Wedding Guide

Red Door Catering
at Muhlenberg College
Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together at every step in the process to create a reception that reflects your personalities and indulges your senses.

Red Door Weddings brings the sophistication of creative, inspired and utterly delicious cuisine, along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings years of experience in designing and delivering perfectly executed events, and we stake our reputation on nothing short of your happiness. Congratulations; we look forward to creating a wedding day tailored to your unique style, vision and budget.

Contact Us:
catering@muhlenberg.edu
(484) 664-4030
facebook.com/reddoorcater
BUFFET SELECTIONS
BUFFET SELECTIONS

All services include artisan breads (1 roll | 90 cal) and butter (1 oz | 100 cal), freshly brewed iced tea (8 oz | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

THE DELUXE BUFFET

COCKTAIL HOUR

HORS D’ŒUVRES
Vegetable Spring Rolls | 1 each | 20 cal with Sweet & Tangy Asian Sauce | 1 oz | 30 cal
Tuscan Bruschetta | 1 each | 70 cal
Crab & Risotto Bites | 1 each | 80 cal

DELUXE BUFFET
Field Greens Salad accompanied by Orange Basil Dressing | 1 salad | 60 cal
Whole Green Beans Almandine | 4 oz | 60 cal
Baked Rosemary Red Potatoes | 4 oz | 120 cal
Chicken with Sherry & Mushrooms | 1 entrée | 260 cal
Broiled Salmon with Dill Butter | 1 entrée | 270 cal

VEGETARIAN ENTRÉE
Chèvre, Orzo & Basil Portobello | 1 entrée | 610 cal

ENTRÉE EXCHANGES
Apricot & Goat Cheese Chicken Breast with Pan Au Jus | 1 entrée | 880 cal
Flat Iron Beef Steak with Arugula Pesto | 1 entrée | 440 cal
Coriander Rubbed Pork Tenderloin with a Green Peppercorn Mustard Sauce | 1 entrée | 350 cal
Lemon Pepper Oven Baked Trout with a Roasted Pepper Garlic Aioli | 1 entrée | 210 cal

VEGETARIAN EXCHANGES
Eggplant Parmesan with a Marinara Sauce | 1 entrée | 280 cal

THE PREMIUM BUFFET

COCKTAIL HOUR

HORS D’ŒUVRES
Mini Samosas | 1 each | 120 cal
Grilled Pitta & Falafel & Vegetable Relish | 1 each | 150 cal
Coconut Shrimp with Sweet & Spicy Dipping Sauce | 1 each | 710 cal

PREMIUM BUFFET
Spring Garden Salad | 1 Salad | 280 cal
accompanied by Honey Lime Vinaigrette | 2 oz | 240 cal
Balsamic Roasted Vegetables | 4 oz | 80 cal
Seasoned Mashed Potatoes | 4 oz | 120 cal
Chicken Cordon Bleu with a Lite Cream Sauce | 1 entrée | 620 cal
Blackened Flank Steak with Demi-Glace | 1 entrée | 245 cal

VEGETARIAN ENTRÉE
Wild Mushroom Lasagna with a Marinara Sauce | 1 entrée | 690 cal

ENTRÉE EXCHANGES
Chicken Piccata | 1 entrée | 310 cal
Italian Beef Top Round Au Jus | 1 entrée | 350 cal
Roasted Loin of Pork with Pan Gravy | 1 entrée | 190 cal
Cod Veracruz with a Pan Sauce | 1 entrée | 120 cal

VEGETARIAN EXCHANGES
Vegetable Wellington with a Roasted Red Pepper Coulis | 1 entrée | 510 cal
Eggplant Pastitsio with Yogurt Béchamel | 1 entrée | 330 cal

THE TRADITIONAL BUFFET

COCKTAIL HOUR

HORS D’ŒUVRES
Curried Chicken & Golden Raisin Tartlets | 1 each | 140 cal
Cucumber Rounds with Feta & Tomato | 1 each | 50 cal
Spanakopita | 1 each | 45 cal

PREMIUM BUFFET
Chophouse Iceberg Wedge with Red Onion, Hard Cooked Egg & Crumbled Bacon accompanied by Bleu Cheese Dressing | 1 Salad | 410 cal
Grilled Zucchini | 4 oz | 25 cal
Red Potatoes Parsley | 4 oz | 150 cal
Grilled Chicken with Bruschetta Topping | 1 entrée | 140 cal
Pork Tenderloin with a Raspberry Sauce | 1 entrée | 350 cal

VEGETARIAN ENTRÉE
Roasted Vegetable Orzo Risotto | 1 entrée | 200 cal

ENTRÉE EXCHANGES
Rosemary Garlic Chicken Breast with a Lite Garlic Cream Sauce | 1 entrée | 250 cal
Roast Beef Au Jus | 1 entrée | 145 cal
Brown Sugar Rubbed Pork Loin with a Lemon Butter Sauce | 1 entrée | 300 cal
Tilapia Provençal | 1 entrée | 90 cal

VEGETARIAN EXCHANGES
Risotto ala Mushroom | 1 entrée | 570 cal
Vegetarian Stuffed Cabbage Rolls with Herb Tomato Sauce | 1 entrée | 200 cal

2,000 calories a day is used for general advice, but calorie needs vary. Additional nutrition information available upon request.

- Mindful
- Vegetarian
- Vegan
THE GRAND WEDDING BUFFET

All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

$129.79 per person

COCKTAIL HOUR

HORS D’OEUVRES
Charred Peach Wrapped in Prosciutto | 1 each | 60 cal
Vegetable Spring Rolls | 1 roll | 90 cal
with Sweet & Tangy Asian Sauce | 1 oz. | 30 cal
Chipotle Maple Bacon Wrapped Chicken | 1 each | 50 cal
Black & White Scallops | 1 each | 15 cal

GRAND BUFFET
Baby Field Greens with Fresh Strawberries, Red Onion, Gorgonzola & Toasted Walnuts accompanied by a Honey Poppy Seed Dressing | 1 salad | 550 cal
Caramelized Root Vegetables | 4 oz. | 70 cal
Polenta with Garlic & Parmesan Cheese | 14 oz. | 110 cal
Herb Encrusted Beef Tenderloin Platter | 1 entrée | 250 cal
Charleston Crab Cakes with a Rémoulade Sauce | 1 entrée | 320 cal

VEGETARIAN ENTRÉE
Stuffed Portobello with Roasted Tomato Vinaigrette | 1 entrée | 500 cal

ENTRÉE EXCHANGES
Horseradish Crusted Chicken with Green Onion Velouté | 1 entrée | 470 cal
Beef Bourguignon | 1 entrée | 470 cal
Seared Salmon with Tropical Salsa | 1 entrée | 170 cal
Pan-Seared Pork Tenderloin with Apples & Onions | 1 entrée | 530 cal

VEGETARIAN EXCHANGES
Eggplant Rollatini with Marinara Sauce | 1 entrée | 270 cal
Portobello Mushroom Napoleon with a Roasted Tomato Coulis | 1 entrée | 580 cal

VEGETARIAN ENTRÉE
Stuffed Portobello with Roasted Tomato Vinaigrette | 1 entrée | 500 cal

ENTRÉE EXCHANGES
Horseradish Crusted Chicken with Green Onion Velouté | 1 entrée | 470 cal
Beef Bourguignon | 1 entrée | 470 cal
Seared Salmon with Tropical Salsa | 1 entrée | 170 cal
Pan-Seared Pork Tenderloin with Apples & Onions | 1 entrée | 530 cal

VEGETARIAN EXCHANGES
Eggplant Rollatini with Marinara Sauce | 1 entrée | 270 cal
Portobello Mushroom Napoleon with a Roasted Tomato Coulis | 1 entrée | 580 cal

FINISHING TOUCHES
CHOICE OF THREE:
Petit Fours | 1 each | 100 cal
Assorted Biscotti | 1 each | 160-210 cal
Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
Truffle Brownie Bites | 1 each | 60 cal
Seasonal Fresh Fruit Kabobs | 1 each | 60 cal

Coffee Bar
Seattle’s Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle’s Best Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).
Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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SERVED WEDDING SELECTIONS
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All services include artisan breads (1 roll| 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

<table>
<thead>
<tr>
<th>THE DELUXE SERVED</th>
<th>$60.00</th>
<th></th>
<th>THE PREMIUM SERVED</th>
<th>$54.00</th>
<th></th>
<th>THE TRADITIONAL SERVED</th>
<th>$48.00</th>
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<tbody>
<tr>
<td>COCKTAIL HOUR</td>
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<td>COCKTAIL HOUR</td>
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<td>BUTTLERED HORS D’OEUVRES</td>
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<td>BUTTLERED HORS D’OEUVRES</td>
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<tr>
<td>Sun-Dried Tomato &amp; Gorgonzola Bruschetta</td>
<td>1 each</td>
<td>100 cal</td>
<td>Vidalia Onion &amp; Goat Cheese Tart</td>
<td>1 each</td>
<td>100 cal</td>
<td>Tuscan Bruschetta</td>
<td>1 each</td>
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<tr>
<td>Pistachio Grapes with Orange Cream Cheese</td>
<td>1 each</td>
<td>20 cal</td>
<td>Tomato Basil Bruschetta</td>
<td>1 each</td>
<td>50 cal</td>
<td>BBQ Meatballs</td>
<td>1 each</td>
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<tr>
<td>Cantaloupe Wrapped in Prosciutto</td>
<td>1 each</td>
<td>45 cal</td>
<td>Ginger Chicken Satay</td>
<td>1 each</td>
<td>330 cal</td>
<td>Ham &amp; Cheese Puffs</td>
<td>1 each</td>
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<tr>
<td>Smoked Salmon Pinwheel</td>
<td>1 each</td>
<td>60 cal</td>
<td>Smoked Salmon Roulade</td>
<td>1 each</td>
<td>70 cal</td>
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<td>DELUXE SERVED MEAL</td>
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<td>PREMIUM SERVED MEAL</td>
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<td>TRADITIONAL SERVED MEAL</td>
<td></td>
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<tr>
<td>Mixed Greens with Tomato, Cucumber, Carrots, Cheddar Cheese &amp; Olives</td>
<td>1 salad</td>
<td>50 cal</td>
<td>Spinach, Red Leaf &amp; Crispy Romaine Tossed with Dried Cranberries, Mandarin Oranges &amp; Toasted Sunflower Seeds</td>
<td>1 salad</td>
<td>160 cal</td>
<td>Mixed Field Greens with Tomatoes, Cucumbers &amp; Carrots</td>
<td>1 salad</td>
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<tr>
<td>Seasonal Roasted Root Vegetables</td>
<td>4 oz.</td>
<td>60 cal</td>
<td>accompanied by Herbed Vinaigrette</td>
<td>2 oz.</td>
<td>200 cal</td>
<td>accompanied by a Honey Lime Dressing</td>
<td>1 salad</td>
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<tr>
<td>Caramelized Yukon Gold Mashed Potatoes</td>
<td>4 oz.</td>
<td>110 cal</td>
<td>Roasted Julienne Vegetables</td>
<td>4 oz.</td>
<td>20 cal</td>
<td>Fresh Green Beans</td>
<td>1 oz.</td>
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<tr>
<td>Broiled Strip Steak served with Demi-Glace</td>
<td>1 entrée</td>
<td>355 cal</td>
<td>Smoked Gouda Duchess Potatoes</td>
<td>1 oz.</td>
<td>220 cal</td>
<td>Grilled Chicken Breast with Mushroom Cream Sauce</td>
<td>1 entrée</td>
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<td>VEGETARIAN ENTRÉE</td>
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<tr>
<td>Penne Pasta with Butternut Squash &amp; Portobello Mushrooms</td>
<td>1 entrée</td>
<td>420 cal</td>
<td>Vegetable Wellington with Roasted Red Pepper Coulis</td>
<td>1 entrée</td>
<td>510 cal</td>
<td>Vegetable Wellington with Roasted Red Pepper Coulis</td>
<td>1 entrée</td>
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<td>ENTRÉE EXCHANGES</td>
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<tr>
<td>Sauteed Chicken with Sherry &amp; Mushrooms</td>
<td>1 entrée</td>
<td>260 cal</td>
<td>Sauteed Chicken with Creamy Chive Sauce</td>
<td>1 entrée</td>
<td>240 cal</td>
<td>Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce</td>
<td>1 entrée</td>
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<tr>
<td>Pesto Crusted Salmon with Parmesan Cream Sauce</td>
<td>1 entrée</td>
<td>640 cal</td>
<td>Pan-Seared Pork Tenderloin with Apples &amp; Onions</td>
<td>1 entrée</td>
<td>530 cal</td>
<td>Parmesan Crusted Tilapia with a Chive Butter Sauce</td>
<td>1 entrée</td>
</tr>
</tbody>
</table>

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- Mindful  - Vegetarian  - Vegan
THE GRAND SERVED WEDDING
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All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

$149.79 per person

COCKTAIL HOUR

BUTLERED HORS D’OEUVRES
Chicken Satay | 1 skewer | 105 cal
Tomato, Vidalia Onion & Goat Cheese Tart | 1 tart | 100 cal
Crostini with Spicy Mango Shrimp Salsa | 1 each | 70 cal
Seared Tuna on Lotus Root | 1 each | 25 cal

GRAND SERVED MEAL WITH DUET ENTRÉE
Crispy Greens with Cranberries, Mandarin Oranges & Toasted Pumpkin Seeds accompanied by a Citrus Vinaigrette [X]
1 salad | 470 cal
Grilled Asparagus | 1 | 4 oz | 20 cal
Roasted Garlic Red Potatoes | 1 | 4 oz | 140 cal
Charleston Crab Cake | 1 crab cake | 190 cal & Herb Crusted Beef Tenderloin | 3 oz | 220 cal with a Béarnaise Sauce | 2 oz | 150 cal

VEGETARIAN ENTRÉE
Portobello Mushroom Napoleon with a Roasted Tomato Coulis [X]
1 entrée | 580 cal

ENTRÉE EXCHANGES
Steak au Poivre with a Peppercorn Demi | 1 entrée | 380 cal
Pistachio Crusted Chicken Breast with a Warm Apple Compote | 1 entrée | 840 cal
Grilled Shrimp Skewer | 1 skewer | 110 cal with Béarnaise Sauce | 2 oz | 150 cal

GRAND FINISHING TOUCHES
Finishing Touches
CHOICE OF THREE:
Petit Fours | 1 each | 100 cal
Assorted Biscotti | 1 each | 160-210 cal
Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
Truffle Brownie Bites | 1 each | 60 cal
Seasonal Fresh Fruit Kabobs | 1 each | 60 cal
Decorated Cupcakes | 1 each | 300-390 cal

Coffee Bar
Seattle’s Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle’s Best Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).
Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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# HORS D’ŒUVRES RECEP TIONS

Our hors d’oeuvres receptions are presented with north stationary and butlered items and an elegant carved selection. All receptions include china, linen-draped buffet and dining tables in the listed price, as well as delivery, set up and clean up. Hors d’oeuvres receptions include coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), hot tea (8 oz. | 0 cal) and freshly brewed iced tea (8 oz. | 0 cal).

## DELUXE HORS D’ŒUVRES
$35.00

### STATIONARY HORS D’ŒUVRES
- Seasonal Fruit | 2 oz. | 25 cal
- Cheese Display | 2 oz. | 150 cal with Crackers
- 3 each | 25 cal
- Spanakopita | 1 each | 45 cal

### BUTLERED HORS D’ŒUVRES
- Sun-Dried Tomato & Gorgonzola Bruschetta | 1 each | 100 cal
- Curried Chicken & Golden Raisin Tartlets | 1 each | 140 cal
- Greek Pizza | 1 each | 80 cal
- Seafood Stuffed Mushroom Caps | 1 each | 15 cal
- Crostini with Spicy Mango Shrimp Salsa | 1 each | 70 cal
- Ham & Cheese Pinwheels | 1 each | 100 cal

### CHEF CARVING TABLE
- Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- Maple Glazed Roasted Turkey Breast | 3 oz. | 130 cal
- Accompanied by Cranberry and Orange Compote | 1 oz. | 30 cal
- & Creamy Dijon Mustard | 1 oz. | 35 cal

- Oven Roasted Top Round Beef | 3 oz. | 140 cal
- Accompanied by Horseradish Cream | 1 oz. | 50 cal
- & Roasted Garlic Au Jus | 1 oz. | 25 cal

- Brown Sugar Rubbed Pork Loin | 3 oz. | 160 cal
- Accompanied by Chipotle Mayonnaise | 1 oz. | 40 cal
- & Stone Ground Mustard Sauce | 1 oz. | 20 cal

## PREMIUM HORS D’ŒUVRES
$30.00

### STATIONARY HORS D’ŒUVRES
- Gourmet Cheese Display | 2 oz. | 280 cal
- Chipotle Maple Bacon Wrapped Chicken | 1 each | 50 cal
- California Sushi Roll | 1 each | 60 cal

### BUTLERED HORS D’ŒUVRES
- Tomato Basil Bruschetta | 1 each | 50 cal
- Artichoke Hearts with Roasted Tomato Sauce | 1 each | 110 cal
- Cantaloupe Wrapped with Prosciutto | 1 each | 45 cal
- Mini Crab Cakes with Rémoulade Sauce | 1 each | 70 cal
- Miso Dressed Crab Salad on Cucumber | 1 each | 50 cal
- Coconut Shrimp | 1 each | 710 cal

### CHEF CARVING TABLE
- Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- Grilled Marinated Flank Steak | 3 oz. | 150 cal
- Accompanied by a Mango Chipotle Ketchup | 1 oz. | 35 cal
- & Creamy Dijon Mustard | 1 oz. | 35 cal

- Turkey London Broil | 3 oz. | 100 cal
- Accompanied by an Orange Balsamic Gastrique | 1 oz. | 35 cal
- & Green Peppercorn Mustard Sauce | 1 oz. | 50 cal

- Herb Grilled Salmon | 2 oz. | 150 cal
- Accompanied by Tarragon Tomato Aioli | 1 oz. | 120 cal
- & Cherry Tomato Salsa | 1 oz. | 20 cal

## TRADITIONAL HORS D’ŒUVRES
$27.00

### STATIONARY HORS D’ŒUVRES
- Seasonal Fruit | 2 oz. | 25 cal
- & Cheese Display | 2 oz. | 150 cal with Crackers
- 3 each | 25 cal
- Swedish Meatballs | 1 each | 40 cal

### BUTLERED HORS D’ŒUVRES
- Tuscan Bruschetta | 1 each | 70 cal
- Assorted Tea Sandwiches | 1 each | 40 cal
- Tomato, Vidalia Onion Goat Cheese Tart | 1 each | 100 cal
- Mini Rueben | 1 each | 150 cal
- Cool Salmon Canapés | 1 each | 60 cal

### CHEF CARVING TABLE
- Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- Herb Roasted Turkey Breast | 3 oz. | 130 cal
- Accompanied by Cranberry and Orange Compote | 1 oz. | 30 cal
- & Creamy Dijon Mustard | 1 oz. | 35 cal

- Maple Peach Glazed Smoked Pit Ham | 3 oz. | 260 cal
- Accompanied by Honey Mustard | 1 oz. | 70 cal
- & Dijon Mayonnaise | 1 oz. | 120 cal

- Southwest BBQ Pork Loin | 3 oz. | 160 cal
- Accompanied by Chipotle Mayonnaise | 1 oz. | 40 cal
- & Honey Mustard | 1 oz. | 20 cal

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- Vegetarian
- Vegan
THE GRAND HORS D’OEUVRES
WEDDING RECEPTION
THE GRAND HORS D’OEUVRES WEDDING RECEPTION

Our grand hors d’oeuvres receptions are presented with north stationary and butlered items and an elegant carved selection. All receptions include china, linen-draped buffet and dining tables in the listed price, as well as delivery, set up and clean up. Hors d’oeuvres receptions include coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), hot tea (8 oz. | 0 cal) and freshly brewed iced tea (8 oz. | 0 cal).

$50.00 per person

STATIONARY HORS D’OEUVRES
Artisan Cheese Display with Crackers 2 oz. + crackers | 240 cal
Spinach & Artichoke Dip 1 oz. | 60 cal
with Baguette Rounds 1 slice | 100 cal
Beef Satay with Sweet & Spicy Sauce 1 each | 110 cal
Lox Display 2 oz. | 80 cal

BUTLERED HORS D’OEUVRES
Cucumber Rounds with Feta, Tomato and Olive 1 each | 30 cal
Brie & Raspberry Chutney Phyllo Timbales 1 each | 120 cal
Bleu Cheese Stuffed Mushroom Cap 1 each | 110 cal
Mini Beef Wellington 1 each | 70 cal
Crab & Risotto Bites 1 each | 80 cal
Tuxedo Shrimp with Diablo Sauce 1 each | 150 cal

CHEF CARVING TABLE
Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

Apricot Glazed Turkey Breast 3 oz. | 120 cal
Accompanied by a Cranberry Orange Compote (1 oz. | 30 cal) & Creamy Dijon Mustard (1 oz. | 35 cal)

Beef Tenderloin with Herb Crust 3 oz. | 220 cal
Accompanied by an Horseradish Aioli Cream (1 oz. | 50 cal) & Stone Ground Mustard (1 oz. | 20 cal)

Roasted Leg of Lamb with Fresh Rosemary & Mint 4 oz. | 260 cal
Accompanied by Mint Jelly (1 oz. | 50 cal) & Mediterranean Tzatziki (1 oz. | 20 cal)

GRAND FINISHING TOUCHES
Finishing Touches
CHOICE OF THREE:
Petit Fours 1 each | 100 cal
Assorted Biscotti 1 each | 160-210 cal
Assorted Filled Shortbread Cookies 1 each | 160-210 cal
Truffle Brownie Bites 1 each | 60 cal
Seasonal Fresh Fruit Kabobs 1 each | 60 cal

Decorated Cupcakes 1 each | 300-390 cal

Coffee Bar
Seattle’s Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle’s Best Cofee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).
Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

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- Mindful  ☑ - Vegetarian ☑ - Vegan
Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

### SOUPS
All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection. Pricing is per person.

- **Italian Wedding Soup** $3.25
  6 oz. | 130 cal
- **Roasted Corn & Lobster Bisque** $4.30
  6 oz. | 280 cal
- **Chilled Cantaloupe Mint Soup** $1.39
  6 oz. | 110 cal
- **Curried Butternut Squash Soup** $2.75
  6 oz. | 100 cal

### CHEF CARVING TABLE
A chef carved selection is a beautiful addition to a buffet meal or hors d’oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted Mini Rolls (1 roll | 150 cal) and condiments. Pricing is per person.

- **Roasted Turkey Breast** $4.99
  3 oz. | 120 cal
  Accompanied by a Cranberry Orange Compote (1 oz. | 30 cal)
  & Creamy Dijon Mustard (1 oz. | 35 cal)
- **Beef Tenderloin with Herb Crust** $5.29
  3 oz. | 220 cal
  Accompanied by a Horseradish Aioli Cream (1 oz. | 50 cal)
  & Stone Ground Mustard (1 oz. | 20 cal)
- **Roast Loin of Pork** $5.00
  3 oz. | 160 cal
  Accompanied by a Chipotle Mayonnaise (1 oz. | 40 cal)
  & Stone Ground Mustard (1 oz. | 20 cal)

### ACTION AND BAR STATIONS
Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations, and watch your event come to life. Pricing is per person.

- **Mashed Potato Bar** $10.00
  Smooth & Creamy Yukon Gold (4 oz. | 120 cal) or Sweet Mashed Potatoes (4 oz. | 210 cal) topped with your choice of toppings including Country Brown Sauce (1 oz. | 10 cal), Bacon (1 oz. | 160 cal), Cheddar Cheese (1 oz. | 110 cal) & Toasted Pecans (1 oz. | 210 cal).
- **Macaroni & Cheese Bar** $26.49
  The ultimate comfort food made your way. Customize your mac & cheese (4 oz. | 110 cal) with an incredible, mouth-watering assortment of toppings of Blackened Chicken (2 oz. | 65 cal), Grilled Chicken (2 oz. | 80 cal), Ground Beef (2 oz. | 140 cal) & Ham (2 oz. | 60 cal) accompanied by Parmesan Cream (1 oz. | 120 cal) & Aged Cheddar Cheese Sauce (1 oz. | 110 cal).
- **Risotto Bar** $25.00
  Endless Cream Risotto (3 oz. | 150 cal) with Seasoned Shrimp (2 oz. | 90 cal), Rosemary Chicken (2 oz. | 70 cal), Roasted Butternut Squash (2 oz. | 25 cal) or delectable combinations with fresh Shaved Parmesan Cheese (2 tbsp. | 40 cal).
- **Shrimp & Grits Bar** $25.00
  Sautéed Shrimp with Tasso Ham Gravy (1 oz. | 40 cal), Creamy Grits (1 oz. | 60 cal), Fried Green Tomatoes (1 slice | 30 cal), Shredded Cheddar Cheese (1 oz. | 10 cal), Bacon (1 tsp. | 10 cal), & Scallions (1 oz. | 10 cal) with Assorted Hot Sauces
- **Slider Station** $25.00
  Choice of Three Sliders: Delicately delicious mini versions of the Classic Cheeseburger (1 slider | 180 cal), Hamburger (1 slider | 170 cal), Pork BBQ (1 slider | 330 cal), Crab Cake (1 slider | 130 cal), or Buffalo Chicken (1 slider | 290 cal) Slider Roll with assorted toppings (1 topping | 0-110 cal)

2,000 calories a day is used for general advice, but calorie needs vary. Additional nutrition information available upon request.

- Mindful
- Vegetarian
- Vegan
Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

**STATIONARY HORS D’OEUVRES**
Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost, pricing is per person.

**Seasonal Sliced Fresh Fruit Display**
2 oz. | 25 cal | with a Raspberry Fruit Dip
| 1 oz. | 60 cal | $3.00

**Seasonal Cubed Fresh Fruit**
2 oz. | 25 cal & Local Artisan Cheese Display
| 2 oz. | 280 cal | served with an assortment of Crackers
| 3 crackers | 25 cal & Crostini Breads
| 1 slice | 60 cal | $4.99

**Imported & Local Cheese Display**
| 2 oz. | 240 cal | Wedges of Imported Cheeses with Clusters
| of Grapes and an assortment of Crackers
| 3 crackers | 25 cal & Crostini Breads
| 1 slice | 60 cal | $5.29

**Gourmet Crudité Display**
4 oz. + dip | 120 cal | Local Baby Vegetables and fresh, colorful
| seasonal favorites served with Bacon Ranch
| & Onion Cheese Dips | $3.59

**Spinach & Artichoke Dip**
3 oz. | 180 cal | served with an assortment of Pita Chips
| 2 oz. | 190 cal & Crostini
| 1 slice | 60 cal
| A creamy dip of Artichoke, Spinach & Parmesan Cheese, baked until golden brown | $3.00

**Lox Platter**
| 130 cal | Smoked Salmon Filet with Finely Chopped
| Egg, Red Onion & Capers (1 serving | 130 cal), served with Flatbreads (¼ flatbread | 70 cal), Crostini (1 slice | 60 cal) & Sliced Baguettes (1 slice | 100 cal) | $6.59

**Bakery**

**Butlered Hors d’Oeuvres**
Add a touch of elegance to your event with butlered hors d’oeuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

**Endive with Goat Cheese**
| 1 each | 60 cal | $14.00 per dozen

**Mini Chicken Wellington**
| 1 each | 90 cal | $22.00 per dozen

**Bacon Wrapped Scallops**
| 1 each | 45 cal | $8.00 per dozen

**Shrimp Cocktail Shot & Zesty Cocktail Sauce**
| 1 each | 130 cal | Market Price

**Ice Cream Sundae Bar**
| $8.00 per person | choice of two ice cream flavors:
| Chocolate (1 scoop | 90 cal), Vanilla (1 scoop | 90 cal) or Strawberry (1 scoop | 80 cal)
| choice of two sauces:
| Chocolate (2 oz. | 200 cal), Strawberry (2 oz. | 90 cal) or Butterscotch (2 oz. | 140 cal)
| choice of three toppings:
| Sprinkles (1 oz. | 130 cal), Cookie Crumbs (1 oz. | 130 cal), Crushed Peanuts (1 oz. | 170 cal), Heath Bar™ Pieces (1 oz. | 150 cal), or M&M’s® (1 oz. | 140 cal), Maraschino Cherries (1 cherry | 15 cal) & Whipped Topping (2 oz. | 180 cal) are included

**DESSERTS**
To enhance or replace the traditional wedding cake, consider our fun dessert selections. You can even turn this into a unique “favor” bar by offering custom containers to bring home.

**Candy Station**
| 3 oz. | 370 cal | Begins at $5.00 per person

**Decorated Cupcake Bar**
| 1 each | 300-390 cal | Begins at $16.00 per dozen

**Warm Cookies**
| 1 cookie | 160-180 cal & Milk Station
| 8 oz. | 30-56 cal | Begins at $2.99 per person

**Iced Cookie**
| 1 each | 110 cal | Large customized sugar cookies with a choice of icing to match your wedding colors & branding.

**Ice Cream Sundae Bar**
| $8.00 per person | choice of two ice cream flavors:
| Chocolate (1 scoop | 90 cal), Vanilla (1 scoop | 90 cal) or Strawberry (1 scoop | 80 cal)
| choice of two sauces:
| Chocolate (2 oz. | 200 cal), Strawberry (2 oz. | 90 cal) or Butterscotch (2 oz. | 140 cal)
| choice of three toppings:
| Sprinkles (1 oz. | 130 cal), Cookie Crumbs (1 oz. | 130 cal), Crushed Peanuts (1 oz. | 170 cal), Heath Bar™ Pieces (1 oz. | 150 cal), or M&M’s® (1 oz. | 140 cal), Maraschino Cherries (1 cherry | 15 cal) & Whipped Topping (2 oz. | 180 cal) are included

**Bottled Water**
| 2 oz. | 16.9 fl. oz. | 0 cal | $2.00 each

**Sparkling Water**
| 8 oz. | 0 cal | $2.59 each

**Sparkling Fruit Punch**
| 8 oz. | 140 cal | $2.59 each

**Sparkling White Grape Punch**
| 8 oz. | 140 cal | $2.59 each

**PUNCH SELECTIONS**

**Coffee Bar**
| $3.79 per person | Seattle’s Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle’s Best Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).
| Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).
EXTERNAL EVENTS

External events are non affiliated campus groups or groups that catering will be traveling off sight. Before a catering quote can be provided for an external group having an event on campus your first step needs to be reserving a space with the Camps and Conference Services Department or seeking support from the Office of Seegers Union and Campus Events. 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.
Information about catering can be found at dining.muhlenberg.edu
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 ten (10) 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.

PAYMENTS/DEPOSITS

A deposit of 50% is due 4 weeks prior to your event date
All catered functions must be secured by payment before the scheduled event date.
Checks (made payable to SODEXO), Visa, MasterCard, or American Express are all valid payment methods.

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, receptions, lunch and dinner buffets will also include linens for guest tables. 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. 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 available to add an extra pizzazz to your event starting at $150.00 per attendant for a minimum of 2 hours plus 1 hour set and 1 hour breakdown. If you require additional time a fee of $37.50 per event hour, per attendant will apply.

If your event requires a bartender an alcohol waiver form must first be completed with the Camps and Conference Manager. A bartender will be provided for 1-99 guests for a minimum schedule time of 2 hours plus 1 hour set up and 1 hour breakdown for $130.00. If you require additional time a fee of $32.50 per event hour, per attendant will apply.

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.