

ETOWN

ELIZABETHTOWN COLLEGE

CATERING & EVENTS



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

Tex Mex Breakfast

\$13.75 per guest

Scrambled Eggs, Seasoned Breakfast Potatoes with
Sautéed Onions & Peppers, Sausage Links, Fresh Fruit Salad,
Colby Jack Cheese, Salsa, Sour Cream & Guacamole
Served with Buttermilk Biscuits, Butter & Jelly
Orange Juice, Water, Coffee, Tea & Decaf

BREAKFAST CONT.

Enhancements

Must be Purchased with Full Breakfast

Sweet & Savory Pancakes

Additional \$2.00 per guest

Served with Syrup & Whipped Butter

Please Select Two Options:

Chocolate Chip, Sweet Potato, Lemon Ricotta,
Blueberry or Strawberry

Overnight Oats

Additional \$2.00 per guest

Made with Vanilla Almond Milk

Please Select One Flavor:

Vanilla, Blueberry, Strawberry, Peanut Butter Banana,
Apple Cinnamon or Pumpkin Spice

Build Your Own Yogurt Parfait

Additional \$3.00 per guest

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

Crêpes

Additional \$3.00 per guest

Served with Whipped Cream & Chocolate Drizzle

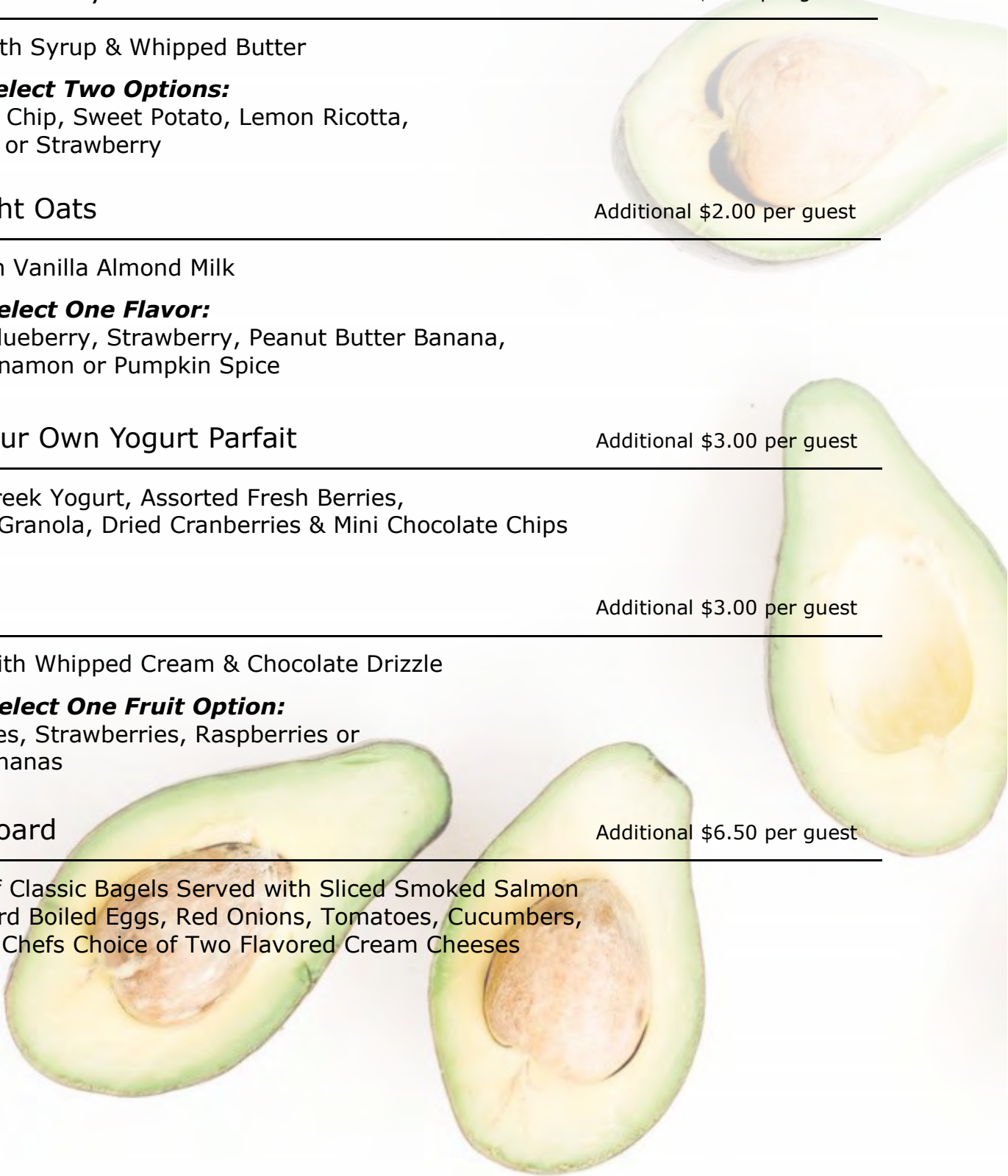
Please Select One Fruit Option:

Blueberries, Strawberries, Raspberries or
Sliced Bananas

Bagel Board

Additional \$6.50 per guest

Variety of Classic Bagels Served with Sliced Smoked Salmon
Sliced Hard Boiled Eggs, Red Onions, Tomatoes, Cucumbers,
Capers & Chefs Choice of Two Flavored Cream Cheeses



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, House Made Peanut Butter
Chocolate Chip Protein Bites & Vitamin 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;
Roasted Garlic, Blistered Red Pepper, Maple Sweet Potato with Assorted Fresh Vegetables, Grilled Naan Bread & Fried Lavash



BARS

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

Minimum of 15 Guests Required

Picnic

\$16.00 per guest

Grilled Hamburgers, Hot Dogs & Black Bean Burgers Served with
House Made Macaroni & Cheese, 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, Tuscan Meatballs, Seasonal Vegetable Blend,
Penne Pasta, Cheese Tortellini, Marinara Sauce,
Alfredo Sauce & Creamy Pesto Sauce

Served with Grated Parmesan Cheese & Tuscan 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, Shredded Gruyere Cheese
Bleu Cheese, Steamed Broccoli, Scallions, Sliced Jalapeno,
Diced Tomatoes, BBQ Sauce & Hot Sauce

Burrito Bowl Bar

\$20.00 per guest

Smokey Skillet Chicken, Grilled Flank Steak, Cilantro Lime Rice,
Black Beans, Sautéed Peppers & Onions, Pico De Gallo,
Queso Fresco, Shredded Cheddar Cheese, Sour Cream & Guacamole
Served with Salsa, Sriracha & Cilantro Lime Vinaigrette

Taco & Fajita Bar

\$20.00 per guest

Seasoned Ground Beef, Grilled Flank Steak, 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,
& Tri Colored Tortillas Chips



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*

Cold Sandwiches

Mediterranean Chicken

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

Classic Club

Sliced Ham, Turkey, Bacon, Lettuce, Tomato & Mayo Served on Toasted White Bread

House BLT

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

Chicken Caesar Wrap

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

Italian Roast Beef

Roast Beef, Provolone, Baby Spinach, Caramelized Onions & Boursin Cheese Spread Served on Focaccia

Tuna Salad Sandwich

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

Hot Sandwiches

Caprese Sandwich

Grilled Chicken, Beefsteak Tomatoes, Mozzarella Cheese, Basil Pesto & Balsamic Reduction Served on Sourdough Bread

Fried Chicken Sandwich

Fried Chicken Cutlet with Parmesan Cheese, Roasted Tomatoes & Basil Served on a Baguette

Spicy Veggie Sandwich

Black Bean Burger with Pepper Jack Cheese, Avocado, Green Leaf Lettuce, Tomatoes & Spicy Aioli Served on Toasted Ciabatta Bread

Tofu Sandwich

Sriracha Tamari Seared Tofu, Pickled Vegetables, Sliced Jalapeno & Cilantro Served on Toasted Baguette

Falafel Pita

Falafel, Cherry Tomatoes, Cucumbers, Red Onions & Lemon Dill Yogurt Sauce Served on Pita Bread

Rachel Sandwich

Turkey Sandwich with Swiss Cheese, Sauerkraut & 1,000 Island Dressing Served on Marble Rye

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 Pepper Crusted Roast Beef
Rosemary Roasted Turkey Breast
Sliced Ham
Mango Chipotle Chicken Salad
Tuscan Tuna Salad
Roasted Red Pepper Hummus
Assorted Grilled Vegetables

Select Two Cheese

Options:

American
Cheddar
Provolone
Swiss

Select One Side Salad:

Amish Macaroni Salad
Creamy Dill Red Bliss Potato Salad
Thai Ginger Coleslaw with Garden
Vegetables
Three Bean Vegetable Salad
Gemelli Pasta with Assorted
Vegetables & Pesto Aioli

Additional Offerings

\$3.00 per guest

Minestrone Soup
Italian Wedding Soup
Creamy Basil Tomato Bisque
Chicken Corn Chowder
Beef & Barley Soup
Vegetable Loaded Potato Soup

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*

Rosemary Roasted Turkey Breast Sandwich with Cranberry Chutney, Brie
& Arugula Served on Whole Grain Bread

Shaved Pepper Crusted Roast Beef Sandwich with Creamy Horseradish,
Pickled Red Onions & Arugula Served on Sour Dough Bread

Ham Sandwich with Swiss, Red Onions, Tomato, Green Leaf & Herb Aioli
Served on Wheat Berry Bread

Italian Meats Sandwich with Provolone Cheese, Sweet Pepper Relish,
Tomato, Green Leaf Lettuce & Oregano Served on Ciabatta Bread

Grilled Vegetables Wrap with Spinach, Tomatoes, Cucumbers with Roasted
Garlic Hummus Served on a Spinach Wrap

ENTRÉE SALADS

Salads are Served with Tuscan bread,
Assorted Cookies, Iced Tea & Water

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

Caesar Salad **\$10.00**
Romaine Lettuce, Focaccia
Croutons, Parmesan Cheese &
Sundried 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

Roasted Beet Salad **\$12.00**
Baby Spinach, Red Beets, Roasted
Butternut Squash, Goat Cheese,
Toasted Pecans, Pomegranates &
Granny Smith Apples with Maple
Dijon Vinaigrette

Fall Panzanella Salad **\$12.50**
Baby Kale, Roasted Sweet
Potatoes, Shaved Brussel Sprouts,
Toasted Pepitas, Dried Cherries &
Toasted Rosemary Croutons with
Apple Cider Vinaigrette

Fall Harvest Salad **\$12.50**
Baby Kale, Roasted Acorn Squash,
Toasted Pecans, Pears, Dried
Cherries, Shaved Broccoli & Brussel
Sprouts with Pumpkin Goddess
Dressing

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

Less than 15 Guests will result in a \$50 Service Fee

PA Dutch Buffet

\$24.00 Per Person

Salad

Mixed Greens with Pickled Red Beet Eggs, Chopped Bacon, Cherry Tomatoes, Cucumbers, Julienne Carrots with Creamy Herbed Ranch Dressing & Caramelized Onion Vinaigrette

Side Dishes

Herb Roasted Vegetables
Rosemary Roasted Yukon Potatoes

Entrées

PA Dutch Chicken Pot Pie

Honey Baked Ham with Haricot Verts & Bacon Thyme Jus

Vegetarian Entrée Substitution

Vegetarian Shepherds Pie with Mushrooms, Lentils & Garlic Mashed Potatoes

Bakers Choice of Dessert

Additional Offerings:

\$2.00

Chicken Corn Soup

Asian Buffet

\$24.00 Per Person

Salad

Soba Noodle Salad with Edamame, Bell Peppers, Julienne Carrots, Snap Peas, Chopped Peanuts, Cilantro, Cucumbers & Red Cabbage with Ginger Basil Vinaigrette

Side Dishes

Asian Vegetable Medley
Coconut Rice

Entrées

Korean BBQ Short Ribs with Pickled Cabbage Slaw, Sesame Seeds & Sriracha

Teriyaki Glazed Salmon with Bok Choy & Shiitake Mushrooms

Vegetarian Entrée Substitution

Sweet & Spicy Tofu with Vegetable Lo Mein

Bakers Choice of Dessert

Additional Offerings:

\$2.00

Egg Drop Soup



DINNER BUFFETS CONT.

Less than 15 Guests will result in a \$50 Service Fee

Italian Buffet

\$24.00 Per Person

Salad

Romaine Lettuce with Sundried Tomatoes, Marinated Olives, Parmesan Cheese, Rosemary Crusted Croutons & Caesar Dressing

Side Dishes

Roasted Rustic Vegetable Medley

Toasted Orzo Pilaf

Entrées

Chicken Piccata with a Lemon & Capers Sauce

Braised Beef Straccoto with a Chianti Wine Sauce

Vegetarian Entrée Substitution

Cheese Tortellini with Pesto Cream Sauce, Caramelized Fennel, Blistered Cherry Tomatoes, Spinach & Parmesan Cheese

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Rustic Tuscan-Style Sausage with White Bean & Kale Soup

Tex Mex Buffet

\$24.00 Per Person

Salad

Romaine Lettuce with Avocado, Charred Corn, Queso Fresco, Pickled Red Onions, Black Beans, Diced Tomatoes, Red Onions, Bell Peppers & Cilantro with Chipotle Ranch Dressing

Side Dishes

Corn off the Cobb with Paprika & Cilantro Lime Drizzle

Mexican Rice

Entrées

Chicken Enchiladas with Lime Crema, Avocado Tomato Salsa & Cilantro

Carne Asada with Charred Corn Relish, Queso Fresco & Chimichurri

Vegetarian Entrée Substitution

Black Bean & Rice Stuffed Sweet Potatoes with Corn, Roasted Peppers, Shredded Cheddar, Guacamole & Lime Sour Cream

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Black Bean Tortilla Soup with Fried Tortillas

DINNER BUFFETS CONT.

Less than 15 Guests will result in a \$50 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

Chef's Selection of Seasonal Vegetable
Blend

Entrées

Pan Seared Chicken with Sautéed Spinach,
Tomatoes & Lemon Herb Beurre Blanc

Flank Steak with Blackberry Balsamic
Reduction

Vegetarian Entrée Substitution

Herb-Crusted Cauliflower Steaks with
Tomato Bean Ragu & Parmesan Cheese

Bakers Choice of Dessert

Additional Offerings:

\$2.00 per guest

Loaded Baked Potato Soup with Scallions,
Sour Cream & Bacon



GLUTEN CONSCIOUS & VEGAN BUFFET OPTIONS

Options Available Upon Request for Buffet Substitutions

Sticky Tofu Banh Mi Bowls

Tofu, Rice Noodles, Avocado, Julienne Carrots, Cucumbers, Red Cabbage, Cilantro & Sriracha Soy Vinaigrette

Mezza Platter

Baba Ghanoush, Traditional Hummus, Assorted Grilled Vegetables, Tabbouleh Salad, Roasted Olives with Spiced Bread (Gluten/Vegan Free)

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 Tamari Chick Peas, Coconut Bacon & Vegan Parmesan with Lemon Garlic Tahini Vinaigrette

Quinoa Stuffed Sweet Potatoes

Roasted Sweet Potatoes, Red Quinoa, Charred Corn, Black Beans, Roasted Peppers, Tomatoes, Cilantro & Jalapeno Pineapple Guacamole

Red Lentil Pasta

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



COLD HORS D'OEUVRES

Reception Service Runs 1 Hour *Passed Service Runs 45 Minutes
Selection of Three Choices—Minimum 25 of each Selection

*All Crostinis are Available on Gluten Free Bread Upon Request

Tier 1

Traditional Tomato Bruschetta, Crostini
Brie Cheese, Fig Jam, Roasted Garlic Crostini
Eggplant Caponata, Golden Raisins, Crostini
\$2.50 per piece

Tier 2

Cranberry Pecan, Goat Cheese Truffles with Honey Drizzle
Tomato & Olive Bruschetta on Crostini
Caprese Salad Skewers with Balsamic Glaze
Avocado Toast with Radish, Pickled Shallot & Cilantro
\$3.50 per piece

Tier 3

Boursin Cheese, Pepper Jelly & Prosciutto on Toasted Sour Dough
Chipotle Mango Chicken Salad with Cilantro Served with
Toasted Pita Bread Points
Greek Style Bruschetta, Whipped Feta & Balsamic Drizzle Crostini
Chef's Selection of Hummus with Grilled Pita Points
\$4.50 per piece



HOT HORS D'OEUVRES

Reception Service Runs 1 Hour *Passed Service Runs 45 Minutes
Selection of Three Choices—Minimum 25 of each Selection

*All Crostinis are Available on Gluten Free Bread Upon Request

Tier 1

Steamed or Fried Vegetable Pot Stickers,
Served with Tamari Soy Sauce

Vegetable Spring Rolls Served with Spicy Peanut Sauce

Assorted Mini Quiche

Spanakopita with Feta Cheese & Spinach

\$2.50 per piece

Tier 2

Phyllo Tart with Bri & Balsamic Onion Jam

Buffalo Chicken Spring Rolls with Ranch Dip

Chorizo Meatballs with Lime Aioli

Mini Chicken Cordon Bleu Bites

Fried Ravioli's with House-Made Marinara Dipping Sauce

Grilled Vegetable Skewers with Basil Pesto Drizzle

\$3.50 per piece

Tier 3

Mini Gluten Free Crab Cakes with Cajun Remoulade

Raspberry & Brie Bites

Mini Beef Wellingtons

Andouille Sausage En Croute with Spicy Mustard Wrapped in Puff Pastry

Chipotle Mango Chicken Salad with Cilantro Served in Mini Plantain Tarts

Greek Style Bruschetta with Whipped Feta & Balsamic Glaze on a Crostini

\$4.50 per piece



HORS D'OEUVRES CONT.

Reception Service Runs 1 Hour

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
Served with Coffee, Tea, Decaf
& Iced Water

Cakes

Triple Chocolate Cake	Classic Cheesecake
Carrot Cake	Chocolate Chip Cheesecake
Angel Food Cake	Strawberry Swirl Cheesecake
Rocky Road Bundt Cake	Pumpkin Cheesecake *Seasonal

Cookies, Brownies & Bars

Assorted Cookies	Turtle Brownies
Chocolate Brownies	Mint Brownies
Lemon Bars	Blondies
Rice Krispies Treats	

Pies

French Silk Pie	Granny Apple Caramel Pie
Apple Pie	Lemon Meringue Pie
Cherry Pie	Oreo Cream Pie
Peanut Butter Pie	Pumpkin Pie *Seasonal

Gluten Free Selection

All Gluten Free Items are Made with Rice Flour

- 7 Layer Bars
- Coconut Macaroons
- Brownies
- Chocolate Peanut Butter No Bake Cookies
- Coffee Infused Chocolate Cake

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 Burrito Bar

\$8.00 per student

Scrambled Eggs, Sausage Crumbles, Tater Tots, Shredded Cheddar Cheese, Diced Peppers, Diced Tomatoes, Diced Onions, Salsa, Ketchup, Hot Sauce & Soft-Shell Tortillas

The Classic

\$8.00 per student

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

Rice Bowl Bar

\$8.00 per student

Pulled Chicken with Cilantro Lime Rice, Guacamole, Pickled Red Onion, Roasted Peppers, Corn Relish, Diced Tomatoes, Shredded Lettuce, Salsa, Queso Fresco & Orange Tahini Sauce

Pasta Bar

\$8.00 per student

Garden Salad with Tomatoes, Cucumbers, Red Onions, Carrots, 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*

Cobb Salad Bar

\$8.00 per student

Field Greens with Avocado, Cherry Tomatoes, Cucumbers, Carrots, Broccoli, Peas, Chopped Bacon, Shredded Cheddar, Hard Boiled Eggs, Croutons, Sliced Grilled Chicken, Ranch Dressing & Balsamic Vinaigrette

