Summer 2020 Catering Menu

University Catering
A division of Villanova Dining Services

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, barbecues, full service bars and cocktail receptions.

Our team 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 us 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 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, linen, and flatware 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.

Thank you for considering us for your important event!
Bon Appetit!

Placing an Order and Booking an Event
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.

Attendance Guarantee
A final guarantee of guest attendance must be provided 3 full working days prior to your event (see guide below). If we do not receive your final guarantee, we will use the last estimate on record. Any increase in guest attendance after this deadline will result in additional charges.

<table>
<thead>
<tr>
<th>Event Day</th>
<th>Guarantee Due</th>
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<tbody>
<tr>
<td>Saturday, Sunday &amp; Monday</td>
<td>Noon Wednesday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Noon Thursday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Noon Friday</td>
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<tr>
<td>Thursday</td>
<td>Noon Monday</td>
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<tr>
<td>Friday</td>
<td>Noon Tuesday</td>
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Casual Service
Casual service orders are delivered right to your meeting room, served with disposable ware. We will return after your event to pick up catering supplies. An attendant can be provided up request. Service of hot foods will require an attendant.

- Morning Breakfast Packages
- Cold Luncheon Buffet
- Fancy Sandwich Buffet
- Take A Break Selections

Delivery Service
Standard deliveries and pick-ups are set up at your convenience. To provide complimentary delivery on campus we require a $50 food minimum. For orders occurring weekdays after 4 p.m. or on the weekends, there will be an additional charge for labor and services.

- Meals on the Go
- A La Carte Items
Morning Packages
20 person minimum, No Substitutions

Bakery Fresh Bagels and Cream Cheese
Breakfast Muffins, Hand Fruit
Coffee, Tea, Decaffeinated Coffee
$7.95/person

Bakery Fresh Bagels and Cream Cheese
Assorted Scones
Sliced Melon Tray
Coffee, Tea, Decaffeinated Coffee
$9.95/person

Assorted Muffins
Coffee, Tea, Decaffeinated Coffee
$5.50/person

Breakfast Tote Bag
$6.95/person
Bagel with Cream Cheese
Hand Fruit
Orange or Apple Juice

Breakfast Add-ons
$50 minimum for delivery

Assorted Bagels and cream cheese $19.20/dozen
Seasonal Fruit Tray (serves 30) $70.00
Hand Fruit $12.00/dozen

Dasani Water (12 oz bottle) $1.25 each
Coffee, Tea, Decaf Coffee Services $2.25/person
Bottled Juices (Apple or Orange) $1.50/person
Sandwich Luncheons

Cold Luncheon Buffet - Create your own Sandwich Masterpiece!
$11.50 per person, 25 person minimum, No Substitutions

Platters of Assorted Luncheon Meats and Cheeses
To include Hearth Baked Rolls and Assorted Sliced Breads
Lettuce, Tomato, Red Onion, and Sliced Pickles
Mustard and Mayonnaise
Italian Pasta Salad
Fresh Baked Cookies
Assorted Cold Beverages

Add your choice of Tuna Salad or Chicken Salad for an additional $2.25/person.

Build Your Own Package
A La Carte Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Petit Sandwich Tray (tray of 12 sandwiches)</td>
<td>$39.00</td>
</tr>
<tr>
<td>Cheese Pizza</td>
<td>$11.95 each</td>
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<tr>
<td>Pizza with Topping</td>
<td>$13.95 each</td>
</tr>
<tr>
<td>Fresh Baked Cookies (3.25 oz)</td>
<td>$ 1.50 each</td>
</tr>
<tr>
<td>Soft Pretzels (3 dozen)</td>
<td>$29.95</td>
</tr>
<tr>
<td>Seasonal Fruit Tray (serves 30)</td>
<td>$70.00</td>
</tr>
<tr>
<td>Assorted Hand Fruit</td>
<td>$12.00/dozen</td>
</tr>
<tr>
<td>Individual bags of chips or pretzels</td>
<td>$.95/each</td>
</tr>
<tr>
<td>Dasani Water (12 oz bottle)</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Coffee, Tea, Decaf Coffee Services</td>
<td>$2.25/person</td>
</tr>
<tr>
<td>Lemonade or Iced Tea</td>
<td>$1.50/person</td>
</tr>
<tr>
<td>Assorted Canned Soda</td>
<td>$1.25/person</td>
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</table>
Assorted Fancy Sandwich Buffet
$15.50 per person with Chef Selected Sandwiches of the Day
$16.95 per person for Custom Sandwich Selection
20 person minimum

Buffet Includes:
An assortment of Sandwiches (three types) chosen by our Chef,
*please ask what the sandwiches of the day are when ordering
Green Salad, Kettle Chips, Fresh Fruit Platter, Fresh Baked Cookies,
Assorted Cold Beverages

Grilled Chicken Breast on a French Baguette
with Lettuce and Monterey Jack Cheese

Roast Beef on a Whole Wheat Baguette
with Brie Cheese Spread, Spring Mix, and Roasted Tomatoes

Roasted Turkey on Whole Wheat Bread
with Baby Arugula, Sliced Tomato, Smoked Mozzarella, and Tarragon Mayonnaise

Sriracha Chicken Salad on a Pretzel Roll
with Strips of Bacon, Granny Smith Apple Slices, Lettuce, and Tomato

Shrimp Salad on a Whole Grain Croissant
with Leaf Lettuce and Sliced Tomato

Tuna Salad Wrap
with a wedge of Hard Boiled Egg, Romaine Lettuce, and Sliced Tomato

Greek Vegetable Wrap
with Roasted Eggplant, Artichoke Hearts, Red Peppers, and Sundried Tomato Spread

Mediterranean Wrap
with Hummus, Eggplant, Roasted Peppers, Cucumber, Crumbled Feta, and Olives

Roasted Portabella on a Kaiser Roll
with Spinach, Roasted Red Peppers, and Hummus
Meals On The Go
20 person minimum, No Substitutions

Quick and Convenient Drop Off
$11.95 per person

Your Choice of three Sandwiches:
Turkey, Ham and Cheese, Roast Beef, or Vegetarian
Includes:
individual bags of Potato Chips
choice of Hand Fruit or Oreo Cookies
Bottled Water

Philly Flavor Bags
$13.50 per person

Authentic Italian Hoagie
Mini Soft Pretzel
Hershey Kisses
Potato Chips
Fresh Baked Cookies
Bottled Water

Gourmet Tote Lunch
$13.25 per person

Assorted Sandwiches
*Turkey on Whole Wheat Baguette with Guacamole, Lettuce, and Roasted Peppers
*Roast Beef and Cheddar on Ciabatta Roll with Creamy Horseradish Spread
*Roasted Eggplant Wrap with Artichoke Hearts, Roasted Red Peppers, and Sundried Tomato Spread

Potato Chips
Hand Fruit
Fresh Baked Cookies
Bottled Water
Full Catered Service
Full Catered Service menus are priced for service in the Connelly Center. Formal service orders are served with china, glassware, flatware and white linen at no additional charge within the Connelly Center. Fully customized receptions with special menus, floral arrangements and upscale linen can be arranged with our catering coordinators at an additional charge.

- The Scholar Buffet
- The Sheehan Buffet
- The Academia Buffet

Staffing Guide
Staffing needs are based on the number of guests, menu, logistics of space and style of service.

<table>
<thead>
<tr>
<th>Service</th>
<th>Staffing Details</th>
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</thead>
<tbody>
<tr>
<td>Buffet Service</td>
<td>1 attendant per 30 guests</td>
</tr>
<tr>
<td>Sit-down dinner</td>
<td>1 attendant per 20 guests</td>
</tr>
<tr>
<td>Butlered Hors d’oeuvres</td>
<td>1 attendant per 25 guests</td>
</tr>
<tr>
<td>Reception</td>
<td>1 attendant per 50 guests</td>
</tr>
<tr>
<td>Bartender</td>
<td>1 per 50 guests</td>
</tr>
<tr>
<td>Action Stations</td>
<td>1-2 attendants, based on the action of the station.</td>
</tr>
<tr>
<td>Carver</td>
<td>1 per carving station</td>
</tr>
</tbody>
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Staffing Costs
5 hour minimum for ALL staff

<table>
<thead>
<tr>
<th>Staff</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attendant</td>
<td>$125</td>
</tr>
<tr>
<td>Carver</td>
<td>$150</td>
</tr>
<tr>
<td>Bartender</td>
<td>$150</td>
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</tbody>
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After the initial 5 hours, $25 is charged for each additional hour. No gratuity is charged or expected.

Cancellations

- 5 full working days notice: 10% of the events total cost will be charged
- 48 hours notice: 25% of the events total cost will be charged
- Less than 48 hours notice: full cost of the event will be charged

*If the University unexpectedly closes, your event will be cancelled at no charge.

*If the University has a 2 hour delayed opening and your event falls within that time slot, your event will be cancelled at no charge.
Alcohol 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.

Full Bar Set-Up - $250
Includes mixers, sodas, cocktail napkins, bar fruit, cups, clothed table, ice buckets, set up and service of host owned liquor.

Wine and Beer Bar Set-Up - $150
Includes sodas, cocktail napkins, cups, clothed table, ice buckets, set up and service of host owned liquor.

Bartender - $150 per bartender

Wine poured tableside - $5 Corkage fee per bottle

All events serving alcohol require a bartender

If Villanova Catering provides the alcohol, it will be charged to the group as purchased.

Groups can provide their own alcohol for an event. The group is responsible for the cost of the bar set ups and the bartenders. 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.
Scholar Buffet

$20.95/person
30 person minimum, No Substitutions. All hot buffets require an attendant. Price does not include attendant charge. See “Event Staffing” section for details.

Buffet Includes:
- Traditional Tossed Salad with two dressings
- Fresh Bakery Rolls
- Chef’s Dessert Selection
- Water, Iced Tea, and Hot Beverage Station

Choice of one Entree:
- Roasted Turkey
- Lemon Parmesan Tilapia
- Roasted Pork Loin with Spiced Apples
- Parmesan Crusted Chicken Breast
- Chicken Bruschetta
- Chicken Tuscany
- Chicken Provencal

Choice of One:
- Broccoli Rabe with Garlic, White Beans, Cherry Tomatoes & Orecchiette Pasta
- Moroccan Stew with Chick Peas, Squash & Carrots
- 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
Sheehan Buffet

$23.95/person
30 person minimum, No Substitutions. All hot buffets require an attendant. Price does not include attendant charge. See “Event Staffing” section for details.

Buffet Includes:
Traditional Tossed Salad with two dressings
Fresh Bakery Rolls
Chef’s Dessert Selection
Water, Iced Tea, and Hot Beverage Station

Choice of one Entree:
Chicken Marsala
Chicken Florentine
Roasted Pork Loin
Flank Steak with Peppercorn Demi Glace
Summer Vegetable Lasagna
Baked Flounder Topped with Shrimp Scampi

Choice of One:
Rigatoni with Tomato and Ricotta Sauce
Gemelli in Blush Sauce
Pasta Primavera

Choice of Three:
Wild Rice Blend
Au Gratin Potatoes
Garlic Mashed Potatoes
Oven Roasted Redskins
Parmesan New Potatoes
Rice Pilaf
Baby Carrots with Fresh Dill Butter
Grilled Zucchini and Summer Squash
Haricot Vert with Herbs
Fresh Vegetable Medley
Academia Buffet

$28.95/person
30 person minimum, No Substitutions. All hot buffets require an attendant. Price does not include attendant charge. See “Event Staffing” section for details.

Buffet Includes:
Fresh Bakery Rolls
Chef’s Dessert Selection
Water, Iced Tea, and Hot Beverage Station

Choice of one Salad:
Mixed Greens with Crumbled Feta Cheese, Toasted Sunflower Seeds and Balsamic Vinaigrette
Caesar Salad with Homemade Croutons
Traditional Tossed Salad with Choice of 2 Dressings

Choice of One:
Roasted Turkey
Roasted Pork Loin with Spiced Apples
Beef Bourguignon
Parmesan Crusted Chicken Breast
Chicken Bruschetta
Chicken Tuscany
Chicken Provencal

Choice of One:
Seasonal Catch of the Day
Flat Iron Steak with Peppercorn Demi Glaze
Asian Style London Broil
Chicken Saltimbocca
Pork Chop with Dark Cherries & Chipotle

Accompanied with a Choice of One Pasta Dish:
Broccoli Rabe with Bowtie Pasta – Garlic, White Beans & Cherry Tomatoes
Eggplant Orecchiette - Orecchiette pasta tossed with Roasted Eggplant, Sweet Peppers & Vidalia Onions in a Roasted Pepper Sauce (V)
Thai Penne - Penne with a colorful blend of vegetables, finished in a Spicy Curried Tomato Sauce
Farfalle Basilicum – Farfalle in Sweet Basil Pesto Sauce with diced Roma Tomatoes & Grated Parmesan Cheese
Choice of Two:
Fingerling Potatoes
Roasted Nugget Potatoes with Rosemary and Garlic
Mashed Red Skinned 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 and Tomato
Champignon Risotto – with Brunoise Vegetables, Aborio Rice & Mushrooms
Appetizers

Hot Hors d’Oeuvres

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

Hot Hors d’Oeuvres can be displayed in chaffing dishes or passed by our waitstaff.

$47.50 (per 25 pieces)
Cocktail Franks
Beer Battered Shrimp
Vegetable Egg Rolls
Assorted Mini Quiche
Spanakopita
Salt and Pepper Potato Cakes
Crab Rangoon

$65.00 (per 25 pieces)
Roasted Vegetable Tart
Sundried Tomato and Feta Spanikopita
Mushroom with Crabmeat
Chicken Empanada
Beef Empanada
Mini Reuben

$80.00 (per 25 pieces)
Buffalo Chicken Meatballs
Cozy Shrimp
Candied Bacon Jam Tart
Scallops Wrapped in Bacon
Fig and Mascarpone Beggar’s Purse
Brie & Raspberry en Croute
 Chicken or Beef Kabob
Mini Philly Cheesesteak
Cold Hors d’Oeuvres

$19.00 (per dz.)
Bruschetta (Minimum order of one dozen for each item)
Thin slices of toasted crostini with the following toppings:
Sundried Tomato Tapenade
Tomato and Basil
Grilled Asparagus and Goat Cheese

$18 (per dz.)
Melon wrapped with Prosciutto
Asparagus wrapped with Prosciutto
Stuffed Endive with Chicken Curry
Stuffed Endive with Mediterranean Tapenade
Blue Cheese Spread with Green Apple Slice

$7.00 per person (25 person minimum)
Antipasto Tray, served with Crackers and Flat Breads
Genoa salami, Pepperoni, Capicola, Peppers, Marinated Artichokes, Olives, and Fresh Mozzarella Cheese

$62.50
Hummus Platter (serves 25)
Roasted Red Pepper, Traditional Garbanzo Bean or Black Olive
Served with Grilled Pita, Celery, and Carrot Sticks

$45.00
Mexican Fiesta (serves 25)
Tortilla chips, tangy salsa, guacamole and sour cream

$85.00
Domestic Cheese Tray with Crackers (Serves 30)

$65.00
Crudités Tray (Serves 30)

$70.00
Fresh Fruit Tray, Seasonal (Serves 30)
Barbecues

30 person minimum. No Substitutions. All Barbecues require an attendant. Price does not include attendant charge. See “Event Staffing” section for details.

Nova Grill
$26.95/person

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

A South Philly Buffet
$19.90/person

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

$17.95/person

Grilled Hot Dogs
Grilled Hamburgers (Vegetarian Burgers available upon request)
American Cheese, Lettuce, Tomato, Onion Platter
Potato Salad & Cole Slaw
Sliced Watermelon
Potato Chips & Pretzels
Rolls, Condiments, Pickles
Assorted Cold Sodas and Bottled Water
Paper & Plastic Service

Add Barbecue Chicken or Barbecue Ribs for $4.95/per person
Take A Break!
30 person minimum. No Substitutions.

Movie Night
$6.75/person
Popcorn
Candy Assortment
Soft Pretzels
Lemonade and Iced Tea

Me Like Cookie
$7.50/person
Assorted Home Baked Cookies
Brownies
Ice Cold Milk
Iced Tea

Munchin Time
$6.95/person
Potato Chips
Pretzels
Tortilla Chips
Salsa
Lemonade and Iced Tea

The Afternoon Delight
$7.50/person
Fresh Fruit Tray
Brownies
Bottled Water
Lemonade and Iced Tea

Antonio Bananas
$6.95/person
Bananas
Rice Krispie Treats
Craisins
Lemonade and Iced Tea

You Health Nut
$6.75/person
Bowls of Grapes and Strawberries
Craisins
Granola Bars
Bottled Water

Hey, Candy Man!
$7.00/person
Assorted Chocolate Candy Bars
Hershey’s Kisses
Peppermint Twist
Lemonade and Iced Tea