

ETOWN

ELIZABETHTOWN COLLEGE

CATERING & EVENTS



Revised: Aug 2022

BREAKFAST

15 Person Minimum, Priced Per Person

Classic Continental

\$8.00 per guest

Served with Fresh Fruit Salad, Coffee, Tea, Decaf,
Orange Juice, & Iced Water

Please Select Two Options:

Assorted Donuts

Assorted Donut Holes

Assorted Muffins *Gluten Free Options Available Upon Request

Assorted Mini- Muffins

Heart Healthy Continental Breakfast

\$9.75 per guest

Served with Coffee, Tea, Decaf,
Assorted Naked Smoothie Drinks & Iced Water
Served with Vanilla Greek Yogurt,
Nut Free Granola, Blueberries & Strawberries

Make Your Own Oatmeal & Yogurt Bar

\$12.00 per guest

Traditional Old Fashioned Steel Rolled Oatmeal

Served with Warm Maple Syrup, Butter, Brown Sugar,
Pecans, Raisins, Diced Fresh Apples, Fresh Seasonal Fruits
and Berries

Vanilla Greek Yogurt

Nut Free Granola, Toasted Almond Slices, Honey,
Dried Cranberries, Mini Chocolate Chips & Fresh Seasonal
Fruits and Berries

Traditional Breakfast

\$13.00 per guest

Scrambled Eggs, Seasoned Breakfast Potatoes, Seasonal
Fresh Fruit Salad, Selection of Pastries,
Coffee, Tea, Decaf
Orange Juice & Iced Water

Please Select One Option:

Bacon, Sausage Links or Turkey Sausage

Please Select One Option:

Cinnamon French Toast or Buttermilk Pancakes

BREAKFAST CONT.

Enhancements

Must be Purchased with Full Breakfast

Pancakes

Additional \$2.00 per guest

Served with Syrup & Whipped Butter

Please Select Two Options:

Buttermilk, Blueberry, Chocolate Chip, Apple Spice,
Lemon Ricotta

Overnight Oats

Additional \$2.00 per guest

Made with Vanilla Almond Milk

Please Select One Flavor:

Vanilla Chia, Mixed Berry, Peanut Butter, Bananas Foster

Build Your Own Yogurt Parfait

Additional \$3.00 per guest

Vanilla Greek Yogurt, Assorted Fresh Berries, Sliced Almonds,
Nut Free Granola, Dried Cranberries & Mini Chocolate Chips

Crêpes

Additional \$3.00 per guest

Served with Whipped Cream & Chocolate Drizzle

Please Select One Fruit Option:

Blueberries, Strawberries, Raspberries or
Sliced Bananas



SIGNATURE BREAKS

Break Items will be Refreshed/Serviced for Two Hours. Any Additional Time Requested will Result in Extra Charge of \$25 per hour

Java Break

\$3.00 per guest

Coffee, Tea, Decaf & Iced Water

Additional Offerings: \$1.50 per guest
One Choice of Assorted Cookies, Brownies or Rice Krispies Treats

Just Beverages

\$2.50 per guest

Assorted Soda & Bottled Water

Build Your Own Parfait

\$5.50 per guest

Vanilla Greek Yogurt, Nut Free Granola, Raisins, Honey, Sliced Strawberries, Blueberries, Mini Chocolate Chips & Iced Water

Sweet, Savory & Salty

\$6.50 per guest

Assorted Cookies, Individual Bags of Potato Chips, Pretzels & Trail Mix
Lemonade & Iced Water

Power & Energize

\$8.50 per guest

Assorted Protein Bars, Bananas, Trail Mix, Peanut Butter Chocolate Chip Protein Bites & Propel Water

Cannoli Dip

\$7.00 per guest

Cannoli Dip with Vanilla Wafers, Graham Crackers, Pretzels, Crushed Cannoli Shells, Mini Sugar Cookies & Strawberries
Iced Tea & Water

Chocolate Fondue Delight

\$7.00 per guest (Minimum: 20ppl)

Chocolate Fondue with Sliced Bananas, Strawberries, Rice Krispies Bites, Pretzel Rods, & Marshmallows
Iced Tea & Water

Crêpe Station

\$7.50 per guest

Warm Crêpes with Nutella, Mini Chocolate Chips, Chocolate Syrup, Cheesecake Filling, Sliced Strawberries OR Raspberries with Honey Drizzle & Whipped Cream
Strawberry Infused Water & Iced Water

Hummus Bar

\$7.50 per guest

Three Flavored Hummus;
Classic Garlic, Artichoke and Spinach & Roasted Red Pepper with Assorted Fresh Vegetables & Grilled Naan Bread



BARS

Each Bar Selection Includes Fresh Fruit Salad, Assorted Cookies,
Iced Tea & Iced Water

Minimum of 15 Guests Required

Cookout

\$16.00 per guest

Grilled Hamburgers, Hot Dogs & Black Bean Burgers Served with
Baked Beans, Lettuce, Tomatoes, Red Onions, Dill Pickles, Sliced
American & Cheddar Cheese

Please Select One Option:

Potato Salad, Pasta Salad or Vegetarian Bean Salad

Pasta Bar

\$17.00 per guest

Grilled Chicken, Italian Meatballs, Seasonal Vegetable Blend,
Penne Pasta, Cheese Tortellini, Marinara Sauce,
Alfredo Sauce & Creamy Pesto Sauce

Served with Grated Parmesan Cheese & Artisan Bread

**Vegetarian Protein Substitution: Italian Seasoned Tofu*

Macaroni & Cheese Bar

\$17.00 per guest

House Made Macaroni & Cheese with Shredded Chicken,
Shredded Pit Beef, Chopped Bacon, Steamed Broccoli, Scallions,
Sliced Jalapeno, Shredded Cheddar Cheese, Diced Tomatoes,
BBQ Sauce & Hot Sauce

Taco Bar

\$17.00 per guest

Seasoned Ground Beef, Sliced Grilled Chicken,
Mexican Rice, Zesty Black Beans, Roasted Peppers & Onions,
Pico De Gallo, Spicy Lime Aioli, Guacamole, Shredded Lettuce,
Shredded Cheddar Cheese, Hard Shell & Flour Tortillas



Artisan Sandwiches

\$13.00 per guest - Maximum Sandwich Selection: 3

Our Sandwich Selection are Pre-Assembled; Includes Fresh Fruit Salad, Potato Chips, Assorted Cookies, Iced Tea & Iced Water

Sandwiches Can Be Prepared on Gluten Free Bread Upon Request

**Modifications not Permitted*

Mediterranean Chicken

Lemon Herb Grilled Chicken, Bibb Lettuce, Olives, Roasted Red Peppers, Cucumbers, Feta & Hummus Served on Flatbread

Classic Club

Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomatoes & Mayo Served on Toasted Sourdough

House BLT

Avocado Aioli, Bacon, Lettuce & Tomato Served on Wheat Berry Bread

Chicken Caesar Wrap

Grilled Chicken, Sun Dried Tomatoes, Romaine, Parmesan, Croutons & Caesar Dressing on Sun Dried Tomato Wrap

Roast Beef

Roast Beef, Caramelized Onions, Gruyere Cheese, Arugula & Balsamic Glaze on Focaccia

Tuna Salad Sandwich

Tuna Salad, Olives, Capers, Lemon Aioli, Green Leaf Lettuce & Tomatoes Served on Wheat Berry Bread

Caprese Sandwich

Grilled Chicken, Tomato, Mozzarella Cheese, Basil Pesto, Baby Spinach & Balsamic Reduction Served on Toasted Sourdough

Chicken Salad

House-Made Chicken Salad with Tomatoes & Green Leaf Lettuce on Croissant

Honey Baked Ham

Honey Baked Ham with Sliced Granny Smith Apples, Cheddar Cheese, Spinach & Honey Mustard Aioli on Pretzel Roll

Italian Ciabatta

Salami, Capicola, Prosciutto, Provolone Cheese, Roasted Red Peppers, Artichokes, Arugula & Olive Spread on Ciabatta Bread

Grilled Veggie Wrap

Grilled Asparagus, Red Peppers, Cucumbers, Spinach & Artichoke Hummus on Spinach Wrap

DELI BUFFET

\$14.00 per guest

Served with Assorted Breads, Rolls, Tomatoes, Red Onions, Lettuce, Assorted Condiments, Individual Bags of Potato Chips, Assorted Cookies, Iced Tea & Water

Select Three Protein Options:

Shaved Roast Beef
Roasted Turkey Breast
Honey Baked Ham
Napa Valley Chicken Salad
Tuscan Tuna Salad
Assorted Grilled Vegetables

Select Two Cheese Options:

American
Cheddar
Provolone
Swiss

Select One Side Salad:

Dill Red Skin Potato Salad
Pesto Pasta Salad
Creamy Macaroni Salad
Broccoli Salad
Three Bean Vegetable Salad
Garden Coleslaw

Additional Soup Offerings

\$3.00 per guest

Classic Vegetable
Creamy Basil Tomato Bisque
Loaded Baked Potato
Cream of Asparagus
Chicken Corn Chowder
Beef & Barley

BOXED LUNCH

\$11.00 per guest - Maximum Sandwich Selection: 3

Served with Banana, Individual Bag of Potato Chips, Chocolate Chip Cookies & Bottled Water

**Modifications not Permitted*

Turkey Sandwich with Cheddar Cheese

Ham Sandwich with Cooper Sharp Cheese

Roast Beef Sandwich with Provolone Cheese

Chicken Salad

Veggie Wrap

ENTRÉE SALADS

Salads are Served with Artisan Bread,
Assorted Cookies, Iced Tea & Water

House Salad **\$10.00**
Mixed Greens, Grape Tomatoes,
Cucumbers & Julienne Carrots with
Lemon Herb Vinaigrette

Caesar Salad **\$10.00**
Romaine Lettuce, Focaccia
Croutons, Parmesan Cheese &
Sun Dried Tomatoes with Caesar
Dressing

Mediterranean Salad **\$11.00**
Mixed Greens, Roasted Artichokes,
Cherry Tomatoes, Kalamata Olives,
Red Peppers, Red Onions & Feta
with Balsamic Vinaigrette

Cobb Salad **\$11.00**
Mixed Greens, Cherry Tomatoes,
Bleu Cheese, Chopped Bacon, Hard
Boiled Eggs, Red Onions & Avocado
with Ranch Dressing

Citrus Squash Salad **\$12.50**
Butternut Squash, Roasted Beets,
Oranges, Pepitas & Goat Cheese
with Orange Ginger Vinaigrette

Fall Harvest Salad **\$12.50**
Apples, Pomegranates, Pecans,
Shaved Fennel, Spinach & Feta
with Maple Cider Vinaigrette

Enhancements

Herb Marinated Breast of Chicken	\$3.00
Grilled Flank Steak	\$4.00
Pan Seared Salmon	\$4.00
Lemon Pepper Shrimp	\$5.00
Blackened Tofu	\$5.00
Add Soup	\$3.00



DINNER BUFFETS

Dinner Buffets are Served with Artisan Bread,
Coffee, Tea, Decaf, Iced Tea & Water

Less than 15 Guests will result in a \$75 Service Fee

Italian Buffet

\$24.00 Per Person

Salad

Romaine Lettuce with Sun Dried Tomatoes,
Marinated Olives, Parmesan Cheese,
Pepperoncini & Rosemary Crusted Croutons
with Italian Herb Vinaigrette

Side Dishes

Roasted Rustic Vegetable Medley

Parmesan Herb Risotto

Entrées

Classic Chicken Parmesan

Baked Cod Ricotta

Vegetarian Entrée Substitution

Stuffed Shells with Primavera Sauce

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Sausage & White Bean Soup with Kale

Asian Buffet

\$24.00 Per Person

Salad

Soba Noodle Salad with Edamame, Bell
Peppers, Julienne Carrots, & Red Cabbage
with Ginger Citrus Vinaigrette

Side Dishes

Asian Vegetable Medley

Toasted Coconut & Sesame Rice

Entrées

Pepper Steak Stir Fry

Teriyaki Glazed Salmon with Bok Choy

Vegetarian Entrée Substitution

Sweet & Spicy Tofu with Vegetable Lo Mein

Bakers Choice of Dessert

Additional Offerings:

\$2.00

Veggie Thai Curry Soup



DINNER BUFFETS CONT.

Dinner Buffets are Served with Artisan Bread,
Coffee, Tea, Decaf, Iced Tea & Water

Less than 15 Guests will result in a \$75 Service Fee

Blue Jay Buffet

\$24.00 Per Person

Salad

Mixed Greens with Cherry Tomatoes,
Julienne Carrots, Cucumbers, Croutons,
Ranch Dressing & Balsamic Vinaigrette

Side Dishes

Creamy Baked Macaroni & Cheese

Seasonal Vegetable Medley

Entrées

Grilled Chicken Alfredo Florentine Sauce

Marinated Flank Steak with
Blackberry Balsamic Reduction

Vegetarian Entrée Substitution

Vegetable Lasagna Rolls

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Classic Tomato Soup

Southern Buffet

\$24.00 Per Person

Salad

Black Eyed Peas Salad over Mixed Greens
with Southern Buttermilk Dressing

Side Dishes

Creole Seasoned Vegetables

Baked Macaroni & Cheese

Sweet Cornbread Biscuits

Entrées

Southern Fried Chicken

Carolina Style Pulled Pork

Vegetarian Entrée Substitution

Black Eyed Peas & Rice Stuffed Sweet
Potatoes with Corn, Roasted Peppers &
Lime Sour Cream

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Shrimp Bisque

DINNER BUFFETS CONT.

Dinner Buffets are Served with Artisan Bread,
Coffee, Tea, Decaf, Iced Tea & Water

Less than 15 Guests will result in a \$75 Service Fee

Indian Style Buffet

\$24.00 Per Person

Salad

Vegetable Samosas with Tamarind Chutney

Side Dishes

Garam Masala Roasted Vegetables

Cilantro Basmati Rice

Entrées

Tikka Masala Chicken

Beef Kheema

Vegetarian Entrée Substitution

Mattar Paneer

Bakers Choice of Dessert



GLUTEN CONSCIOUS & VEGAN BUFFET OPTIONS

Options Available Upon Request for Buffet Substitutions

Curried Cauliflower Salad

Curried Roasted Cauliflower, Sweet Potatoes,
Bell Peppers, Red Onions, Toasted Cashews,
Dried Cranberries with Coconut Cilantro Vinaigrette

Chickpea Caesar Salad

Baby Kale, Avocado, Crispy Chick Peas
& Vegan Parmesan with
Lemon Garlic Tahini Vinaigrette

Quinoa Stuffed Sweet Potatoes

Roasted Sweet Potatoes, Quinoa,
Black Beans, Roasted Peppers,
Tomatoes, Cilantro & Guacamole

Red Lentil Pasta

Red Lentil Pasta, Roasted Grape Tomatoes,
Roasted Mushrooms, Spinach, Toasted Pine Nuts,
Vegan Parmesan & Garlic Basil Oil



HORS D'OEUVRE PACKAGES

Packages are Served with Iced Tea & Water

Crostinis are Available on Gluten Free Bread Upon Request

- Less than 15 Guests Will Result in a \$75 Service Fee
- Modifications to the Packages will not be Permitted
- Service Runs 2 Hours
- Butler Passed Service Runs 45 Minutes

Package 1

Caprese Bites on Focaccia Squares

Brie & Fresh Berry Crostini

Asparagus Prosciutto Bites

\$7.50 per person

Package 2

Prosciutto, Melon & Mozzarella Skewers

Vegetable Pot Stickers with
Asian Dipping Sauce

Bourbon Style Meatballs

\$8.50 per person

Package 3

Classic Hummus with Naan Bread

Spanakopita Bites

Chorizo Stuffed Mushrooms

Mini Gluten Free Crab Cakes
with Old Bay Cream

\$9.50 per person

Package 4

Tomato Mozzarella Bruschetta with
Toasted Crostinis

Antipasto Skewers with Artichokes,
Tomatoes, Olives, Mozzarella, Salami
& Cheese Tortellini

Seafood Salad Tartlets

Fried Risotto Bites

Mongolian Beef Skewers

\$12.00 per person



RECEPTION DISPLAYS

Reception Service Runs 2 Hours

Fresh Fruit Display \$6.50 per guest

Freshly Sliced Seasonal Fruit with Chefs Choice of Dip

Crudité Display \$6.00 per guest

Seasonal Vegetable Display with Chefs Choice of Dip

Bruschetta \$7.00 per guest

Tomatoes, Mozzarella, Basil & Shredded Parmesan with Balsamic Drizzle
Served with Toasted Crostinis

Buffalo Chicken Dip \$7.00 per guest

Served with Tri Colored Tortilla Chips & Toasted Crostinis

Warm Brie \$9.00 per guest

Served with Fresh Berry Compote & Toasted Crostinis

Charcuterie Board \$9.50 per guest

Chefs Selection of Assorted Meats & Cheeses with Toasted Crostinis
Selection of (2) Spreads & Fruit Garnish



SWEET TREATS

Dessert Reception

\$9.00 per guest

Selection of (5) Desserts Listed Below
Served with Coffee, Tea, Decaf
& Iced Water

Mini Dessert Reception

\$12.00 per guest

Mini Cheesecake Bites, Oreo Trifles, Strawberry & Cream Trifles,
Brownie Trifles, Mini Chocolate Tarts, & Mini Fruit Tarts
Served with Coffee, Tea, Decaf & Iced Water

Cakes

Triple Chocolate Cake	Classic Cheesecake
Carrot Cake	Chocolate Chip Cheesecake
Angel Food Cake	Raspberry Cheesecake
Strawberry Shortcake	Tiramisu

Pies

Apple Pie	Granny Apple Caramel Pie
Pumpkin Pie	Lemon Meringue Pie
Key Lime Pie	Oreo Cream Pie
Peanut Butter Pie	Chocolate Mousse

Cupcakes

Berry Swirl Vanilla	Toasted Coconut
Chocolate Peanut Butter	Etown Signature Carrot Cake
Mocha Chocolate	Red Velvet

Cookies & Pastries

Assorted Cookies	Marshmallow Swirl Brownies
Brown Butter Apple Bars	Mint Brownies
Lemon Squares	Chocolate Fudge Brownies
Rice Krispies Treats	Chocolate Glazed Cream Puffs
Raspberry Oat Bars	

Gluten Free Selection

All Items Below are made with a Gluten Free Flour Blend

7 Layer Bars	Chocolate Peanut Butter No Bake Cookies
Coconut Macaroons	Chocolate Hazelnut Cake
Fudge Brownies	White Cake with Buttercream Icing

MEAL EXCHANGE

- Meal Exchange Menu is for Student Group Use Only
- List of Names & ID Numbers Must be Sent to Catering Manager By One Day Prior to the Event Date
- All Meals Include Assorted Cookies, Iced Tea & Water
- Students Must Bring ID to Events
- Meal Exchange Menus May Not Be Used for Snacks or Receptions
- Buffet Service Runs (1) Hour

Breakfast Bar \$8.00 per student

Scrambled Eggs, Belgian Waffles with Syrup, Sausage Links & Fresh Fruit

The Classic \$8.00 per student

Garden Salad with Ranch Dressing, Sloppy Joes with Seasoned Beef & Rolls, House-Made Creamy Macaroni & Cheese & Steamed Broccoli

Taco Bar \$8.00 per student

Hard & Soft Taco Shells, Seasoned Ground Beef, Black Beans, Salsa, Guacamole, Sour Cream, Spicy Lime Aioli Shredded Lettuce, Shredded Cheddar Cheese & Tortilla Chips

Pasta Bar \$8.00 per student

Garden Salad with Ranch Dressing & Balsamic Vinaigrette, Gemelli Pasta, Marinara Sauce, Creamy Alfredo Sauce, Italian Meatballs & Tuscan Bread

Pizza Bar \$8.00 per student

Garden Salad with Tomatoes, Cucumbers, Red Onions, Carrots & Ranch Dressing, Balsamic Vinaigrette, Peperoni Pizza, Cheese Pizza & Veggie Pizza **Gluten Free Available Upon Request*

