## Ala Carte Items

Minimum 12

- Bagels, Cream Cheese & Jelly $1.95 each
- Assorted Pastries $2.25 each
- Brownies $1.50 each
- Large Chocolate Chip Cookies $1.50 each
- Soft Pretzels $1.00 each
- Cinnamon Twist Pretzels $2.00 each
- Ready to Eat Smoothies $3.95 each
- Yogurt Cups $1.95 each
- Overnight Oats $1.95
- Breakfast Bars $1.95 each
- Assorted Candy $2.00 each
- Bagged Potato Chips $1.25 each
- Bagged Pretzels $1.25 each
- Bagged Smartfood Popcorn $1.25 each
- Hand Fruit $1.00 each

## Beverages

La Colombe Coffee Service (20 person minimum)

*Includes Regular, Decaffeinated & Hot Water $2.45 pp*

La Colombe Cold Brew (serves 10) $45.00

- Dasani Water (12 oz) $1.50
- Orange Juice (10 oz) $1.75
- Apple Juice (10 oz) $1.75
- Iced Tea (16 oz) $1.75
- Lemonade (16 oz) $1.75
- Soda (12 oz can) $1.50
- Hot Chocolate packets $1.50
- Apple Cider $1.50
Breakfast Buffet  
$19.95 per person  
Minimum 20  
Scrambled Eggs  
Sausage or Bacon  
Home Fried Potatoes  
Belgian Waffles with Syrup  
Bagel Assortment  
Assorted Pastries  
Bottled Water  
Assorted Juices  
La Colombe Coffee, Tea, Decaf Coffee Service

Continental Breakfast  
$139.00, serves 20  
Yogurt – 10 each  
Overnight Oats 10 each  
2 DZ Mini Asst Bagels  
Breakfast bars – 10 each  
La Colombe Coffee, Tea, Decaf Coffee Service
Party Favorites
Minimum 12

Antipasto with Cured Meats, Cheese, & Crackers $6.95 pp
Spinach and Artichoke Dip with Crudité & Pita $2.95 pp
Buffalo Chicken Dip with Crudité & Pita $2.95 pp
Mexican Fiesta includes Chips, Salsa & Guacamole $3.95 pp
Hummus Platter includes Pita, Grapes & Crudité $4.95 pp Cheese
Cheese Tray $4.95 pp
Seasonal Fresh Fruit Tray $3.95 pp
Crudité Tray $3.95 pp (Vegan option available)
Mini Dessert Trays $5.95 pp
Hors d'oeuvres

Ala Carte Stationary Hors d’Oeuvres (can also be offered as Passed upon request)

25 pieces per choice of 1 appetizer $75

- Classic Pigs in a Blanket with Sauerkraut Mustard
- Black Angus Mini Sliders with Secret Sauce
- Spanakopita with Whipped Feta (VEG)
- Cheesesteak Dumplings with Sriracha Ketchup
- Oven Baked Brie Purses with Fig Jam (VEG)
- Four Cheese Arancini with Roasted Tomato Aioli (VEG)
- Pan Seared Edamame Dumplings with Ginger Ponzu Sauce (VEG)
- Roasted Poblano and Corn Croquettes with Jalapeno Aioli (VEG)

25 pieces per choice of 1 appetizer $1

- Black Truffle Mac & Cheese Tarts (VEG)
- Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce (GF)
- Mini Crab Cakes, Old Bay Tartar Sauce
- Bacon Wrapped Short Ribs with Blue Cheese Mousse (GF)
- Shrimp Toast, Sambal, Nori Dust
- Steak Tartar Bite, Grilled Focaccia, Caesar
- Buffalo Chicken Wing, Crisp Cornet, Blue Cheese, Celery
- Lobster Ceviche, Spicy Tomato, Avocado, Plantains
- Tuna Tartare, Wonton, Sesame, Spicy Mayo
- Kobe Beef Montadito, Romesco Sauce, Idiazabal Cheese
- Deviled Quail Eggs, Beet Pickled Quail Eggs, Whipped Dijon
- Meatball Sliders, Potato Bun, Marinara, Fresh Mozzarella

1 hour Reception Package
Passed Hors d'oeuvres (cannot be offered as Stationary)

$30.00 per Guest
Choose 6 Options

- Pekey Toe Crab Toast with Lemon, Fennel
- Nashville Hot Chicken Slider on a Potato Bun with B&B Pickle
- Smoked Salmon Crostini on Pumpernickel, Crème Fraiche
- Bacon Wrapped Short Ribs with Blue Cheese Mousse (GF)
  - Shrimp Toast, Sambal, Nori Dust
- Steak Tartar Bite, Grilled Focaccia, Ceasar
- Buffalo Chicken Wing, Crisp Cornet, Blue Cheese, Celery
- Lobster Ceviche, Spicy Tomato, Avocado, Plantains
  - Tuna Tartare, Wonton, Sesame, Spicy Mayo
- Kobe Beef Montadito, Romesco Sauce, Idiazabal Cheese
- Deviled Quail Eggs, Beet Pickled Quail Eggs, Whipped Dijon
- Meatball Sliders, Potato Bun, Marinara, Fresh Mozzarella
**Traditional Sandwich Tray**
$12.95 Per Person

Minimum 20

**Your Choice of Four Sandwiches**
Turkey and Cheese, Ham and Cheese, Roast Beef and Cheese, or Vegetarian Sandwich
All choices include Potato Chips, Chocolate Chip Cookies, and Bottled water

*GF Options are available upon request*

**Gourmet Sandwich Tray**
$18.95 Per Person

Minimum 20

**Available Monday, Wednesday, Friday & Sunday**

Corned Beef Special
Greek Quinoa Wrap
Roasted Deli Turkey Sandwich with Cranberry and Stuffing

**Available Tuesday, Thursday & Saturday**

Bahn Mi Chicken Sandwich
Roasted Deli Turkey Sandwich with Boursin and Arugula
Roasted Butternut Squash & Black Bean Wrap

**All choices include a Green salad, Potato chips, Chocolate Chip Cookies, and Bottled Water**
Villanova Catering Holiday Menu 2023

**Upscale Dinner Buffet**

*Effective October 16th - January 15th*

*Price Per Guest $49.95*

*Minimum 25 Guests*

**Passed Hor’s douvers (Pick 4) Up to 1 hour**

- Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce
- Seared Maryland Crab Cakes, Caper Remoulade
- Beef Tartare Crostini, Truffle Aioli
- Classic Pigs in a Blanket, Sauerkraut Mustard
- Spanakopita, Whipped Feta
- Buffalo Chicken Wing, Blue Cheese Espuma, Mini Cornet Cone
- Oven Baked Brie Purses, Fig Jam
- Fontina Arancini, Roasted Tomato Aioli
- Bacon Wrapped Short Rib, Bleu Cheese Mousse
- Smoked Salmon Crostini, Pumpernickel, Crème Fraîche

**Dinner Entrees (Pick 2)**

- Herb Roasted Turkey Breast, Classic Gravy
- Filet Mignon, Peppercorn Horseradish Cream Sauce
- Holiday Baked Honey Ham, Honey Mustard
- Chicken Pot Pie, Roasted Chicken Jus
- Seared Alaskan Halibut, Champagne Beurre Blanc
- Roasted Skuna Bay Salmon, Lemon Thyme
- Eggplant Napoleon, Roasted Tomato
- Crispy Chickpea Panise, Quinoa Pilaf, Roasted Tomato Salsa
- Kennet Square Roasted Mushrooms, Stone Ground Polenta
- Cavatappi, Roasted Butternut Squash, Sage Brown Butter

**Vegetables (pick 1)**

- Charred Butternut Squash
- Roasted Brussels Sprouts
- Caramelized Baby Carrots
- Grilled Asparagus
- Roasted Lemon Garlic Cauliflower
- Sauteed Green Beans, Roasted Shallots

**Starches (pick 1)**

- Truffle Scented Parmesan Fingerling Potatoes
- Sour Cream and Chive Whipped Yukon Golds
- Herb Roasted Sweet Potatoes
- Baked Macaroni and Cheese

**Salads (Pick 1)**

- Mesclun Greens, Shaved Pears, Crumbled Bleu Cheese
- Cranberry and Feta Salad, Frisée, Radicchio
- Classic Caesar Salad, Brioche Croutons
- Roasted Beet and Apple Salad, Watercress

*Desserts are a selection of Chef's Specialty Convections.*
**Latin Inspired Buffet**

$39.95 pp  
Minimum 25

- Ensalada Verde, Baby Watercress, Baby Arugula, Haricot Vert, Fava Beans, Sherry Vinaigrette (GF, V)
- Ancho Crusted Flat Iron Steak with Fire Roasted Chipotle Salsa (GF, DF)
- Panko Crusted Red Snapper with Salsa Verde (GF, DF)
- Stuffed Bell Peppers Quinoa, Cranberries, Golden Raisins, Red Onions, Carrots, Peppers (GF, V)
- Roasted Cumin and Garlic Cauliflower (GF, V)
- Cilantro and Lime Rice (GF, V)
- Churros with Dulce Leche
- Bottled Water

**Taste of Italy Buffet**

$39.95 pp  
Minimum 25

- Classic Caesar Salad, Romaine, Shredded Parmesan, Creamy Caesar Dressing (GF)
- Classic Chicken Parmesan
- Rigatoni in Sunday Beef and Pork Gravy (DF)
- Ratatouille- Japanese Eggplant, Summer Squash, Fire Roasted Tomato Salsa, Burrata (GF)
- Charred Broccolini, Red Pepper Flakes, Shaved Garlic (GF, V)
- Four Cheese Tortellini with Basil Pesto
- Classic Cannolis and Ricotta Cookies
- Bottled Water

**Asian Fusion Buffet**

$39.95 pp  
Minimum 25

- Chinese Chopped Salad, Shredded Romaine, Radicchio, Carrots, Shredded Broccoli, Sesame Vinaigrette (GF, V)
- Thai Grilled Sirloin Beef, Marinated Beef, Fresh Herbs and Spices (GF, DF)
- Orange Ginger Glazed Chicken with Shishito Peppers (GF, DF)
- Miso Glazed Baby Eggplant (GF, V)
- Oven Roasted Broccoli, Tamari (GF, V)
- Classic Vegetable Fried Rice, Scallions, Edamame (GF, V)
- Fortune Cookies and Chef’s Selection of Mini Desserts
- Bottled Water & Lemonade
**Student Buffet Options**

$16.00 pp  
Minimum 20

Choice of One

- Chicken Fajita served with a soft tortilla, slaw & sour cream
- Roasted Chicken served with rice pilaf & vegetable du jour
- Penne Pasta & Meatballs served with garlic bread

All choices include Dessert & Bottled water

For sit-down plated dinners please reach out to catering at catering@villanova.edu. We will work with you to meet the unique needs of your group.
Casual Catered Service

Casual Catered Service can be delivered to your meeting room, classroom, or office. Complimentary delivery service is available for Casual Catered Service. Monday thru Friday, 8am – 4pm. Casual Catered Service occurring after normal business hours will be charged a 20% service fee. Casual Catered Service requesting hot food, requires an attendant; the attendant fee is the responsibility of the customer. All items are served on disposable ware. Catering reserves the right to add attendants to any casual catered service based off the food selections and/or number of guests.

Custom Catered Service

Custom Catered Service can be arranged with our catering coordinators. Any Custom Catered Service requesting tables, linens, flowers, set up or clean-up will be charged a 20% service fee. Custom Catered Service requesting hot food, requires an attendant; the attendant fee is the responsibility of the customer. Catering reserves the right to add attendants to any Custom Catered Service based off the food selections and/or number of guests.

Full Catered Service

Full Catered Service menus are priced for service in the Connelly Center. Full Catered Service requires an attendant; the attendant fee is the responsibility of the customer. Floral arrangements, and upscale linen can be arranged with our catering coordinators at an additional charge for your event.

Any event taking place outside of the Connelly Center may incur additional charges. All events taking place in the President’s Lounge require an attendant, the attendant fee is the responsibility of the customer. Staffing Guide

Staffing needs are based on the number of guests, menu, logistics of space and style of service. Catering reserves the right to make changes based on the type of event and availability. 5 hours minimum for ALL staff. Events exceeding 5 hours will incur an additional $25 per staff member.

NO gratuity is charged or necessary.

<table>
<thead>
<tr>
<th>Service</th>
<th>Staffing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet Service</td>
<td>2 attendants per 30 guests</td>
</tr>
<tr>
<td>Sit-down dinner</td>
<td>2 attendants per 20 guests</td>
</tr>
<tr>
<td>Hors d’oeuvres</td>
<td>2 attendants per 25 guests</td>
</tr>
<tr>
<td>Reception</td>
<td>2 attendants per 50 guests</td>
</tr>
<tr>
<td>Bartender</td>
<td>1 per 50 guests</td>
</tr>
<tr>
<td>Barback</td>
<td>1 per 150 guests</td>
</tr>
<tr>
<td>Action/Carving Stations</td>
<td>1-2 attendants Based on the action of the station</td>
</tr>
<tr>
<td>Chef Carver</td>
<td>1 per station</td>
</tr>
</tbody>
</table>
Staffing Costs

<table>
<thead>
<tr>
<th>Attendant</th>
<th>$125</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Carver</td>
<td>$150</td>
</tr>
<tr>
<td>Bartender</td>
<td>$150</td>
</tr>
<tr>
<td>Barback</td>
<td>$125</td>
</tr>
</tbody>
</table>

Any event taking place outside of the Connelly Center may incur additional charges. All events taking place in the President’s Lounge require an attendant, the attendant fee is the responsibility of the customer.

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

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 menu, our Executive Chef will be happy to develop a menu to meet all your specific needs.

We are very proud that all 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 served 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.

Removal of Food
Any remaining food after an event may not be removed by guests due to state health code regulations and liability issues; thank you for your understanding.

Sales Tax
Non-Profit organizations must provide a copy of their tax-exempt status PRIOR to the event for waiver of the 6% Pennsylvania state sales tax.

Attendance Guarantee
A final guarantee of guest attendance must be provided (5) 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. We may not be able to accommodate any increase/decrease in guest counts after this deadline. If accommodations are made it may result in additional charges.
<table>
<thead>
<tr>
<th>Event Day</th>
<th>Guarantee Due</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturday, Sunday &amp; Monday</td>
<td>Noon Previous Monday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Noon Previous Tuesday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Noon Previous Wednesday</td>
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<tr>
<td>Thursday</td>
<td>Noon Previous Thursday</td>
</tr>
<tr>
<td>Friday</td>
<td>Noon Previous Friday</td>
</tr>
</tbody>
</table>

**Room Reservations**

All room reservations must be made prior to booking catering. **Any events booked in Dundale Hall may not begin before 7pm.**

<table>
<thead>
<tr>
<th>Location</th>
<th>Reservation Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>Connelly Center, Dougherty Hall - East/West Lounge, Garey Hall Café, Luis De Leon Room (SAC 300)</td>
<td>610-519-7270</td>
</tr>
<tr>
<td>Driscoll Hall</td>
<td>610-519-4905</td>
</tr>
<tr>
<td>Dundale Hall <strong>(after 7pm)</strong></td>
<td>610-519-4260</td>
</tr>
<tr>
<td>The Curley Exchange</td>
<td>610-519-5424</td>
</tr>
</tbody>
</table>

* ALL events in the President’s Lounge of the Connelly Center require an attendant.  
* Rental charges may be incurred for any events occurring outside of the Connelly Center.

**Cancellations**

<table>
<thead>
<tr>
<th>Notice</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 full working days’ notice</td>
<td>10% of the events total cost will be charged</td>
</tr>
<tr>
<td>3 full working days’ notice</td>
<td>25% of the events total cost will be charged</td>
</tr>
<tr>
<td>Less than 72 hours’ notice</td>
<td>Full cost of the event will be charged</td>
</tr>
</tbody>
</table>

*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.*

**Placing an Order**

To best serve you and plan for your special event, we do require (10) business days’ notice for full service-catered functions and five (5) business days’ notice for all other events. We may not be able to accommodate certain orders and/or 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.

Any event serving alcohol, requiring guest to pay to attend the event will require a PLCB permit. These events need to be booked (14) business days in advance.
A University index number must be provided when booking your event. If you are an outside group, you must have approval from the sponsoring department and will need to be approved to use their index number.

Please submit your request at

https://www1.villanova.edu/villanova/services/dining/catering/submit-an-event-request.html

Alcohol Policy

The Catering Office can assist you in planning 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 for your group (price based on consumption), 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, barbacks and a service charge for bar set-ups.

• Bartenders - $150.00 1 per 50 guests
• Bar-backs - $125.00 1 per bar with rentals and/or 1 per 100 guests

Any event serving alcohol, requiring guest to pay to attend the event will require a PLCB permit. These events need to be booked (14) business days in advance.

Bar Service

• Full Bar Set Up - $300.00 Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda, etc.), garnishes (lemons, limes, cherries, olives, etc.), disposable glassware, bar kits, bar bins, and ice
• Beer & Wine Set Up - $200.00 Includes all non-alcoholic beverages, disposable glassware, bar kits, bar bins, and ice
• Rented glassware available at an additional cost.

BYO BAR SERVICE – Permitted/Non-Permitted

• Full Bar Mixer Package $150.00 Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda, etc.), garnishes (lemons, limes, cherries, olives, etc.), disposable glassware, bar kits, bar bins, and ice
• Beer & Wine Mixer Package $75.00 Includes all non-alcoholic beverages, disposable glassware, bar kits, bar bins, and ice
• Rented glassware available at an additional cost.
Wine Service with Dinner or Wine Tasting Event

- Wine Bar Set-Up - $75.00  Includes all wine supplies needed and disposable glassware
- Rented glassware available at an additional cost.

Passed Wine/Champagne

- Wine Bar Set-Up - $75.00  Includes all wine supplies needed and disposable glassware
- Rented glassware available at an additional cost.

Non-alcohol Bar

Set up - $50.00 includes disposable glassware, bar bins & ice

All above packages are based on 5 hours. After the initial 5 hours, $25 is charged for each additional hour.
No gratuity is charged or expected.

Any events serving alcohol require a RAMP (Responsible Alcohol Management Program) certified bartender.