

2022-23

Catering menu



TM

Jefferson

Thomas Jefferson University

HOME OF SIDNEY KIMMEL MEDICAL COLLEGE

DEAR COLLEAGUE, THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!



With an ever-present focus on craftsmanship, our catering experiences will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves on building guest relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception to a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But this is only the starting point. Our director of catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!

CONTACT US FOR MORE INFORMATION

CATERING DEPARTMENT

TJU_EF_Catering@jefferson.edu

215.951.2924

BREAKFAST BUFFETS



CONTINENTAL BREAKFAST

8.95 per guest

Assorted bagels and breakfast pastries served with cream cheese, jelly and butter, and fresh fruit salad. Choice of cranberry or orange juice, regular and decaffeinated coffee, and tea served with accompaniments

Add fruit and yogurt parfaits for 2.95 per guest

EGG SANDWICH BUFFET

11.25 per guest

Egg sandwiches served on your choice of a bagel, English muffin or croissant with American cheese, cheddar or provolone. Choice of one meat: bacon, turkey bacon, sausage patty or Canadian ham. Served with tots and fruit salad. Choice of orange or cranberry juice. Includes full coffee and tea station

THE SCRAMBLER

13.25 per guest

Choice of scrambled eggs, cheesy eggs, quiche lorraine or vegetable fritatta. Choice of seasoned breakfast potatoes with peppers and onions or tater tots. Choice of cranberry or orange juice. Served with fresh fruit salad, choice of bacon, turkey bacon, or sausage patty. Includes full coffee and tea station

Add pancakes or French toast for 3.95 per guest

BREAKFAST À LA CARTE



FRESH FRUIT SALAD

2.95 per guest

SMOKED SALMON DISPLAY

12.75 per guest

(10 guest minimum) Served with capers, red onion, chopped eggs, diced tomatoes, cream cheese, and assorted bagels

TATER TOTS

2.95 per guest

EGG & CHEESE SANDWICH

3.75 per guest

Add meat for an additional 1.50 each

INDIVIDUAL CHOBANI™ YOGURTS

2.09 each

FRUIT & YOGURT GRANOLA PARFAITS

2.95 each

WHOLE FRUIT

1.00 each

FRUIT, YOGURT, AND GRANOLA BAR

6.25 per guest

10 guest minimum

Vanilla Greek yogurt, low fat strawberry yogurt, homemade granola, seasonal fruits and berries, dried fruit, and toasted coconut

BREAKFAST BAKERY



Gluten-free muffins and bagels available upon request.

DONUTS 15.95 per dozen

LARGE DANISH 17.95 per dozen

LARGE MUFFINS 15.95 per dozen

SCONES 19.25 per dozen

BAGELS & CREAM CHEESE 15.95 per dozen

MINI SCONES 9.95 per dozen

MINI DANISH 9.50 per dozen

LARGE CINNAMON ROLLS 22.95 per dozen

BEVERAGES



2% WHITE OR CHOCOLATE MILK 1.50 each

SOY MILK OR ALMOND MILK 1.79 each

BOTTLED WAWA® JUICES 1.69 each

HOT CHOCOLATE PACKS 1.59 each

BOTTLED WAWA® ICED TEA 1.50 each

CANNED SODA 1.55 each

SPARKLING WATER 1.75 each

BOTTLED WATER 1.50 each

Ask about our infused waters and specialty seasonal mocktails!

FOR THE GROUP



REGULAR OR DECAFFEINATED COFFEE 3.25 per guest
Hot tea service included

GOLD PEAK® ICED TEA 15.95 per gallon

LEMONADE 15.95 per gallon

ORANGE, APPLE, OR CRANBERRY JUICE 19.95 per gallon

SALAD PLATTER BUFFET



Choose any two entrée salads. Served with rolls and butter, cookies and brownies, bottled water, and WAWA® teas. Soda and sparkling water can be added for an additional charge. Vegan protein and cheese can be substituted on any salad. **13.09 per guest**

Add chef's choice homemade soup or chili to any buffet for 2.49 per guest.

HERBED CHICKEN HARVEST SALAD

Mixed greens topped with roasted chicken, dried cranberries, Gorgonzola cheese, red onion, and raspberry vinaigrette

GRILLED CHICKEN CAESAR SALAD

Chopped romaine lettuce, seasoned chicken, creamy Caesar dressing, croutons, and Parmesan cheese

ITALIAN CHOPPED SALAD

Fresh-chopped lettuce, tomatoes, onion, bell pepper, salami, garbanzo beans, and shredded Parmesan cheese, served with a house-made Italian dressing

CHEF SALAD

Mixed greens topped with turkey breast, ham, cheddar cheese, hard boiled egg, and tomato wedges, served with your choice of house-made dressing

MANDARIN CHICKEN SALAD

Mixture of romaine and mixed greens topped with marinated chicken breast, shaved red cabbage, juicy mandarin oranges, crispy oriental noodles, and sesame-ginger dressing

CHICKEN CRANBERRY AVOCADO SALAD

Baby spinach, chicken, avocados, crumbled feta, sliced apple, and dried cranberries, served with a poppy seed dressing

CHICKEN COBB SALAD

Romaine and mixed greens topped with chicken, bacon, hard boiled egg, tomatoes, avocado, and bleu cheese, served with your choice of dressing

TERIYAKI BEEF SALAD

Mixed salad greens topped with steak strips, onions, cucumbers, shredded carrots, and red bell pepper, served with a sesame-ginger dressing

STRAWBERRY CHICKEN SALAD

Baby spinach and arugula topped with grilled chicken, sliced strawberries, red onion, bleu cheese, and sunflower seeds, served with poppyseed dressing

GREEK SALAD

Romaine lettuce, cucumbers, tomatoes, red onions, bell peppers, kalamata olives, crumbled feta, and pepperoncini, served with your choice of house-made dressing

SALAD PLATTER BUFFET CONT.



VEGAN ANTIPASTO SALAD

Romaine lettuce, rotini pasta, artichokes, tomatoes, roasted red pepper strips, pepperoncini, and black olives, served with a house-made vinaigrette

GREEN MACHINE SALAD

Baby spinach topped with avocado, edamame, cucumber, hard boiled egg, roasted red pepper, and sunflower seeds with herb vinaigrette

STEAK FAJITA SALAD

Mixed greens topped with flank steak, bell peppers, red onion, cheddar cheese, black beans, corn, and crispy tortilla strips served with chipotle ranch dressing



SANDWICH BUFFETS



PREMIUM SANDWICH BUFFET 13.49 per guest

Choose any three of our specialty sandwiches accompanied by choice of one starter salad with choice of dressings, homemade potato chips, choice of cookies or brownies, and bottled water and assorted WAWA® teas. Bottled iced teas can be added for an additional charge. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich.

Upgrade your salad with any salad from our buffet menu for 4.75 per guest

CHOOSE ONE SALAD OR SOUP:

- Garden Salad with choice of two dressings
- Classic Caesar Salad with homemade Caesar dressing
- Chicken Caesar Salad with homemade dressing additional 1.50 per guest
- Spinach Salad with egg, bacon, and red onion
- Harvest Salad with spring mix, chicken, raisins, feta, and red onion additional 3.95 per guest
- Quinoa and roasted vegetable salad
- Classic Potato Salad
- Fresh Mozzarella and Tomato Salad
- Chef's choice soup of the day
- Classic Macaroni Salad
- Pesto Pasta Salad
- Fresh Fruit Salad

Add additional salad option for 1.95 per guest

SANDWICH BUFFETS CONT.



CHOOSE THREE OF THE FOLLOWING SANDWICHES:

TURKEY CLUB WRAP

Sliced turkey breast with crisp bacon, Swiss cheese, fresh tomato slices, and shredded romaine lettuce, wrapped in our fresh flour tortilla

BUFFALO CHICKEN WRAP

Grilled chicken, buffalo sauce, romaine lettuce, blue cheese crumbles, tomato, and ranch dressing

SOUTHWESTERN STEAK WRAP

Grilled flank steak, black bean and corn relish, fresh pico, cheddar cheese, and romaine lettuce

GRILLED CHICKEN CAESAR WRAP

Fresh romaine topped with our house-marinated chicken breast, fresh tomato slices, and Parmesan cheese, all rolled in a wrap

SOUTHWEST CHICKEN SANDWICH

Grilled chicken breast topped with red onion, pepper Jack cheese, fresh sliced tomato, spinach, and guacamole, served on brioche

ROAST BEEF SANDWICH

Wheat ciabatta stacked with fresh-sliced roast beef, cheddar cheese, red onion, leaf lettuce, tomato slices, and horseradish cream

ITALIAN CLASSIC

Salami, pepperoni, ham, provolone cheese, shredded lettuce, and sliced tomato, finished with our Italian blend of oregano, garlic, and black pepper olive oil, served on a hoagie or ciabatta roll

MARINATED CHICKEN BREAST SANDWICH

House-marinated chicken breast grilled with roasted red bell peppers and topped with fresh baby spinach, tomato slices, and goat cheese spread on brioche

CRISPY CHICKEN BACON RANCH

Crispy chicken, bacon, lettuce, tomato, and ranch dressing, all wrapped in a tortilla

CALIFORNIA CLUB CROISSANT

Turkey, ham, bacon, avocado, tomato, and bibb lettuce

TUNA OR CHICKEN SALAD CROISSANT

With bibb lettuce and tomato

ROASTED VEGETABLE WRAP

Roasted red onions, zucchini, yellow squash, red peppers, portobello mushrooms, spinach, and our Parmesan basil pesto spread

CAPRESE PESTO SANDWICH

Fresh mozzarella, tomatoes, spinach, and Parmesan pesto on focaccia

CALIFORNIA VEGGIE WRAP

Arugula, avocado, roasted red peppers, carrots, cucumber, and pesto

SANDWICH BUFFETS CONT.



CLASSIC SANDWICH BUFFET 11.39 per guest

Choose three custom pre-made deli sandwiches, served with lettuce and tomato. Accompanied by chips, pickles, condiments, your choice of cookie or brownie, and bottled water and WAWA® teas.

BREAD:

Wrap, Kaiser, hoagie roll, white, wheat, or rye bread

PROTEIN:

Roasted turkey, smoked turkey, ham, grilled chicken, salami, pepperoni, tuna, chicken salad, or egg salad

VEGETARIAN OPTIONS:

Roasted veggies, hummus, vegan turkey, vegan ham, or vegan cheese

CHEESE:

Provolone, Swiss, American, pepper Jack, or cheddar

EXECUTIVE SALAD AND SANDWICH BUFFET 15.09 per guest

Choice of one entree salad from pages 6 and 7 and two sandwiches from sandwiches buffet. Served with fresh fruit salad, homemade potato chips, assorted dessert bars, bottled water, and WAWA® teas

Add chef's choice soup for 2.49 per guest

DELI BUFFET



All deli buffets served with lettuce, tomato, onion, and pickles, accompanied by assorted bread and rolls, mayonnaise, mustard, chips, bottled water, and WAWA® teas. Soda can be added for an additional charge. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich. **12.89 per guest**

SALAD (CHOOSE 1):

Garden salad with house-made dressing, Caesar salad, potato salad, or pasta salad

FILLING (CHOOSE 3):

Turkey, ham, roast beef, tuna, chicken, egg salad, or grilled vegetables

CHEESE (CHOOSE 2):

American, Swiss, provolone, or pepper Jack

DESSERT (CHOOSE 1):

Cookies or brownies

EXPRESS SANDWICH OR SALAD BAG



EXPRESS SANDWICH BAG **13.09 per guest**

Choose any of our sandwiches (see pg.10) packaged with cookies, chips, or bottled water. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich.

EXPRESS SALAD BAG **13.09 per guest**

Entrée salad (see pg. 9) packaged with cookies or bottled water, accompanied by fresh rolls and butter. Gluten-free rolls are available upon request.

THEMED BUFFETS



Theme buffets include bottled water and WAWA® teas, plus your choice of cookies, brownies, or Rice Krispies Treats®. Gluten-free and vegan options are available upon request.

PASTA BUFFET

13.95 per guest

Served with a Caesar salad and our house-made garlic bread. Add meatballs, Italian sausage, chicken, or vegan meatballs for 3.75 per guest

CHOOSE TWO PASTAS:

- Farfalle
- Fettuccine
- Cheese tortellini
- Cheese ravioli
- Penne
- Gluten free brown rice penne

CHOOSE TWO SAUCES:

- Marinara sauce
- Meat sauce
- Alfredo sauce
- Pesto sauce
- Cheese sauce

MEDITERRANEAN SALAD BUFFET

15.25 per guest

INCLUDES:

- Mixed greens
- Seedless cucumber
- Grape tomatoes
- Feta cheese
- Kalamata olives
- Herbed chickpeas
- Red onion
- Pepperocini
- Couscous
- Herbed vinaigrette
- Sliced herbed chicken breast
- House made hummus, baba ganoush, and tzatziki sauce
- Grilled pita

SOUTHERN BBQ BUFFET

16.95 per guest

Served with brioche rolls, homemade cornbread, coleslaw, tomato and cucumber salad, baked beans, and traditional BBQ and spicy BBQ sauce.

CHOICE OF 2 PROTEINS:

- Pulled Pork
- Pulled Chicken
- Brisket
- Pulled BBQ Jackfruit

TACO BUFFET

12.25 per guest

Served with a black bean and corn salad.

INCLUDES:

- Soft and hard tacos
- Ground beef
- Shredded cheese
- Shredded lettuce
- Diced tomatoes
- Jalapeños
- Salsa
- Sour cream
- Guacamole
- House-made tortilla chips

THEMED BUFFETS CONT.



PIZZA AND WINGS

16.75 per guest

Two types of pizza served with a garden or Caesar salad and house made garlic knots with boneless wings in your choice of sauce and served with celery, carrots, and bleu cheese dressing.

CHOOSE TWO PIZZAS:

- Cheese
- Pepperoni
- Tomato and Spinach White Pie
- Buffalo Chicken
- Caprese
- Veggie
- White

CHOOSE ONE WING SAUCE:

- Buffalo
- BBQ
- Honey Teriyaki
- Sweet Thai Chili

BUILD YOUR BOWL BUFFET

14.25 per guest

Includes brown rice, quinoa, basil, cilantro, and jalapeños.

CHOOSE TWO PROTEINS:

- Flank steak
- Chicken
- Shrimp
- Grilled tofu

CHOOSE TWO SAUCES:

- Sriracha aioli
- Pesto
- Soy ginger
- Honey garlic teriyaki

CHOOSE SIX TOPPINGS:

- Avocado
- Broccoli
- Diced tomatoes
- Roasted corn
- Black beans
- Spiced chickpeas
- Pico de gallo
- Cucumber
- Shredded carrots
- Edamame
- Feta
- Shredded cheddar
- Arugula
- Baby spinach
- Tortilla strips

PIZZA



Each 18" pizza features our house-made dough and is cut into 8 slices.

CHEESE PIZZA 11.75 per pizza

PEPPERONI PIZZA 14.75 per pizza

VEGGIE PIZZA 14.75 per pizza

WHITE PIZZA 11.75 per pizza

SNACKS & MORE



POTATO CHIPS .1.29 per bag

HARD PRETZELS 1.29 per bag

TORTILLA CHIPS & SALSA 2.99 per guest

GRANOLA BARS 1.35 each

CHICKEN TENDERS 18.95 per dozen

Served with ketchup, honey mustard, and BBQ sauces

SOFT PRETZELS WITH MUSTARD 1.29 each

MINI SOFT PRETZELS WITH MUSTARD .75 each

PRETZEL NUGGETS 10.95 per dozen

Served with cheese sauce and mustard

RECEPTIONS



Pricing for receptions will be dependent on all event amenities necessary in creating the perfect ambiance for your guests (base prices are shown).

SMALL PLATTERS

Serve 10-15

DOMESTIC CHEESE & CRACKERS

32.00 small | 60.00 medium | 95.00 large

An assortment of domestic cheeses, accompanied by a variety of crackers and garnished with grapes

GOURMET CHEESE & CRACKERS

40.50 small | 75.00 medium | 130.00 large

An assortment of imported and local cheeses, accompanied by a variety of crackers and garnished with grapes, strawberries, and dried fruits

FRESH FRUIT PLATTER

37.50 small | 43.75 medium | 67.50 large

TRADITIONAL VEGETABLES & DIP

29.95 small | 42.25 medium | 63.00 large

A harvest of fresh, crisp garden vegetables with choice of two dips: ranch, roasted red pepper, or lemon herb

ITALIAN ANTIPASTI

75.75 small | 110.50 medium | 159.75 large

Capicola, hard salami, pepperoni, prosciutto, assorted cheese, marinated roasted vegetables, fire-roasted peppers, and mixed olives, served with rustic breads

BRUSCHETTA BAR

37.00 small | 62.00 medium | 100.00 large

Tomato basil bruschetta, olive tapenade, and chef's choice of seasonal topping served with sliced baguettes

MEDIUM PLATTERS

Serve 20-25

LARGE PLATTERS

Serve 40-45

MEDITERRANEAN MEZE PLATTER

75.75 small | 110.50 medium | 159.95 large

DIPS: lemon garlic hummus, baba ghanoush, tzatziki, tahini sauce, and black olive tapenade
Dippers: dolmas, mini falafel patties, spanakopita, baklava, marinated olives and feta cheese, lavash, and regular or gluten-free pita

TRIO OF HUMMUS

37.00 medium | 75.00 large

Traditional, lemon avocado, and roasted red pepper hummus, served with toasted pita points

NACHO BAR

100.00 medium | 190.00 large

House-made tortilla chips with salsa, guacamole, sour cream, warm house-made cheese sauce, diced tomatoes, shredded lettuce, and jalapeño peppers

Add diced chicken for 1.50 per guest

Add ground beef for 2.25 per guest

SPINACH & ARTICHOKE DIP 65.00

(Serves 20 guests)

Served with house-made tortilla chips

BUFFALO CHICKEN DIP 75.00

(Serves 20 guests)

Served with house-made tortilla chips

HOT HORS D'OEUVRES



Priced per dozen.

CHICKEN WINGS Market Price

Buffalo-style or honey BBQ chicken wings, served with bleu cheese dressing and celery sticks

MINIATURE BEEF WELLINGTONS 24.95

COCONUT CHICKEN BITES 20.50

Served with sweet chili sauce

PORK POT STICKERS 19.50

PHILADELPHIA CHEESESTEAK EGG ROLLS 22.95

Served with ketchup

PHILADELPHIA CHICKEN CHEESESTEAK EGG ROLLS 22.95

Served with ketchup

MINIATURE CRAB CAKES 27.95

Served with a lemon rémoulade dipping sauce

BBQ SHRIMP WITH PEPPERED BACON 25.95

BRAISED SHORT RIB 25.95

With pesto and frizzled onion on crostini

FIRECRACKER CHICKEN MEATBALLS 20.50

Served with a bleu cheese dip

COLD HORS D'OEUVRES



Priced per dozen.

SHRIMP COCKTAIL Market Price

PROSCIUTTO-WRAPPED ASPARAGUS 22.95

THREE CHEESE GOUGÈRE 20.50

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE 20.50

BRIE CHEESE TARTLET WITH APRICOT CHUTNEY 21.95

LEMON HERB CRAB SALAD IN CUCUMBER CUP 24.95

GOAT CHEESE AND FIG TARTLET 21.95

ANTIPASTA SKEWER 21.95

Provolone, pepperoni, salami, and olives

VEGETARIAN HORS D'OEUVRES



Priced per dozen.

BREADED CHEESE RAVIOLI 20.50

Served with marinara sauce

VEGETABLE SPRING ROLLS 20.50

With sesame-ginger sauce

SPINACH & FETA STUFFED MUSHROOM CAPS 19.95

VEGETARIAN MINIATURE QUICHE 21.95

SPANAKOPITA 21.95

EDAMAME DUMPLING 19.50

Served with soy ginger sauce

VEGAN JACKFRUIT "CRAB" CAKE 21.95

BUFFETS



Served luncheons and dinners can be customized upon request. Buffets are served on plastic ware. China service is available for an additional charge.

STANDARD BUFFET

16.75 per guest

- 1 salad or soup selection
- Rolls and butter
- 1 entrée
- 1 side
- 1 vegetable
- 1 dessert
- Sodas and bottled water

DELUXE BUFFET

20.75 per guest

- 1 salad or soup selection
- Rolls and butter
- 2 entrées (1 protein and 1 vegetarian)
- 1 side
- 1 vegetable
- 1 dessert
- Sodas and bottled water

EXECUTIVE BUFFET

25.75 per guest

- Two salad or soup selections
- Rolls and butter
- 3 entrées (2 protein, 1 vegetarian)
- 1 side
- 1 vegetable
- 1 dessert
- Sodas and bottled water

SALADS

CAESAR SALAD

Chopped romaine lettuce, thin-sliced red onions, grape tomatoes, house-made croutons, and shredded Parmesan cheese, tossed with creamy Caesar-style dressing

GREEK SALAD

Fresh-chopped romaine lettuce with diced tomatoes, black olives, cucumber slices, red onion, pepperoncini, julienne green pepper, and feta cheese, tossed with traditional Greek vinaigrette

TRADITIONAL SPINACH SALAD

Baby spinach garnished with fresh-sliced mushrooms, red onions, egg crumbles, and crisp bacon bits, tossed with poppy seed dressing

TRADITIONAL GARDEN SALAD

Served with tomatoes, cucumbers, carrots, and red onions, with your choice of dressings

SOUPS

TOMATO BASIL BISQUE

CHICKEN NOODLE SOUP

BROCCOLI CHEDDAR SOUP

BUFFETS CONT.



ENTRÉES

CHICKEN

CHICKEN PARMESAN

Fresh chicken breast lightly breaded and sautéed until golden brown, topped with our house marinara sauce and melted mozzarella cheese

CHICKEN MARSALA

Tender chicken breast sautéed golden brown, finished with fresh sautéed mushrooms and our creamy Marsala sauce

CHICKEN PICATTA

Fresh chicken breast seasoned lightly and sautéed golden brown, finished with capers and fresh lemon

CHICKEN CACCIATORE

Chicken braised in a red wine tomato sauce with onions, peppers, and herbs

CHICKEN CORDON BLEU

Chicken breast stuffed with thinly sliced ham and Swiss cheese, breaded and topped with a creamy Dijon sauce

SUN-DRIED TOMATO PESTO CHICKEN

Chicken topped with a creamy sun-dried tomato and pesto sauce

PORK

ROASTED ROSEMARY PORK

Our special blend of spices with rosemary, rubbed into the pork before slow roasting and carved to order

HOMESTYLE BONELESS PORK CHOPS

Seasoned pork loin chops, sautéed golden brown and baked on top of our house-made stuffing

TUSCAN ROAST PORK

Tender pieces of pork, roasted with red potatoes, asparagus, bell peppers, mushrooms, and onions

BEEF

BEEF PEPPER STEAK

Tender strips of beef stir-fried with fresh peppers, mushrooms, and onions, finished with a savory garlic black bean sauce and served with white rice

BEEF ROULADE

additional 3.00 per guest

Fresh arugula, roasted red peppers, and goat cheese, rolled inside flank steak

APRICOT BBQ FLANK STEAK

additional 3.00 per guest

Thinly sliced grilled flank steak with a house-made apricot BBQ sauce

GRILLED FLANK STEAK

With Chimmichurri Sauce

BUFFETS CONT.



SEAFOOD

LEMON BAKED COD

additional 2.50 per guest

Fresh filets of cod seasoned with garlic, fresh lemon juice, and white wine

CHIVE-CRUSTED SALMON

additional 3.00 per guest

Pan-seared with fresh chives and served with our light lemon butter sauce

SHRIMP SCAMPI

additional 4.00 per guest

Fresh shrimp prepared in the classic style and finished with a sprinkling of fresh-grated Parmesan cheese, served atop a bed of linguine

CRAB-STUFFED FLOUNDER

additional 4.00 per guest

Flounder stuffed with our special blend of crab, artichoke, and cheese, topped with a dusting of bread crumbs and then baked and topped with cream sauce

PASTA

RIGATONI & HOMEMADE MEATBALLS

Freshly prepared meatballs, slow cooked in our house marinara and served on rigatoni with Parmesan cheese

RAVIOLI BOLOGNESE

Cheese ravioli baked in a house-made bolognese sauce, topped with fresh mozzarella and Parmesan

TRADITIONAL LASAGNA

Prepared with a combination of ground beef, Italian sausage, and pepperoni, layered with mozzarella, Parmesan, ricotta, and our Italian marinara sauce

VEGETARIAN

EGGPLANT PARMESAN

Fresh eggplant layered with our house marinara, diced tomatoes, and a blend of ricotta, mozzarella, Parmesan, and provolone cheeses

VEGETABLE LASAGNA

Our house-made roasted Roma-herb Alfredo sauce layered with pasta, spinach, eggplant, peppers, mushroom, ricotta, mozzarella, Parmesan, and provolone cheeses

MEDITERRANEAN PASTA

Served with artichoke hearts, spinach, capers, and sun-dried tomatoes in light white wine cream sauce

QUINOA STUFFED PEPPERS

Bell peppers stuffed with a blend of quinoa, seasonal vegetables, and diced tomatoes

PASTA PRIMAVERA

Penne tossed with broccoli, carrots, mushrooms, zucchini, and squash in a light white wine sauce

BUFFETS CONT.



VEGETABLES

- Green beans
- Fresh broccoli florets with red pepper, red onion, pea pods, and carrots
- Medley of vegetables
- Zucchini sautéed with roasted tomatoes and topped with fresh herbs
- Honey glazed carrots
- Roasted root vegetables

SIDES

- Traditional rice pilaf
- Wild rice pilaf
- Rosemary and garlic roasted redskin potatoes
- Cream cheese and chive mashed potatoes
- Garlic mashed redskin potatoes
- Herb-roasted new potatoes
- Cracked black pepper quinoa vegetable pilaf

DESSERTS

- Carrot cake with cream cheese frosting
- Red velvet cake
- Decadent chocolate cake
- Angel food cake with seasonal berries
- House-made apple cranberry, crumble-top apple, triple berry, lemon meringue, or banana cream pie
- Plain cheesecake
 - Add strawberry, blueberry, or cherry topping for 1.00 per guest
- Bread pudding served with crème anglaise
- Cherry, apple, or blueberry cobbler

FROM THE BAKERY



COOKIES 13.50 per dozen

Chocolate chip, sugar, oatmeal raisin, and some baker's choices. Due to allergies, peanut butter cookies will only be made by request.

BROWNIES & DESSERT SQUARES

CHOCOLATE BROWNIES 13.50 per dozen

BLONDIES 13.50 per dozen

LEMON SQUARES 16.95 per dozen

CHEESECAKE SQUARES 19.95 per dozen

MINI CREAM PUFFS 15.95 per dozen

MINI ÉCLAIRS 15.95 per dozen

DECORATED CUPCAKES 2.25 each

CARROT CAKE 35.00

With cream cheese frosting

DECADENT CHOCOLATE CAKE 55.00

With chocolate ganache

PLAIN CHEESECAKE 25.00

Add strawberry, blueberry, or cherry topping for 8.00 per cake

CHOCOLATE SWIRL CHEESECAKE 34.00

RASPBERRY SWIRL CHEESECAKE 34.00

CARAMEL SWIRL CHEESECAKE 34.00

DECORATED CAKES

Our freshly baked, all-occasion cakes are perfect for an impromptu party or special event.

CAKE SIZES

- 10" layer cake 25.00
(Serves 12-15)
- Quarter sheet cake 30.00
(Serves 12-15)
- Half sheet cake 47.50
(Serves 25-30)
- Full sheet cake 91.25
(Serves 55-60)

CAKE FLAVORS

- White/vanilla
- Chocolate
- Marble

ICING SELECTIONS

- Traditional butter cream
- Chocolate

FILLING SELECTIONS

- Vanilla buttercream
- Chocolate
- Raspberry buttercream
- Whipped cream
- Lemon

Additional flavors and icing available upon request

Vegan cakes available upon request with 2 week notice

CATERING GUIDELINES



GUEST COUNT

The guest count is very important in the planning process. Please give very careful consideration to this when discussing your event details. We require a 72-hour guest guarantee in order to make the necessary final arrangements for your event. Final billing will be based upon the actual number in attendance, or on the guarantee, whichever is greater.

PRICING

All of the pricing outlined in this guide (outside of served dinners and buffets) is based upon use of standard disposable products. When requested, we can provide biodegradable products in support of our community's sustainability initiatives. China service is available for an additional charge. Lunch and dinner buffets will be served on disposables unless otherwise requested. Served meals are only available on china due to the handling and staging of meals to ensure quick and safe services for your guests.

CANCELLATIONS

Cancellations may be made up to 72 hours in advance of your event at no expense. If cancellation occurs after this time, you will be billed for any expenses incurred in preparation of your event.

EXTRAS

Many events require additional serviceware items that must be rented, and at times, extra staff. Dining Services will coordinate any necessary items and extra staff for an additional charge.

LOOKING FOR SOMETHING MORE?

Our chef and catering director are more than happy to meet with you to plan a customized event. For more information, please contact TJU_EF_Catering@jefferson.edu or call 215.951.2924.