Morning Fare
Beverage Service
Grab & Go Boxed Meals
Lunch & Dinner Buffets
Hors D’Oeuvres
Policies & Procedures

Red Door Catering

(484) 664 4030
catering@muhlenberg.edu
Follow Us:
Facebook.com/reddoorcater
MORNING FARE

CONTINENTAL BREAKFAST $8.06 per person
- Seasonal Fresh Fruit
- Freshly Baked Blueberry & Chocolate Chip Muffins
- Freshly Baked Banana Bread
- Select 1 of Your Choice: Biscuits, Cinnamon Rolls, Coffee Cake, Croissants or Danish

HEALTHY START BREAKFAST $12.19 per person
- Seasonal Fresh Fruit
- Low-Fat Greek Yogurt Parfaits
  - With Fresh Berries and House Made Granola
- Whole Wheat Bagels
  - With Cream Cheese, Butter and Jam
- Granola Bars
- Freshly Baked Blueberry and Oat Bran Muffins

COLD CEREAL AND YOGURT BAR $13.75 per person
- Seasonal Fresh Fruit
- Build Your Own Yogurt Parfait
  - With Low Fat Vanilla Yogurt and Non-Fat Greek Yogurt, Mixed Berries, Dried Fruit and House Made Granola
- Assorted Individually Packaged Cereal Cups

ADD ON MORNING STARTERS
The following items can be added to any of the Morning Fare breakfast menus to create a custom menu for any occasion

YOGURT PARFAITS $2.49 per person
- with Fresh Berries and House-Made Granola

OATMEAL $1.89 per person
- with Brown Sugar, Milk, Dried Fruits and Nuts

ASSORTMENT OF BAGELS $2.19 per person
- with Cream Cheese, Butter, and Jam

BACON & SWISS CHEESE QUICHE $1.79 per person

ROASTED VEGETABLE QUICHE $2.19 per person

BUTTERMILK PANCAKES $1.39 per person
- with Warm Maple Syrup

FRENCH TOAST $1.79 per person
- with Warm Maple Syrup

Seattle's Best™ regular and decaffeinated coffee and herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts. Services include delivery, labor, service wares, setup with linens on the buffet and guest tables, and clean up after your event.
MORNING FARE

BERG BUFFET BREAKFAST $18.39 per person
Seasonal Fresh Fruit Salad
Customize Your Buffet with a Choice of:
  2 Breakfast Breads:
    Assorted Bagels, Assorted Donuts, Assorted Muffins, Banana Bread, Cinnamon Rolls, Coffee Cakes, Croissants or Danish
  1 Breakfast Potato:
    Hash Brown Potatoes, Home Fried Potatoes with Caramelized Onions and Peppers or Roasted Sweet Potatoes
  2 Breakfast Meats:
    Breakfast Sizzled Ham, Crispy Bacon, Sausage, Turkey Bacon, or Turkey Sausage
  1 Egg Dish:
    Scrambled Eggs, Scrambled Eggs with Cheese, Western Scrambled Eggs, Broccoli Cheddar Quiche or Garden Vegetable

MOYER BUFFET BREAKFAST $26.63 per person
Apricot and Ginger Scones, Peach and Pecan Scones
Served with 'Bergshire Cream and Honey Butter
Lemon-Sour Cherry Coffee Cake
Chocolate Filled Croissants & Raspberry Cream Cheese Filled Croissants
Variety of Sweet and Savory Bagels with Cream Cheese, Butter, and Jam
Our Seasonal Breakfast Pastry

Fresh Fruit with Seasonal Berries
Scrambled Eggs
Shredded Hash Brown Potatoes
Crispy Bacon and Turkey Bacon
French Toast with Warm Berry Topping and Maple Syrup

Seattle’s Best™ regular and decaffeinated coffee and herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts.

Services include delivery, labor, service wares, setup with linens on the buffet and guest tables, and clean up after your event.
BEVERAGE SERVICE

HOT BEVERAGES

COFFEE & HOT TEA $3.09 per person
Seattle’s Best™ regular and decaffeinated coffee and herbal and non-herbal hot tea to include decaffeinated options

HOT CHOCOLATE (Packets $1.50 or By the Gallon $9.99)

HOT APPLE CIDER (Seasonal)

COLD BEVERAGES

CARAFES OF ORANGE JUICE $2.19 per person
CARAFES OF CRANBERRY JUICE $2.19 per person
CARAFES OF APPLE JUICE $2.19 per person
PITCHERS OF LEMONADE $1.50 per person
PITCHERS OF UNSWEETENED ICED TEA $1.50
PITCHERS OF SPARKLING CITRUS PUNCH $3.09 per person
ICED WATER SERVICE WITH LEMONS AND LIMES $1.25 per person
BOTTLED WATER $2.19 per person
ASSORTED REGULAR AND DIET CANNED PEPSI PRODUCTS $2.19 per person
ICED COFFEE WITH FLAVORED SYRUPS $3.89 per person

BEVERAGE REFRESH $1.89-$2.50 per person

Please inquire with our team if your group is meeting or training all day regarding this service.

Services include delivery, labor, service wares, setup with linens on the buffet tables, and clean up after your event.
<table>
<thead>
<tr>
<th>GRAB &amp; GO BOXED MEALS</th>
<th>BOXED BREAKFAST $8.25 per person</th>
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</thead>
<tbody>
<tr>
<td>TUSCANY WRAP</td>
<td>Bagel with Cream Cheese, Peanut Butter and Jam, Whole Fruit, Granola Bar, Bottle of Orange Juice, Napkin and Service ware</td>
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<tr>
<td>Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, and Balsamic Vinaigrette</td>
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<tr>
<td>ROAST TURKEY &amp; PROVOLONE SANDWICH</td>
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<tr>
<td>Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette</td>
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<tr>
<td>CALIFORNIA TURKEY CLUB</td>
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<tr>
<td>Roast Turkey, Avocado, Bacon, Lettuce, Tomato and Chipotle Mayonnaise on Focaccia</td>
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<tr>
<td>ROAST BEEF &amp; CHEDDAR SANDWICH</td>
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<tr>
<td>Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll</td>
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<tr>
<td>PARMESAN ROAST BEEF SANDWICH</td>
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<tr>
<td>Thinly Shaved Roast Beef, Horseradish Mayonnaise, Grilled Red Onions, Leafy Greens and Tomato on a Parmesan-Crusted Roll</td>
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<tr>
<td>SPICY ITALIAN SANDWICH</td>
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<tr>
<td>Artisan Bread with Genoa Salami, Capicola Ham, Pepperoni, Chef’s Hot Pepper Mayonnaise with Lettuce and Tomato</td>
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<tr>
<td>BOXED SANDWICHES $15.29 per person</td>
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<tr>
<td>Service wares, whole fruit, bag of chips or pretzels, dessert and your choice of bottle water or canned regular or diet Pepsi is included with the individual boxed sandwiches</td>
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<tr>
<td>BUFFALO CHICKEN WRAP</td>
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<tr>
<td>Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine and Chopped Celery with Ranch on a Whole Wheat Wrap</td>
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<tr>
<td>CHICKEN CAESAR SALAD WRAP</td>
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<tr>
<td>Grilled Chicken, Chopped Romaine, Shredded Pamesan Cheese, Diced Tomatoes, and Creamy Caesar Dressing in a Whole Wheat Wrap</td>
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<tr>
<td>SUNDRIED TOMATO CHICKEN SALAD</td>
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<tr>
<td>Focaccia loaded with our Tasty Signature Sundried Tomato Pesto Chicken Salad</td>
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<tr>
<td>ATHENS GREEK WRAP</td>
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<tr>
<td>Romaine, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap</td>
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<tr>
<td>PORTOBELLO RUSTICO</td>
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<tr>
<td>Roasted Balsamic Portobello Mushroom, Fresh Mozzarella and Basil, Roasted Tomato Salsa and Baby Spinach on a Multigrain Roll</td>
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<tr>
<td>VEGTABLE CAPRESE SANDWICH</td>
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<tr>
<td>Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Pamesan Ciabatta Roll</td>
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</tbody>
</table>
SEEGERS SEASONAL CHOP HOUSE SALAD
Chef’s Selection of Seasonal Lettuces tossed with Fresh Vegetables, and House-Made Dressing

GREEK SALAD
Classic Greek Salad of Vine Ripened Tomatoes, Cucumber, Red Onions, Kalamata Olives, and Feta Drizzled with a Light Vinaigrette

EDAMAME NUTSALAD
Mixed Greens, Edamame, Granny Smith Apples, Dried Cranberries, Almonds, Sunflower Seeds and Creamy Poppy Seed Dressing

BLT AVOCADO CLUB SALAD
Chopped Romaine, Plum Tomatoes, Avocado, Cucumber, Bacon, Cheddar Jack Cheese, Croutons, and Red Pepper Ranch Dressing

GRILLED CHICKEN TABBOULEH SALAD
Lemon Sage Chicken, Traditional Tabouleh, Grape Tomatoes, and Kalamata Olives on a Bed of Greens with Baked Pita Croutons

CAESAR SALAD
Romaine Tossed with Caesar Dressing, Shredded Parmesan, Croutons and Your Choice of: Grilled Chicken, Grilled Steak, or Portobello Mushroom

GRAB & GO BOXED MEALS
BOXED SALADS $14.39 per person

Service wares, whole fruit, roll with butter packet, dessert and your choice of bottle water or canned regular or diet Pepsi is included with the individual boxed salads
LUNCH & DINNER BUFFETS

THEMED BUFFETS
Have fun and add a unique twist to your next lunch or dinner.

**ASIAN INSPIRED** $22.69 per person
Asian Vegetable Slaw, Cilantro-Soy Marinated Breast of Chicken, Lemon Ginger Steamed Broccoli, Sticky Rice, Vegetable Lo Mein, Coconut Lemon Almond Bars and Fortune Cookies

**FAJITA** $22.50 per person
Corn Tortilla Chips with Pico de Gallo and Guacamole, Fix Your Own Fajita with the following toppings: Grilled Skirt Steak or Grilled Chicken, Roasted Vegetables, Black Beans, Grilled Onions & Peppers, Shredded Cheese, Lettuce, Tomato, Spanish Rice, Sour Cream, Flour Tortillas, Cinnamon Cupcakes with Cream Cheese Icing

**LITTLE ITALY** $23.75 per person
Antipasto Platter of Italian-Style Meats, Cheeses and Marinated Vegetables, Garlic Bread Sticks, Caesar Salad with House-Made Croutons, Penne Pasta or Spaghetti with Marinara and Pesto Cream Sauce, Zucchini Sautee, Italian Meatballs or Chicken Cacciatore Quarters, Shredded Pamesan Cheese, Tiramisu Tort or Cannoli

**LAND & SEA** $31.25 per person
Caesar Salad with House-made Croutons, our Signature Bread and Butter, Braised Beef Sicilian, Chicken Florentine, Gnocchi with Asparagus, Shiitake, Pearl Onion, Tomato, and White Wine Pesto Broth, Rice Pilaf, Sautéed Green Beans and Red Peppers, Roasted Fingerling Potatoes, Boston Crème Cake

**OTT STREET BUFFET** $20.89 per person
Garden Salad with Ranch and Italian Dressings, Our Signature Bread and Butter, Chicken Marsala, Baked Pasta with Roasted Vegetables and Pamesan Cream Sauce, Green Beans and Carrots, Rice Pilaf, Carrot Cake with Cream Cheese Frosting

**LEH STREET BUFFET** $32.50 per person
Garden Salad with Balsamic Vinaigrette and Pamesan Peppercom Dressings, our Signature Bread and Butter, Lemon Pamesan Chicken with White Wine Chive Sauce, Broiled Salmon Fillet with Dill Butter, Roasted Vegetable and Rice Stuffed Pepper with Tomato Basil Sauce, Sautéed Green Beans and Red Peppers, Roasted Fingerling Potatoes, Boston Crème Cake

**PROSSER BUFFET** $25.31 per person
Caesar Salad with House-made Croutons, our Signature Bread and Butter, Braised Beef Sicilian, Chicken Florentine, Gnocchi with Asparagus, Shiitake, Pearl Onion, Tomato, and White Wine Pesto Broth, Rice Pilaf, Sautéed Zucchini and Squash, Chocolate Ganache Tart with Oreo Crust

**SOUTHERN** $20.75 per person
Garden Salad with Ranch and Italian Dressings, Buttermilk Biscuits and Butter, Southern Style Fried Chicken, Green Beans, Mashed Potatoes, Macaroni and Cheese, Banana Pudding

Services for buffet lunches and dinners include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.
Buffets include your choice of beverages:
Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water.
Seattle’s Best™ regular and decaffeinated coffee
and herbal and non-herbal hot tea to include decaffeinated options may be added to your event.
Accompaniments may be exchanged to create a custom menu for any occasion., pricing may vary
LUNCH & DINNER BUFFETS

THEMED BBQ BUFFETS
Have fun and add a unique twist to your next lunch or dinner.

**BASIC BBQ** $19.39 per person
Bowtie Pasta Salad with Roasted Vegetables, House Made Potato Chips, Hamburger, Hot Dogs, Veggie Burgers with Buns, Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup
Classic Cookies and Brownies
Also Available as a Drop Off to cook it yourself!

**PREMIUM BBQ** $26.89 per person
Fresh Fruit Salad, Cole Slaw, Farmhouse Potato Salad, Corn Bread, Macaroni & Cheese, Corn on the Cob or Baked Beans, Pulled Pork Barbecue with Rolls, Grilled Barbecue Chicken Breast with Rolls, Barbecued Tofu, Lettuce, Tomato, Onion and Pickles, Mayonnaise, Mustard, Ketchup, Sliced Watermelon, Whoopie Pies

**OLD FASHIONED BBQ** $27.50 per person
Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Salad, Country Potato Salad, Combread, Ranch Style Baked Beans, Barbecued Chicken, Barbecued Beef Brisket, Assorted Gourmet Cookies and Brownies

Ask us about having your event Chef attended!

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Seattle’s Best® regular and decaffeinated coffee
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Accompaniments may be exchanged to create a custom menu for any occasion., pricing may vary.
**LUNCH & DINNER BUFFETS**

**THE ORIGINAL SANDWICH BOARD** $20.59 per person
Bowtie Pasta Salad with Roasted Vegetables
Roast Beef and Cheddar Sandwich – Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll
Roast Turkey and Provolone Sandwich – Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette
Vegetable Caprese Sandwich – Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Pamesan Ciabatta Roll
Mustard, Mayonnaise, Individual Bags of Potato Chips and Pretzels. Assortment of Classic Cookies and Brownies

**GOURMET SANDWICH BOARD** $26.69 per person
Broccoli and Cavatelli Salad
Mixed Greens, Cucumber, Grape Tomatoes, Croutons, Balsamic Vinaigrette and Ranch Dressing
California Turkey Club – Roast Turkey, Avocado, Bacon, Lettuce, Tomato, Chipotle Mayonnaise on Whole Wheat Bread
Black and Bleu Beef Sandwich – Roast Beef, Caramelized Onions, Lettuce, Tomato, Bleu Cheese Mayonnaise on Whole Wheat Flatbread
Sundried Tomato Chicken Salad Sandwich – Loaded Ciabatta with our Tasty Sundried Tomato Pesto Chicken Salad
Mediterranean Vegetable Sandwich – Eggplant, Peppers, Zucchini, Spring Greens, Tomato, Fresh Mozzarella, Artichoke Tapenade on Ciabatta Roll
Apple Pie

**CAESAR SALAD** $21.25 per person
Build Your Own Caesar Salad
Grilled Chicken OR Seared Salmon, Grilled Tofu, Chopped Romaine, Shredded Pamesan, House-Made Garlic Croutons, Creamy Caesar Dressing, Chipotle Caesar Dressing, Chopped Tomato, Diced Cucumber, Chopped Egg, Chopped Bacon
Seasonal Fresh Fruit Salad with Whipped Cream

**WRAP-CITY** $20.75 per person
Seasonal Fresh Fruit Salad
Asian Chicken Wrap – Teriyaki Chicken Wrap with Mongolian Barbecue Sauce, Crispy Noodles, Romaine, Carrots, and Fresh Scallion & Cilantro
Athens Greek Wrap – Romaine Lettuce, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap
Tuscan Wrap – Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, And Balsamic Vinaigrette in a Sun-Dried Tomato Wrap
Individual Bags of Potato Chips and Pretzels. Assortment of Dessert Bars

**Accompaniments may be exchanged to create a custom menu for any occasion, prices may vary**
# HORS D’OEUVRES

**HOT HORS D’OEUVRES**
*by the dozen*

<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>CHICKEN</strong></td>
<td>Chipotle Wrapped Bacon with Chicken</td>
<td>$9.69</td>
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<td></td>
<td>Coconut Chicken with Orange Dipping Sauce</td>
<td>$9.69</td>
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<tr>
<td></td>
<td>Gator Cakes with Bayou Remoulade Sauce</td>
<td>$16.25</td>
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<td></td>
<td>Mini Chicken and Waffle Stacks with Maple</td>
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<td></td>
<td>Honey Drizzle</td>
<td>$29.99</td>
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<thead>
<tr>
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<tbody>
<tr>
<td><strong>BEEF &amp; PORK</strong></td>
<td>BBQ Meatballs</td>
<td>$20.95</td>
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<td></td>
<td>Beef Short Rib in a Tortilla Cup</td>
<td>$19.69</td>
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<td></td>
<td>Chimichurri Beef Skewer</td>
<td>$18.45</td>
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<td></td>
<td>Chipotle Beef Amusette with Avocado</td>
<td>$19.69</td>
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<td></td>
<td>Sweet and Sour Meatballs</td>
<td>$20.95</td>
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<td></td>
<td>Maple Glazed Kielbasa</td>
<td>$17.19</td>
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<td></td>
<td>Pulled Pork Carnitas Taco with Lime Crema</td>
<td>$19.99</td>
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<td></td>
<td>Sausage Bites with Champagne Mustard</td>
<td>$17.19</td>
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<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>SEAFOOD</strong></td>
<td>Bacon Wrapped Scallops</td>
<td>$27.29</td>
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<td></td>
<td>Crab and Risotto Bites</td>
<td>$20.95</td>
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<td></td>
<td>Mini Crab Cakes with Remoulade</td>
<td>$35.00</td>
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<tr>
<td></td>
<td>Garlic Shrimp Skewers</td>
<td>$47.50</td>
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<tr>
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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>VEGETARIAN</strong></td>
<td>Baked Brie with Seasonal Berry Compote</td>
<td>$23.69</td>
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<td></td>
<td>Blue Cheese Stuffed Mushroom Caps</td>
<td>$24.39</td>
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<td>Brown Sugar Brie Bites with Pecans</td>
<td>$23.69</td>
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<td></td>
<td>Fried Mozzarella Sticks with Marinara</td>
<td>$18.75</td>
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<td></td>
<td>Tomato, Vidalia Onion and Goat Cheese Tart</td>
<td>$15.95</td>
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<td></td>
<td>Sweet Pea &amp; Potato Samosa with Curry Yogurt Dipping Sauce</td>
<td>$15.65</td>
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<td></td>
<td>Spanakopita</td>
<td>$25.59</td>
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Service for hors d’oeuvres and desserts include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.

Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle’s Best™ regular and decaffeinated coffee and herbal and non-herbal hot tea to include decaffeinated options may be added to your event.
**HORS D’OEUVRES**

**COLD HORS D’OEUVRES**

*By the dozen*

**VEGETARIAN**
- Cucumber Rounds with Everything Hummus and Tomato $12.50
- Fruit Skewers $13.45
- Goat Cheese and Honey in Phyllo Cups $26.59
- Caprese “Sandwich” of Cherry Tomato, Fresh Mozzarella, and Fresh Basil $21.00

**SEAFOOD**
- Cool Salmon Canapés $8.75
- Smoked Salmon and Chive Cream on a Toast Point $17.50
- Crostini with Mango Shrimp Salsa $19.39
- Shrimp Cocktail Market Price

**CHICKEN & PORK**
- Cantaloupe Wrapped with Prosciutto $14.65
- Ham and Swiss Pinwheel $9.69
- Curried Chicken and Golden Raisin Tartlets $13.45
- Smoked Chicken Mousse in Phyllo Cup $18.75

**DIPS & DISPLAYS**

*Per person*

**WARM DIPS**
- Warm Buffalo Chicken Dip with Tortilla Chips $3.45
- Warm Spinach and Artichoke Dip with Pita Chips $3.75
- Warm Crab and Spinach Dip with Crostini $5.00

**COLD DIPS**
- Garlic or Red Pepper Hummus with Pita Chips $1.89
- Pico De Gallo with Tortilla Chips $1.89
- Creamy Mediterranean Dip with Pita Chips $3.75

**DISPLAYS**
- Crudité with Ranch Dip $4.09
- Seasonal Fresh Fruit Display $5.00
- Tortilla Chips with Guacamole and Salsa $3.75
- Tortilla Chips with Queso and Salsa $3.75
- Domestic Cheese Display with Crackers $5.00
- Gourmet Cheese Display with Crackers $7.50
- Charcuterie Display (meats, cheeses and roasted vegetables) with Crostini $10.00
- California Roll with Display (limited availability) with Soy Sauce and Wasabi $18.75

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Service for hors d’oeuvres and desserts include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.

Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water.

Seattle’s Best™ regular and decaffeinated coffee

and herbal and non-herbal hot tea to include decaffeinated options may be added to your event.
DESSERTS BY THE DOZEN

Classic Cookie Assortment $14.40
Gourmet Cookie Assortment $16.80
Chocolate Brownies $13.80
Chocolate Covered Pretzel Rods $13.80
Cheesecake Bites $17.59
Fresh Fruit and Berry Kabobs $28.80
Flourless Chocolate Cake Bites $18.00
Lemon Bars $14.40
Macaroons $14.40
Miniature Eclairs $14.40
Miniature Fresh Fruit Tarts $21.60
Mousse Tart $20.00
Chocolate Truffles $22.50
Miniature Cupcakes $14.40
Peanut Butter Tandy Cake $14.70
Assortment of Cereal Bars $18.00
Rice Krispie Treats $18.00
Whoopie Pies $14.40
Smores Bars $18.00
**EXTERNAL EVENTS (NON AFFILIATED COLLEGE DEPARTMENTS)**
Before a catering quote can be provided for an event, the first step needs to be reserving a room from the Office of Camps and Conference Services. They can be contacted at 434.664.3494 or TeamSeegers@muhlenberg.edu. For the best results, this effort needs to be made at least fourteen (14) business days before your event date. Once the 25live confirmation is complete with catering selected as a resource and approved, Red Door Catering may be contacted to provide you with guidance or a quote for your event.

We can be reached at 484.664.4030 or at catering@muhlenberg.edu.

**CHANGES/GUARANTEES/CANCELLATIONS**
All changes to menu and guest count must be confirmed five (7) business days prior to your event or event timeline agreed upon with Red Door Catering. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

Additional arrangements such as florals or rentals are subject to vendor deadlines and must be adhered to. These arrangements will be made on your behalf with the vendor from Red Door Catering.

Any event cancelled or updated within three (3) business days of execution may incur menu and/or staff modification and additional fees.

**PAYMENT**
All catered functions must be secured by payment before they occur.
- A deposit of 50% will be taken for groups over 100 people 14 days prior to the event date.
- Checks, Visa, MasterCard, or American Express are all valid payment methods.
- Checks must be made payable to: SODEXO
- A guest count under the minimum of 12 people will incur an additional charge.
- A minimum delivery fee of $50 may apply to events off campus.

**LINEN**
As a standard, we provide red, white and/or black tablecloths for all food and beverage tables. Full-service plated meals, as well as breakfast, lunch and dinner buffets will also include linens for guest tables. Receptions, continental breakfasts, breakfast, meeting, and boxed lunches can have guest table linens for an additional charge. This charge also applies to linen for tables outside of food and beverage service, such as, registration, auction, panel, etc.

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.
STAFFING & ATTENDANTS
Our professional staff is here to ensure your event is successful and your guests are cared for according to your event vision.

Wait staff are scheduled for a minimum of 4 hour events (1 hour setup, 2 hour event and 1 hour breakdown) for a fee of $120.00. If your event is over the minimum schedule time of 2 hours plus 1 hour set up and 1 hour breakdown a fee of $30 per event hour, per attendant will apply.

Culinary attendants are scheduled for a minimum of 4 hour event (1 hour set up, 2 hour event and 1 hour breakdown) for a fee of $140.00.

Bartenders may also be provide to your event with the submission of an alcohol waiver form (this can discussed with the Office of Camps and Conferences) and a bartender will be provided for a minimum of 4 hours (1 hour setup, 2 hour event and 1 hour breakdown) for a fee of $130.00. If your event is over the minimum schedule time of 2 hours plus 1 hour set up and 1 hour breakdown a fee of $32.50 per event hour, per attendant will apply.

CATERING EQUIPMENT
As the host of the catering event, you are responsible for the equipment we have provided for the service for your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost.

For very large events, specialty equipment may need to be rented at an additional charge.

FLORAL CHARGES
We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

FOOD SAFETY
Due to food safety liability, we do not offer food-to-go from the event location.