

DeSales University Catering Guide

2009-2010



Planning Your Event

With

DeSales Dining Service

This guide is designed to help you, the host or hostess, spend time with your guests. Detailed planning alleviates any concerns you may have and allows you to enjoy your own special events.

Our guide outlines planning procedures and provides a wide array of menu selections. We offer complete menus, varied buffets, carryout foods, picnics, receptions, and beverage service.

When arranging for catered events, please plan as far in advance as possible. We prefer that you make initial contact at **least 2 weeks prior to your event. Final guaranteed count must be made 1 week prior to your event.**

The first step in planning an event on campus of DeSales University is to contact the Conference Services office to reserve a location for your event. Please contact the Conference Services Office at 610-282-1100 ext. 1427 or conferenceservices@desales.edu. You will then be put in touch with the Director of Catering, Mr. Bruce Chickey to discuss your menu options. Bruce can be reached at 610-282-1100 ext. 1703 or bruce.chickey@desales.edu

Please be prepared to discuss the following:

- Name and date of event
- Time of arrival at the event, start time, service time, ending time, and if a program is included
- Room preference
- Number of guests
- Name of Sponsoring Organization or University account number for billing if applicable
- Type of service requested
- Primary contact name, telephone number, and address information

Breakfast

Standard Continental Breakfast

Includes: regular and decaffeinated coffees, hot teas, choice of juice, and choice of two pastries or breakfast breads

Deluxe Continental Breakfast

Includes: regular and decaffeinated coffees, hot teas, choice of juice, New York bagels with condiments, and choice of two mini pastries, fresh sliced fruit platter

Breakfast Buffet

Scrambled Eggs Pancakes or French Toast Warm Maple Syrup Crispy Breakfast Meats Home Fried Potatoes Breakfast Pastry, bagels & Chilled Juices Brewed Regular and Decaffeinated Hot Tea

Served Breakfasts available: ask for details

Juices:

Apple
Orange
Cranberry

Pastries:

Cinnamon Rolls
Cheese or Fruit Filled Mini Danish
Cheese or Fruit Filled Medium Danish
Assorted Muffins, Mini, Standard

Breakfast Breads:

New York Bagels
Cobblestone Rolls
Croissants
Assorted Doughnuts

Morning Meeting Breaks

Healthy Bar

Assorted Chilled Fruit Juices
Chilled Bottled Water
Granola Bars
Assorted Muffins
Whole Fruit Basket
Coffee, Decafe, and Hot Tea

Lite Refreshments

Fresh Fruit Tray
Assorted Chilled Sodas
Bottled Waters
Bottled Juices
Coffee, Decafe, and Hot Tea

Lunch

Add \$ 3.00 per person for served lunch

Lunch Buffets

We can customize any function to your culinary pallet, here are some suggestions

Souper Salad

To name a few: Chicken Noodle, New England Clam Chowder, Cream of Broccoli cheddar, Vegetarian Vegetable, Loaded Baked Potato, Crab Bisque and Smoked Tomato Basil Bisque.

Chefs Salad : Mélange' of Spinach, Romaine, and Iceberg Lettuces, Julienne Ham, Roast Turkey, Cheddar & Swiss Cheese, Tomato and Egg Quarters, Sliced Cucumbers, Sliced Red Onions and Croutons.

Classic Tossed: Spring mix, cucumbers, carrots, tomatoes, and choice of dressing

Asian Salad: Spring mix, orange segments, julienne onions and peppers, frizzled wontons, sesame vinaigrette

Apple Walnut Salad: Spring mix, sliced apples, spicy can dried walnuts, blue cheese, cinnamon frizzled wontons and apple cider vinaigrette

Cobb Salad: Iceberg lettuce, tomatoes, cucumbers, bacon bits, sliced chicken, hard boiled eggs, avocado and ranch dressing

Brownies and Cookies

Assorted Sodas and Bottled Waters

Coffee/Decafe/Hot Tea

Add any soup to a lunch for additional

Deli Buffet

Deli Spread:

Roast Beef, Ham, Breast of Turkey, Swiss, American and Provolone Cheese

Assorted Kaisers / Breads

Lettuce, Tomato and Condiments

Potato Chips

Your Choice of two Salads: Pasta, Macaroni,

Marinated Vegetables, Fresh Fruit, Potato,

Oriental Salad, or Coleslaw.

Roasted vegetable platter available

Brownies and Cookies

Assorted Sodas and Bottled Waters

Coffee/Decafe/Hot Tea

Who made the Salad Buffet

Chicken Caesar Salad- Build it yourself

Parmesan Crisps

Roasted Vegetable platter

Garlic Herbed Bread Stick or Dinner Rolls

Whipped Butter

Brownies, cookies

Assorted Sodas and Bottled Waters

Coffee/Decafe/Hot Tea

Gourmet Wraps

A healthy option

- **Assorted Ham, Turkey, Roasted Beef or Italian**
- **Chicken Caesar Wrap**
- **B.L.T. Turkey Wrap**
- **Southwestern:** smoked turkey, ham, and Monterey Cheese W/ a Chipotle Aioli
- **Roast Vegetable Florentine:** roasted red peppers, roasted plum tomatoes, carrots,
- **Caprice Wrap-** Fresh mozzarella, fresh basil, sliced tomatoes and Balsamic vinaigrette wrapped in a sundried tomato tortilla
- **Chicken Cordon Bleu Wrap-** sliced chicken, julienne ham, Swiss cheese, lettuce, and tomato wrapped in a herb tortilla
- **Roast Beef, Pepper, Caramelized Onion and Cheddar Wrap**
- **Chicken Apple Brie Wrap-** Sliced chicken, sliced apple, spring mix, brie and apple cider vinaigrette wrapped in a fresh tortilla
- **Portabella, Spinach, Roasted Red Pepper and Mozzarella Wrap W/ Pesto Aioli**
- Pasta Salad, Red Skin Potato Salad or Cucumber Salad
- Assorted Sodas bottled water
- Cookies and brownies
- Coffee/Decafe/Hot Tea

Sandwiches

Assorted meats and cheese nestled on Variety of Breads or Rolls with lettuce and tomato, cheese optional. Our best seller...

- Ham, turkey, roasted beef, chicken breast, tuna, roasted vegetables
- Lettuce, tomatoes, pickles, chips
- Pasta Salad, Red Skin Potato Salad or Cucumber Salad
- Assorted Sodas bottled water

- Cookies and brownies
- Coffee/Decafe/Hot Tea

Pizza

- Cheese Pizza
- Pepperoni Pizza
- Veggie Pizza
- Garlic Knots .
- Stromboli
- Baked Pasta White Pizza

Ask the chef about different flavors, Stromboli's and Calzones

Desserts

- Assorted Cookies
- Gourmet Brownies
- Lemon bars
- Chocolate cake
- Carrot cake
- Strawberry cream cake
- Banana nut cake
- Assorted bars...
- Pecan pie
- Pumpkin pie

Premium Desserts

Cheese Cake
 Cheese Cake W/ Triple Berry Sauce
 Triple Chocolate Torte
 Chocolate Mousse Cake
 Tiramisu
 California Fruit Flan
 Strawberry Angel Roll
 Carmel Flan W/ Fresh Fruit
 Fruit and Chees Plate
 French Apple Tart
 Pecan Pie
 German Chocolate Cake
 Snicker's Pie

Stone Cold Ice Cream Socials

Sheet Cakes

- 10" Round Cake, Decorated serves 14-16
- ½ Sheet Cake, Decorated served 30-40
- Full Sheet Cake, Decorated serves 60-70

Afternoon Meeting Breaks

High Tea

Assorted petite finger sandwiches
 Flavored tea and coffee
 Bottled water

Garden Party

Fresh Fruit Tray with Fruit Dip
Fresh Vegetables and Dip
Cheese and Crackers
Assorted Juices and Bottled Water
Coffee, Decafe, and Hot Tea

Sweet Shots

Assorted Brownies
Iced Cup-Cakes
Assorted Cookies
Finger Pastries
Assorted Dessert Bars
Chocolate Covered Strawberries, in season
Assorted Juices and Bottled Water
Coffee, Decafe, and Hot Tea

Specialty Dips

- Artichoke Dip W/ Tortilla Chips & Grilled Chibata
- Crab Dip W/ Medley Crackers and Flat Breads
- Cheddar Lager Fondue W/ Crustini's

Build a Break

Beverages	Cookies
Coffee	Brownies
Decaf	Bars
Tea	Chips
Punch	Pretzels
Apple Cider	Large hot pretzels
Juices	Bagged snacks
Flavored teas	Bottled water
Canned soda	
Bottled juices	

Snacks and Bakery Products

Bakery Selections:

Assorted Cookies.
Assorted Brownies
Assorted Muffins
Doughnuts

Assorted Pies
Lemon Squares
Assorted Danish
Sweet Breads

Mini Cheesecakes
Coffee Cake
Cupcakes

Snacks:

Pretzels
Tortilla Chips

Potato Chips

Corn Chips

Party Nuts

Homemade Tortilla Chips
Whole Fruit

Snack Mix

- Soft Pretzels with Cheese Sauce
- Hot Wings with Bleu Cheese and Celery & Carrot Sticks
- Fried Chicken Fingers with Dipping Sauces
- Mozzarella Sticks with Marinara Sauce

Beverages

Coffee, Decafe Herbal Tea
Assorted Sodas
Spiced Teas
Assorted Juices White Punch
Fruit Punch
Hot Tea
Spiced Apple Cider

Milks
Bottled Water

Picnic Celebration

Backyard Specialties

Your picnic will include a great assortment of foods and supplies to meet your party needs.

- 1/3 Hamburger
- 1/6 or 1/4 All Beef Hot Dogs
- Veggie Burgers and Dogs
- Grilled chicken Portobello
- Pork BBQ
- Hamburger Rolls
- Hot Dog Rolls
- Ketchup, Mustard, Mayonnaise, Pickle Relish
- Lettuce, Tomato, Pickle, Relish Tray

- Pasta Salad
- Potato Salad
- Watermelon
- Chips

Freshly Baked Cookies and Brownies
 Punch and Iced tea
 All Paper Supplies

With chicken breast added

Backyard Cookout

- BBQ St. Louis Ribs or Pork BBQ
- Grilled Chicken Breast-Honey Mustard or BBQ
- Smokey BBQ Baked Beans
- Red Skin Potato Salad and Coleslaw
- Corn on cob
- Watermelon
- Cookies and Brownies
- Assorted sodas and bottled water
- Punch and Iced tea

All Paper Supplied

Custom Lunch and Dinner Buffets

Customize your buffets with entrée above or have our chef suggestions at your request

- Carved Meats available for your Buffet
- Roasted Turkey
- NY herb crusted Strip loin
- Baked honey Glazed Virginia Ham
- Twice Cooked Pork loin
- Flank Steak
- All served with appropriate salsa's and sauce

Receptions and Cocktail Hour

Here are some of our most popular hors d'oeuvres.

Plattered Stationary

- Crisp Crudites platter w/ dipping sauce
- Roasted Vegetable platter
- Fresh Fruit platter w/ dip
- Domestic Cheese and Cracker platter
- Combo Cheese and Fruit Display
- Homemade Tortillas Chips w/ Fresh Tomato and Black Bean Salsa
- Shrimp Cocktail Sauce
- Spinach Dip in Boule (Cold)
- Warm crabmeat and cheese Boule
- Antipasto Platter
- Roasted Red Peppers, Grilled Asparagus, Artichokes, Fresh Mozzarella, Olives

Hors d'oeuvres passed or stationary

Prices are per piece

Suggested 6 items per person, per hour

HOT:

- Petite Crab cakes with cilantro crème fresh
- New Zealand Lamb Chips with lavender oil
- Asian Chicken Satay w/ peanut sauce
- Spring rolls with ponzu dipping sauce
- Fresh Figs wrapped in Prosciutto w/ Gorgonzola cheese and Rasp. Vin. *-in season*
- Chicken Pesto Skewers w/ Fresh Mozzarella and Prosciutto
- DeSales Wimpey's (micro burger) w/ goat cheese and chili sauce on sesame seed bun
- Franks in blanket
- Spinach Spanakopita
- DeSales Wimpey Combo-Traditional Wimpey burger, crab cake, Wimpey w/ chipotle aioli, Turkey Avocado and boursin Wimpey
- Mini egg rolls
- Spicy chicken or vegetable quesadillas
- Mini quiche Asst Flavors
- Brie and raspberry phylo
- Crab or sausage stuffed Silver dollar mushroom caps
- Scallops wrapped in bacon
- Oriental pit stickers
- Hibachi Beef Skewers

- Leak and Crab tartlets
- Mediterranean Artichoke Tar

COLD:

- Tomato Mozzarella and balsamic syrup on toast points
- Chicken Caesar Crustini's
- Parisian fruit, mozzarella wrapped spikes
- Spicy Mango, shrimp Crustini's
- Jumbo Shrimp cocktail shooters
- Genoa Salami Cornucopias
- Smokes salmon mousse in phylo cups
- Assorted cold canopies
- Whipped Goat cheese and roasted red pepper canopies
- Whipped gorgonzola with can dried walnuts in phylo cups
- Marinated olive and mozzarella kebab on Rosemary Skewers
- Caprese Kebab-Teardrop Red and Yellow Tomatoes w/ Basil and marinated mozzarella

Plated Luncheon and Dinner Suggestions

Your plate meal includes; Salad, Fresh Baked Rolls, Entrée, appropriate Starch and Vegetable, Dessert, and Beverages.

We can customize your menu to fit your pallet, consult the Catering Director

Salads (Choose one)

- Caesar Salad
- Caprice Salad
- Strawberry Salad
- Fresh Greens with Roasted Vegetables and Balsamic Vinaigrette
- Mixed Greens with Trio of Apples, Spices Walnuts and Apple Cider Vinaigrette
- Chef's Creation

Entrees

Seafood

- Seared Salmon
 - Jail Island Salmon Oscar with Asparagus Bundles
- Jumbo Maryland lump crab cakes with Lemon Dill aioli
- Pan seared Halibut with Roasted Tomato Coulis
- Crab stuffed sole w/ fresh herb

Pasta

- Lobster Au gratin Pasta Bake
- Jumbo Shrimp and Pasta w/ a Scampi Sauce
- Chicken Medallions and Pasta w/ Roasted Red Peppers, Artichokes, Mushroom in a Garlic Wine Sauce
- Baby Spinach, Roasted Plum Tomatoes, Fresh Basil and Pasta w/ Garlic Wine Sauce
- Vegetarian Roasted Vegetable Lasagna
- Grilled Italian Chicken Breast tossed in a Vodka sauce w/ sundried tomatoes and fresh garlic over caratappi pasta

Beef

- Herb Crusted Grilled N.Y. Strip loin of beef with caramelized red onion Jack Daniels demi glaze
- Beef and Lobster Napoleon
 - Medallion of beef and lobster stacked with garlic sauce and covered with caramel onion demi glaze
- Grilled fillet w/ crab stuffed shrimp with a red wine demi glaze
- Braised Boneless Short Trip w/ bordelaise

Chicken

- Pesto Crusted Chicken Breast w/ Lemon Berurre Blanc
 - Breast of chicken dusted and pan seared
- Cilantro BBQ Grilled Chicken w/ Mango Salsa
 - Marinated chicken grilled and served with spicy salsa
- Chicken Bruschetta
 - Lightly sautéed and topped with fresh tomato cancasse, basil white wine and fresh mozzarella
- Chicken Marsala
- DeSales Chicken

Custom Lunch and Dinner Buffets

Customize your buffets with entrée have our chef suggestions at your request

- Carved Meats available for your buffet
 - Roasted Turkey
 - NY herb crusted Strip loin
 - Baked honey Glazed Virginia Ham
 - Twice Cooked Pork loin
 - Flank Steak
 - Prime Rib
- *All Served with appropriate salsas and sauce

Vegetables (served)

- Asparagus Bundles
- Spring vegetable Bundles
- Roasted vegetable (Buffet also)
- Haricot vert covert
- Sautéed baby vegetables (Pattypan veg)
- Sautéed Green Beans w/ Garlic (Buffet also)
- DeSales Vegetables (Buffet(
 - Broccoli, Cauliflower, Carrots

Potato/Rice (Served or Buffet)

- Rosemary Au gratin Potato
- Anna Potato (small only) –not buffet
- Wild Mushroom Risotto
- Lemon, Basil, and Sundried Tomato Orzo
- Herb Roasted Potatoes
- Rice Pilaf
- Wild Rice
- Coos Coos Pilaf
- Mashed Potatoes – many varieties including Red skin and Yukon
- Duchess Potatoes
- Caratelli Pasta tossed in a spicy herb red sauce w/ Parmesan cheese

Deliveries

The minimum charge for service outside of University Center is \$25.00. Normal delivery hours are 7:00am – 7:00pm. Deliveries outside of these items will be charged an additional \$15.00 free.

The replacement cost for china, glassware, silverware, or other equipment missing at the conclusion of your event will be added to your final invoice.

In the interest of food safety, food, and beverages that remain at the conclusion of your event shall not be removed by anyone other than our event staff.