

2024-2025

# Catering menu



**Jefferson**

Thomas Jefferson University

HOME OF SIDNEY KIMMEL MEDICAL COLLEGE

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# DEAR COLLEAGUE, THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!



With an ever-present focus on craftsmanship, our catering experiences will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves on building guest relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception to a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But this is only the starting point. Our director of catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!

## CONTACT US FOR MORE INFORMATION

CATERING DEPARTMENT

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# BREAKFAST BUFFETS



## CONTINENTAL BREAKFAST

10.85 per guest

Assorted bagels and breakfast pastries served with cream cheese, jelly and butter, and fresh fruit salad. Choice of cranberry or orange juice, regular and decaffeinated coffee, and tea served with accompaniments.

Add fruit and yogurt parfaits for 3.25 per guest

## EGG SANDWICH BUFFET

13.65 per guest

Egg sandwiches served on your choice of a bagel, English muffin or croissant with American cheese, cheddar or provolone. Choice of one meat: bacon, turkey bacon, sausage patty or Canadian ham. Served with tots and fruit salad. Choice of orange or cranberry juice. Includes full coffee and tea station.

## THE SCRAMBLER

16.10 per guest

Choice of scrambled eggs, cheesy eggs, quiche lorraine or vegetable fritatta. Choice of seasoned breakfast potatoes with peppers and onions or tater tots. Choice of cranberry or orange juice. Served with fresh fruit salad, choice of bacon, turkey bacon, or sausage patty. Includes full coffee and tea station.

Add pancakes or French toast for 4.05 per guest

# BREAKFAST À LA CARTE



## FRESH FRUIT SALAD

3.60 per guest

## TATER TOTS

3.60 per guest

## EGG & CHEESE SANDWICH

4.15 per guest

Add meat for an additional 1.75 each

## INDIVIDUAL CHOBANI™ YOGURTS

2.75 each

## FRUIT & YOGURT GRANOLA PARFAITS

3.60 each

## WHOLE FRUIT

1.10 each

## FRUIT, YOGURT, AND GRANOLA BAR

7.60 per guest

10 guest minimum

Vanilla Greek yogurt, low-fat strawberry yogurt, homemade granola, seasonal fruits and berries, dried fruit, and toasted coconut



# BREAKFAST BAKERY



Gluten-free muffins and bagels available upon request.

## DANISH

19.75 per dozen

## MUFFINS

19.25 per dozen

## SCONES

21.25 per dozen

## BAGELS & CREAM CHEESE

19.25 per dozen

## MINI SCONES

16.00 per dozen

## MINI DANISH

16.00 per dozen

## MINI MUFFINS

16.00 per dozen

## CINNAMON ROLLS

23.25 per dozen



# BEVERAGES



## 2% WHITE OR CHOCOLATE MILK

1.95 each

## SOY MILK OR ALMOND MILK

2.20 each

## BOTTLED JUICES

2.20 each

## HOT CHOCOLATE PACKS

1.95 each

## ICED TEA

Arizona: 1.95 each

Turkey Hill: 2.40 each

## CANNED SODA

1.95 each

## SPARKLING WATER

2.20 each

## BOTTLED WATER

1.95 each

# FOR THE GROUP



REGULAR OR DECAFFEINATED COFFEE 3.85 per guest

Hot tea service included

ORANGE, APPLE, OR CRANBERRY JUICE 24.20 per gallon

# SALAD PLATTER BUFFET



15.85 per guest

Choose any two entrée salads. Served with rolls and butter, cookies and brownies. Soda and sparkling water can be added for an additional charge. Vegan protein and cheese can be substituted on any salad. Add chef's choice homemade soup or chili to any buffet for 3.05 per guest.

## HERBED CHICKEN HARVEST SALAD

Mixed greens topped with roasted chicken, dried cranberries, Gorgonzola cheese, red onion, and raspberry vinaigrette

## GRILLED CHICKEN CAESAR SALAD

Chopped romaine lettuce, seasoned chicken, creamy Caesar dressing, croutons, and Parmesan cheese

## ITALIAN CHOPPED SALAD

Fresh-chopped lettuce, tomatoes, onion, bell pepper, salami, garbanzo beans, and shredded Parmesan cheese, served with a house-made Italian dressing

## CHEF SALAD

Mixed greens topped with turkey breast, ham, cheddar cheese, hard boiled egg, and tomato wedges, served with your choice of house-made dressing

## MANDARIN CHICKEN SALAD

Mixture of romaine and mixed greens topped with marinated chicken breast, shaved red cabbage, juicy mandarin oranges, crispy oriental noodles, and sesame-ginger dressing

## CHICKEN CRANBERRY AVOCADO SALAD

Baby spinach, chicken, avocados, crumbled feta, sliced apple, and dried cranberries, served with a poppy seed dressing

## CHICKEN COBB SALAD

Romaine and mixed greens topped with chicken, bacon, hard boiled egg, tomatoes, avocado, and bleu cheese, served with your choice of dressing

## TERIYAKI BEEF SALAD

Mixed salad greens topped with steak strips, onions, cucumbers, shredded carrots, and red bell pepper, served with a sesame-ginger dressing

## STRAWBERRY CHICKEN SALAD

Baby spinach and arugula topped with grilled chicken, sliced strawberries, red onion, bleu cheese, and sunflower seeds, served with poppyseed dressing

## GREEK SALAD

Romaine lettuce, cucumbers, tomatoes, red onions, bell peppers, kalamata olives, crumbled feta, and pepperoncini, served with your choice of house-made dressing

Salad Platter Buffet options continued on the next page.



# SALAD PLATTER BUFFET CONT.



## VEGAN ANTIPASTO SALAD

Romaine lettuce, rotini pasta, artichokes, tomatoes, roasted red pepper strips, pepperoncini, and black olives, served with a house-made vinaigrette

## GREEN MACHINE SALAD

Baby spinach topped with avocado, edamame, cucumber, hard boiled egg, roasted red pepper, and sunflower seeds with herb vinaigrette

## STEAK FAJITA SALAD

Mixed greens topped with flank steak, bell peppers, red onion, cheddar cheese, black beans, corn, and crispy tortilla strips served with chipotle ranch dressing



# SANDWICH BUFFETS



## PREMIUM SANDWICH BUFFET 20.75 per guest

Choose any three of our specialty sandwiches accompanied by choice of one starter salad with choice of dressings, homemade potato chips, choice of cookies or brownies. Bottled iced tea can be added for an additional charge. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich.

Upgrade your salad with any salad from our buffet menu for 5.60 per guest

### CHOOSE ONE SALAD OR SOUP

- Garden Salad with choice of two dressings
- Classic Caesar Salad with homemade Caesar dressing
- Chicken Caesar Salad with homemade dressing additional 3.30 per guest
- Spinach Salad with egg, bacon, and red onion
- Harvest Salad with spring mix, chicken, craisins, feta, and red onion additional 4.80 per guest
- Quinoa and roasted vegetable salad
- Classic Potato Salad
- Fresh Mozzarella and Tomato Salad
- Chef's choice soup of the day
- Classic Macaroni Salad
- Pesto Pasta Salad
- Fresh Fruit Salad

Add additional salad option for 2.15 per guest

Sandwich options on the next page.

# SANDWICH BUFFETS CONT.



## CHOOSE THREE SANDWICHES

### TURKEY CLUB WRAP

Sliced turkey breast with crisp bacon, Swiss cheese, fresh tomato slices, and shredded romaine lettuce, wrapped in our fresh flour tortilla

### BUFFALO CHICKEN WRAP

Grilled chicken, buffalo sauce, romaine lettuce, blue cheese crumbles, tomato, and ranch dressing

### SOUTHWESTERN STEAK WRAP

Grilled flank steak, black bean and corn relish, fresh pico, cheddar cheese, and romaine lettuce

### GRILLED CHICKEN CAESAR WRAP

Fresh romaine topped with our house-marinated chicken breast, fresh tomato slices, and Parmesan cheese, all rolled in a wrap

### SOUTHWEST CHICKEN SANDWICH

Grilled chicken breast topped with red onion, pepper Jack cheese, fresh sliced tomato, spinach, and guacamole, served on brioche

### ROAST BEEF SANDWICH

Wheat ciabatta stacked with fresh-sliced roast beef, cheddar cheese, red onion, leaf lettuce, tomato slices, and horseradish cream

### ITALIAN CLASSIC

Salami, pepperoni, ham, provolone cheese, shredded lettuce, and sliced tomato, finished with our Italian blend of oregano, garlic, and black pepper olive oil, served on a hoagie or ciabatta roll

### MARINATED CHICKEN BREAST SANDWICH

House-marinated chicken breast grilled with roasted red bell peppers and topped with fresh baby spinach, tomato slices, and goat cheese spread on brioche

### CRISPY CHICKEN BACON RANCH

Crispy chicken, bacon, lettuce, tomato, and ranch dressing, all wrapped in a tortilla

### CALIFORNIA CLUB CROISSANT

Turkey, ham, bacon, avocado, tomato, and bibb lettuce

### TUNA OR CHICKEN SALAD CROISSANT

With bibb lettuce and tomato

### ROASTED VEGETABLE WRAP

Roasted red onions, zucchini, yellow squash, red peppers, portobello mushrooms, spinach, and our Parmesan basil pesto spread

### CAPRESE PESTO SANDWICH

Fresh mozzarella, tomatoes, spinach, and Parmesan pesto on focaccia

### CALIFORNIA VEGGIE WRAP

Arugula, avocado, roasted red peppers, carrots, cucumber, and pesto



# SANDWICH BUFFETS CONT.



## CLASSIC SANDWICH BUFFET

13.80 per guest

Choose three custom pre-made deli sandwiches, served with lettuce and tomato. Accompanied by chips, pickles, condiments, your choice of cookie or brownie.

### BREAD

Wrap, Kaiser, hoagie roll, white, wheat, or rye bread

### PROTEIN

Roasted turkey, ham, grilled chicken, salami, pepperoni, tuna, chicken salad, or egg salad

### VEGETARIAN OPTIONS

Roasted veggies, hummus, vegan turkey, vegan ham, or vegan cheese

### CHEESE

Provolone, Swiss, American, pepper Jack, or cheddar

## EXECUTIVE SALAD AND SANDWICH BUFFET

18.25 per guest

Choice of one entree salad from pages 7 and 8 and two sandwiches from sandwiches buffet. Served with fresh fruit salad, homemade potato chips, assorted dessert bars, bottled water, and teas

Add chef's choice soup for 3.05 per guest





# EXPRESS SANDWICH OR SALAD BAG



## EXPRESS SANDWICH BAG 15.85 per guest

Choose any of our sandwiches (see pg.10) packaged with cookies, chips, or bottled water. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich.

## EXPRESS SALAD BAG 15.85 per guest

Entrée salad (see pg. 9) packaged with cookies or bottled water, accompanied by fresh rolls and butter. Gluten-free rolls are available upon request.



# THEMED BUFFETS



Theme buffets include bottled water and your choice of cookies, brownies, or Rice Krispies Treats®. Gluten-free and vegan options are available upon request.

## PASTA BUFFET

17.05 per guest

Served with a Caesar salad and our house-made garlic bread. Add meatballs, Italian sausage, chicken, or vegan meatballs for 4.60 per guest

### CHOOSE PASTA

One pasta for groups under 11 guests and two pastas for groups of 12 guests and up

- Angel hair
- Cheese tortellini
- Cheese ravioli
- Penne
- Gluten-free brown rice penne

### CHOOSE TWO SAUCES

One sauce for groups under 11 guests and two sauces for groups of 12 guests and up

- Marinara sauce
- Meat sauce
- Alfredo sauce
- Pesto sauce
- Cheese sauce

## MEDITERRANEAN SALAD BUFFET

18.45 per guest

### INCLUDES

- Mixed greens
- Seedless cucumber
- Grape tomatoes
- Feta cheese
- Kalamata olives
- Herbed chickpeas
- Red onion
- Pepperocini
- Couscous
- Herbed vinaigrette
- Sliced herbed chicken breast
- House-made hummus and tzatziki sauce
- Grilled pita

## SOUTHERN BBQ BUFFET

20.65 per guest

Served with brioche rolls, homemade cornbread, coleslaw, tomato and cucumber salad, baked beans, and traditional BBQ and spicy BBQ sauce.

### CHOICE OF 2 PROTEINS:

- Pulled Pork
- Pulled Chicken
- Brisket
- Pulled BBQ Jackfruit

## TACO BUFFET

14.85 per guest

Served with a black bean and corn salad.

### INCLUDES

- Soft tacos
- Ground beef
- Shredded cheese
- Shredded lettuce
- Diced tomatoes
- Jalapeños
- Salsa
- Sour cream
- Guacamole
- House-made tortilla chips



# THEMED BUFFETS CONT.



## PIZZA AND BONELESS WINGS

20.35 per guest

Two types of pizza served with a garden or Caesar salad and house-made garlic knots with boneless wings in your choice of sauce and served with celery, carrots, and bleu cheese dressing.

### CHOOSE TWO PIZZAS

- Cheese
- Pepperoni
- Tomato and Spinach White Pie
- Buffalo Chicken
- Caprese
- Veggie
- White

### CHOOSE ONE WING SAUCE

- Buffalo
- BBQ
- Honey Teriyaki
- Sweet Thai Chili

## BUILD YOUR BOWL BUFFET

17.35 per guest

Includes brown rice, quinoa, cilantro, and jalapeños.

### CHOOSE TWO PROTEINS

- Flank steak
- Chicken
- Shrimp
- Grilled tofu

### CHOOSE TWO SAUCES

- Sriracha aioli
- Pesto
- Soy ginger
- Honey garlic teriyaki

### CHOOSE SIX TOPPINGS

- Avocado
- Broccoli
- Diced tomatoes
- Roasted corn
- Black beans
- Spiced chickpeas
- Pico de gallo
- Cucumber
- Shredded carrots
- Edamame
- Feta
- Shredded cheddar
- Arugula
- Baby spinach
- Tortilla strips

# PIZZA



Each 18" pizza features our house-made dough and is cut into 8 slices.

Personal pizzas are cut into 4 slices.

CHEESE PIZZA 15.70 per pizza

PEPPERONI PIZZA 18.15 per pizza

VEGGIE PIZZA 19.50 per pizza

WHITE PIZZA 15.70 per pizza

GLUTEN-FREE PERSONAL PIZZA 10.00 per pizza

VEGAN PERSONAL PIZZA 10.00 per pizza

# SNACKS & MORE



POTATO CHIPS 1.65 per bag

HARD PRETZELS 1.65 per bag

TORTILLA CHIPS & SALSA 3.85 per guest

GRANOLA BARS 1.65 each

CHICKEN TENDERS 21.00 per dozen

SOFT PRETZELS WITH MUSTARD 1.65 each

MINI SOFT PRETZELS WITH MUSTARD 1.00 each

PRETZEL NUGGETS 13.20 per dozen

Served with regular and spicy mustard

# RECEPTIONS



Pricing for receptions will be dependent on all event amenities necessary in creating the perfect ambiance for your guests (base prices are shown).

## SMALL PLATTERS

Serve 10-15

### DOMESTIC CHEESE & CRACKERS

38.50 small | 72.60 medium | 115.50 large

An assortment of domestic cheeses, accompanied by a variety of crackers and garnished with grapes

### GOURMET CHEESE & CRACKERS

48.95 small | 90.75 medium | 157.30 large

An assortment of imported and local cheeses, accompanied by a variety of crackers and garnished with grapes, strawberries, and dried fruits

### FRESH FRUIT PLATTER

53.10 small | 67.00 medium | 81.70 large

### CRUDITÉ & DIP PLATTER

36.30 small | 51.15 medium | 76.45 large

A harvest of fresh, crisp garden vegetables with choice of two dips: ranch, roasted red pepper, or lemon herb

### ITALIAN ANTIPASTO

91.85 small | 133.65 medium | 193.35 large

Capicola, hard salami, pepperoni, prosciutto, assorted cheese, marinated roasted vegetables, fire-roasted peppers, and mixed olives, served with rustic breads

### BRUSCHETTA BAR

44.85 small | 74.80 medium | 121.00 large

Tomato basil bruschetta, olive tapenade, and chef's choice of seasonal topping served with sliced baguettes

## MEDIUM PLATTERS

Serve 20-35

### MEDITERRANEAN MEZE PLATTER

91.85 small | 133.65 medium | 193.60 large

DIPS: lemon garlic hummus and tzatziki  
DIPPERS: mini falafel patties, roasted sweet potatoes, marinated olives, roasted cherry tomatoes, marinated feta, and pita points

### TRIO OF HUMMUS

44.85 medium | 90.75 large

Traditional, lemon avocado, and roasted red pepper hummus, served with toasted pita points

### NACHO BAR

118.80 medium | 225.75 large

Tortilla chips with salsa, guacamole, sour cream, warm house-made cheese sauce, diced tomatoes, shredded lettuce, and jalapeño peppers

Add diced chicken for 3.30 per guest

Add ground beef for 3.60 per guest

### SPINACH & ARTICHOKE DIP 78.65

(Serves 20 guests)

Served with house-made tortilla chips

### BUFFALO CHICKEN DIP 92.75

(Serves 20 guests)

Served with house-made tortilla chips



# HOT HORS D'OEUVRES



Priced per dozen.

## CHICKEN WINGS Market Price

Buffalo-style or honey BBQ chicken wings, served with bleu cheese dressing and celery sticks

## CHICKEN TENDERS 22.70

Served with ketchup, BBQ sauce, and honey mustard

## COCONUT CHICKEN BITES 24.30

Served with sweet chili sauce

## PORK POT STICKERS 23.25

## PHILADELPHIA CHEESESTEAK

### EGG ROLLS 27.30

Served with ketchup

## PHILADELPHIA CHICKEN CHEESESTEAK

### EGG ROLLS 27.30

Served with ketchup

## MINIATURE CRAB CAKES Market Price

Served with a lemon rémoulade dipping sauce

## BRAISED SHORT RIB 30.80

With pesto and frizzled onion on crostini

## FIRECRACKER CHICKEN

### MEATBALLS 24.30

Served with a bleu cheese dip

## BREADED CHEESE RAVIOLI 24.30

Served with Marinara Sauce

## VEGETABLE SPRING ROLLS 24.30

With sesame-ginger sauce

## SPINACH & FETA

### MUSHROOM CAPS 23.25

## VEGETARIAN MINI QUICHE 26.20

## SPANAKOPITA 26.20

## EDAMAME DUMPLING 23.25

Served with soy ginger sauce

## VEGAN JACKFRUIT "CRAB" CAKE 26.10



# COLD HORS D'OEUVRES



Priced per dozen.

SHRIMP COCKTAIL Market Price

PROSCIUTTO-WRAPPED  
ASPARAGUS 25.15

THREE CHEESE GOUGÈRE 24.30

CAPRESE SKEWERS WITH  
BALSAMIC DRIZZLE 24.30

BRIE CHEESE TARTLET WITH  
APRICOT CHUTNEY 26.10

GOAT CHEESE AND FIG TARTLET 26.10

ANTIPASTO SKEWER 26.10

Provolone, pepperoni, salami, and olives





# BUFFETS



Served luncheons and dinners can be customized upon request. Buffets are served on plastic ware. China service is available for an additional charge.

## STANDARD BUFFET

19.99 per guest

- 1 salad or soup selection
- Rolls and butter
- 1 entrée
- 1 side
- 1 vegetable
- 1 dessert

## DELUXE BUFFET

24.85 per guest

- 1 salad or soup selection
- Rolls and butter
- 2 entrées (1 protein and 1 vegetarian)
- 1 side
- 1 vegetable
- 1 dessert

## EXECUTIVE BUFFET

30.79 per guest

- Two salad or soup selections
- Rolls and butter
- 3 entrées (2 protein, 1 vegetarian)
- 1 side
- 1 vegetable
- 1 dessert

## SALADS

### CAESAR SALAD

Chopped romaine lettuce, thin-sliced red onions, grape tomatoes, house-made croutons, and shredded Parmesan cheese, tossed with creamy Caesar-style dressing

### GREEK SALAD

Fresh-chopped romaine lettuce with diced tomatoes, black olives, cucumber slices, red onion, pepperoncini, julienne green pepper, and feta cheese, tossed with traditional Greek vinaigrette

### TRADITIONAL SPINACH SALAD

Baby spinach garnished with fresh-sliced mushrooms, red onions, egg crumbles, and crisp bacon bits, tossed with poppy seed dressing

### TRADITIONAL GARDEN SALAD

Served with tomatoes, cucumbers, carrots, and red onions, with your choice of dressings

## SOUPS

### TOMATO BASIL BISQUE

### CHICKEN NOODLE SOUP

### BROCCOLI CHEDDAR SOUP



# BUFFETS CONT.



## ENTRÉES

### CHICKEN

#### CHICKEN PARMESAN

Fresh chicken breast lightly breaded and sautéed until golden brown, topped with our house marinara sauce and melted mozzarella cheese

#### CHICKEN MARSALA

Tender chicken breast sautéed golden brown, finished with fresh sautéed mushrooms and our creamy Marsala sauce

#### CHICKEN PICATTA

Fresh chicken breast seasoned lightly and sautéed golden brown, finished with capers and fresh lemon

#### CHICKEN CACCIATORE

Chicken braised in a red wine tomato sauce with onions, peppers, and herbs

#### CHICKEN CORDON BLEU

Chicken breast stuffed with thinly sliced ham and Swiss cheese, breaded and topped with a creamy Dijon sauce

#### SUN-DRIED TOMATO PESTO CHICKEN

Chicken topped with a creamy sun-dried tomato and pesto sauce

### PORK

#### ROASTED ROSEMARY PORK

Our special blend of spices with rosemary, rubbed into the pork before slow roasting and carved to order

#### HOMESTYLE BONELESS PORK CHOPS

Seasoned pork loin chops, sautéed golden brown and baked on top of our house-made stuffing

#### TUSCAN ROAST PORK

Tender pieces of pork, roasted with red potatoes, asparagus, bell peppers, mushrooms, and onions

### BEEF

#### BEEF PEPPER STEAK

Tender strips of beef stir-fried with fresh peppers, mushrooms, and onions, finished with a savory garlic black bean sauce and served with white rice

#### BEEF ROULADE

*additional 3.79 per guest*

Fresh arugula, roasted red peppers, and goat cheese, rolled inside flank steak

#### APRICOT BBQ FLANK STEAK

*additional 3.79 per guest*

Thinly sliced grilled flank steak with a house-made apricot BBQ sauce

#### BRISKET

With chimmichurri sauce

# BUFFETS CONT.



## SEAFOOD

### LEMON BAKED COD

additional 3.00 per guest

Fresh filets of cod seasoned with garlic, fresh lemon juice, and white wine

### CHIVE-CRUSTED SALMON

additional 3.79 per guest

Pan-seared with fresh chives and served with our light lemon butter sauce

### SHRIMP SCAMPI

additional 4.89 per guest

Fresh shrimp prepared in the classic style and finished with a sprinkling of fresh-grated Parmesan cheese, served atop a bed of linguine

### CRAB-STUFFED FLOUNDER

additional 4.89 per guest

Flounder stuffed with our special blend of crab, artichoke, and cheese, topped with a dusting of bread crumbs and then baked and topped with cream sauce

## PASTA

### RIGATONI & HOMEMADE MEATBALLS

Freshly prepared meatballs, slow cooked in our house marinara and served on rigatoni with Parmesan cheese

### RAVIOLI BOLOGNESE

Cheese ravioli baked in a house-made bolognese sauce, topped with fresh mozzarella and Parmesan

### TRADITIONAL LASAGNA

Prepared with a combination of ground beef, Italian sausage, and pepperoni, layered with mozzarella, Parmesan, ricotta, and our Italian marinara sauce

## VEGETARIAN

### EGGPLANT PARMESAN

Fresh eggplant layered with our house marinara, diced tomatoes, and a blend of ricotta, mozzarella, Parmesan, and provolone cheeses

### VEGETABLE LASAGNA

Our house-made roasted Roma-herb Alfredo sauce layered with pasta, spinach, eggplant, peppers, mushroom, ricotta, mozzarella, Parmesan, and provolone cheeses

### MEDITERRANEAN PASTA

Served with artichoke hearts, spinach, capers, and sun-dried tomatoes in light white wine cream sauce

### QUINOA STUFFED PEPPERS

Bell peppers stuffed with a blend of quinoa, seasonal vegetables, and diced tomatoes

### PASTA PRIMAVERA

Penne tossed with broccoli, carrots, mushrooms, zucchini, and squash in a light white wine sauce

# BUFFETS CONT.



## VEGETABLES

- Green beans
- Fresh broccoli florets with red pepper, red onion, pea pods, and carrots
- Medley of vegetables
- Zucchini sautéed with roasted tomatoes and topped with fresh herbs
- Honey glazed carrots
- Roasted root vegetables

## SIDES

- Traditional rice pilaf
- Wild rice pilaf
- Rosemary and garlic roasted redskin potatoes
- Cream cheese and chive mashed potatoes
- Garlic mashed redskin potatoes
- Herb-roasted new potatoes
- Cracked black pepper quinoa vegetable pilaf

## DESSERTS

- Carrot cake with cream cheese frosting
- Red velvet cake
- Decadent chocolate cake
- Angel food cake with seasonal berries
- House-made apple cranberry, crumble-top apple, triple berry, lemon meringue, or banana cream pie
- Plain cheesecake  
Add strawberry, blueberry, or cherry topping for 2.15 per guest
- Bread pudding served with crème anglaise
- Cherry, apple, or blueberry cobbler





# FROM THE BAKERY



## COOKIES 16.20 per dozen

Chocolate chip, sugar, oatmeal raisin, and some baker's choices. Due to allergies, peanut butter cookies will only be made by request.

## BROWNIES & DESSERT SQUARES

CHOCOLATE BROWNIES 16.20 per dozen

BLONDIES 16.20 per dozen

LEMON SQUARES 20.90 per dozen

CHEESECAKE SQUARES 24.20 per dozen

MINI CREAM PUFFS 19.25 per dozen

MINI ÉCLAIRS 19.25 per dozen

DECORATED CUPCAKES 22.99 per dozen

CARROT CAKE 38.50

With cream cheese frosting

DECADENT CHOCOLATE CAKE 60.50

With chocolate ganache

PLAIN CHEESECAKE 27.50

Add strawberry, blueberry, or cherry topping for 8.00 per cake

CHOCOLATE SWIRL CHEESECAKE 37.50

RASPBERRY SWIRL CHEESECAKE 37.50

CARAMEL SWIRL CHEESECAKE 37.50

## DECORATED CAKES

Our freshly baked, all-occasion cakes are perfect for an impromptu party or special event.

### CAKE SIZES

- 10" layer cake 27.50  
(Serves 12-15)
- Quarter sheet cake 33.00  
(Serves 12-15)
- Half sheet cake 52.25  
(Serves 25-30)
- Full sheet cake 100.00  
(Serves 55-60)

### CAKE FLAVORS

- White/vanilla
- Chocolate
- Marble

### ICING SELECTIONS

- Traditional butter cream
- Chocolate

### FILLING SELECTIONS

- Vanilla buttercream
- Chocolate
- Raspberry buttercream
- Whipped cream
- Lemon

Additional flavors and icing available upon request

Vegan cakes available upon request with 2 week notice

# CATERING GUIDELINES



## GUEST COUNT

The guest count is very important in the planning process. Please give very careful consideration to this when discussing your event details. We require a 72-hour guest guarantee in order to make the necessary final arrangements for your event. Final billing will be based upon the actual number in attendance, or on the guarantee, whichever is greater.

## PRICING

All of the pricing outlined in this guide (outside of served dinners and buffets) is based upon use of standard disposable products. When requested, we can provide biodegradable products in support of our community's sustainability initiatives. China service is available for an additional charge. Lunch and dinner buffets will be served on disposables unless otherwise requested. Served meals are only available on china due to the handling and staging of meals to ensure quick and safe services for your guests.

## CANCELLATIONS

Cancellations may be made up to 72 hours in advance of your event at no expense. If cancellation occurs after this time, you will be billed for any expenses incurred in preparation of your event.

## EXTRAS

Many events require additional serviceware items that must be rented, and at times, extra staff. Dining Services will coordinate any necessary items and extra staff for an additional charge.

## LOOKING FOR SOMETHING MORE?

Our chef and catering director are more than happy to meet with you to plan a customized event. For more information, please contact [TJU\\_EF\\_Catering@jefferson.edu](mailto:TJU_EF_Catering@jefferson.edu) or call 215.951.5628.