

2025-2026

# Catering menu



**Jefferson**

Thomas Jefferson University

HOME OF SIDNEY KIMMEL MEDICAL COLLEGE

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# 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

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Order online: [jefc.catertrax.com](http://jefc.catertrax.com)



# BREAKFAST BUFFETS



Includes regular coffee and tea with accompaniments. Decaf coffee available upon request.

## CONTINENTAL BREAKFAST

11.39 per guest

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

Add fruit and yogurt parfaits for 3.41 per guest

## EGG SANDWICH BUFFET

14.33 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.

## THE SCRAMBLER

16.91 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. Add pancakes or French toast for 4.25 per guest

## AVOCADO TOAST BAR

15.74 per guest

Toasted bread, hard-boiled eggs, pickled red onions, avocado mash, diced tomatoes, crumbled bacon, baby greens, everything bagel seasoning, green onions, pico de gallo, sliced jalapeños, cucumbers, pesto, and cilantro. Choice of feta, goat cheese, or fresh mozzarella. Includes fresh fruit salad.

# BREAKFAST À LA CARTE



## FRESH FRUIT SALAD

3.78 per guest

## TATER TOTS

3.78 per guest

## EGG & CHEESE SANDWICH

4.99 per guest

Add pork bacon for 1.84 per sandwich

Add turkey bacon for 1.84 per sandwich

Add pork sausage patty for 1.84 per sandwich

Add turkey sausage patty for

1.84 per sandwich

## INDIVIDUAL CHOBANI™ YOGURTS

2.89 each

## FRUIT & YOGURT GRANOLA PARFAITS

3.78 each

## WHOLE FRUIT

1.16 each

## FRUIT, YOGURT, AND GRANOLA BAR

7.98 per guest

10 guest minimum

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

# BREAKFAST BAKERY



Gluten-free muffins and bagels available upon request.

## DANISH

19.75 per dozen

## MUFFINS

19.25 per dozen

## SCONES

22.31 per dozen

## BAGELS & CREAM CHEESE

20.21 per dozen

## MINI SCONES

16.80 per dozen

## MINI DANISH

16.80 per dozen

## MINI MUFFINS

16.80 per dozen

## CINNAMON ROLLS

24.41 per dozen

## CHEF'S CHOICE OF ASSORTED BREAKFAST BREADS

21.26 per dozen



# BEVERAGES



## BOTTLED JUICES

2.31 each

## HOT CHOCOLATE PACKS

1.95 each

## ARIZONA® ICED TEA

2.05 each

## CANNED SODA

2.05 each

## SPARKLING WATER

2.31 each

## BOTTLED WATER

2.05 each

# FOR THE GROUP



## REGULAR COFFEE AND HOT TEA SERVICE

3.85 per guest

Decaf coffee can be added upon request

## HOT CHOCOLATE BAR

3.75 per guest

Minimum of 10 guests

Served with whipped topping, mini marshmallows, and flavored syrup

## ORANGE, APPLE, OR CRANBERRY JUICE

25.41 per gallon

## ICE WATER PITCHERS OR DISPENSERS

.50 per guest

## BEVERAGE DISPENSERS

2.00 per guest

- Unsweetened iced tea
- Sweetened iced tea
- Lemonade

# SALAD PLATTER BUFFET



16.64 per guest

Choose any two entrée salads. Served with rolls and butter, and cookies and brownies. Soda and sparkling water can be added for an additional charge. Vegan protein and cheese can be substituted on any salad. Add chef's choice homemade soup or chili to any buffet for 3.20 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

## VEGAN ANTIPASTO SALAD

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

Salad Platter Buffet options continued on the next page.

# SALAD PLATTER BUFFET CONT.



## 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 21.79 per guest

Choose any three of our specialty sandwiches accompanied by choice of one starter salad with choice of dressings, homemade potato chips, and choice of cookies or brownies. Bottled iced tea 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 5.88 per guest

### CHOOSE ONE SALAD OR SOUP

- Garden Salad with choice of two dressings
- Classic Caesar Salad with homemade Caesar dressing
- Quinoa and roasted vegetable salad
- Classic Potato Salad
- Chef's choice soup of the day
- Classic Macaroni Salad
- Fresh Fruit Salad

Add additional salad option for 3.00 per guest

Add soup or chili for 3.20 per guest

Sandwich options on the next page.

# SANDWICH BUFFETS CONT.



## CHOOSE THREE 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 and tomato slices with 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

### VEGAN ROASTED VEGETABLE WRAP

Roasted red onions, zucchini, yellow squash, red peppers, portobello mushrooms, spinach, and our homemade hummus 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

14.49 per guest

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

### BREAD

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

### PROTEIN

Roasted 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

19.16 per guest

Choice of one entree salad from pages 8 and 9 and two sandwiches from sandwiches buffet. Served with fresh fruit salad, homemade potato chips, and assorted dessert bars

Add chef's choice of soup for 3.05 per guest

Add soup or chili for 3.20 per guest

Beverages can also be added for an additional cost



# EXPRESS SANDWICH OR SALAD BAG



16.64 per guest

## EXPRESS SANDWICH BAG

Choose any of our sandwiches (see pgs. 11 and 12) packaged with cookies, chips, and bottled water. Gluten-free bread, vegan protein, or vegan cheese can be substituted on any sandwich.

## EXPRESS SALAD BAG

Entrée salad (see pgs. 8 and 9) packaged with cookies and bottled water, accompanied by fresh rolls and butter. Gluten-free rolls are available upon request.



# THEMED BUFFETS



Theme buffets include your choice of cookies, brownies, or Rice Krispies Treats®. Gluten-free and vegan options are available upon request. Beverages can be added for an additional cost.

## PASTA BUFFET

17.90 per guest

15 guest minimum

Served with a Caesar salad and our house-made garlic bread. Add meatballs, Italian sausage, chicken, or **vegan meatballs for 4.83 per guest**

### CHOOSE TWO PASTAS

- Angel hair
- 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

19.37 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 and tzatziki sauce
- Grilled pita

## SOUTHERN BBQ BUFFET

20.65 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

14.85 per guest

12 guest minimum

Served with a black bean and corn salad

### INCLUDES

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

# THEMED BUFFETS CONT.



## PIZZA AND BONELESS WINGS

20.76 per guest

12 guest minimum

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
- Veggie
- White

### CHOOSE ONE WING SAUCE

- Buffalo
- BBQ
- Honey Teriyaki
- Sweet Thai Chili

## BUILD YOUR BOWL BUFFET

17.35 per guest

10 guest minimum

Includes brown rice and quinoa

### CHOOSE TWO PROTEINS

- 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
- Jalapeños

# THEMED BUFFETS CONT.



## PHILLY CHEESESTEAK BUFFET

21.95 per guest

12 guest minimum

Served with garden salad, pierogies with sour cream, sautéed peppers and onions, sub rolls, and homemade whoopie pies

### CHOOSE ONE PROTEIN

- Steak
- Chicken

### CHOOSE ONE CHEESE

- Provolone
- American
- Cheese wiz

## FAJITA BAR

24.14 per guest

12 guests minimum

Served with roasted corn and black bean salad and cinnamon churros

### INCLUDES

- Sautéed chicken
- Marinated tofu
- Sautéed green peppers and onions
- Refried beans
- Spanish rice
- Shredded lettuce
- Shredded cheddar cheese
- Diced tomatoes
- Sour cream, guacamole, and salsa
- Flour tortillas and corn tortilla chips

## ALL AMERICAN PICNIC

19.95 per guest

12 guests minimum

Hamburgers, hot dogs, and veggie burgers with rolls, chips, American cheese, LTO trays, condiments, and choice of brownies or cookies

### CHOOSE ONE SALAD

- Macaroni salad
- Classic potato salad
- Coleslaw

## JEFFERSON BBQ

22.95 per guest

12 guests minimum

BBQ grilled chicken breast, pulled pork, and black bean burgers with rolls, mac and cheese, chips, corn on the cob, lettuce, tomato and onion trays, and BBQ sauce

### CHOOSE ONE SALAD

- Macaroni salad
- Classic potato salad
- Coleslaw

### CHOOSE ONE DESSERT

- Fresh sliced seasonal melon
- Berry shortcake bar

### ADD ADDITIONAL SALADS

- Mixed greens salad with chef's choice of dressing for 3.00 per guest
- Tomato and cucumber salad for 3.00 per guest
- Fresh mozzarella and tomato salad served with balsamic glaze for 3.00 per guest

# PIZZA



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

## CHEESE PIZZA

20.99 per pizza

## PEPPERONI PIZZA

23.00 per pizza

## VEGGIE PIZZA

25.00 per pizza

## WHITE PIZZA

20.99 per pizza

## GLUTEN-FREE PERSONAL PIZZA

11.00 per pizza

## VEGAN PERSONAL PIZZA

11.00 per pizza

# SNACKS & MORE



## POTATO CHIPS

1.73 per bag

## HARD PRETZELS

1.73 per bag

## TORTILLA CHIPS & SALSA

4.04 per guest

## GRANOLA BARS

1.73 each

## CHICKEN TENDERS

21.00 per dozen

## SOFT PRETZELS WITH MUSTARD

1.73 each

## MINI SOFT PRETZELS WITH MUSTARD

1.00 each

## PRETZEL NUGGETS

13.86 per dozen

Served with regular and spicy 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

40.43 small | 76.23 medium | 121.28 large

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

### GOURMET CHEESE & CRACKERS

51.40 small | 95.29 medium | 165.17 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

55.76 small | 70.35 medium | 85.79 large

### CRUDITÉ & DIP PLATTER

38.12 small | 53.71 medium | 80.27 large

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

### ITALIAN ANTIPASTO

91.85 small | 133.65 medium | 193.35 large

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

### BRUSCHETTA BAR

47.09 small | 74.80 medium | 121.00 large

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

## MEDIUM PLATTERS

Serve 20-35

### MEDITERRANEAN TERRA PLATTER

91.85 small | 133.65 medium | 193.60 large

DIPS: Lemon garlic hummus and tzatziki

DIPPERS: Mini falafel patties, roasted sweet potatoes, spanakopita, baklava, marinated olives, and feta cheese, with toasted pita points

### TRIO OF HUMMUS

47.09 medium | 95.29 large

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

### NACHO BAR

118.80 medium | 225.75 large

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

Add diced chicken for 3.30 per guest

Add ground beef for 3.60 per guest

### SPINACH & ARTICHOKE DIP 85.58

Serves 20 guests

Served with house-made tortilla chips

### BUFFALO CHICKEN DIP 97.39

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

## CHICKEN TENDERS 23.84

Served with ketchup, BBQ sauce, and honey mustard

## COCONUT CHICKEN BITES 25.52

Served with sweet chili sauce

## PORK POT STICKERS 24.41

Served with teriyaki sauce

## PHILADELPHIA CHEESESTEAK

### EGG ROLLS 28.67

Served with ketchup

## PHILADELPHIA CHICKEN CHEESESTEAK

### EGG ROLLS 28.67

Served with ketchup

## MINIATURE CRAB CAKES Market Price

Served with a lemon rémoulade dipping sauce

## BRAISED SHORT RIB 32.34

Served with horseradish cream and frizzled onion on crostin

## FIRECRACKER CHICKEN

### MEATBALLS 25.52

Served with a bleu cheese dip

## BREADED CHEESE RAVIOLI 25.52

Served with marinara sauce

## VEGETABLE SPRING ROLLS 25.52

With sesame-ginger sauce

## VEGETARIAN MINI QUICHE 24.95

## SPANAKOPITA 25.95

## EDAMAME DUMPLING 24.41

Served with soy ginger sauce

## COCKTAIL MEATBALLS 23.95

Swedish style, BBQ, sweet and sour, or marinara

## PIGS IN A BLANKET 20.95

Served with honey mustard sauce

## ARANCINI 24.41

Served with marinara sauce

# COLD HORS D'OEUVRES



Priced per dozen.

SHRIMP COCKTAIL Market Price

PROSCIUTTO-WRAPPED  
ASPARAGUS 16.41

THREE CHEESE GOUGÈRE 25.52

CAPRESE SKEWERS WITH  
BALSAMIC DRIZZLE 25.52

BRIE CHEESE TARTLET WITH  
APRICOT CHUTNEY 27.41

GOAT CHEESE AND FIG TARTLET 27.41

ANTIPASTO SKEWER 27.41

Provolone, pepperoni, salami, and olives

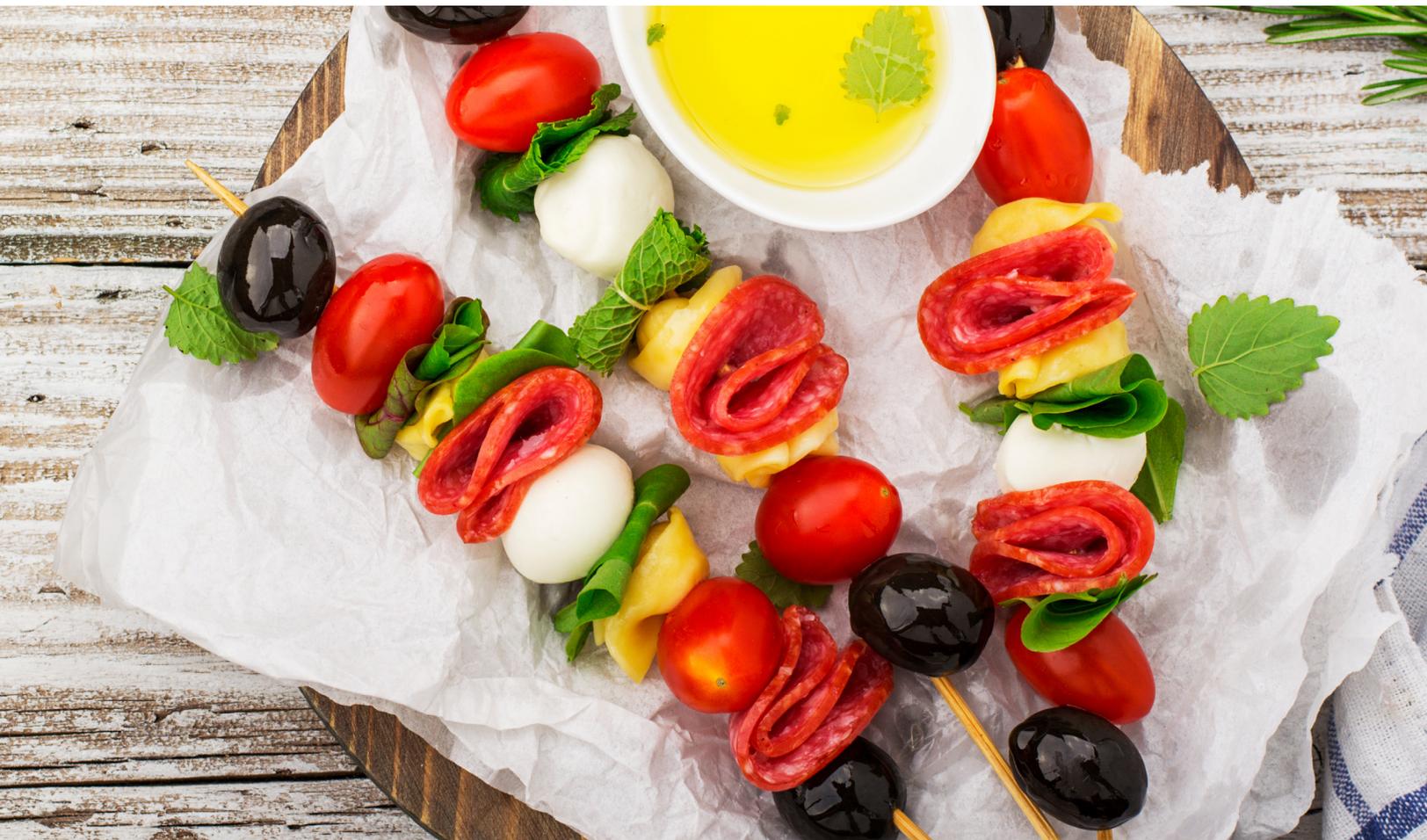
CURRY CHICKEN PHYLLO CUPS 23.10

Filled with curried chicken salad, grapes,  
and herbs

SMOKED SALMON PINWHEELS 29.40

BLISTERED TOMATO TOAST 23.10

Served on whipped ricotta with olive oil  
and garlic



# 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

29.95 per guest

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

## DELUXE BUFFET

31.90 per guest

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

## 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 warm bacon vinaigrette 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

#### BRUSCHETTA CHICKEN

Topped with fresh tomatoes, onions, and basil with balsamic drizzle

#### CHICKEN PROVENCAL

Sautéed chicken breast with artichoke hearts, tomatoes, and garlic served in white wine cream sauce

#### STUFFED CHICKEN GORGONZOLA

Boneless breast of chicken stuffed with spinach, Gorgonzola cheese, and tomatoes then baked in light cream sauce

### PORK

#### ROASTED ROSEMARY PORK

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

#### TUSCAN ROAST PORK

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

#### SMOTHERED PORK CHOPS

Center cut chops, seasoned, seared, and smothered with gravy Cajun-style

#### MAPLE CHIPOTLE GLAZED PORK

Maple chipotle-glazed pork tenderloin with fresh mango chutney

### BEEF

#### BEEF PEPPER STEAK

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

#### APRICOT BBQ FLANK STEAK

additional 3.79 per guest

Thinly sliced grilled steak with homemade apricot BBQ sauce

#### BRISKET

With chimichurri sauce

#### BEEF SHORT RIBS

Market Price

Served with Soy-Ginger Glaze

#### BRISKET

With chimichurri sauce

# BUFFETS CONT.



## SEAFOOD

### LEMON BAKED COD

additional 3.15 per guest

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

### CHIVE-CRUSTED SALMON

additional 4.89 per guest

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

### SHRIMP SCAMPI

additional 5.13 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 5.13 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 *Vegan*

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

### PARMESAN RISOTTO CAKES

Served with fresh chives

### TOFU TIKKA MASALA *Vegan*

Marinated tofu, onions, and peppers in a rich masala broth

### CAULIFLOWER AND CHICKPEA CURRY *Vegan*

Slow simmered with warm Indian spices and served with jasmine rice

### BAKED PORTABELLA FLORENTINE *Vegan*

Spinach-stuffed portobello mushrooms served with spinach garlic tomatoes and breadcrumbs

# 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
- Couscous
- Rosemary and garlic roasted redskin potatoes
- Cream cheese and chive mashed potatoes
- Garlic mashed redskin potatoes
- Lemon orzo
- 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 2.26 per guest
- Bread pudding served with crème anglaise
- Cherry, apple, or blueberry cobbler



# FROM THE BAKERY



## COOKIES 17.01 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 17.01 per dozen

BLONDIES 17.01 per dozen

LEMON SQUARES 21.95 per dozen

CHEESECAKE SQUARES 25.41 per dozen

MINI CREAM PUFFS 20.21 per dozen

MINI ÉCLAIRS 20.21 per dozen

DECORATED CUPCAKES 24.14 per dozen

CARROT CAKE 40.43

With cream cheese frosting

DECADENT CHOCOLATE CAKE 60.50

With chocolate ganache

PLAIN CHEESECAKE 28.87

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

CHOCOLATE SWIRL CHEESECAKE 39.38

RASPBERRY SWIRL CHEESECAKE 39.38

CARAMEL SWIRL CHEESECAKE 39.38

## DECORATED CAKES

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

### CAKE SIZES

- 10" layer cake 28.88 (Serves 12-15)
- Quarter sheet cake 34.65 (Serves 12-15)
- Half sheet cake 54.86 (Serves 25-30)
- Full sheet cake 100.00 (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](mailto:TJU_EF_Catering@jefferson.edu) or call 215.951.5628.