

**TASTING STATIONS**

Brie and Wild Mushroom Fondue.....	\$9.00	per guest
Irish Cheddar and Stout Fondue.....	\$7.25	per guest
Mashed Potato Martini Station.....	\$6.00	per guest
Mediterranean Station.....	\$8.00	per guest
Pasta Station.....	\$5.00	per guest
Fajita and Quesadilla Station.....	\$9.50	per guest
Slider Station.....	\$9.50	per guest

**CARVING STATIONS**

All selections are accompanied by an assortment of Miniature Rolls, Condiments and Sauces. Additional Chef charge.

Roast Tenderloin of Beef.....	\$18.25	per guest
Marinated Grilled Flank Steak.....	\$11.00	per guest
Roast Turkey Breast.....	\$8.00	per guest

**SWEET & SALTY BREAKS**

Mid Morning.....	\$6.75	per guest
Afternoon.....	\$5.95	per guest
Milk and Cookies.....	\$4.50	per guest
Ball Park Classic.....	\$5.95	per guest
Chocolate Fondue.....	\$7.50	per guest
Fresh and Healthy.....	\$7.00	per guest
Office Party.....	\$25.00	
Gourmet Coffee Bar.....	\$5.50	per guest
Ice Cream Sundae Bar.....	\$5.00	per guest

**BEVERAGES**

**Coffee Service**

Seattle's Best Coffee Service.....	\$2.50	per guest
Starbucks Coffee Service.....	\$3.00	per guest

**Cold**

Canned Soda.....	\$1.00	each
Bottled Water.....	\$1.75	each
Bottled Juice.....	\$1.85	each
Milk (Half Pint).....	\$0.90	each
Jug of Water (5 gallons).....	\$20.00	each
Ice Water Service.....	\$0.50	per guest
Iced Tea.....	\$1.00	per guest
Lemonade.....	\$1.00	per guest
Raspberry Lemonade.....	\$1.00	per guest
Bulk Juice.....	\$0.75	per guest
Sparkling Citrus Punch.....	\$1.00	per guest
Fruit Punch.....	\$1.00	per guest
Cranberry Punch.....	\$1.00	per guest
Apple Cider (Seasonal).....	\$2.00	per guest



Muhlenberg College Catering Guide menus and pricing are intended for college-sponsored events. All non-college sponsored events please contact the catering department for custom menus and current pricing.

Prices quoted in this catering guide are for services provided within Seeger’s Union. Events scheduled in other buildings on campus will carry an additional service charge as follows:

Continental Breakfast and Receptions.....	\$ 1.00 per guest
Hot Breakfast .....	\$2.00 per guest
Lunch .....	\$2.00 per guest
Dinner .....	\$3.00 per guest

## A GREAT START

*These menus are presented buffet style.*

Early Riser.....	\$4.50 per guest
Add Fresh Fruit.....	\$5.50 per guest
Sunrise Start .....	\$6.00 per guest
Energizer .....	\$9.75 per guest
Healthy Start .....	\$9.75 per guest
Create Your Own Breakfast Sandwich Buffet .....	\$ 10.25 per guest

## A GREAT START ADD-ONS

Mushroom Cheese Strata .....	\$2.00 per guest
Assorted Seasonal Quiche .....	\$2.75 per guest
Lo-carb Breakfast .....	\$3.25 per guest
“Dean Karen’s” Crème Brulee French Toast .....	\$3.25 per guest
Shredded Hash Browns.....	\$1.50 per guest
Home Fried Potatoes.....	\$1.50 per guest
Breakfast Meats.....	\$2.00 per guest
Chicken Apple Sausage .....	\$2.50 per guest
Fresh Sliced Seasonal Fruit.....	\$3.25 per guest
Basket of Assorted Muhlenberg Breakfast Pastries.....	\$ 15.00 per dz.
Cured Smoked Salmon Station.....	\$4.75 per guest
Omelette Bar.....	\$5.75 per guest

## LUNCH BUFFETS

*All buffets include Ice Water, Lemonade and Iced Tea Pitchers. Minimum of 12 Guests.*

Deli Buffet.....	\$ 10.25 per guest
Deluxe Sandwich Buffet.....	\$12.50 per guest
Salad Buffet.....	\$10.50 per guest
Caesar Salad Bar.....	\$10.75 per guest
Add Shrimp or Salmon.....	\$3.00 per guest
Southern Flare Bistro .....	\$11.25 per guest
Roma Italian.....	\$12.25 per guest
Bistro .....	\$15.50 per guest

### Options

Add Soup.....	\$2.00 per guest
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## MEALS ON THE GO

### Express Lunch

*Each box includes Individual Snack Bag, Jumbo Cookie or Brownie and Canned Soft Drink or Bottled Water.*

Grilled Chicken Bruschetta .....	\$ 10.00 per guest
Sweet Beef .....	\$10.00 per guest
Italian Panini.....	\$ 10.00 per guest
Tijuana Smoked Turkey.....	\$10.00 per guest
Red Pepper Hummus and Broccoli.....	\$ 10.00 per guest

### Executive Boxed Meals

*Each box includes Utensil Packet, Fresh Baked Roll with Butter, Dessert Bar and Canned Soft Drink or Bottled Water.*

Thai Chicken .....	\$ 12.00 per guest
Sesame Chicken .....	\$12.00 per guest
Basil Lemon Chicken .....	\$ 12.00 per guest
Szechuan Flank Steak.....	\$ 12.00 per guest
Vegetarian Antipasto Plate .....	\$ 12.00 per guest

## PLATED DINNERS

*All plated dinners include choice of Salad, Two Accompaniments, Fresh Baked Rolls with Butter, Coffee Service and Choice of Dessert.*

### Beef

Grilled Filet of Beef .....	\$29.00 per guest
Grilled Marinated Flank Steak .....	\$18.50 per guest
Braised Boneless Beef Short Ribs .....	\$24.00 per guest

### Lamb

French Style Ragout .....	\$ 18.50 per guest
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### Pork

Herb Crusted Pork Tenderloin.....	\$ 18.50 per guest
Stuffed Pork Loin .....	\$22.00 per guest

### Vegetarian

Stuffed Eggplant Roulade.....	\$ 16.00 per guest
Stuffed Ravioli .....	\$ 17.00 per guest
Caramelized Onion and Zucchini Tart .....	\$16.00 per guest

### Poultry

Chicken Picatta .....	\$ 14.00 per guest
Chicken Vegetable Roulade.....	\$ 19.00 per guest
Rosemary Chicken.....	\$14.00 per guest
Chicken Bruschetta .....	\$ 17.50 per guest
Lightly Breaded Chicken Breast	
Stuffed with Apricot and Goat Cheese .....	\$ 18.00 per guest
Coriander Dusted Chicken .....	\$ 18.00 per guest

### Seafood

Balsamic Glazed Roasted Salmon .....	\$21.50 per guest
Miso Glazed Salmon.....	\$21.50 per guest
Crab Stuffed Tilapia .....	\$22.00 per guest

## BUILD YOUR OWN BUFFET

*The following menu items are a la carte so you can create your own buffet. Please choose One Salad, Two Entrées, Two Accompaniments and One Dessert. Coffee Station is included. Minimum of 15 Guests.*

### Poultry

Rosemary Chicken.....	\$5.50 per guest
Chicken Paprika.....	\$5.50 per guest
Chicken Pecan .....	\$6.50 per guest
Grilled Chicken Breast with Citrus Salsa .....	\$5.50 per guest

### Beef

Beef Bourguignon.....	\$8.25 per guest
Caramelized Onion Meatloaf .....	\$7.25 per guest

### Seafood

Market Choice.....	Market Price
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### Vegetarian

Vegetarian Lasagna .....	\$5.50 per guest
Stuffed Ravioli with Pesto Sauce.....	\$7.95 per guest

### Salads

Mixed Green Salad.....	\$2.00 per guest
Caesar Salad.....	\$2.50 per guest

### Accompaniments

Herb Rice Pilaf .....	\$1.80 per guest
Oven Roasted Potatoes .....	\$1.70 per guest
Sweet Mashed Potatoes .....	\$1.60 per guest
Garlic Mashed Potatoes.....	\$1.60 per guest
Basil Orzo .....	\$1.60 per guest
Roasted Green Beans.....	\$1.70 per guest
Vegetable Medley .....	\$1.60 per guest
Steamed Broccoli Crowns.....	\$1.60 per guest
Honey Glazed Baby Carrots.....	\$1.60 per guest

### Desserts

Carrot Cake .....	\$3.10 per guest
Black Forest Cake.....	\$3.10 per guest
Blueberry Bread Pudding .....	\$3.10 per guest
Dark Chocolate Mousse.....	\$3.10 per guest
Fruit Salad.....	\$3.10 per guest
Gourmet Dessert Bars .....	\$3.10 per guest

## BAR-B-QUE

Backyard Buffet .....	\$11.75 per guest
Texas Style BBQ .....	\$14.75 per guest
Add Pulled Pork or Beef Brisket.....	\$3.00 per guest

## HOT HORS D’OEUVRES

Assorted Dim Sum.....	\$24.00 per dz.
Chef’s Chicken or Vegetable Quesadilla .....	\$18.00 per dz.
Brie Crostini with Dried Fruit Compote.....	\$27.00 per dz.
Mini Crab Cakes.....	\$30.00 per dz.
Spanakopita.....	\$24.00 per dz.
Philly Steak and Cheese Mushroom Cap .....	\$24.00 per dz.
Apple, Walnut, and Brie Mushroom Cap .....	\$30.00 per dz.
Chicken or Beef Satay.....	\$24.00 per dz.
Herb Encrusted Grilled Shrimp Lollipop.....	\$30.00 per dz.
Potato Cakes.....	\$24.00 per dz.
Risotto Balls with Curry Sauce.....	\$24.00 per dz.
Pizza Pita Wedges.....	\$18.00 per dz.
Mini Reuben Sandwiches.....	\$24.00 per dz.
Beef or Chicken Empanadas.....	\$24.00 per dz.
Chicken Samosas with Raita.....	\$24.00 per dz.
Sun Dried Tomato and Mozzarella Tart.....	\$18.00 per dz.
Black and White Sesame Salmon Bites.....	\$30.00 per dz.
Mini Beef Wellington.....	\$30.00 per dz.
Salmon Croquette .....	\$30.00 per dz.
Garlic Crostini with Plum Tomato and Melted Mozzarella.....	\$18.00 per dz.

## COLD HORS D’OEUVRES

Garlic Hummus Cucumber Rounds.....	\$24.00 per dz.
Baby Potatoes with Caviar.....	\$30.00 per dz.
Dill Smoked Salmon Roulades.....	\$24.00 per dz.
Melon Wrapped in Prosciutto.....	\$24.00 per dz.
Flounder Ceviche in Cucumber Cup.....	\$30.00 per dz.
Vegetarian Sushi Roll .....	\$24.00 per dz.
Salmon Sushi.....	\$30.00 per dz.
Fresh Mozzarella Kabob.....	\$24.00 per dz.
Bruschetta with Eggplant.....	\$24.00 per dz.
Stuffed Rice Paper Rolls.....	\$30.00 per dz.
Vietnamese Style Spring Rolls.....	\$30.00 per dz.

## GOURMET DIPS, DISPLAYS, AND STATIONS

### Dips

Small – Serves 12            Medium – Serves 25            Large – Serves 50

### Hot

Warm Spinach and Artichoke Dip	
Small.....	\$18.00
Medium.....	\$37.50
Large.....	\$75.00

Maryland Crab Dip – Served Warm

Small.....	\$36.00
Medium.....	\$75.00
Large.....	\$150.00

PA Style Dried Beef and Horseradish Dip

Small.....	\$18.00
Medium.....	\$37.50
Large.....	\$75.00

### Cold

Pica De Gallo	
Small.....	\$18.00
Medium.....	\$37.50
Large.....	\$75.00

Santa Fe Black Bean Salsa

Small.....	\$18.00
Medium.....	\$37.50
Large.....	\$75.00

Hummus

Small.....	\$18.00
Medium.....	\$37.50
Large.....	\$75.00

## TRAYS AND DISPLAYS

Crudités with Ranch Dip.....	\$2.00 per guest
Baby Vegetables with Dip.....	\$3.75 per guest
Domestic Cheese Tray.....	\$2.75 per guest
International Cheese Tray.....	\$4.25 per guest
Brie En Croute (Serves 12).....	\$32.00 per piece
Stuffed Brie En Croute (Serves 12).....	\$45.00 per piece
Fresh Seasonal Sliced Fruit.....	\$3.25 per guest
Antipasto.....	\$4.25 per guest
Cocktail Sandwiches.....	\$4.50 per guest