

# EVENT MENU

ELEVATED



eats

LOCK HAVEN UNIVERSITY



# INSPIRED EXPERIENCES.

## **CULINARY FORWARD**

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Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## **THOUGHTFUL HOSPITALITY**

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Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## **PEOPLE & PLANET**

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Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## **INSPIRED EXPERIENCES**

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Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS \$43.69

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 20 guests or more.

DELICIOUS DAWN	
Assorted Muffins <b>V</b>	380-550 Cal each
Assorted Scones <b>V</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars <b>V</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>V EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>V</b>	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 <b>V</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

## MEETING WRAP UP \$37.89

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 20 guests or more.

MORNING MINI	
Miniature Muffins <b>V</b>	80-120 Cal each
Miniature Danish <b>V</b>	140-170 Cal each
Miniature Scones <b>V</b>	100-110 Cal each
Yogurt Parfait Cups <b>V</b>	400-450 Cal each
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes <b>V</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	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 <b>V PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	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 <b>V</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving



# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$28.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-500 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	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
Roasted Pepper and Mozzarella Ciabatta <b>v EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

\*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 \$8.79

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each

Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

### MINI CONTINENTAL \$11.69

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	140-170 Cal each
Miniature Bagels <b>v</b>	110-160 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$9.99

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 <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam <b>v</b> \$2.49 PER PERSON	380-550 Cal each
Assorted Danish <b>v</b> \$2.49 PER PERSON	250-420 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> \$2.49 PER PERSON	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.99 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$3.49 EACH	50-150 Cal each

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$17.19

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$13.09

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

### FRENCH TOAST BUFFET \$12.49

Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>VG</b>	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Seattle's Best Regular and Decaf	0 Cal/8 oz. serving

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

\*All packages include necessary accompaniments and condiments.  
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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 ENHANCEMENTS

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

### JUST PANCAKES \$4.69 PER PERSON

Silver Dollar Pancakes <b>v</b>	40 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving

### JUST FRENCH TOAST \$4.69 PER PERSON

Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving

### BREAKFAST BURRITOS AND TACOS \$4.59 PER PERSON

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg & Hashbrowns, Vegan Chorizo, Egg & Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	820 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo <b>v</b>	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar <b>v</b>	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto <b>v EW PF</b>	450 Cal each
Egg & Hash Breakfast Tacos (2) <b>v</b>	270 Cal each
Vegan Chorizo Breakfast Tacos (2) <b>vg EW</b>	270 Cal each
Egg & Chorizo Tacos (2)	350 Cal each
Sausage, Egg & Cheese Taco	280 Cal each

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

\*All packages include necessary accompaniments and condiments.

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$13.79

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 <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	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

#### Harvest Chicken Salad \$16.09

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 <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Steakhouse Chop Salad \$16.69

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Mediterranean Quinoa Salad \$13.89

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita <b>v ew pf</b>	450 Cal/15 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$12.09

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$16.99

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 <b>vg</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	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)	
Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese <b>v pf</b>	270 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 \$21.39

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 <b>VG</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>V</b>	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)	
Ham and Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Roast Pork with Apple Slaw Sub <b>EW</b>	440 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens <b>EW PF</b>	490 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	480 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream <b>V</b>	150 Cal/3.5 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### GLOBAL STREET TACOS \$16.79

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	200 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco <b>VG EW PF</b>	180 Cal each
Mango Chicken Taco <b>EW</b>	260 Cal each
Roasted Vegetable Taco <b>VG EW PF</b>	200 Cal each
Cinnamon Sugar Cookies <b>V</b>	250 Cal each

### SOUP AND SALAD BUFFET \$18.29

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

### EASTERN INFLUENCES - CHILLED BUFFET \$21.69

Coriander Peanut Ramen Noodles	200 Cal/3 oz. serving
Szechuan Green Beans	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 Cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach <b>EW</b>	230 Cal/5.5 oz. serving
Gourmet Dessert Bars <b>V</b>	300-370 Cal/2.75-3.25 oz. serving







# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### ALL-AMERICAN PICNIC \$17.19

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

### BASIC ITALIAN BUFFET \$19.29

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>v PF</b>	410 Cal/8.375 oz. serving
Vegetable Alfredo Lasagna <b>v</b>	470 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>v</b>	190 Cal each



# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TASTY TEX MEX \$22.89

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg ew pf</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>vg</b>	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	20 Cal each

### LAZY SUMMER BBQ \$21.69

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

### HEARTLAND BUFFET \$18.39

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Roasted New Potatoes <b>vg</b>	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables <b>vg ew pf</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>ew</b>	130 Cal/3 oz. serving
Oreo Blondies <b>v</b>	270 Cal/1.75 oz. serving

\*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.

# 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Salad <b>PF</b>	170 Cal/3 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>EW</b> \$20.39	120 Cal/3 oz. serving
Lemon Artichoke Chicken Breast <b>EW</b> \$20.39	210 Cal/5.75 oz. serving
Roasted Turkey with Cranberry Relish \$20.39	200 Cal/3.5 oz. serving
Honey and Brown Sugar Ham \$20.39	190 Cal/3.5 oz. serving
Moroccan Grilled Salmon \$22.19	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$26.49	290 Cal/7.65 oz. serving
Eggplant Lasagna <b>V</b> \$18.99	250 Cal/7.25 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Zucchini, Tomato and Squash Blend <b>VG EW PF</b>	40 Cal/3.5 oz. serving
Tomato Caper Ratatouille <b>VG EW PF</b>	45 Cal/4.25 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Ginger Honey Glazed Carrots <b>V EW PF</b>	110 Cal/3.25 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Chocolate Cake <b>V</b>	340 Cal/slice
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

\*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.  
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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 <b>\$25.39</b>	40 Cal each
Buffalo Style Chicken Spring Rolls <b>\$27.49</b>	50 Cal each
Chicken Satay <b>\$27.49</b>	20 Cal each
Crab Cakes <b>\$29.89</b>	35 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$29.89</b>	80 Cal each
Assorted Mini Quiche <b>\$25.39</b>	70-100 Cal each
Vegetable Spring Rolls <b>vg \$38.99</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours <b>v \$29.89</b>	60-140 Cal each
Ricotta and Fig Flatbread <b>\$29.89</b>	70 Cal each
Veggie Hummus Cup <b>vg ew pf \$30.49</b>	170 Cal each
Traditional Tomato Bruschetta Crostini <b>v \$18.99</b>	50 Cal each
Middle Eastern Chickpea Toast Points <b>v ew \$18.99</b>	70 Cal each
Pimento Cheese & Bacon Toast Points <b>\$18.99</b>	110 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 12 guests or more.

### CLASSIC CHEESE TRAY \$3.99 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

### FRESH GARDEN CRUDITÉS \$3.99 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

### HUMMUS WITH PITA CHIPS \$4.59 PER PERSON

Hummus with Pita Chips ▼ EW PF

230 Cal/4.5 oz. serving



\*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 12 guests or more.

### HAPPY HOUR \$19.69

Chilled Spinach Dip served with Pita Chips <b>v</b>	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 <b>v</b>	410 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### GROWN UP MAC AND CHEESE \$17.39

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

### SOFT PRETZEL BAR \$6.29

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

### VEGAN STATION

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 Cal/2.25 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

## BREAKS

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

### ENERGY BREAK \$3.99


Granola Bars <b>v</b>	130-250 Cal each
Fruit Filled Bar <b>v</b>	130-250 Cal each
Breakfast Bar <b>v</b>	130-250 Cal each

### SNACK ATTACK \$7.19

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

### BREADS AND SPREADS \$6.49

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>VG EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>VG PF</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>VG PF</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	320 Cal/4 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving



# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	<b>\$2.29 PER PERSON</b>	0 Cal/8 oz. serving
Regular Coffee	<b>\$2.29 PER PERSON</b>	0 Cal/8 oz. serving
Decaffeinated Coffee	<b>\$2.29 PER PERSON</b>	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	<b>\$2.29 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$2.29 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.29 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.79 EACH</b>	110-170 Cal each
Hot Chocolate	<b>\$22.99 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$17.39 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$20.59 PER GALLON</b>	90 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies	<b>\$15.49 PER DOZEN</b>	210-260 Cal each
▼ Bakery-fresh Brownies	<b>\$16.59 PER DOZEN</b>	250 Cal/2.25 oz. serving
Custom Artisan Cupcakes	<b>\$26.99 PER DOZEN</b>	
Chocolate Cupcake with Fudge Icing	<b>vg</b>	480 Cal each
Vanilla Cupcake	<b>▼</b>	380 Cal each
Bananas Foster Cupcake	<b>▼</b>	180 Cal each
Devil's Food Cupcake	<b>▼</b>	380 Cal each
▼ Traditional Apple Pie (Each)	<b>\$13.09 SERVES 8</b>	410 Cal/slice
▼ Multi-Layer Chocolate Cake (Each)	<b>\$18.99 SERVES 8</b>	320 Cal/slice



## ORDERING INFORMATION

### Lead Time

Notice of 5 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

### Calorie & Nutrition

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.

### Allergen

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.

**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL


**PF** PLANT FORWARD



### Contact Us Today

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

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