressing, all wrapped in a tortilla

## CALIFORNIA CLUB CROISSANT

Turkey, ham, bacon, avocado, tomato, and bibb lettuce

## TUNA OR CHICKEN SALAD CROISSANT

With bibb lettuce and tomato

## ROASTED VEGETABLE WRAP

Roasted red onions, zucchini, yellow squash, red peppers, portobello mushrooms, spinach, and our Parmesan basil pesto spread

## CAPRESE PESTO SANDWICH

Fresh mozzarella, tomatoes, spinach, and Parmesan pesto on focaccia

## CALIFORNIA VEGGIE WRAP

Arugula, avocado, roasted red peppers, carrots, cucumber, and pesto

# SANDWICH BUFFETS CONT.



## CLASSIC SANDWICH BUFFET 12.55 per guest

Choose three custom pre-made deli sandwiches, served with lettuce and tomato. Accompanied by chips, pickles, condiments, your choice of cookie or brownie, and bottled water and WAWA® teas.

### BREAD:

Wrap, Kaiser, hoagie roll, white, wheat, or rye bread

### PROTEIN:

Roasted turkey, smoked turkey, ham, grilled chicken, salami, pepperoni, tuna, chicken salad, or egg salad

### VEGETARIAN OPTIONS:

Roasted veggies, hummus, vegan turkey, vegan ham, or vegan cheese

### CHEESE:

Provolone, Swiss, American, pepper Jack, or cheddar

## EXECUTIVE SALAD AND SANDWICH BUFFET 16.60 per guest

Choice of one entree salad from pages 6 and 7 and two sandwiches from sandwiches buffet. Served with fresh fruit salad, homemade potato chips, assorted dessert bars, bottled water, and WAWA® teas [Add chef's choice soup for 2.75 per guest](#)

# DELI BUFFET



All deli buffets served with lettuce, tomato, onion, and pickles, accompanied by assorted bread and rolls, mayonnaise, mustard, chips, bottled water, and WAWA® teas. Soda can be added for an additional charge. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich. **14.15 per guest**

## SALAD (CHOOSE 1):

Garden salad with house-made dressing, Caesar salad, potato salad, or pasta salad

## FILLING (CHOOSE 3):

Turkey, ham, roast beef, tuna, chicken, egg salad, or grilled vegetables

## CHEESE (CHOOSE 2):

American, Swiss, provolone, or pepper Jack

## DESSERT (CHOOSE 1):

Cookies or brownies

# EXPRESS SANDWICH OR SALAD BAG



## EXPRESS SANDWICH BAG **14.40 per guest**

Choose any of our sandwiches (see pg.10) packaged with cookies, chips, or bottled water. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich.

## EXPRESS SALAD BAG **14.40 per guest**

Entrée salad (see pg. 9) packaged with cookies or bottled water, accompanied by fresh rolls and butter. Gluten-free rolls are available upon request.

# THEMED BUFFETS



Theme buffets include bottled water and soda, plus your choice of cookies, brownies, or Rice Krispies Treats®. Gluten-free and vegan options are available upon request.

## PASTA BUFFET

15.50 per guest

Served with a Caesar salad and our house-made garlic bread. Add meatballs, Italian sausage, chicken, or vegan meatballs for 4.15 per guest

### CHOOSE TWO PASTAS:

- Farfalle
- Fettuccine
- Cheese tortellini
- Cheese ravioli
- Penne
- Gluten free brown rice penne

### CHOOSE TWO SAUCES:

- Marinara sauce
- Meat sauce
- Alfredo sauce
- Pesto sauce
- Cheese sauce

## MEDITERRANEAN SALAD BUFFET

16.75 per guest

### INCLUDES:

- Mixed greens
- Seedless cucumber
- Grape tomatoes
- Feta cheese
- Kalamata olives
- Herbed chickpeas
- Red onion
- Pepperoncini
- Couscous
- Herbed vinaigrette
- Sliced herbed chicken breast
- House made hummus, baba ganoush, and tzatziki sauce
- Grilled pita

## SOUTHERN BBQ BUFFET

18.75 per guest

Served with brioche rolls, homemade cornbread, coleslaw, tomato and cucumber salad, baked beans, and traditional BBQ and spicy BBQ sauce.

### CHOICE OF 2 PROTEINS:

- Pulled Pork
- Pulled Chicken
- Brisket
- Pulled BBQ Jackfruit

## TACO BUFFET

13.50 per guest

Served with a black bean and corn salad.

### INCLUDES:

- Soft and hard tacos
- Ground beef
- Shredded cheese
- Shredded lettuce
- Diced tomatoes
- Jalapeños
- Salsa
- Sour cream
- Guacamole
- House-made tortilla chips

# THEMED BUFFETS CONT.



## PIZZA AND WINGS

18.50 per guest

Two types of pizza served with a garden or Caesar salad and house made garlic knots with boneless wings in your choice of sauce and served with celery, carrots, and bleu cheese dressing.

### CHOOSE TWO PIZZAS:

- Cheese
- Pepperoni
- Tomato and Spinach White Pie
- Buffalo Chicken
- Caprese
- Veggie
- White

### CHOOSE ONE WING SAUCE:

- Buffalo
- BBQ
- Honey Teriyaki
- Sweet Thai Chili

## BUILD YOUR BOWL BUFFET

15.75 per guest

Includes brown rice, quinoa, basil, cilantro, and jalapeños.

### CHOOSE TWO PROTEINS:

- Flank steak
- Chicken
- Shrimp
- Grilled tofu

### CHOOSE TWO SAUCES:

- Sriracha aioli
- Pesto
- Soy ginger
- Honey garlic teriyaki

### CHOOSE SIX TOPPINGS:

- Avocado
- Broccoli
- Diced tomatoes
- Roasted corn
- Black beans
- Spiced chickpeas
- Pico de gallo
- Cucumber
- Shredded carrots
- Edamame
- Feta
- Shredded cheddar
- Arugula
- Baby spinach
- Tortilla strips

# PIZZA



Each 18" pizza features our house-made dough and is cut into 8 slices.

CHEESE PIZZA 14.25 per pizza

PEPPERONI PIZZA 16.50 per pizza

VEGGIE PIZZA 16.50 per pizza

WHITE PIZZA 14.25 per pizza

GLUTEN FREE PERSONAL PIZZA 5.88 per pizza

# SNACKS & MORE



POTATO CHIPS 1.50 per bag

HARD PRETZELS 1.50 per bag

TORTILLA CHIPS & SALSA 3.50 per guest

GRANOLA BARS 1.50 each

CHICKEN TENDERS 21.00 per dozen

Served with ketchup, honey mustard, and BBQ sauces

SOFT PRETZELS WITH MUSTARD 1.50 each

MINI SOFT PRETZELS WITH MUSTARD 1.00 each

PRETZEL NUGGETS 12.00 per dozen

Served with cheese sauce and mustard

# RECEPTIONS



Pricing for receptions will be dependent on all event amenities necessary in creating the perfect ambiance for your guests (base prices are shown).

## SMALL PLATTERS

Serve 10-15

### DOMESTIC CHEESE & CRACKERS

35.00 small | 66.00 medium | 105.00 large

An assortment of domestic cheeses, accompanied by a variety of crackers and garnished with grapes

### GOURMET CHEESE & CRACKERS

44.50 small | 82.50 medium | 143.00 large

An assortment of imported and local cheeses, accompanied by a variety of crackers and garnished with grapes, strawberries, and dried fruits

### FRESH FRUIT PLATTER

41.25 small | 48.25 medium | 74.25 large

### TRADITIONAL VEGETABLES & DIP

33.00 small | 46.50 medium | 69.50 large

A harvest of fresh, crisp garden vegetables with choice of two dips: ranch, roasted red pepper, or lemon herb

### ITALIAN ANTIPASTI

83.50 small | 121.50 medium | 175.75 large

Capicola, hard salami, pepperoni, prosciutto, assorted cheese, marinated roasted vegetables, fire-roasted peppers, and mixed olives, served with rustic breads

### BRUSCHETTA BAR

40.75 small | 68.00 medium | 110.00 large

Tomato basil bruschetta, olive tapenade, and chef's choice of seasonal topping served with sliced baguettes

## MEDIUM PLATTERS

Serve 20-25

### MEDITERRANEAN MEZE PLATTER

83.50 small | 121.50 medium | 176.00 large

DIPS: lemon garlic hummus, baba ghanoush, tzatziki, tahini sauce, and black olive tapenade  
Dippers: dolmas, mini falafel patties, spanakopita, baklava, marinated olives and feta cheese, lavash, and regular or gluten-free pita

### TRIO OF HUMMUS

40.75 medium | 82.50 large

Traditional, lemon avocado, and roasted red pepper hummus, served with toasted pita points

### NACHO BAR

110.00 medium | 209.00 large

House-made tortilla chips with salsa, guacamole, sour cream, warm house-made cheese sauce, diced tomatoes, shredded lettuce, and jalapeño peppers

Add diced chicken for 3.00 per guest

Add ground beef for 3.25 per guest

### SPINACH & ARTICHOKE DIP 71.50

(Serves 20 guests)

Served with house-made tortilla chips

### BUFFALO CHICKEN DIP 82.50

(Serves 20 guests)

Served with house-made tortilla chips

# HOT HORS D'OEUVRES



Priced per dozen.

## CHICKEN WINGS Market Price

Buffalo-style or honey BBQ chicken wings, served with bleu cheese dressing and celery sticks

## MINIATURE BEEF WELLINGTONS 27.50

## COCONUT CHICKEN BITES 22.50

Served with sweet chili sauce

## PORK POT STICKERS 21.50

## PHILADELPHIA CHEESESTEAK EGG ROLLS 25.25

Served with ketchup

## PHILADELPHIA CHICKEN CHEESESTEAK EGG ROLLS 25.25

Served with ketchup

## MINIATURE CRAB CAKES 30.75

Served with a lemon rémoulade dipping sauce

## BBQ SHRIMP WITH PEPPERED BACON 28.50

## BRAISED SHORT RIB 28.50

With pesto and frizzled onion on crostini

## FIRECRACKER CHICKEN MEATBALLS 22.50

Served with a bleu cheese dip



# COLD HORS D'OEUVRES



Priced per dozen.

SHRIMP COCKTAIL Market Price

PROSCIUTTO-WRAPPED ASPARAGUS 23.25

THREE CHEESE GOUGÈRE 22.50

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE 22.50

BRIE CHEESE TARTLET WITH APRICOT CHUTNEY 24.15

LEMON HERB CRAB SALAD IN CUCUMBER CUP 27.50

GOAT CHEESE AND FIG TARTLET 24.15

ANTIPASTA SKEWER 24.15

Provolone, pepperoni, salami, and olives

# VEGETARIAN HORS D'OEUVRES



Priced per dozen.

BREADED CHEESE RAVIOLI 22.50

Served with marinara sauce

VEGETABLE SPRING ROLLS 22.50

With sesame-ginger sauce

SPINACH & FETA STUFFED MUSHROOM CAPS 21.50

VEGETARIAN MINIATURE QUICHE 24.25

SPANAKOPITA 24.25

EDAMAME DUMPLING 21.50

Served with soy ginger sauce

VEGAN JACKFRUIT "CRAB" CAKE 24.15

# BUFFETS



Served luncheons and dinners can be customized upon request. Buffets are served on plastic ware. China service is available for an additional charge.

## STANDARD BUFFET

18.50 per guest

- 1 salad or soup selection
- Rolls and butter
- 1 entrée
- 1 side
- 1 vegetable
- 1 dessert
- Sodas and bottled water

## DELUXE BUFFET

23.00 per guest

- 1 salad or soup selection
- Rolls and butter
- 2 entrées (1 protein and 1 vegetarian)
- 1 side
- 1 vegetable
- 1 dessert
- Sodas and bottled water

## EXECUTIVE BUFFET

28.50 per guest

- Two salad or soup selections
- Rolls and butter
- 3 entrées (2 protein, 1 vegetarian)
- 1 side
- 1 vegetable
- 1 dessert
- Sodas and bottled water

## SALADS

### CAESAR SALAD

Chopped romaine lettuce, thin-sliced red onions, grape tomatoes, house-made croutons, and shredded Parmesan cheese, tossed with creamy Caesar-style dressing

### GREEK SALAD

Fresh-chopped romaine lettuce with diced tomatoes, black olives, cucumber slices, red onion, pepperoncini, julienne green pepper, and feta cheese, tossed with traditional Greek vinaigrette

### TRADITIONAL SPINACH SALAD

Baby spinach garnished with fresh-sliced mushrooms, red onions, egg crumbles, and crisp bacon bits, tossed with poppy seed dressing

### TRADITIONAL GARDEN SALAD

Served with tomatoes, cucumbers, carrots, and red onions, with your choice of dressings

## SOUPS

### TOMATO BASIL BISQUE

### CHICKEN NOODLE SOUP

### BROCCOLI CHEDDAR SOUP

# BUFFETS CONT.



## ENTRÉES

### CHICKEN

#### CHICKEN PARMESAN

Fresh chicken breast lightly breaded and sautéed until golden brown, topped with our house marinara sauce and melted mozzarella cheese

#### CHICKEN MARSALA

Tender chicken breast sautéed golden brown, finished with fresh sautéed mushrooms and our creamy Marsala sauce

#### CHICKEN PICATTA

Fresh chicken breast seasoned lightly and sautéed golden brown, finished with capers and fresh lemon

#### CHICKEN CACCIATORE

Chicken braised in a red wine tomato sauce with onions, peppers, and herbs

#### CHICKEN CORDON BLEU

Chicken breast stuffed with thinly sliced ham and Swiss cheese, breaded and topped with a creamy Dijon sauce

#### SUN-DRIED TOMATO PESTO CHICKEN

Chicken topped with a creamy sun-dried tomato and pesto sauce

### PORK

#### ROASTED ROSEMARY PORK

Our special blend of spices with rosemary, rubbed into the pork before slow roasting and carved to order

#### HOMESTYLE BONELESS PORK CHOPS

Seasoned pork loin chops, sautéed golden brown and baked on top of our house-made stuffing

#### TUSCAN ROAST PORK

Tender pieces of pork, roasted with red potatoes, asparagus, bell peppers, mushrooms, and onions

### BEEF

#### BEEF PEPPER STEAK

Tender strips of beef stir-fried with fresh peppers, mushrooms, and onions, finished with a savory garlic black bean sauce and served with white rice

#### BEEF ROULADE

*additional 3.50 per guest*

Fresh arugula, roasted red peppers, and goat cheese, rolled inside flank steak

#### APRICOT BBQ FLANK STEAK

*additional 3.50 per guest*

Thinly sliced grilled flank steak with a house-made apricot BBQ sauce

#### GRILLED FLANK STEAK

With Chimmichurri Sauce

# BUFFETS CONT.



## SEAFOOD

### LEMON BAKED COD

additional 2.75 per guest

Fresh filets of cod seasoned with garlic, fresh lemon juice, and white wine

### CHIVE-CRUSTED SALMON

additional 3.50 per guest

Pan-seared with fresh chives and served with our light lemon butter sauce

### SHRIMP SCAMPI

additional 4.50 per guest

Fresh shrimp prepared in the classic style and finished with a sprinkling of fresh-grated Parmesan cheese, served atop a bed of linguine

### CRAB-STUFFED FLOUNDER

additional 4.50 per guest

Flounder stuffed with our special blend of crab, artichoke, and cheese, topped with a dusting of bread crumbs and then baked and topped with cream sauce

## PASTA

### RIGATONI & HOMEMADE MEATBALLS

Freshly prepared meatballs, slow cooked in our house marinara and served on rigatoni with Parmesan cheese

### RAVIOLI BOLOGNESE

Cheese ravioli baked in a house-made bolognese sauce, topped with fresh mozzarella and Parmesan

### TRADITIONAL LASAGNA

Prepared with a combination of ground beef, Italian sausage, and pepperoni, layered with mozzarella, Parmesan, ricotta, and our Italian marinara sauce

## VEGETARIAN

### EGGPLANT PARMESAN

Fresh eggplant layered with our house marinara, diced tomatoes, and a blend of ricotta, mozzarella, Parmesan, and provolone cheeses

### VEGETABLE LASAGNA

Our house-made roasted Roma-herb Alfredo sauce layered with pasta, spinach, eggplant, peppers, mushroom, ricotta, mozzarella, Parmesan, and provolone cheeses

### MEDITERRANEAN PASTA

Served with artichoke hearts, spinach, capers, and sun-dried tomatoes in light white wine cream sauce

### QUINOA STUFFED PEPPERS

Bell peppers stuffed with a blend of quinoa, seasonal vegetables, and diced tomatoes

### PASTA PRIMAVERA

Penne tossed with broccoli, carrots, mushrooms, zucchini, and squash in a light white wine sauce

# BUFFETS CONT.



## VEGETABLES

- Green beans
- Fresh broccoli florets with red pepper, red onion, pea pods, and carrots
- Medley of vegetables
- Zucchini sautéed with roasted tomatoes and topped with fresh herbs
- Honey glazed carrots
- Roasted root vegetables

## SIDES

- Traditional rice pilaf
- Wild rice pilaf
- Rosemary and garlic roasted redskin potatoes
- Cream cheese and chive mashed potatoes
- Garlic mashed redskin potatoes
- Herb-roasted new potatoes
- Cracked black pepper quinoa vegetable pilaf

## DESSERTS

- Carrot cake with cream cheese frosting
- Red velvet cake
- Decadent chocolate cake
- Angel food cake with seasonal berries
- House-made apple cranberry, crumble-top apple, triple berry, lemon meringue, or banana cream pie
- Plain cheesecake
  - Add strawberry, blueberry, or cherry topping for 2.00 per guest
- Bread pudding served with crème anglaise
- Cherry, apple, or blueberry cobbler

# FROM THE BAKERY



## COOKIES 15.00 per dozen

Chocolate chip, sugar, oatmeal raisin, and some baker's choices. Due to allergies, peanut butter cookies will only be made by request.

## BROWNIES & DESSERT SQUARES

CHOCOLATE BROWNIES 15.00 per dozen

BLONDIES 15.00 per dozen

LEMON SQUARES 19.00 per dozen

CHEESECAKE SQUARES 22.00 per dozen

MINI CREAM PUFFS 17.50 per dozen

MINI ÉCLAIRS 17.50 per dozen

DECORATED CUPCAKES 2.50 each

CARROT CAKE 38.50

With cream cheese frosting

DECADENT CHOCOLATE CAKE 60.50

With chocolate ganache

PLAIN CHEESECAKE 27.50

Add strawberry, blueberry, or cherry topping for 8.00 per cake

CHOCOLATE SWIRL CHEESECAKE 37.50

RASPBERRY SWIRL CHEESECAKE 37.50

CARAMEL SWIRL CHEESECAKE 37.50

## DECORATED CAKES

Our freshly baked, all-occasion cakes are perfect for an impromptu party or special event.

### CAKE SIZES

- 10" layer cake 27.50 (Serves 12-15)
- Quarter sheet cake 33.00 (Serves 12-15)
- Half sheet cake 52.25 (Serves 25-30)
- Full sheet cake 100.00 (Serves 55-60)

### CAKE FLAVORS

- White/vanilla
- Chocolate
- Marble

### ICING SELECTIONS

- Traditional butter cream
- Chocolate

### FILLING SELECTIONS

- Vanilla buttercream
- Chocolate
- Raspberry buttercream
- Whipped cream
- Lemon

Additional flavors and icing available upon request

Vegan cakes available upon request with 2 week notice

# CATERING GUIDELINES



## GUEST COUNT

The guest count is very important in the planning process. Please give very careful consideration to this when discussing your event details. We require a 72-hour guest guarantee in order to make the necessary final arrangements for your event. Final billing will be based upon the actual number in attendance, or on the guarantee, whichever is greater.

## PRICING

All of the pricing outlined in this guide (outside of served dinners and buffets) is based upon use of standard disposable products. When requested, we can provide biodegradable products in support of our community's sustainability initiatives. China service is available for an additional charge. Lunch and dinner buffets will be served on disposables unless otherwise requested. Served meals are only available on china due to the handling and staging of meals to ensure quick and safe services for your guests.

## CANCELLATIONS

Cancellations may be made up to 72 hours in advance of your event at no expense. If cancellation occurs after this time, you will be billed for any expenses incurred in preparation of your event.

## EXTRAS

Many events require additional serviceware items that must be rented, and at times, extra staff. Dining Services will coordinate any necessary items and extra staff for an additional charge.

## LOOKING FOR SOMETHING MORE?

Our chef and catering director are more than happy to meet with you to plan a customized event. For more information, please contact [TJU\\_EF\\_Catering@jefferson.edu](mailto:TJU_EF_Catering@jefferson.edu) or call 215.951.5628.