

welcome to catering by bon appétit



Bon Appétit at Goucher College
1021 Dulaney Valley Road
Baltimore, MD 21204
410.337.6487
www.cafebonappetit.com/goucher

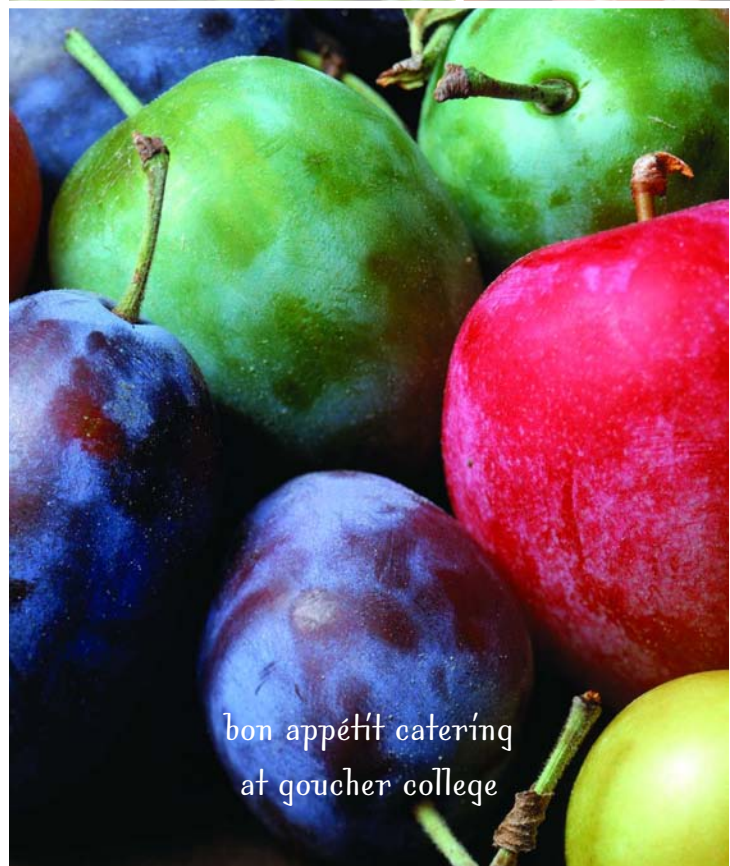
BON APPÉTIT
MANAGEMENT COMPANY

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bon appétit catering
at goucher college

welcome to catering by bon appétit

Bon Appétit Catering at Goucher College invites you to utilize our services for all of your special event needs. We can help...

SCHEDULE YOUR EVENT

Room or area reservations for events must be arranged with the Campus Events and Conferences Services Office.

PLACE YOUR ORDER

Orders should be placed a minimum of 72 hours in advance. Please have your estimated number of attendees, event name, start and end time, location and contact information when ordering. Bon Appétit will endeavor to accommodate short notice catering requests but we cannot guarantee the availability of services or product.

To place orders:

- visit our online order center (Area 101) at the following link
catering.cafebonappetit.com/Goucher
- email orders to:
Michelle.Lew@cafebonappetit.com
- contact our Catering Director at
(410) 337-6487

catering guidelines

MENU SELECTION

Please contact Michelle Lew to discuss the requirements of your event, such as the theme, service style, table arrangements, floral decoration, linens, rentals and accommodations for dietary restrictions.

LINENS

Floor length buffet table linens are included with most food and beverage setups. Seating table and non-food table linens are available at an additional charge.

Floor length box linen tablecloth	8.00
Round seating table linen (120")	6.00
Round seating table linen (108")	4.50

DISPOSABLES AND CHINA SERVICE

Biodegradable disposable products are included, at no additional charge, with all deliveries.

China service is available at an additional charge for all events. Lost or damaged china or equipment will be billed to the appropriate department unless returned or replaced.

SERVICE STAFF

Our standard labor charge is \$125 per uniformed server, bartender, or culinary staff per event (four hour minimum).

NUMBER OF GUARANTEED ATTENDEES

Catering requires confirmation of the number of guests at least 72 hours prior to the event. This number is considered a guarantee and will be reflected on the final bill. If guest count increases within 72 hours of your event we will make every effort to accommodate your request. Additional fees and charges may apply beyond original quotes.

catering guidelines

CONFIRMATION AND PAYMENT

Catering event orders will be processed and sent for final confirmation. Upon review of your order, please sign the event contract and fax back to Bon Appétit for approval. On-campus clients need to send a signed requisition form to the Controller's Office for authorization of payment through the accounting department. Off-campus clients are required to provide a 50% deposit and the balance must be paid at the beginning of the event. We accept Visa, American Express, MasterCard and checks.

CANCELLATIONS

Written notification of cancellation is required a minimum of 48 business hours prior to the event. If the cancellation occurs after this time period, any incurred expenses will be billed to your department or account number.

CONTACTS

Campus Catering Office
410.337.6487

Campus Catering Office Fax
410.769.5086

Michelle Lew, Director of Catering
410.963.9394 (cell)

Michelle.Lew@cafebonappetit.com

breakfast selections

HOT BEVERAGE SERVICE

Locally roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas
raw sugar, sweeteners, 1/2 and 1/2 and skim milk
3.25 per person

EARLY BEVERAGE BREAK

chilled orange, apple and cranberry juices
chilled Aqua Health water service
locally roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas
raw sugar, sweeteners, 1/2 and 1/2 and skim milk
5.95 per person

COLD BEVERAGE BREAK

Chilled lemonade and Aqua Health water
Fresh-brewed unsweetened iced tea
sugar, sweeteners and lemon
2.50 per person

HOT MULLED APPLE CIDER

1.75 per person

ASSORTED CAN SODAS, FRESH-BREWED ICED TEA, or LEMONADE

1.50 per person

HIGH FRUCTOSE CORN SYRUP-FREE SODAS/BEVERAGES

2.50 per person

CHILLED AQUA HEALTH WATER BAR

raspberry-lime, orange mandarin, blackberry and spring
2.50 per person

SPARKLING FAVORITES

apple cider or Mountain Valley sparkling water
2.95 per person

Please consult us if you require beer, wine or liquor service

bakery selections

ASSORTED COOKIE AND BROWNIE BITES

chocolate fudge brownies and assorted fresh-baked chocolate chip, peanut butter, lemon cooler, oatmeal-raisin and white chocolate-macadamia cookies garnished with fresh berries

3.95 per person

CHEF'S HOUSE-MADE BAR RETREAT

chocolate chip, raspberry granola crunch, lemon crunch, apricot-oatmeal or white chocolate-pistachio blondies

4.95 per person

FANCY TEA COOKIES AND MINI SCONES

assortment of house-made linzer and butter cookies, assorted biscotti, raspberry thumbprints and miniature scones garnished with fresh berries

5.75 per person

ASSORTED PETITE SWEETS

chef's selection of ganache tarts cream puffs, mini éclairs, and petit fours with fresh fruit, pastry cream, Key lime, lemon and raspberry fillings

6.25 per person

CHEF'S BAKERY TABLE (Choice of 4)

Fresh-baked Cakes: carrot, German chocolate, lemon-coconut, tiramisu, chocolate mocha layer torte and strawberry shortcake

Fresh-made Cheesecakes: New York-style plain with berry coulis, strawberry-amaretto, chocolate marble and Bailey's chocolate chip

Fresh-baked Pies: apple crumb, Boston crème, Key lime, lemon meringue, pecan and pumpkin

7.95 per person

snacks & break selections

10 person minimum

THE AMERICAN WAY

baskets of ruffled potato chips, large corn chips and vegetables sticks with house-made creamy ranch, chunky salsa, and French onion dips

3.95 per person

SOUTH OF THE BORDER

colorful tortilla chips with chef's specialty dips: hot and spicy salsa, fruit salsa, chunky avocado salsa and guacamole

4.95 per person

THE NATURAL CHIP

Terra chips and fresh carrot, celery, and broccoli sticks with bleu cheese dip and roasted red pepper hummus

4.95 per person

ICE CREAM SOCIAL

hand-dipped vanilla, chocolate and strawberry ice cream with hot fudge and strawberry sauces, chopped nuts and M&Ms, candy sprinkles, cookie crumbles, Heath Bar crunch, Oreo crumbles, all-natural maraschino cherries and house-made whipped cream

*7.25 per person**

**25 person minimum*

early starter selections

GOUCHER WELCOME

assorted health and granola bars
whole fresh seasonal fruit basket
chilled orange juice and Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

6.00 per person

LIGHT FARE

fresh assorted bagels with whipped butter,
cream cheese and preserves
fresh fruit display with honey-yogurt dip
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

6.95 per person

CONTINENTAL START

basket of fresh pastries, bagels and muffins
with whipped butter, cream cheese and preserves
fresh seasonal fruit display with honey-yogurt dip
chilled orange juice and Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

7.95 per person

HEARTY BREAKFAST #1

Certified Humane cage-free scrambled eggs
cinnamon swirl french toast sticks with real maple
syrup and whipped butter
applewood smoked country bacon
chilled Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

9.95 per person

NATURAL START #2

fresh scones, breakfast breads and pastries with
whipped butter, orange marmalade and preserves
fresh seasonal fruit display with organic yogurt
and crunchy organic granola
chilled Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

9.95 per person

early starter selections

HEARTY BREAKFAST #2

basket of fresh pastries, bagels and muffins
with whipped butter, cream cheese and preserves
Certified Humane cage-free scrambled eggs topped
with fresh chives and cheese
pepper-smoked crisp bacon
southern-style hash brown potatoes
cheesy country grits
chilled Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

12.95 per person

NATURAL START #1

fresh coffeecake squares and fruit danish
fresh seasonal fruit display with organic yogurt
and crunchy organic granola
Certified Humane cage-free egg, Applegate Farms
ham and cheese frittata
sautéed potatoes and onions
country chicken-apple sausage
chilled Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

12.95 per person

CHESAPEAKE BRUNCH

fresh scones, breakfast breads, and pastries with
whipped butter, orange marmalade and preserves
fresh fruit display with honey-yogurt dip
your choice of individual quiches:
ham and Gruyère, Maryland crab and cheddar,
and spinach and goat cheese
smoked salmon platter with chopped hardboiled eggs,
capers, red onions, and rye and pumpernickel rounds
roasted seasonal vegetables
chilled orange and cranberry juices
chilled Aqua Health water service
locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas

17.95 per person

luncheon salad selections

all selections include artisan breads with butter, fresh-baked cookies and brownies, and assorted sodas and water

10 person minimum

CLASSIC CHICKEN CAESAR SALAD

chopped romaine, shredded Parmesan cheese, sliced grilled chicken and garlic croutons with classic Caesar dressing

12.50 per person

SALAD NIÇOISE

Romaine and green lettuce, niçoise olives, green beans, hardboiled eggs, capers, baby potatoes and cherry tomatoes with dressing and choice of yellowfin tuna or Atlantic mahi mahi

13.25 per person

substitute U.S.-farmed shrimp, wild Alaskan salmon, or Pacific halibut

15.25 per person

CHICKEN COBB SALAD

grilled marinated chicken breast, romaine and watercress, plum tomatoes, sharp white cheddar, avocado and shiitake mushrooms with balsamic-blue cheese vinaigrette

13.25 per person

CLASSIC TRIO SALAD SAMPLER

chef's chicken salad, albacore tuna salad and curried egg salad with leaf lettuce, sliced tomatoes, onions, sliced cheddar, Swiss and provolone cheeses and baskets of artisan breads and rolls

13.25 per person

luncheon salad selections

ASIAN SHRIMP SALAD

grilled U.S.-farmed shrimp, julienned red peppers, snow peas, scallions, water chestnuts, bamboo shoots, rice noodles and Asian mixed greens with honey-ginger vinaigrette

13.25 per person Starter Selection

BLACKENED SALMON SALAD

spice-crusted grilled wild Alaskan salmon, mixed mesclun greens, grape tomatoes, julienned red onion, roasted red peppers, cucumber wheels, shredded carrots, fresh orange wedges and fresh citrus vinaigrette

15.95 per person

luncheon sandwich selections

all selections include choice of side salad, fresh-baked cookies and brownies, and assorted sodas and water

10 person minimum

Side Salad Selections

fresh garden green salad with two house-made dressings, house-made potato salad, garden vegetable pasta salad, oven-roasted vegetable salad, and fresh seasonal fruit salad

NY DELI PLATTER

chef's display of sliced choice roast beef, baked honey ham, oven-roasted turkey breast and pastrami aged cheddar, Swiss and provolone cheeses leaf lettuce, sliced tomatoes, onions and pickle spears stone-ground mustard, mayonnaise and creamy horseradish, basket of deli and artisan breads

12.25 per person

WRAP EXTRAVAGANZA

choose three:

grilled jerk chicken breast with green leaf lettuce, red onions and fruit chutney

grilled chicken with romaine, fresh Parmesan cheese, crunchy croutons and Caesar dressing

classic chicken salad with leaf lettuce, tomatoes and onions

roasted turkey breast with Monterey Jack cheese, red onions, sliced avocado, black beans and chipotle cream

house-smoked turkey with Swiss cheese, leaf lettuce, sliced tomato and Dijonnaise spread

baked Virginia ham with cheddar cheese, leaf lettuce, sliced tomato and Dijonnaise spread

roast beef with provolone cheese, leaf lettuce, caramelized onions and horseradish cream

classic tuna salad with leaf lettuce, tomatoes and onions

Greek house-made hummus with spinach, feta cheese, diced cucumbers and black olives

roasted vegetables with leaf lettuce, sour cream and house-made salsa

powerhouse – three cheeses with leaf lettuce, sliced carrots, zucchini, squash and dill cream cheese spread

11.95 per person

luncheon sandwich selections

STIMSON'S STACKERS

choose three:

house-smoked turkey breast with Swiss cheese, leaf lettuce, sliced tomatoes and fruit chutney

baked ham with cheddar cheese, leaf lettuce, sliced tomatoes and Dijon mustard spread

grilled chicken with Monterey Jack cheese, leaf lettuce and creamy ranch dressing

grilled chicken with roasted tomatoes, leaf lettuce, sliced tomatoes and red pepper aioli

rare roast beef with provolone cheese, leaf lettuce, sliced tomatoes, onion marmalade and horseradish cream

fire-roasted vegetables with fresh herbs, arugula and red pepper hummus

sliced Roma tomatoes, fresh mozzarella cheese and basil with house-made basil pesto spread

includes garden green salad with dressing

13.25 per person

SOUP AND HALF SANDWICH

chef's selection of half sandwiches with soup of the day

choose three:

Greek Wrap – house-made hummus with spinach, feta cheese, diced cucumbers and black olives

Italian Caprese Baguette – Roma tomatoes, fresh mozzarella cheese and basil with house-made basil pesto spread

Tuna Cobb Salad Wrap – fresh tuna with mesclun greens, hardboiled eggs, tomatoes, onions, crisp bacon and avocado spread

Grilled U.S. Farmed Shrimp Wrap – grilled shrimp with romaine, crispy bacon, diced tomatoes and creamy ranch dressing

Cajun Chicken Wrap – seared chicken with petite greens, red onions, tomatoes and Cajun remoulade

Char-Grilled Buffalo Steak – buffalo steak with smoked cheddar, lettuce, caramelized onions and barbecue sauce on ciabatta

soup selections:

creamy tomato bisque

rosemary-white bean

roasted potato and leek

vegetable minestrone

wild mushroom and onion

chunky chicken noodle

vegetable, beef and barley

beef and bean chili

Maryland crab

southwestern corn chowder

10.95 per person

box luncheon selections

all box lunches include choice of fresh-made sandwich and market side salad, utensils, napkin and handi-wipe

Market Side Salad Selections

House-made potato salad, vegetable-pasta salad or fresh fruit salad

BUDGET

fresh-made sandwich and market side salad
gourmet chips and whole fresh seasonal fruit
fresh-brewed iced tea, lemonade and ice water

9.25 per person

EXECUTIVE

fresh-made sandwich and market side salad
gourmet chips and fresh-baked cookie
chilled sodas and ice water

12.95 per person

BUDGET AND EXECUTIVE FRESH-MADE SANDWICH SELECTIONS

House-Smoked Turkey Breast

with Swiss cheese, leaf lettuce, sliced tomatoes and fruited chutney

House-Roasted Turkey Breast

with monterey jack cheese, red onion, avocado, black beans and chipotle cream

Baked Ham

with cheddar cheese, leaf lettuce sliced tomatoes and Dijon mustard spread

Grilled Chicken Caesar

with romaine, fresh Parmesan cheese, crunchy croutons and Caesar dressing

Classic Chicken Salad

with leaf lettuce, tomatoes and onion

Powerhouse

three cheeses, leaf lettuce, sliced carrots, zucchini, squash and dill-cream cheese spread

Greek Wrap

hummus, spinach, feta, cucumbers and olives

box luncheon selections

GOURMET

fresh-made sandwich and market side salad
large dill pickle, gourmet chips, fresh-baked jumbo brownie and whole fresh seasonal fruit
high fructose corn syrup-free beverage

15.75 per person

GOURMET FRESH-MADE SANDWICH SELECTIONS

Italian Caprese Baguette

Roma tomatoes, fresh mozzarella cheese and basil with house-made basil pesto spread

Tuna Cobb Salad Wrap

fresh tuna with mesclun greens, hardboiled eggs, tomatoes, onions, crisp bacon and avocado spread

Grilled U.S.-Farmed Shrimp Wrap

grilled shrimp with romaine, crispy bacon, diced tomatoes and creamy ranch dressing

Cajun Chicken Wrap

seared chicken with petite greens, red onions, tomatoes, and Cajun remoulade

Grilled Flank Steak Wrap

thinly-sliced marinated flank steak and smoked mozzarella with buttermilk onions and horseradish crème

theme buffet selections

*includes assorted sodas and water
20 person minimum*

CHEF'S SLIDER SAMPLER

all-American beef cheeseburger with onions and chipotle ketchup
Chesapeake Bay lump crab burger with Old Bay remoulade and sliced tomatoes on a petite grain bun
roasted corn and black bean burger with tomatillo salsa and fresh arugula on a petite grain bun
oven-roasted vegetable salad, red bliss potato salad and fruit salad
lemon bars and chocolate chip bars

13.75 per person

PIZZA PARTY

pizzas made with fresh dough (8 hefty slices per pie)
MEAT LOVER'S: pepperoni, ham and sausage
VEGETARIAN: peppers, olives and tomatoes
ITALIAN CHEESE: variety of cheeses
tossed green salad with two dressings
assorted fresh-baked cookies and brownies

12.95 per person

BUON APPÉTITO

mixed garden green or Caesar salad with breadsticks
lasagna with house-made marinara, sautéed ground beef, and local ricotta, mozzarella, and Parmesan cheeses
vegetarian lasagna with house-made marinara, sautéed mushrooms, spinach, and local ricotta, mozzarella, and Parmesan cheeses
chef's miniature cannoli and crème puffs

13.75 per person

theme buffet selections

FAJITA FIESTA

Santa Fe Caesar salad topped with crunchy tortilla strips
tequila-lime grilled breast of chicken with sautéed yellow onions and bell peppers, and flour tortillas
shredded lettuce, grated cheddar cheese, sour cream, guacamole and pico de gallo
Spanish rice pilaf and vegetarian black beans
basket of cheddar-chive biscuits and rolls
fresh-baked pecan cookies and lemon-lime bars

15.95 per person

PACIFIC RIM

Asian baby garden greens with julienned peppers, shiitake mushrooms, mandarin oranges and raspberry vinaigrette
Asian ginger slaw
teriyaki sliced chicken breast and shrimp with vegetarian fried rice and Asian vegetable stir-fry
fortune cookies, and coconut and chocolate-rum macaroons

15.95 per person

ITALY AT A GLANCE

mesclun mixed greens with gorgonzola cheese, roasted tomatoes and balsamic vinaigrette
pan-seared chicken breast with wild mushrooms, fresh herbs and marsala wine sauce
shrimp carbonara over creamy polenta
wild rice blend with toasted almonds and dried cranberries
Tuscan bread and focaccia squares with whipped butter
layered mocha cream torte

16.95 per person

theme buffet selections

BON APPÉTIT'S BARBECUE PICNIC

grilled Roseda Farm black angus burgers,
Hebrew National hotdogs and garden vegetable
burgers with baked beans, leaf lettuce,
sliced tomatoes, onions and condiments
chef's house-made marinated vegetable pasta salad,
Chesapeake coleslaw and Dutch potato salad
baskets of potato chips and pretzel nuggets
assorted fresh-baked cookies and chewy chocolate
chip brownies
fresh-brewed iced tea, lemonade and ice water

13.95 per person

SOUTHERN BARBECUE

spiced Carolina-style baby rack ribs, grilled black bean
burgers and Texas-style barbecued bone-in chicken
with apple wood smoked bacon-baked beans,
roasted red potato salad and Memphis grilled
vegetable-pasta salad
leaf lettuce, sliced tomatoes, onions and pickle spears
cornbread and seasonal fruit cobbler
fresh-brewed iced tea, raspberry lemonade
and ice water

17.95 per person

epicure dinner selections

all selections include choice of salad and dessert,
artisan breads and rolls with butter, and fresh-brewed
iced tea and ice water

20 person minimum

CHICKEN ENTRÉES

Rotisserie Roasted Chicken

with buttermilk mashed potatoes and seasonal
sautéed vegetables

15.95 per person

Santé Fe Barbecue-Style Roasted Chicken

with ranch-style roasted potatoes and seasoned,
buttered corn on the cob

16.95 per person

Italian Chicken Parmigiana

herbed breadcrumb-crust chicken breast with
shredded mozzarella cheese and house-made
rustic marinara sauce over buttered noodles
served with seasonal roasted vegetables

18.50 per person

Springfield Farms Chicken à la Marengo

local Springfield Farms chicken breast with tomatoes,
onions, olives, and garlic in white wine sauce
with vegetable fettuccini

26.95 per person

Crab-Stuffed Maryland Chicken

Chesapeake bay lump crabmeat stuffed
in a local Amish chicken breast with parisienne-
roasted potatoes
served with petite pan-roasted vegetables

29.95 per person

epicure dinner selections

SEAFOOD ENTRÉES

Whole Wheat Penne Louisiana

crawfish, shrimp, and andouille sausage with crushed tomatoes, fresh mozzarella, garden peas and basil-garlic Cajun cream sauce
served with artisan breads and garlic breadsticks

14.95 per person

Lemon-Pepper Farm-Raised Tilapia

Lemon-pepper seared farm-raised tilapia with tropical salsa and wilted greens
served with petite pan-roasted seasonal vegetables

24.95 per person

Grilled Wild Pacific Salmon

grilled wild Pacific teriyaki-glazed salmon with wilted spinach, shiitake mushrooms and soy beurre blanc
served with green and white asparagus spears

27.95 per person

Chesapeake Bay Wild Rockfish with Crab Imperial

Chesapeake Bay wild rockfish with crab imperial, rainbow Swiss chard and diced Roma tomatoes
served with mushroom risotto

32.95 per person

epicure dinner selections

BEEF AND PORK ENTRÉES

Brazilian Cowboy Grilled Flank Steak

grilled flank steak with tangy barbecue glaze, seasoned potato wedges, garlicky spinach and glazed baby carrots

22.95 per person

Balsamic-Glazed Dry-aged Beef Rib-Eye

dry-aged rib-eye with au jus, peppered Parmesan mashed potatoes and fresh green bean medley

25.95 per person

Braised Springfield Farms Short Ribs

slow-roasted, braised Springfield Farms beef short ribs with red wine reduction, roasted potato hash and seasonal vegetables

29.95 per person

Marinated Char-Grilled Roseda Beef Filet

char-grilled Roseda Farms beef filet with chipotle-herb butter, buttermilk mashed potatoes and green beans

36.95 per person

Grilled Springfield Farms Pork Chops

House-smoked and grilled Springfield Farms pork chops with sweet sautéed apples, demi-glace, rustic mashed potatoes and zucchini medley

24.95 per person

epicure dinner selections

VEGETARIAN ENTRÉES

Jumbo Ricotta Cheese-Stuffed Ravioli

large ravioli with house-made herb pomodoro sauce, shaved Parmesan cheese and Italian vegetables served with Caesar salad with house-made dressing and house-made chocolate chip cannoli

12.95 per person

Vegetable Paella Spanakopita

flaky phyllo stuffed with spinach, feta cheese, saffron rice, and roasted vegetables served with mozzarella-topped baked tomato and squash medley, and house-made pecan bars and chocolate brownies

12.95 per person

Seven Layer Roasted Vegetable & Mozzarella Pie

roasted seasonal vegetable and fresh mozzarella cheese baked in layered pastry with garlic-basil marinara sauce

21.95 per person

Stuffed Portabello Mushroom Cap

fresh spinach, eggplant and artichoke-stuffed portabello mushroom with mozzarella and Parmesan cheeses, and Swiss chard

22.50 per person

Shichimi-Crusted Tofu Hot Pot

individual steaming hot pot of udon noodles, broccoli, carrots, snow peas and crispy yams in shiitake-miso broth

22.95 per person

epicure dinner selections

DINNER SALAD SELECTIONS

choice of house-made salad with dinner selection

Caesar salad with shaved Parmesan cheese, house-made Firefly Farms chevre crouton and classic Caesar dressing

baby spinach with crumbled bacon, sliced red onions, roasted tomatoes and warm bacon vinaigrette

garden greens with mandarin oranges, strawberries, pine nuts and sesame-ginger soy dressing

mixed field greens with grape tomatoes, carrots, crunchy house-made croutons and champagne vinaigrette

baby arugula with tomatoes, red onions, avocado and roasted garlic vinaigrette

Bibb lettuce and spinach with grapefruit and orange segments, sliced avocado and fresh citrus vinaigrette

DINNER DESSERT SELECTIONS

choice of fresh-baked dessert with dinner selection

carrot cake

cheesecake with berry coulis

German chocolate cake

chocolate marble cheesecake

chocolate-mocha layer torte

key lime pie

strawberry shortcake

lemon meringue pie

apple crumb pie

reception displays

10 person minimum

EARTH'S FARE SEASONAL VEGETABLE CRUDITÉS

with garlic-herb aioli

3.95 per person

MARKET-FRESH SLICED SEASONAL FRUIT & BERRIES

with honey-yogurt dip

3.95 per person

MEDITERRANEAN MEZZE DISPLAY

hummus, tabbouleh and roasted red pepper dip with stuffed grape leaves, assorted olives and peppers, cucumber slices, toasted herbed pita chips and rosemary-focaccia triangles

5.95 per person

CHEF'S EXECUTIVE CHEESE BOARD

variety of local and imported artisan cheeses with dried fruits, red flame grapes, fresh kiwi, seasonal berries and assorted crackers and flatbreads

7.25 per person

ANTIPASTO DISPLAY

wedges of pepperoni, hard salami and prosciutto with sliced fontina cheese, miniature pesto-mozzarella balls, Cordoba olives, roasted red peppers, artichoke hearts, marinated mushrooms, grilled asparagus spears, chunky bruschetta, herbed crostini and focaccia wedges

7.95 per person

MINIATURE SANDWICHES

ASSORTMENT OF MINIATURE TEA/COCKTAIL SANDWICHES:

ham and brie on mini black currant scones with Dijon mustard
chunky chicken salad on miniature croissants
smoked turkey and Gruyère on roasted red pepper biscuits with chutney mayonnaise

7.25 per person

reception displays

HOUSE-MADE CROSTINI ASSORTMENT

choose three

rare beef tenderloin with horseradish crème and caramelized onions

diced grilled chicken with fresh basil and red pepper aioli

smoked salmon mousse with fresh dill

fresh Roma tomato, basil and mozzarella cheese with basil-pesto aioli

green and black olive tapenade

oven-roasted sun-dried tomatoes, cream cheese and fresh herbs

fresh spinach and roast red peppers with Firefly Farms chevre

6.25 per person

RECEPTION DIP DISPLAYS

Spinach and Artichoke Dip

rich and creamy dip with house-made spicy Middle Eastern chips

3.95 per person

Maryland Crab and Cheddar Dip

baked Maryland lump crabmeat-cheddar dip with Old Bay toast points and sliced baguettes

4.95 per person

Mexican Vegetable Tostada Platter

crispy mini corn tortilla topped with fajita-seasoned roasted vegetables and finely grated cheddar served with cilantro sour cream, house-made guacamole and salsa fresca

4.75 per person

cold hors d'oeuvres selections

We recommend 3 to 5 pieces per person

DEVILED CAGE-FREE EGGS

Certified Humane, cage-free eggs spiced with mustard, freshly-grated horseradish and cracked black pepper

3.25 per person

SMOKED SALMON WONTON

smoked salmon with herbed cream cheese spread, fresh chives and crisp wonton triangle

3.45 per person

COCKTAIL PHYLLO CUPS

choose three

Moroccan-spiced chicken with spinach, pine nuts and red onions

curried chicken salad with raisins and fresh mint

spiced shrimp with mint and feta cheese

Maryland crab salad with slivered scallions

Pennsylvania wild mushrooms and brie cheese ragoût

fresh spinach and roasted red peppers with Firefly Farms chevre

green and black olive tapenade

oven-roasted sun-dried tomatoes, cream cheese and fresh herbs

3.75 per person

HOMEMADE TOMATO-GORGONZOLA BRUSCHETTA

diced local tomatoes with crumbled gorgonzola, roasted garlic oil and julienned fresh basil on house-made herbed bread crisp

3.95 per person

cold hors d'oeuvres selections

BLOODY MARY SHOOTERS

seasoned U.S. farmed shrimp with Bloody Mary sauce and a fresh celery stick in a shooter cup

3.95 per person

CLASSIC SHRIMP COCKTAIL

U.S. farmed shrimp with crisp radicchio, house-made cocktail sauce and fresh lemon (2 pieces per serving)

4.45 per person

AHI TUNA SPOONS

sesame-crust ed ahi with organic seaweed salad and ginger-wasabi aioli

4.95 per person

hot hors d'oeuvres selections

We recommend 3 to 5 pieces per person

ROASTED VEGETABLE RATATOUILLE TARTLETTES

locally-grown vegetables sautéed with fresh herbs and served in a phyllo cup

3.25 per person

HOMEMADE SAVORY TARTLETTES

choose two

wild mushroom and brie cheese duxelles

roasted heirloom tomato and Swiss cheese

fresh spinach and Firefly Farms chevre with slivered almonds

3.25 per person

SPANAKOPITA TRIANGLES

locally-grown spinach and feta cheese stuffed in thin layers of phyllo dough and baked till golden

3.25 per person

VEGETABLE BRIK TRIANGLES

locally-grown balsamic-glazed vegetables and fresh herbs stuffed in thin layers of phyllo dough and baked until golden

3.25 per person

CHEF'S HOUSE-MADE MEATBALLS

choose from teriyaki-glazed, spicy barbecue, marinara with fresh basil, or Swedish

3.45 per person

STUFFED PENNSYLVANIA MUSHROOM CAPS

baked jumbo Pennsylvania mushrooms stuffed with sautéed organic spinach, goat cheese and fresh garlic

3.45 per person

LANCASTER COUNTY POTATO LATKES

miniature Lancaster County potato latkes with fresh applesauce and cilantro sour cream

3.45 per person

hot hors d'oeuvres selections

COCKTAIL EMPANADAS

choose two

spiced shrimp with feta cheese and fresh mint

spicy beef with salsa roja

shredded chicken and red onions with cilantro cream drizzle

Moroccan-spiced chicken with spinach, pine nuts and red onions

black beans and cheddar cheese with salsa fresca aioli

curried potatoes and peas with cucumber raita

spinach and feta cheese with dill sour cream

3.95 per person

ROASTED AMISH CHICKEN QUESADILLAS

Amish chicken breast and bell peppers on house-made tortilla crisp with avocado salsa and chipotle sour cream

3.95 per person

HOUSE-MADE SAMOSAS

Pennsylvania potato and green pea samosa with spicy tomato chutney

3.95 per person

COCONUT SHRIMP

jumbo coconut-battered U.S. farmed shrimp with orange-mango chutney

4.25 per person

MINIATURE MARYLAND CRAB CAKES

seasoned pan-fried Maryland crabmeat with Bremner wafer and Old Bay crème

4.50 per person

hot hors d'oeuvres selections

COCKTAIL SKEWERS

Choose three

chicken satay with Thai peanut sauce

curried coconut chicken with cilantro yogurt

beef satay with cranberry ginger sauce

beef tenderloin with triple mustard dip

Moroccan lamb skewer with minted yogurt dip

barbecue-glazed U.S. farmed shrimp

adobo-chili shrimp with cilantro sour cream

portabello mushroom and Roma tomato
with balsamic reduction

4.95 per person

