Welcome!
Good food and drink, deliciously prepared and creatively presented, can make you and your guests feel welcome and special. We recognize this as our pursuit at University Catering; our goal is to consistently offer the highest quality customer service, dining satisfaction and convenience to our faculty, staff, students and guests of the University.

Our services include buffet, sit-down, or tote bag breakfasts, luncheons and dinners; mid-morning and afternoon breaks; simple drop offs, barbeques, full service bars and cocktail receptions.

Our event planners will work with you to offer the menu that best suits your event. When you want to highlight or downplay meals or breaks, discuss this with your planner so the right level of service can be arranged. You may select traditional favorites or any of our special suggestions to customize your menu.

For meetings and conferences, full service breaks can be planned with a wide assortment of lighter fare and popular hot and cold beverages.

We can provide full service catering in the Connelly Center, Dougherty Hall, Picotte Hall at Dundale, the Law School, St. Mary’s Hall, and Bartley Hall.

Our service staff can provide tables, chairs, china, flatware and linen as planned. We can also provide flowers, candles, special floral centerpieces, wines or liquors, as ordered.

This menu is intended to offer a general selection of ideas for you and your guests. Please contact us at 610-519-7273.

Thanks for considering us for your important event!

Bon Appetit!
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Morning Packages

$5.95/person
20 person minimum, No Substitutions
Bakery Fresh Bagels and Cream Cheese
Breakfast Muffins, Hand Fruit
Coffee, Tea, Decaffeinated Coffee

$7.95/person
20 person minimum, No Substitutions
Bakery Fresh Bagels and Cream Cheese
Assorted Scones
Sliced Melon Tray
Coffee, Tea, Decaffeinated Coffee

$3.50/person
20 person minimum, No Substitutions
Assorted Mini Muffins
Coffee, Tea, Decaffeinated Coffee

Breakfast Tote Bag
$4.95 each
Hand Fruit
Orange, Apple, or Cranberry Juice
Assorted Bagels with Cream Cheese

Breakfast Add-ons
$50 minimum for delivery
Assorted Bagels .........................$19.20/dz
(1 dozen minimum, includes jelly, cream cheese, & butter)
Seasonal Fruit Tray (serves 30) ..................$70.00
Hand Fruit .............................................$12.00/dz
Dasani Water (12 oz bottle) .....................$1.25 each
Coffee, Tea, Decaf Coffee Services ....$2.25/person
Orange Juice Dispenser (serves 15) ........$1.50/person
Clod Luncheon Buffet

$9.50 per person
25 Person Minimum
No Substitutions

CREATE YOUR OWN SANDWICH MASTERPIECE!
Platters of Assorted Luncheon Meats and Cheeses
To include Hearth Baked Rolls and Assorted Sliced Breads
Lettuce, Tomato, Red Onion, Hummus and Sliced Pickles
Italian Pasta Salad
Assorted Accompaniments
Fresh Baked Cookies
Iced Tea & Water Dispenser

CHOICE OF:
Tuna Salad or Chicken Salad
(additional $2.25/person)

Build Your Own Package
A La Carte Items

Fresh Baked Cookies (3.25oz) ........................................ $1.50 each
Seasonal Fruit Tray (serves 30) ..................................... $70.00
Assorted Fresh Seasonal Hand Fruit .............................. $12.00/dz
Potato Chips (individual bags) ....................................... $.95 each
Pretzels (individual bags) ............................................ $.95 each
Soft Pretzel (3 dozen) .................................................. $29.95 each
Cheese Pizza .............................................................. $11.95 each
Pizza Assorted Toppings ............................................ $13.95 each
Water Dispenser ...................................................... $1.00/person
Coffee, Tea, Decaffeinated Coffee Services ............... $2.25/person
Iced Tea ................................................................. $1.50/person
Lemonade ............................................................... $1.50/person
Soda (12 oz can) ....................................................... $1.25
Assorted Petit Sandwich Tray ...................................... $39.00
(tray of 12 sandwiches)
Assorted Fancy Sandwich Buffet

$13.50 per person
20 Person Minimum

BUFFET INCLUDES:
Buffet to include 3 Chef Selected Sandwiches
Green Salad, Kettle Chips, Fresh Fruit Platter, Fresh Baked Cookies,
Dispenser of Lemon Infused Water and Iced Tea

THREE CHEF SELECTED SANDWICHES:
GRILLED CHICKEN BREAST - Marinated Grilled Breast of Chicken with Lettuce, Pimientos, Pepper Monterey Jack Cheese on French baguette
ROAST BEEF - Aluette Cheese spread, Mesclune Salad, Roasted Tomatoes on Whole Wheat Baguette
ROASTED TURKEY - Tarragon mayonnaise, Watercress, Sliced Tomato and Smoked Mozzarella
ROASTED VEGETABLE - Zucchini, Red Peppers, Eggplant, Red Onion, and Basil Pesto on Kaiser Roll
SHRIMP SALAD - Gulf Coast Shrimp Salad, Boston Bibb Lettuce, Sliced Tomato on Whole Grain Croissant.
GREEK VEGETABLE - Roasted Eggplant, Artichoke Hearts, Red Peppers and Sundried Tomato Spread
MEDITERRANEAN WRAP - Hummus, Eggplant, Roasted Peppers, Cucumber, Crumbled Feta Cheese and Olives in a Whole Wheat Tortilla

*Customized Package available @ $14.95 per Person. Includes Pickle Tray
“Meals On The Go”

20 person Minimum
No substitutions

Quick and Convenient Drop Off .................................. $9.95/person
YOUR CHOICE OF THREE SANDWICHES:
Turkey, Ham and Cheese, Roast Beef, or Vegetarian
Potato Chips
Hand Fruit or Oreo Cookie
Bottled Water

Gourmet Tote Lunch ............................................. $11.25/person
YOUR CHOICE OF ANY THREE:
Roasted Eggplant, Artichoke Hearts, Red Peppers and Sundried Tomato Spread on Spinach Wrap
Turkey, Guacamole, Roast Pepper, Romaine Lettuce on a Wheat Baguette
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread
Potato Chips
Hand Fruit
Fresh Baked Cookies
Bottled Water

Philly Flavor Bags .............................................. $11.50/person
Authentic Italian Hoagie
Mini Soft Pretzel
Hershey Kisses
Potato Chips
Fresh Baked Cookies
Bottled Water

To order, call Catering at 9-7273 or call 610-519-7273
Scholar Buffet

$18.95/Person

30 Person Minimum
No Substitutions. All hot buffets require an attendant. Price does not include attendant charge. See “Event Staffing” section for details.
Priced for service in the Connelly Center

Each meal is accompanied by Traditional Tossed Salad with your choice of 2 dressings
Fresh Bakery Rolls
Chef’s Dessert Selection
Water, Iced Tea and Hot Beverage Station

CHOICE OF ONE ENTRÉE:
Roasted Traditional Turkey
Lemon Parmesan Tilapia
Roasted Pork Loin with Spice Apple Compote
Parmesan-Crusted Chicken Breast
Chicken Bruschetta
Chicken Tuscany
Chicken Provencal

CHOICE OF ONE:
Broccoli Rabe with Garlic, White Beans, Cherry Tomatoes & Orecchiette Pasta (V)
Moroccan Stew with Quinoa, Squash & Carrots (V)
Cauliflower Mac & Cheese

CHOICE OF TWO:
Yukon Gold Smashed Potatoes
Long Grain & Wild Rice Blend
Baby Carrots with Fresh Dill Butter
Fresh Grilled Yellow & Green Zucchini
Vegetable Medley
Roasted Rosemary Red Bliss Potatoes
$21.95/Person

30 Person Minimum
All hot buffets require an attendant. Price does not include attendant charge. See “Event Staffing” section for details. Priced for service in the Connelly Center

**CHOICE OF ONE ENTRÉE:**
- Chicken Marsala
- Chicken Florentine
- Roasted Pork Loin
- Flank Steak with Peppercorn Demi Glace
- Summer Vegetable Lasagna
- Baked Flounder Topped with Shrimp Scampi

**CHOICE OF THREE:**
- Wild Rice Blend
- Au Gratin Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Redkins
- Parmesan New Potatoes
- Rice Pilaf
- Baby Carrots with Fresh Dill Butter
- Grilled Yellow & Green Zucchini
- Haricot Vert with Herbs
- Fresh Vegetable Medley

**INCLUDES:**
- Tossed Green Salad with Dressings
- Fresh Baked Rolls
- Chef’s Dessert Selection
- Water, Iced Tea and Hot Beverage Station

To order, call Catering at 9-7273 or call 610-519-7273
$26.95/Person

30 Person Minimum
All hot buffets require an attendant. Price does not include attendant charge. See “Event Staffing” section for details. Priced for service in the Connelly Center

CHOICE OF ONE SALAD:
Mixed Greens with Crumbled Feta Cheese, Toasted Sunflower Seeds & Balsamic Vinaigrette
Caesar Salad with Homemade Croutons
Traditional Tossed Salad with Choice of 2 Dressings

CHOICE OF ONE:
Roasted Pork Loin with Spice Apple Compote
Roast Turkey
Beef Tenderloin Tips Bourguignon
Chicken Tuscanys – with Rosemary Sundried Tomatoes & Shitake
Mushroom Sauce
Parmesan-Crusted Chicken Breast
Chicken Provencal
Chicken Bruschetta

Accompanied with a Choice of One Pasta Dish:
Broccoli Rabe with Bowtie Pasta
Garlic, White Beans & Cherry Tomatoes
Eggplant Orrechette
Orrechette pasta tossed with Roasted Eggplant, Sweet Peppers & Vidalia Onions in a Roasted Pepper Sauce (V)
Thai Penne - Penne with a colorful blend of Thai vegetables, finished in a Spicy Curried Sauce
Farfalle Basilicum – Farfalle in Sweet Basil Pesto Sauce with diced Roma Tomatoes & Grated Parmesan Cheese

CHOICE OF TWO SIDES:
Fingerling Potatoes
Roasted Nugget Potato with Rosemary & Garlic
Mashed Red Skin Potatoes
Lyonnaise Potatoes
Rice Pilaf
Young Garden Vegetables with Lemon Pepper
Root Vegetable Medley
Fresh Broccoli Florets
Haricot Vert with Fresh Herbs
Steamed Asparagus
Braised Fennel & Tomato
Champignon Risotto – with Brunoise Vegetables, Arborio Rice & Mushrooms

Each meal is accompanied by:
Bakery Fresh Rolls, Chef’s Dessert Station
Water, Iced Tea and Hot Beverage Station
### Appetizers

**Hot Hors d’oeuvres (per 25 pieces)**

Hot Hors d’oeuvres require an attendant.
Price does not include attendant charge.
See “Event Staffing” Section for details.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (per 25 pieces)</th>
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<tbody>
<tr>
<td>Cocktail Franks</td>
<td>$47.50</td>
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<tr>
<td>Beer Battered Shrimp</td>
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<tr>
<td>Vegetable Egg Rolls</td>
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<td>Garlic Potato Puffs</td>
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<td>Assorted Mini Quiche</td>
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<td>Chicken Quesadilla</td>
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<td>Spanakopita</td>
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<td>Salt and Pepper Potato Cakes</td>
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<td>Crab Rangoon</td>
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<tr>
<td>Coney Island Hot Dog</td>
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<tr>
<td>Roasted Vegetable Tart</td>
<td>$65.00</td>
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<tr>
<td>Spinach and Cheese Filo</td>
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<td>Shepherd’s Pie</td>
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<td>Mushroom with Crabmeat</td>
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<td>Chicken Empanada</td>
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<td>Beef Empanada</td>
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<tr>
<td>Mini Reuben</td>
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<tr>
<td>Marrakesh Chicken</td>
<td>$80.00</td>
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<tr>
<td>Cozy Shrimp</td>
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<tr>
<td>Chicken Sesame Tender</td>
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<td>Scallops Wrapped in Bacon</td>
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<td>Philly Cheesesteak</td>
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<td>Antipasto Skewer</td>
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<td>Brie &amp; Raspberry en Croute</td>
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<td>Chicken Kabob</td>
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<td>Beef Kabob</td>
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### Cold Hors d’oeuvres

**Jumbo Cocktail Shrimp**
Market Price

**Bruschetta**
*Minimum order of 1 dozen for each item*

Thin slices of toasted crostini
with the following toppings:
- Blue Cheese Spread with Green Apple Slice
- Sun-dried Tomato Tapenade
- Tomato and Basil
- Grilled Asparagus and Goat Cheese

**Melon wrapped with Prosciutto**
- Asparagus wrapped with Prosciutto
- Stuffed Endive with Chicken Curry or Mediterranean Tapenade

**Antipasto Tray**
- Genoa salami, Pepperoni, Capicola, Peppers, Marinated Artichokes, Olives and Fresh Mozzarella
- Cheese, served with Crackers and Flat Breads (25 person minimum)

**Mexican Fiesta**
- Tri colored tortilla chips, tangy salsa, guacamole and sour cream

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To order, call Catering at 9-7273 or call 610-519-7273
Barbeques

30 Person Minimum
No Substitutions. All bbqs require an attendant. Price does not include attendant charge. See “Event Staffing” section for details.

**Nova Grill**
$24.95/person

- Grilled Organic Hot Dogs
- Grilled Hamburgers (Vegetarian Burgers available)
- Barbecue Chicken or Barbecue Ribs
- Mini Corn on Cob
- Potato Salad & Cole Slaw
- American Cheese, Lettuce, Tomato, and Onion Platter
- Summer Mix Salad Greens with Dressings
- Fresh cut Summer Fruits
- Potato Chips & Pretzels
- Rolls, Condiments, Pickles
- Home Baked Cookies
- Assorted Sodas and Bottled Water
- Paper & Plastic Service

**A South Philly Buffet**
$17.90/person

- Authentic Italian Hoagies
- Philly Cheese Steaks with choice of Sautéed Onions, Green Peppers or Mushrooms
- Tossed Salad
- Fresh Soft Pretzels with Yellow Mustard
- Potato Chips
- Sliced Watermelon
- Hershey Kisses
- Water Ice Cups
- Assorted Sodas & Bottled Water
- Paper & Plastic Service

**The Main Line Picnic**
$15.95/person

- Grilled Hamburgers (Vegetarian Burgers available)
- Grilled Organic Hot Dogs
- Tomato, American Cheese, Lettuce and Onion Platter
- Potato Salad and Cole Slaw
- Fresh Cut Watermelon Wedges
- Pretzels and Potato Chips
- Rolls, Condiments, Pickles
- Assorted Sodas & Bottled Water

*Add BBQ Chicken or BBQ Pork Ribs ..................$4.95*
**MOVIE NIGHT**
$4.75/person
- Popcorn
- Candy Assortment
- Soft Pretzels
- Lemonade & Iced Tea Dispensers

**ME LIKE COOKIE**
$5.50/person
- Assorted Home Baked Cookies
- Brownies
- Ice Cold Milk
- Iced Tea Dispensers

**MUNCHIN TIME**
4.95/person
- Potato Chips
- Pretzels
- Tortilla Chips
- Salsa
- Lemonade & Iced Tea Dispensers

**THE AFTERNOON DELIGHT**
$5.50/person
- Fresh Fruit Tray
- Brownies
- Bottled Water
- Lemonade & Iced Tea Dispensers

**ANTONIO BANANAS**
$4.95/person
- Bananas
- Rice Krispie Treats
- Craisins
- Lemonade & Iced Tea Dispensers

**YOU HEALTH NUT**
$4.75/person
- Bowls of Grapes & Strawberries
- Craisins
- Nature Valley Granola Bars
- Bottled Water Dispensers

**HEY, CANDY MAN**
$5.00/person
- Assorted Chocolate Candy Bars
- Hershey Kisses
- Peppermint Twist
- Lemonade & Iced Tea Dispensers
A La Carte Menu

Bagel Assortment (minimum order 1 dz.) (Includes cream cheese, jelly, butter) ................................................................. $19.20 dozen
Brownies (minimum order 1 dz.) ................................................................................................................................................ $1.35 each
Cookies, Fresh Baked 3.25 oz (minimum order 1 dz.) ........................................................................................................... $1.50 each
Assorted Fresh Seasonal Hand Fruit ........................................................................................................................................... $12.00/dozen
Miniature Dessert Delight Tray (24 pieces) .............................................................................................................................. $57.95 each
Assorted Muffins ....................................................................................................................................................................... $18.42/ 3 dozen
Strawberries, Chocolate Dipped ................................................................................................................................................... $44.00/dozen
Assorted Sandwiches on Fresh Baguette (tray of 5 sandwiches) .............................................................................................. $32.95 each
Assorted Wraps (tray of 5 sandwiches) ................................................................................................................................. $34.99 each
Pizza Cheese .............................................................................................................................................................................. $11.95 each
Pizza Assorted Toppings ............................................................................................................................................................. $13.95 each
Soft Pretzels (minimum order 3 dz.) ......................................................................................................................................... $27.95/3 dozen
Potato Chips (individual bags) ....................................................................................................................................................... $.95 each
Pretzels (individual bags) ............................................................................................................................................................ $.95 each
Fresh Fruit Tray, Seasonal (serves 30) ..................................................................................................................................... $70.00 each
Domestic Cheese Tray with Crackers (serves 30) ..................................................................................................................... $85.00 each
Beverages

Dasani Water (12 oz. bottle) ................................................................. $1.25 each
Coffee, Tea, Decaffeinated Coffee Service (minimum 20) ............... $2.25 per person
Iced Tea Dispenser ........................................................................... $1.50 per person
Lemonade Dispenser ....................................................................... $1.50 per person
Soda (12 oz. can) .............................................................................. $1.25 each
Dietary Restrictions
We offer a vegetarian option on all our menu packages. To ensure all your guests have an experience that exceeds their expectations we offer vegan, gluten and dairy free options upon request. Our chefs are trained to properly prepare specialized meals to ensure your guest’s safety regarding a specific food allergy while providing a delicious and nutritious meal. If you do not find a suitable meal in our catering guide, our Executive Chef will be happy to develop a menu to meet your specific needs.

We are very proud that all of the food we prepare and serve is free of partially hydrogenated oils (trans-fats), all sources of Monosodium Glutamate (MSG), peanuts, tree nuts and coconut. Additionally, all the seafood on our menus is sustainable and sourced following the guidelines set by the Monterey Bay Aquarium’s Seafood Watch program. Our cooking and salad oils are non-GMO, expeller pressed canola oil. Villanova University is a Fair Trade University and we are pleased to serve the following fairly traded food products: Bananas, Sugars, Coffees, and Teas. Cage Free eggs are also featured on all our menus.

Placing an Order
Thank you for your understanding. In order to best serve you and plan for your special event, we do require five (5) business days notice for full service catered functions and three (3) business days notice for all other arrangements. We may not be able to accommodate certain orders and group sizes with less than three (3) business days notice, however, we will do our best to accommodate your event or assist in arranging other on-campus dining options.

Menu Effective During Summer Session
Attendance Guarantee
To keep your costs as low as possible, it is important to have an accurate count. A final guarantee of attendance must be provided four full working days prior to your event. This time is required to ensure an adequate staff of attendants and sufficient quantities of food for your guests. The number of guests you state will be considered a minimum guarantee and not subject to reduction. Any increases in count after this deadline may result in additional charges for new costs incurred above the quoted per person charges.

Cancellations
If it should become necessary to cancel an event, please notify our Events and Catering Office immediately. Our cancellation fees are as follows:

- Seven calendar days notice – 10% of the function’s total cost will be charged.
- 48 hours notice – 25% of the function’s cost will be charged.
- Less than 48 hours – full cost of the event will be charged.
- If the University unexpectedly closes, your event will be cancelled at no charge.

To order, call Catering at 9-7273 or call 610-519-7273
Pricing and Billing

Our quoted menu prices include the following (except where noted):

• All paper service, where appropriate
• Standard chairs and sixty inch round tables in the Connelly Center
• White linen with navy napkins to be used at no extra cost when meals are served on china in the Connelly Center
• China service outside the Connelly Center may require rentals.
• Rental charges will also be incurred outside of the Connelly Center for any linen and tables.
• The charge for rentals will be passed on to your group directly from the rental invoice.

We will accommodate all your needs as best as possible, but extra service or special needs are subject to additional charges. Flowers, rental equipment, specialty linen, and tents are available for additional charges. Special menu requests will be gladly accommodated; however, price adjustments may be necessary.

Event Staffing

The Catering Office will help you determine staffing needs based on the size of your group, menu, style of serve and the logistics of the space. The rate for attendants is $25.00 per hour, per service person based on actual hours worked, with a five-hour minimum. We require an attendant to be present at events which require open flames or chafing dish warmers.

Room Setup

All table and chair setups that are located in the Connelly Center, St. Augustine Center or Dougherty Hall must be arranged by calling (610) 519-7270. Other location requests are the responsibility of the party requesting the space. Please contact Facilities Management at (610) 519-4426. Setup request for client groups of Conference Services will be managed by the office of Conference Services (610) 519-7580.
Style of Service Guide
(Amount of servers depends on the menu selected)
- Butlered Hors d’oeuvres: 1 server required for every 25 guests
- Buffet: 1 server required for every 30 guests
- Sit-down Dinner: 1 server required for every 20 guests
- Stations: 1-2 servers depending on the action of the station
- Carvers: 1 carver for every carving station at $150.00

Delivery Services
Standard deliveries and pick-ups are set up at your convenience. To provide complimentary delivery on Campus we require a fifty dollar minimum order. For orders occurring weekdays after 4 p.m., or on weekends, there will be an additional charge for labor and services.

Liquor Policy
The Catering Office can assist you in making arrangements regarding alcohol and bar services for your event. Villanova University does not allow for the on-site sale of alcohol to individuals under any circumstances.

Villanova Catering can purchase and provide alcohol at cost for your group, or the group can supply its own alcohol, and Villanova Catering will serve it. In either case, the group is responsible for the costs of Villanova Catering bartenders and a service charge for bar set-ups (full bar set-up, or beer-wine-soda set-up). Beer, wine, or liquor cannot be ordered unless Villanova Catering is also providing some type of food menu item.

Wine Poured Tableside - $5.00 corking fee per bottle

To order, call Catering at 9-7273 or call 610-519-7273
Fixed Cost for Alcohol
Bartenders are provided at a rate of $150.00 up to the first 5 hours. $25.00 for each additional hour if needed. One Bartender required for every 50 guests.

Full Bar Set Up (Liquor and Wine/Beer/Soda): $250.00
Includes Mixers, Sodas, Cocktail Napkins, Bar Fruit, Cups, Clothed Table, Ice Buckets, Setup and service of host owned liquor.

Wine/Beer/Soda Bar: $150.00
Includes Sodas, Cocktail Napkins, Cups, Clothed Table, Ice Buckets, Setup and service of host owned wine and beer.

If Villanova Catering provides the alcohol, it will be charged to the group as purchased. Groups that provide their own alcohol are responsible for delivering it according to Villanova Catering directions. Unused alcohol will be returned to the host at the end of the event. For further catering information, call (610) 519-7273.

Cash bars are not permitted.

All Pennsylvania Liquor Control Board rules and regulations regarding age and responsible consumption will be adhered to.
Billing

Non-Profit Tax Exemption
Non-Profit Organizations must provide a copy of their tax exempt status prior to your event for waiver of the six percent Pennsylvania state sales tax.

Holidays and Breaks
On designated Villanova University holidays, University Catering will not be available. During University breaks, catering services may not be available.

Food Removal
Thank you for understanding, any remaining food after an event may not be removed by guests due to PA State health code regulations and liability issues.

Picotte Hall at Dundale Mansion Catering
Full service breakfast, luncheons, and dinners listed in this menu do not apply to Dundale Hall. A separate menu is available on request.

To order, call Catering at 9-7273 or call 610-519-7273