

Catering Guide

Harcum
College

WELCOME

Dear Client,

The Sodexo team of catering and event planning professionals will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event. Our aim is to provide a meeting or dining environment that is specialized not only to meet, but also to exceed your expectations. Our team is committed to providing service and menu flexibility so your event will be uniquely your own.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can provide. The catering department can assist in menu planning and customization for your particular event and budgetary requirements.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Rick Chappell, Catering Coordinator

at: 610-525-6262.

We look forward to serving you.

 **BREAKFAST** 

BREAKFAST BUFFETS
All Breakfast Buffets Priced Per Person

CLASSIC CONTINENTAL

*Chilled Orange, Cranberry and Apple Juices
Basket of Assorted Fresh Baked
Muffins, Danish and Donuts
Coffee, Tea and Brewed Decaffeinated Coffee
\$3.90*

LITTLE BITE BREAKFAST

*Chilled Orange, Cranberry and Apple Juices
Assorted Mini Muffins, Danish and Cinnamon Rolls
Sliced Fresh Seasonal Fruit
Coffee, Tea and Brewed Decaffeinated Coffee
\$5.65*

POWER UP BREAKFAST BUFFET

15 person minimum
*Chilled Orange, Cranberry and Apple Juices
Sliced Fresh Seasonal Fruit with Honey Yogurt Dip
Fluffy Scrambled Eggs
Crisp Bacon or Sausage Links
Home Fries
Fresh Danish, Biscuit, and Muffin Basket
Butter and Jam
Coffee, Tea and Brewed Decaffeinated Coffee
\$8.60*

BREAKFAST

CUSTOMIZE YOUR OWN BUFFET

Please select from the following items to personalize your event
or to compliment any Breakfast Buffet.

Bottled Fruit Juices \$1.25 each
Coffee, Tea, and Brewed Decaffeinated Coffee \$1.90 per person
Individual Fruited Yogurts \$1.55 each
Whole Fresh Fruit Basket \$.60 per person
Fresh Seasonal Fruit \$1.75 per person
Bagels with Cream Cheese, Butter & Jam \$1.55 per person
Mini Muffins, Danish or Cinnamon Rolls (2 per person) \$1.05 per person
Assorted Plain Croissants \$2.25 per person

CHEF'S BREAKFAST AND BRUNCH SPECIALITIES

(20 person minimum on all Specialty selections)

QUICHE, QUICHE, AND MORE QUICHE

A delicate custard of eggs, cream, and seasonings
Baked to perfection in a flaky pastry shell.
(choice of 2)
Bacon & Swiss Broccoli & Cheddar
Lorraine Spinach & Mushroom
Broccoli & Cheddar
Ratatouille Hash Brown & Sausage
\$2.95 per person

PANCAKES

Hot-off-the-Griddle Buttermilk Pancakes
Served with Whipped Butter, Maple Syrup and
Choice of Three Toppings
Cinnamon, Apples, Blueberries,
Cherries,
Chocolate Chips Peaches
Strawberries, Whipped Cream
\$2.95 per person

TEXAS STYLE FRENCH TOAST

Thick Slices of Egg Bread, Dipped in a Sugar and Spice Egg Custard
Grilled to a Golden Brown
Served with your choice of three of the above toppings
\$2.95 per person

NOVA SALMON DISPLAY

Thin sliced Nova Salmon served with
Red Onions, Capers, Whipped Cream Cheese,

Pumpernickel Bread and Mini Bagels
\$5.40 per person

 **GOURMETSANDWICHES** 
Available for Groups of 10 or More

Served Buffet Style with Potato Chips, Pasta Salad, Cookies, and Assorted Soda
(Select Any Two)

Croissant Club

*Choice of Roast Beef or Turkey Piled High on a Croissant
with Crisp Bacon, Lettuce and Tomato*
\$8.95

Grilled Breast of Chicken

*Marinated and Grilled Breast of Chicken with Roasted Red Bell Peppers,
Provolone Cheese, and Fresh Basil on Focaccia Bread*
\$8.95

Roast Beef and Gorgonzola

*Thinly Sliced Roast Beef and Gorgonzola Cheese on Sourdough Bread
with Pommeray Mustard and Crisp Leaf Lettuce*
\$8.95

Grilled Chicken or Shrimp Caesar Wrap

*Choice of Grilled Chicken Breast or Shrimp, with Romaine Lettuce,
Plum Tomatoes and Caesar Dressing, Wrapped in a Spinach Tortilla*
\$8.95 Chicken
\$10.50 Shrimp

Roasted Vegetable Wraps

*Roasted Eggplant, Zucchini, Yellow Squash and Red Peppers
Topped with Provolone Cheese and Herb Vinaigrette
On a Crusty French Baguette*
\$7.95

Fresh Mozzarella Focaccia Sandwich

*With Marinated Roasted Peppers, Fresh Basil Leaves,
Plum Tomatoes and Balsamic Vinaigrette*
\$9.95

Fresh Tuna Salad Wrap

*Julienne Grilled Tuna Steak, tossed in a Lemon Caper Mayonnaise,
Wrapped in a Wheat Tortilla with Shredded Carrots and Baby Spinach*
\$9.95

∞ BEAR'S B U F F E T 🍷

Fresh Sliced Deli Meats and Cheeses,
Served with Assorted Hearth Baked Breads and Rolls
Accompanied with a variety of Mustards, Mayonnaise, and Spreads
Lettuce, Tomato, Red Onion, Hot Peppers and
Fresh Baked Cookies and Assorted Canned Soda

Salad Selection

(Choice of Two)

Mixed Green Garden Salad
Caesar Salad with Garlic Croutons
Greek Salad
Fresh Fruit Salad
Traditional Potato Salad
Pasta Salad Primavera
Marinated Vegetable Salad
Coleslaw

Meat Selection

(Choice of Four)

Roast Top Round of Beef
Baked Ham
Roast Breast of Turkey
Chicken Salad
Imported Genoa Salami
Tuna Salad
Cappicola Ham
Egg Salad

Cheese Selection

(Choose Two)

White American
Imported Swiss
Provolone
Pepper Jack
Mozzarella

\$9.95

The following selections may be added to the Deli Buffet

For an additional cost per person
Grilled Vegetables ... \$1.95
Grilled Chicken Breast (chilled & sliced) ... \$1.95
Grilled Flank Steak ... \$2.95

MOVEABLE MEALS

Gourmet On The Go

(Minimum Order of 10)
All Gourmet On The Go selections are packed in a bag.
Complete with bottled water, flatware, napkin, straw and
Your choice of Cookies, Fresh fruit or Granola Bar
\$9.95 Each
Choice of Two

Bear's Den

*Roast Beef, Provolone and Romaine Lettuce piled high
On a Sourdough Roll*

Turkey Classic

*Roasted Turkey Breast with Mayonnaise,
Lettuce and Tomato on a Kaiser Roll*

Country Picnic

*Grilled Chicken Breast with Roasted Red Peppers, Leaf Lettuce
And Lemon Tarragon Mayonnaise on a Focaccia Roll*

Croissant Sandwich

*Flaky All Butter Croissant Filled with Smoked Ham, Swiss Cheese,
Lettuce, Tomato and Honey Mustard*

Roasted Vegetable Wrap

*Mushrooms, Roasted Peppers, Zucchini, Yellow Squash, Lettuce, Tomato,
and Provolone Cheese on a Spinach Wrap*

Sizzling Caesar

*Crispy Romaine, tossed with tomatoes, olives and garlic croutons
Topped with your choice of Grilled Chicken, Salmon or Shrimp
Served with Caesar Dressing on the side*

Classic Sandwich Box

*Deli Sandwich, Potato Chips, Piece of Fruit, Cookie and Bottled soda
Packed and Ready to Travel with Napkin, Straw and Condiments
\$7.50 Each*

MOVEABLE MEALS

Pizza Party

(Minimum 20 people)
Includes Plates and Napkins
14 inch Pizza (8 Slices per Pie)

Plain \$ 9.95
One Topping \$ 10.95
Two Topping \$11.95

Topping Selection

*Sausage
Mushroom
Pepperoni
Olives
Onions
Peppers
Broccoli
Bacon Ranch
BBQ Chicken
Buffalo Chicken
Cheeseburger
Spinach
Plum tomato*

Party Hoagies

Each 3 foot hoagie serves approximately 15 guests

All selections include Cheese, Sliced Tomato, Lettuce, and Onions (optional),

Mayonnaise, Mustard, Hot Peppers, and Vinaigrette on the side

Choose from a selection of the following varieties of hoagies:

Turkey, Italian, Roast Beef, Tuna, or Roasted Vegetables

\$29.95

 **BARBECUES** 

(Minimum 20 people)

All American Cook Out

Grilled All Beef Hamburgers, Hot Dogs, B.B.Q. Chicken and Gardenburgers

Pasta Salad or Potato Salad, Potato Chips

Cheese, Lettuce, Tomatoes, Pickles, and Condiments

Brownies or Cookies

Soda and bottled water

\$9.95

R E C E P T I O N S
H O R S D' O E U V R E S
(Available for Groups of 30 or more)

Cold Hors d'oeuvres

(Choice of Three)

Shrimp Cocktail

Fire roasted Bruschetta

Salmon and cream cheese pinwheels

Asparagus Wrapped in Prosciutto

Sun Dried Tomato, Fresh Mozzarella Crostini

Rare Roast Tenderloin on Crostini with Horseradish Cream

Cucumber rondelles

Hot Hors d'oeuvres

(Choice of Three)

Beef Wellington Puffs

Raspberry & Brie Phyllo

Mini assorted quiche

Pork Potstickers

Sesame chicken skewer

Spanikopita

Scallops Wrapped in Bacon

Beef Satay

Petite Crab Cakes with Tarragon Mayonnaise

Turkey Potstickers

Franks in a blanket with Dijon mustard

Thai money bag shrimp

Olive asiago cheese bite

Beef empanada

Market Price

RECEPTION PLATTERS

10 person minimum

Crudité Platter

Assorted Seasonal Vegetables and Sesame Bread Sticks

Served with choice of Sun Dried Tomato, Confetti Ranch, or Spinach Dip

\$2.15 per person

Pepperoni and Cheese Tray

Always a Favorite!

Complete with Mustard, Assorted Crackers and Mixed Olives

\$2.40 per person

Domestic and Imported Cheese Display

Wisconsin cheddar, Blue Cheese, grapes, seasoned goat cheese, Monterey jack

candied walnuts, and assorted crackers and flatbreads

\$3.40 per person

Vegetables and Hummus

Homemade Hummus with a touch of sesame and lemon

Surrounded with an assortment of grilled and fresh vegetables

Accompanied with a basket of Pita Chips

\$2.95 per person

Taste of Tuscany Platter

A Sampling of Imported Cheeses and Cured Meats

Assorted Olives and Marinated Vegetables

Served with Garlic Sticks and Focaccia Toast

\$5.95 per person

DINNER MENU

Minimum of 20 people
Choice of Salad and Dessert Included with Dinner Entrees

SALADS

(Choice of One)

Garden Greens with tomatoes, carrots, cucumbers & olives

Classic Caesar Salad with garlic croutons & parmesan cheese

Mixed Field Greens with orange sections, blue cheese and vinaigrette

ENTRÉES

Roast Tenderloin of Beef

Served with peppercorn demi glace and topped with frizzled onions
Market Price

Roast Prime Rib

Served with au jus and horseradish sauce
\$19.95

London Broil

Marinated London Broil, Grilled and Served with Mushroom Sherry Reduction
\$16.95

Mignon and Crab

Grilled Tenderloin of Beef Accompanied by Fresh Sautéed Crab Cake
Topped with Classical Bernaise Sauce
Market Price

Medallions of Pork

Sautéed Pork with Shallots and Dijon Cream
\$15.95

Chicken Francaise

Sautéed Breast of Chicken Finished with a Lemon Butter Sauce

\$13.95

Baked Stuffed Chicken

Breast of Chicken with an Apple Walnut Stuffing and a Cranberry Glaze

\$14.95

Chicken Mediterranean

*Sautéed Breast of Chicken with Artichokes, Black Olives and Tomatoes
Finished with a Fresh Herb and White Wine Sauce*

\$14.95

Pecan Crusted Chicken Breast

Finished with a Whole Grain Mustard Cream

\$15.95

Chicken Saltimbuca

*Boneless Breast of Chicken topped with Fresh Spinach, Proscuitto,
and Fontina Cheese, finished with a Mushroom Sherry Reduction*

\$16.95

Chicken Cordon Bleu

*Boneless Breast of Chicken, Stuffed with smoked ham and imported swiss, then lightly breaded
and baked*

\$16.95

Chicken Dijon

*Sautéed Boneless Breast of Chicken served with a cream sauce,
Flavored with Dijon Mustard and Roasted Shallots*

\$14.95

Classic Filet of Salmon

Fillet of Salmon Baked and Served with a Lemon Buerre Blanc

\$15.95

Pistachio Salmon

*Grilled Salmon coated with a Crunchy Pistachio Crust
Served with Mango Chutney*

\$17.95

Stuffed Flounder

*Fillet of Flounder filled with a Seafood Stuffing
Drizzled with White Wine Butter Reduction*

\$14.95

Shrimp and Penne Provecale

*Sautéed Shrimp, Spinach and Sun Dried Tomatoes
With Garlic and Herbs, Tossed in a White Wine Sauce*

\$18.95

All Entrees Served with
Chef's Selection of Fresh Seasonal Vegetable
Chef's Selection of Potato or Rice
Fresh Dinner Rolls and Butter

Vegetarian Menu Options Available Upon Request

DESSERTS

(Choice of One)

Triple Chocolate Layer Cake

Vanilla Buttercream Cake

Carrot Cake

Old Fashion Apple Pie

Chocolate Cream Pie

Key Lime Pie

Black Forrest Cake

New York Cheese Cake

Lemon Meringue Pie

Fresh Fruit with Crème

Chocolate Mousse

Coffee, Tea and Brewed Decaffeinated Coffee

Gourmet Desserts

Tiramisu

Chocolate Cheesecake

Deep Dish Carmel Apple Pie

Chocolate Peanut Butter Pie

Southern Pecan Pie
White Chocolate Mousse in a Chocolate Cup
Chocolate Covered Strawberries

\$1.95 per person additional

- *Banquets of up to 50 guests ... select one entrée
- *Banquets of 50 – 150 ... select up to two entrees
- *Banquets of 150 or more guests ... select up to three entrees

 **THEMED BUFFETS** 
(Minimum of 20 people)
(Includes beverages)

Rustic Italian Buffet

Caesar Salad with Garlic Croutons
Hearth Baked Breads and Rolls
Balsamic Glazed Grilled Chicken Breast
Penne Pasta with a Vodka Cream Sauce
Roasted and Grilled Vegetables
Fresh Fruit Salad
Assorted Dessert Bars
\$14.95

Country Picnic Buffet

Garden Salad with Choice of Two Dressings
Oven Fried Chicken Breast, Thighs, and Legs
Slow Cooked Country Style Pork Ribs
Green Beans with Frizzled Onions
Red Bliss Mashed Potatoes
Corn Bread
Brownies and Cookies
\$14.95

Home Cooking

Garden Salad with Choice of Two Dressings
Classic Meatloaf with Mushroom Gravy
Herb Roasted Chicken _'s

*Whipped Potatoes
Glazed Baby Carrots
Assorted Breads and Rolls
Deep Dish Apple Pie
\$13.95*

Best of Harcum's Buffet

*Mixed Greens with Tomatoes, Cucumbers, Carrots, and Blue Cheese
Finished in a Light Vinaigrette
Roast Prime Rib Au Jus with Horseradish Cream Sauce
Chicken Forestiere
Herb Roasted Potatoes
Fresh Vegetable Medley
Rolls and Butter
NY Cheese Cake with Fruit Toppings
\$19.95*

∞ **DESSERTS A LA CARTE** 🍰

Fresh Baked Cookies

Oatmeal Raisin

Peanut Butter

Chocolate Chip

Sugar

Chocolate Macadamian Nut

Double Chocolate

\$1.25 per dozen

Fudge Brownies

Walnuts

Chocolate Chips

M & M s

\$1.50 per dozen

Cupcakes

Mini...\$2.25 per dozen

Regular...\$4.75 per dozen

SPECIALTY MINIATURE DESSERTS

Cannoli
Cream Puffs
Eclairs
Mini Brownies with Walnuts
Assorted Tarts
Petits Fours
Mini Cheesecakes
Chocolate Covered Strawberries (available seasonally)
\$3.95 per person - selection of assorted


DESSERTS A LA CARTE


CLASSIC LAYER CAKES

Flavors Fillings Icing

Vanilla Custard
Vanilla Buttercream
Chocolate Chocolate
Chocolate Buttercream
Marble Cherry
Whipped Cream
Lemon Banana Custard
Cream Cheese

Servings

10" Round (filled)serves 20..... \$10.75
_ Sheet (filled)serves 40..... \$19.99
Full Sheet (filled)serves 85 \$39.99
Fruit Pies.....serves 8.....\$6.95

Pie Selections

Apple
Cherry
Pumpkin
Pecan
Blueberry
Sweet potato
Lemon Merangue
Banana cream
Strawberry cream

BEVERAGES

PUNCH & OTHER BEVERAGES

Lemonade

Iced Tea

Fresh Brewed Iced Tea

\$1.25 p.p.

Hot Chocolate

\$1.55 p.p.

INDIVIDUAL SERVINGS

Sodas

\$1.00 per can

Bottled Juices and Teas

\$1.50 per bottle

Bottled Water
16 oz. \$1.00 per bottle

🌀 EVENT PLANNING 📅

RESERVATIONS AND ARRANGEMENTS

Please contact the Office of Conference and Meeting Services to make your arrangements.

A fee may be applied when the scheduled room must be rearranged to meet specific needs.

To provide quality service, we require a seven-day notice of your event.

GUEST COUNT AND GUARANTEE POLICY

The expected count you give us should be as accurate as possible. The catering department will plan, purchase and bill for all the guests you indicate will attend. Our guarantee policy works as follows:

Counts for all catered affairs are required 4 days in advance. Once received, the number will be considered a guarantee and not subject to reduction.

Cancellations up to 3 days prior to an event are without charge. After 3 days, but prior to 24 hours the charge will be _ the cost of the event. Cancellations within 24 hours prior to the event will result in a charge for the entire event.

There is a \$20.00 minimum charge for all catered events. If you have a request below the minimum amount, we will work with you to prepare your event and have it available as “pick up”.

NOTES

Catering Services reserves the right to substitute items in the event of product unavailability.

We will make every attempt to inform you of this change as far in advance as possible.

Please discuss with your Conference Coordinator any special dietary requirements. In case of

inclement weather, please discuss with Conference and Meeting Services a secondary plan to

insure the success of your event.

PHONE DIRECTORY

Rick Chappell

Catering Manager

610-525-6262

