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catering
MENU
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Widener 1821 Catering



ALL-DAY PACKAGES

All Day Delicious \$43.39

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

✓ Granola Bars	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

✓ Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
✓ Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓ Green Beans Gremolata	70 Cal/3 oz. serving
✓ Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

✓ Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
✓ Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$40.39

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

✓ Miniature Muffins	80-120 Cal each
✓ Miniature Danish	140-170 Cal each
✓ Miniature Scones	100-110 Cal each
✓ Yogurt Parfait Cups	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

✓ Donut Holes	45-90 Cal each
✓ Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
✓ Grilled Vegetable Wrap	620 Cal each
✓ Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
✓ Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
✓ Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
✓ Individual Bag of Chips	100-160 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

✓ Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Pico De Gallo	5 Cal/1 oz. serving
✓ Assorted Whole Fruit	45-100 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$28.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-500 Cal each
Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Assorted Roasted Pepper and Mozzarella Ciabatta	500 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Assorted Salsa Roja	20 Cal/1 oz. serving
Assorted Salsa Verde	5 Cal/1 oz. serving
Assorted Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Choose one
of these 3 packages
to sustain you
throughout the day.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

Breakfast Collections

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$8.49

Choice of One (1) Breakfast Pastry:

- ✔ Assorted Danish 240-420 Cal each
- ✔ Assorted Muffins 380-550 Cal each
- ✔ Assorted Scones 400-440 Cal each
- ✔ Assorted Bagels 290-450 Cal each
- ✔ Croissants 370 Cal each

Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

MINI CONTINENTAL \$10.39

- ✔ Miniature Muffins 80-120 Cal each
 - ✔ Miniature Danish 140-170 Cal each
 - ✔ Miniature Bagels 110-160 Cal each
 - ✔ Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$10.39

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups 190-230 Cal each
Milk 120 Cal each
✔ Bananas 100 Cal each
Assorted Yogurt Cups 80-150 Cal each
Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À la Carte Breakfast

✔ Assorted Bagels with Butter, Cream Cheese and Jam \$22.99 Per Dozen 290-450 Cal each

✔ Assorted Muffins Served with Butter and Jam \$24.59 Per Dozen 380-550 Cal each

✔ Assorted Donuts \$18.69 Per Dozen 240-500 Cal each

✔ Seasonal Fresh Fruit Platter \$3.39 Per Person 35 Cal/2.5 oz. serving

✔ Granola Bars \$2.09 Each 130-250 Cal each

Assorted Yogurt Cups \$2.69 Each 50-150 Cal each

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BREAKFAST

Hot Breakfast

All prices are per person and available for 12 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$12.99

Choice of One (1) Breakfast Pastry:

Assorted Danish	250-420 Cal each
Assorted Muffins	380-550 Cal each
Assorted Scones	400-440 Cal each
Assorted Bagels	290-450 Cal each
Croissants	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$13.59

Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SILVER DOLLAR BREAKFAST BUFFET \$12.79

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Silver Dollar Pancakes	40 Cal each
Maple Syrup	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply





BREAKFAST

Breakfast Enhancements

All prices are per person and available for 12 guests or more.

LOX AND BAGELS \$10.59 Per Person

- ✔ Bagels 290-450 Cal each
- Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese 120 Cal/3.25 oz. serving

ASSORTED CEREAL CUPS SERVED WITH MILK \$6.19 Per Person

- ✔ Individual Cereal Cups 180-230 Cal each
- Milk 120 Cal each

BREAKFAST MEATS \$2.49 Per Person

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

- Crisp Bacon 60 Cal each
- Breakfast Sausage 60-180 Cal each
- Grilled Ham Steak 60 Cal each
- Turkey Bacon 60 Cal each
- Turkey Sausage Link 60 Cal each
- Turkey Sausage Patty 90 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$12.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
✔ Individual Bags of Chips	100-160 Cal each
✔ Assorted Baked Breads and Rolls	110-230 Cal each

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 50-160 Cal/2 oz. serving

✔ Cheese Tray (Cheddar and Swiss) 110 Cal/1 oz. serving

✔ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 10 Cal/1 oz. serving

✔ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Spicy Salmon and Arugula Wrap \$17.99

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap 740 Cal each

✔ TV PP Sweet Chili Cucumber Salad 20 Cal/3 oz. serving

✔ Individual Bag of Chips 100-160 Cal each

✔ Bakery-Fresh Brownie 250 Cal/2.25 oz. serving

Bottled Water 0 Cal each

Harvest Chicken Salad \$17.09

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette 640 Cal each

✔ Bakery-Fresh Roll with Butter 160 Cal each

✔ PP Fresh Fruit Cup 35 Cal/2.5 oz. serving

✔ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

Sesame Tofu Garden Salad \$18.09

✔ Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette 330 Cal/13 oz. serving

✔ Bakery-Fresh Roll with Butter 160 Cal each

✔ PP Fresh Fruit Cup 35 Cal/2.5 oz. serving

✔ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

CLASSIC BOX LUNCH \$13.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below) 130-790 Cal each

✔ Individual Bag of Chips 100-160 Cal each

✔ Assorted Craveworthy Cookies 210-260 Cal each

Bottled Water 0 Cal each

CLASSIC SELECTION SANDWICH BUFFET \$13.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10) 20-240 Cal each

✔ Dill Pickle Slices 0 Cal/1 oz. serving

✔ Individual Bags of Chips 100-160 Cal each

Choice of Three (3) Classic Sandwiches 130-790 Cal each

✔ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving

Iced Tea 0 Cal/8 oz. serving

Iced Water 0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Bavarian Ham and Swiss on a Pretzel Roll 500 Cal each

Roast Beef and Cheddar Sandwich 430 Cal each

Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread 410 Cal each

Chicken Caesar Wrap 630 Cal each

✔ Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing 470 Cal each

Additional Premium Box Lunch options available upon request!
Please contact your catering professional.



SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$20.19

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
✔ Dill Pickle Slices	0 Cal/1 oz. serving
✔ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
✔ Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Old Bay® Shrimp Roll	320 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef and Fontina Sub	660 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
✔ Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta	600 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

✔ Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
✔ Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
✔ Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
✔ Creamy Vegan Coleslaw	80 Cal/3 oz. serving
✔ Fresh Fruit Salad	35 Cal/2.5 oz. serving
✔ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
✔ Ranch Pasta Salad	110 Cal/3 oz. serving
✔ Herbed Quinoa Side Salad	110 Cal/3.5 oz. serving

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BUFFETS

Themed Buffets



All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SPRING FLING \$25.89

Choice of Two (2) Sides:

Asian Edamame Salad	130 Cal/4 oz. serving
  Red Quinoa & Pickled Onion Salad	50 Cal/2 oz. serving
   Roasted Beet & Arugula Salad	120 Cal/4 oz. serving
  Asparagus, Mushroom & Farro Caesar	110 Cal/4 oz. serving
  Roasted Red Potatoes	100 Cal/4 oz. serving
 Asparagus Vegetable Sautee	60 Cal/4 oz. serving






Choice of Two (2) Entrees:

Grilled BBQ Pork Chops	180 Cal/3 oz. serving
 Grilled Montreal Cod	80 Cal/3 oz. serving
 Crispy Tofu	340 Cal/5 oz. serving
   Eggplant Meatball	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise	150 Cal/1 oz. serving
 Green Chile Relish	15 Cal/1 oz. serving
 Chermoula Crema	40 Cal/1 oz. serving
 Harissa Aioli	160 Cal/1 oz. serving
 Peri Peri Sauce	40 Cal/1 oz. serving
 Brookie "Chocolate Chip Cookie Brownie"	280 Cal/2.75 oz. serving

LAZY SUMMER BBQ \$24.79

  Old-Fashioned Coleslaw	150 Cal/3 oz. serving
 Cornbread Fiesta Muffins	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
 Assorted Craveworthy Cookies	210-260 Cal each
 Gourmet Dessert Bars	300-360 Cal/2.75-3.25 oz. serving





YUCATAN BOWL \$22.69

 Romaine Lettuce Salad	5 Cal/0.25 oz. serving
 Avocado Ranch Dressing	90 Cal/1 oz. serving


Choice of One (1) Rice:

 Cilantro Lime White Rice	120 Cal/3 oz. serving
  Cilantro Lime Brown Rice	140 Cal/3.5 oz. serving
 Mexican Rice	130 Cal/3 oz. serving
   Charro Beans	80 Cal/3 oz. serving

Choice of Three (3) Proteins:

Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
  Roasted Portobello Mushrooms	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
 Vegan Chorizo	150 Cal/2 oz. serving
 Guacamole	40 Cal/1.33 oz. serving

Choice of Two (2) Salsas:

 Pico De Gallo	10 Cal/1 oz. serving
 Salsa Verde	5 Cal/1 oz. serving
 Salsa Roja	20 Cal/1 oz. serving
 Dulce De Leche Brownie	220 Cal/2.25 oz. serving



BUFFETS

Themed Buffets

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ASIAN ACCENTS \$20.39

✓ Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of One (1) Rice:	
✓ White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
✓ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
✓ Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

NOODLE BAR BASICS \$20.39

✓ Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette	70 Cal/2.25 oz. serving
✓ Garlic Breadsticks	110 Cal each
Choice of One (1) Pasta:	
✓ Cavatappi Noodles	180 Cal/4 oz. serving
✓ Fettuccine Noodles	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
✓ Broccoli	10 Cal/1 oz. serving
✓ Onions	10 Cal/0.5 oz. serving
✓ Tomatoes	10 Cal/1 oz. serving
✓ Zucchini	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
✓ Grilled Chicken	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
✓ Tofu	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
✓ Marinara Sauce	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
✓ Alfredo Sauce	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Choice of One (1) Dessert:	
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at Lauren-Driscoll@aramark.com / 610.499.4418 or ruzowicz-meredith@aramark.com to explore more options and personalize your buffet to fit your event.

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BUFFETS

Themed Buffets

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SOUP AND SALAD BUFFET \$17.49

VG Garden Fresh Mixed Greens	15 Cal/3 oz. serving
VG Sliced Red Onions	10 Cal/1 oz. serving
VG Tomatoes	10 Cal/1 oz. serving
VG Cucumbers	5 Cal/1 oz. serving
VG Shredded Carrots	10 Cal/0.5 oz. serving
VG Shredded Cheese	60 Cal/0.5 oz. serving
VG Roasted Chickpeas	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
VG Ranch Dressing	200 Cal/2 oz. serving
VG Italian Dressing	80 Cal/2 oz. serving
VG Croutons	60 Cal/0.5 oz. serving
VG Bakery-Fresh Dinner Rolls with Butter	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
VG Assorted Craveworthy Cookies	210-260 Cal each

ALL-AMERICAN PICNIC \$18.79

VG Traditional Potato Salad	240 Cal/4 oz. serving
VG CW Fresh Country Coleslaw	170 Cal/3.5 oz. serving
VG Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
VG PF Vegetarian Burger	170 Cal each
Hot Dogs with Buns	310 Cal each
VG Garnish Tray (Lettuce, Onions, Pickles and Tomatoes)	0-10 Cal/1 oz. serving
VG Assorted Craveworthy Cookies	210-260 Cal each
VG Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BAKED POTATO BAR \$21.99

VG CW PF Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
VG Apple Cobbler	350 Cal/4.75 oz. serving
VG Apple Pie	410 Cal/slice
VG Add on Cheddar Cheese Sauce	60 Cal/1 oz. serving





BUFFETS

Create Your Own Buffet

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.














BUFFET STARTERS

   Classic Garden Salad with Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Antipasto Salad	170 Cal/3 oz. serving
 Traditional Hummus with Toasted Pita	130 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving







BUFFET ENTREES

 Lemon Artichoke Chicken Breast \$20.39	210 Cal/5.75 oz. serving
Roasted Turkey with Cranberry Relish \$20.29	200 Cal/3.5 oz. serving
 Maple Dijon Salmon \$21.99	270 Cal/3.25 oz. serving
 Grilled Montreal Cod \$21.49	80 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$29.79	200 Cal/3 oz. serving
   Cavatappi A La Toscana \$20.19	420 Cal/15.75 oz. serving
   Crispy Five Spice Tofu \$20.19	340 Cal/5 oz. serving

BUFFET SIDES

  Pan Roasted Vegetables	45 Cal/3 oz. serving
   Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
   Garlic Roasted Broccoli	40 Cal/1.76 oz. serving
 Creamy Garlic Mashed Potatoes	120 Cal/3.75 oz. serving
  Mashed Sweet Potatoes	110 Cal/4.25 oz. serving
 Roasted Red Potatoes	100 Cal/2.75 oz. serving
 Penne with Marinara Sauce	100 Cal/3 oz. serving

BUFFET FINISHES

  Apple Pie	410 Cal/slice
 Cherry Cheesecake Tarts	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
 Mini Chocolate and Caramel Cheesecakes	80 Cal/3.75 oz. serving
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Chocolate Cake	340 Cal/slice

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RECEPTIONS


Hors d'oeuvres

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket \$25.89	40 Cal each
Italian Meatballs \$25.89	90 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$36.99	50 Cal each
Pecan Chicken Tenders \$28.99	40 Cal each
Boneless Sweet 'n Spicy Wings \$28.99	150 Cal each
Crab Cakes \$38.59	35 Cal each
 Vegetable Spring Rolls \$37.39	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$22.99	130 Cal each
 Mediterranean Antipasto Skewers \$19.99	60 Cal each
  Veggie Hummus Cup \$29.09	170 Cal each
 Traditional Tomato Bruschetta Crostini \$19.09	50 Cal each
 Shrimp and Avocado Toast Points \$22.99	70 Cal each
Shrimp Cocktail Market Price	70 Cal each



Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.



RECEPTIONS

Reception Platters and Dips

All prices are per person and available for 25 guests or more.

CLASSIC CHEESE TRAY \$5.19 Per Person

✓ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini

290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.89 Per Person

Seasonal Fresh Fruit

35 Cal/2.5 oz. serving

GRILLED VEGETABLES \$5.19 Per Person

✓    Grilled Vegetables served with Balsamic Vinaigrette

70 Cal/3 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD Market Price Per Person

Calories Vary Per Assortment

HUMMUS WITH PITA CHIPS \$5.69 Per Person

✓    Hummus with Pita Chips

230 Cal/4.5 oz. serving

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (610) 499-4418 to arrange a personal consultation.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTIONS

Chef-Inspired Stations

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 25 guests or more.

HAPPY HOUR \$19.69

- Chilled Spinach Dip served with Pita Chips 230 Cal/2.25 oz. serving
- Mini Cheesesteaks 180 Cal each
- Buffalo Chicken Tenders served with Blue Cheese Dip 560 Cal/6.75 oz. serving
- Pretzels Bites with Beer Cheese 410 Cal each
- Assorted Craveworthy Cookies 210-260 Cal each
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

GROWN UP MAC AND CHEESE \$15.79

- Chipotle Macaroni and Cheese 480 Cal/8 oz. serving
- Choice of Three (3) Proteins:
 - Grilled Chicken Breast 160 Cal/3 oz. serving
 - Sautéed Shrimp 90 Cal/4 oz. serving
 - Pulled Pork 290 Cal/3 oz. serving
 - Diced Ham 80 Cal/2 oz. serving
- Roasted Mushrooms 90 Cal/3 oz. serving
- Peas 70 Cal/3 oz. serving
- Broccoli Bits 40 Cal/1.76 oz. serving
- Scallions 0 Cal/0.25 oz. serving

SOFT PRETZEL BAR \$7.19

- Hot Pretzels 180 Cal each
- Choice of Three (3) Dipping Sauces:
 - Honey Mustard Sauce 120 Cal/1 oz. serving
 - Spicy Mustard Sauce 30 Cal/1 oz. serving
 - Yellow Mustard Sauce 20 Cal/1 oz. serving
 - Nacho Cheese Sauce 40 Cal/1 oz. serving
 - Vegan Cheddar Cheese Sauce 60 Cal/1 oz. serving
 - Cajun Cheese Sauce 70 Cal/1 oz. serving
 - Buffalo Blue Sauce 30 Cal/1 oz. serving
 - Chocolate Sauce 60 Cal/1 oz. serving
 - Caramel Sauce 80 Cal/1 oz. serving

Breaks

All prices are per person and available for 12 guests or more.

THE HEALTHY ALTERNATIVE \$9.49

- Apple 60 Cal each
- Orange 45 Cal each
- Banana 100 Cal each
- Pear 90 Cal each
- Yogurt Cup 80-150 Cal each
- Trail Mix 290 Cal each
- Granola Bars 130-250 Cal each

SNACK ATTACK \$8.29

- Assorted Chips 100-160 Cal each
- Roasted Peanuts 180 Cal/1 oz. serving
- Trail Mix 290 Cal each
- Assorted Craveworthy Cookies 210-260 Cal each
- Bakery-Fresh Brownies 250 Cal/2.25 oz. serving

COFFEE BREAK \$6.19

- Assorted Craveworthy Cookies 210-260 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

ALLERGEN INFORMATION

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.



BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags \$2.99 Per Person	0 Cal/8 oz. serving
Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$3.99 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$1.99 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Sparkling Water \$2.39 Each	0 Cal each
Iced Tea \$19.09 Per Gallon	0 Cal/8 oz. serving
Lemonade \$19.09 Per Gallon	90 Cal/8 oz. serving
Iced Water \$1.69 Per Gallon	0 Cal/8 oz. serving
Infused Water \$9.89 Per Gallon	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

Desserts

✔ Assorted Blondies \$3.19 Per Person	240-300/1.875-2.38 oz. serving
✔ Assorted Craveworthy Cookies \$2.19 Per Person	210-260 Cal each
✔ Bakery-fresh Brownies \$2.09 Per Person	250 Cal/2.25 oz. serving
✔ Chocolate Chip Cookie Brownies \$3.19 Per Person	280 Cal/2.6 oz. serving
✔ Gourmet Dessert Bars \$3.19 Per Person	300-360 Cal/2.75-3.25 oz. serving

Ordering Information

LEAD TIME

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

✔ Vegetarian ✔ Vegan EW Eat Well PF Plant Forward

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

CONTACT US TODAY

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Prices effective until 07/01/2024
Prices may be subject to change