Menus subject to change based on availability

**Ala Carte Items**
Minimum 12
*All items will be presented on trays or bowls, if requesting individually wrapped items, please add $2.00

*Bagels, Cream Cheese & Jelly $1.95 each
  *Asst. Scones $1.95 each
  *Asst. Large Muffins $3.50 each
  *Brownies $1.50 each
  *Large Chocolate Chip Cookies $1.50 each
  *Soft Pretzels $1.00 each
  *Cinnamon Twist Pretzels $2.00 each
  Yogurt Cups $1.95 each
  Nutri-grain Bars $1.95 each
  Asst. 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**
Coffee Service $2.25 pp (20 person minimum)
Regular, Decaffeinated & Hot Water
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
Menus subject to change based on availability

**Party Favorites**
Minimum 12
All items will be presented on trays/bowls, if requesting items in Bento Boxes, please add $2.00 pp

- Antipasto with Cured Meats, Cheese, & Crackers $6.95 pp
- Chicken Salad with Grapes & Crackers $2.95 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 Tray with Fruit and Crackers $4.95 pp
- Seasonal Fresh Fruit Tray $3.95 pp
- Crudité Tray $3.95 pp (Vegan option available)
- Mini Dessert Trays $5.95 pp
Menus subject to change based on availability

**Hors d’oeuvres**  
75 piece minimum per order

$55.00 for 25 pieces (25 piece minimum per choice)  
- Spanakopita  
- Beer Battered Shrimp  
- Mini Cheesesteaks  
- Franks in a Blanket  
- Vegetables Samosa (V)  
- Pakora Vegetable (V & GF)

$75.00 for 25 pieces (25 piece minimum per choice)  
- Roasted Vegetable Tarts (VEG)  
- Buffalo Chicken Meatballs  
- Chicken Empanada  
- Vegetable Empanada (VEG)

$100.00 for 25 pieces (25 piece minimum per choice)  
- Beef Wellington  
- Breaded Scallops  
- Brie & Raspberry en Croute  
- Parmesan Artichoke Hearts (VEG)

$125.00 for 25 pieces (available for parties less than 50 people)  
- Chef made Hors d’oeuvres
Menus subject to change based on availability

**Breakfast Buffet**

$19.95 pp  
Minimum 20

- Scrambled Eggs  
- Sausage or Bacon  
- Home Fried Potatoes  
- Belgian Waffles with Syrup  
- Bagel Assortment  
- Chocolate Croissant  
- Bottled Water  
- Assorted Juices  
- Coffee, Tea, Decaf Coffee Service
Menus subject to change based on availability

**Gourmet Sandwich Buffet**
$15.95 Per Person
Minimum 20

**Available Monday, Wednesday, Friday, and Sunday**
Buffalo Chicken Sandwich with Southwest Ranch Spread, Lettuce, Tomato on a Kaiser Roll
Turkey on Multigrain Croissant with Roasted Garlic Mayo, Lettuce, and Tomato
Caesar Salad (chicken available upon request for an additional $2.00 pp)

**Available Tuesday, Thursday, and Saturday**
Grilled Chicken on French Baguette with Roasted Red Peppers and Fresh Sliced Mozzarella
Roast Beef and Cheddar with Horseradish Sauce, Lettuce, and Tomato on Multigrain Baguette
Arugula Salad with Balsamic Dressing, Roasted Chickpeas, Shredded Carrots and Avocado Slices

All choices include a green salad, potato chips, homemade chocolate chip cookies and bottled water

GF Options are available upon request

**Traditional Sandwich Buffet**
$10.95 Per Person
Minimum 20

*All items will be presented on trays or bowls, if requesting individually wrapped items with to-go bags on the side, please add $2.00 pp*

**Your Choice of Three Sandwiches**
Turkey and Cheese, Ham and Cheese, Roast Beef and Cheese, Vegetarian

All choices include potato chips, Oreo cookie and bottled water

GF Options are available upon request
Menus subject to change based on availability

**Scholar Buffet**

$26.95 pp  
Minimum 20

- Pasta Primavera  
- Vegetable Du Jour  
- Starch Du Jour  
- Chef’s Choice Salad with 2 dressings  
- Fresh Rolls with Butter  
- Chef’s Dessert Selection  
- Water, Iced Tea, Coffee Station

**Choice of One:**

- Chicken Marsala (GF & DF)  
- Teriyaki Chicken Breast (DF)  
- Vegan Curry (GF & DF)  
- Turkey la Bonne Femme  
- Fish Du Jour - $ Market Price

**Academia Buffet**

$29.95 pp  
Minimum 20

- Pasta Primavera  
- Vegetable Du Jour  
- Starch Du Jour  
- Chef’s Choice Salad with 2 dressings  
- Fresh Rolls with Butter  
- Chef’s Dessert Selection  
- Water, Iced Tea, Coffee Station

**Choice of Two:**

- Flank Steak (GF & DF)  
- Chicken Marsala (GF & DF)  
- Teriyaki Chicken Breast (DF)  
- Vegan Curry (GF & DF)  
- Turkey la Bonne Femme  
- Fish Du Jour - $ Market Price
Menus subject to change based on availability

**Nova Grill Buffet**

$24.95 pp  
Minimum 20  
Available as a “To Go” Option for $2.00 pp additional

- Grilled Hot Dog  
- Grilled Hamburger  
- Vegetarian Burger available on request  
- BBQ Chicken (additional $4.95 pp)  
- Potato Salad in Oil & Vinegar Dressing  
- Roasted Corn Relish  
- Homemade Chocolate Chip Cookies  
- Bottled Water & Lemonade
Menus subject to change based on availability

**Action Stations**
$24.95 pp for 1 station
Minimum 20

Korean BBQ Glazed Sous Vide Pork Belly & Crispy Slaw served on a Bao Bun
With Korean Spinach Salad
Gluten Free option available

Or

Mexican Adobo Beef & Crispy Slaw served on a Mini Taco
& Chicken Arepa served with
Black Bean, Tomato & Corn Relish
Gluten Free option available

**Carving Stations**
$24.95 pp for 1 station
Minimum 20 people

Carved Roast Beef Sirloin served with Rolls,
Creamy Horseradish & Dijon Mustard

Carved Turkey Breast served with Rolls,
Cranberry Sauce & Honey Mustard

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.
Student Buffet Options

$16.00 pp
Minimum 20
Available as a “To Go” Option for $2.00 pp additional

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

If you do not see the service style you want, please contact Catering at catering@villanova.edu and let us know how we can be of service.