

Breakfast Buffet.....\$18.75

Wake up to a delicious breakfast buffet created from the offerings listed below.

Please note that for all buffets there will be an additional charge for parties of less than 20.

Buffet includes:

Fresh Fruit Tray
Freshly Brewed Coffee
Regular & Decaf
Assorted Teas
Orange Juice

Entrees:

Choose 1 for parties up to 39

Choose 2 for parties of more than 40

Breakfast Burritos
Cheddar Scrambled Eggs
Scrambled Eggs
Spinach, Tomato and
Cheddar Frittata
Three Cheese Quiche
French Toast

Banana Stuffed French Toast
Cinnamon-Raisin French
Toast
Pancakes
Blueberry
Chocolate Chip
Buttermilk

Meat Selections:

Choose 1:

Applewood Smoked Bacon
Cream Chipped Beef
Crisp Bacon
Grilled Ham Steak
Sausage Links
Turkey Sausage Links

Additional Sides:

Choose 1:

Breakfast Bread Pudding
Home Fried Potatoes
Lyonnais Potatoes
O'Brien Potatoes
Oatmeal
Parmesan Potato Slices

Pastries and Breads:

Choose 2:

Assorted Danish
Assorted Doughnuts
Bagels
Cinnamon-Raisin Scones
English Muffins
Fresh Baked Biscuits
Mini Croissants
Specialty Coffee Cakes

Served Breakfast.....\$17.85

Served Breakfasts include:

Fresh Fruit Cup
Freshly Brewed Coffee and
Decaf
Assorted Teas
Orange Juice

Choices from buffet menu:

One Entrée
One Meat, One Side
Two Pastries /Breads



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Continental Breakfast.....\$13.25

A lighter alternative for starting the day

Assorted Danish
Assorted Muffins and Croissants
Fresh Fruit Tray
Orange Juice
Coffee, Assorted Teas and Iced Water

On-the-Go Breakfast....\$9.99

Pastry-choose one:

Bagel
Croissant
Muffin – choice of Blueberry or Chocolate Chip

Condiment

Butter & Jelly

Fruit – choose one:

Apple, Orange, Banana

Snack: Nutri-grain Bar

Beverage - choose one:

Bottled Water
Bottled Juice

Break Selections

Keep attention levels high at your meetings by providing stimulating break refreshments.

Add any of the Ala Carte items to either the morning or afternoon break.

Coffee Service\$3.99
Coffee, Assorted Teas and Iced Water

Mid-Morning Replenish\$3.15
Coffee, Assorted Teas and Iced Water

Coffee and Bagels\$6.99
Bagels with Whipped Cream
Cheese and Jelly
Coffee, Assorted Teas and Iced Water

Coffee and Donuts\$7.25
Assorted Donuts
Coffee, Assorted Teas and Iced Water

Beverages:

Assorted Sodas\$1.75
Iced Tea/Lemonade.....\$2.90
Bottled Water.....\$1.99

Pretzels or Potato Chips PC.....\$1.60
Apple\$1.75
Banana.....\$1.35

A la Carte Break

Available all day, price per person

Amish Peanut Spread Platter. .\$.4.55
With Celery, Fresh Sliced Apples, Pretzels and Crackers

Bagels with Cream Cheese\$3.15

Banana Bread with Light Cream Cheese\$1.90

Cheese and Cracker Tray\$2.65

Chocolate Fondue with Fresh Fruit and Marshmallows.....\$5.50

Fresh Fruit Tray\$3.99

Fresh Vegetable Tray with Dip\$3.25

Hot Soft Pretzels with Mustard.....\$1.70

Hummus Bar.....\$5.50
Red Pepper, Bacon Cheddar, Tomato Basil, Spinach and Feta Flavored Hummus with Fresh Vegetables and Pita Chips.

Nacho Bar\$7.55
with Tortilla Chips, Cheese Sauce, Salsa, Sour Cream, Chili, Jalapeno Peppers and Black Olives

Deconstructed Salad.....\$16.99



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Choose from a 'Create Your Own' hot or cold buffet, hot served luncheon, or our wonderful and imaginative cold salad plates and sandwiches. In the mood for something different, try a specialty buffet or an Eggs Benedict brunch.

Bolger Hot Luncheon Buffet\$22.70

Buffets served with Condiments, Coffee, Tea, and Iced Tea. **Lunches are served from 11AM - 2PM only.
(Please note that for all buffets there will be an additional charge for parties of less than 20)

Entrees - Choice of Two

Choice of Three: add \$2.95 per person

Beef Tips with Mushrooms,
Sherry and Garlic
Teriyaki Marinated Flank Steak
Sliced Breast of Turkey with Gravy
Grilled Boneless Pork Chops
Grilled Ham Steak with Pineapple
Herb Crusted Tilapia
Lemon Baked Haddock
Chicken Marsala
Chicken Piccata
Orange Basil Chicken

Pasta

Choice of One:

Florentine Lasagna Roulades
Lasagna with Meat
Linguini with Pesto
Baked Ziti Casserole
Macaroni and Cheese
Stuffed Shells with Marinara Sauce
Tortellini Alfredo

Salads

Choice of One:

Tossed Salad
(Choice of two dressings)
Caesar Salad
Greek Salad
Broccoli Cheddar Salad
Macaroni Salad
Cole Slaw
Italian Pasta Salad

Starch & Vegetables

Choice of Two:

Arborio Rice with Garlic and
Cilantro
Steamed Rice Pilaf
Gourmet Potatoes
Oven Roasted Potatoes
Mashed Red Skin Potatoes
Buttered Noodles
Green Beans
Squash, Apple and Cranberry Bake
Broccoli Florets
Fresh Vegetable Stir Fry
Roasted Vegetable Medley
Ratatouille

Desserts

Choice of One:

Assorted Cookie Tray
Assorted Bar Cookies
Assorted Brownies
Apple Walnut Cake
Carrot Cake
Chocolate Mousse
Devils Food Cake Squares
Fruit Crisp
Iced Cupcakes
Key Lime Pie
Mixed Berry Cobbler
Pumpkin Pie
Red Velvet Cake
Trifle

Additional choices available at an extra charge



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Hot Luncheon Buffet (continued)

Vegetarian Options

Buffet or Served:

Eggplant Rollups

Breaded sliced eggplant, rolled and filled with ricotta cheese, topped with marinara sauce.

Also available as a gluten-free selection.

Five-Cheese Ravioli

Large ravioli topped with fresh sauteed spinach and tomatoes with a light lemon-butter sauce.

Portabella Mushroom

Grilled marinated portabella mushroom topped with roasted vegetables and marinara sauce with fresh diced tomatoes.

Florentine Lasagna Roulade

Lasagna rolls filled with spinach, onions and assorted cheeses, finished with Alfredo sauce.

Spinach and Quinoa Timbale

A delightful layered dish of potatoes, black beans, dual-colored quinoa and fresh spinach.

Please note that this entrée satisfies all of the requirements for vegetarian, vegan, gluten-free, lactose-free and nut allergy diets.

Brunch.....\$15.60

(Maximum of 60 guests for this selection)

Buffet or Served:

Eggs Benedict, lyonnaise potatoes, fruit and assorted muffins, beverages.

Specialty Buffets.....\$16.50

Includes choice of tossed salad with 2 dressings, cookies or bar cookies, assorted sodas and bottled water.

Baked Potato Bar

Sour cream, steamed broccoli, chipped ham, green onion, bacon bits and cheese sauce.

Pasta Bar

Penne pasta, wheat pasta and tri-color rotini, Alfredo sauce and marinara sauce, meatballs, parmesan cheese, red pepper flakes, garlic bread and Italian bread.

Pizza Buffet

Choose from the following:

Cheese
Pepperoni
Vegetable
White pizza with mushroom and garlic

(2 choices for smaller groups, please)



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Served Lunches

All meals are served with choice of a vegetable, starch, tossed salad with a choice of two dressings, warm rolls and butter, coffee, iced tea, water and served dessert. Parties over 15 may select an additional entree or dessert (choice of two) at an additional charge.

Chicken Mapi..... \$19.75

Boneless breast of chicken dusted in seasoned bread crumbs sautéed with bacon, mushrooms and artichoke hearts and finished with heavy cream.

Chicken Sesame \$19.75

Boneless breast of chicken, lightly breaded with bread crumbs and sesame seeds and pan-fried.

Chicken Piccata..... \$19.75

Boneless breast of chicken, lightly dusted in seasoned flour, dipped in an egg and Swiss cheese batter and lightly sautéed.

Sauteed Turkey

Breast \$17.95

Lightly breaded turkey breast sautéed scallopini style and served with a light lemon butter sauce.

Marinated Flank Steak.... \$18.99

Italian-marinated tender flank steak, slowly grilled & thinly sliced.

Sirloin Beef Tips \$19.99

Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms in a rich brown sauce.

Meatloaf Wellington .. \$17.50

A delicious meatloaf blend baked in flaky puffed pastry, lightly browned.

Maryland Crab Cake .. \$21.55

Backfin crabmeat blended with diced peppers and onions and sautéed to a light golden brown.

Stuffed Sole.....\$19.85

Fillet of sole with bay scallop and crabmeat stuffing, served with a light wine sauce.

Grilled Salmon

Sesame \$21.25

Fresh salmon fillet, dredged in black sesame seeds and grilled to perfection.

Fettuccine Alfredo.....\$14.95

Fettuccine noodles tossed in Alfredo sauce served with chicken or shrimp.

Chicken \$17.55

Shrimp..... \$19.75

Penne Pasta

& Prosciutto \$18.95

Penne pasta with prosciutto, fresh wild mushrooms (vary seasonally) and sun dried tomatoes with a creamy Alfredo sauce.



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Luncheon Selections

Luncheon Selections served with coffee, tea, iced tea and dessert.

Salad Entrees

Served with assorted rolls.

Caesar Salad\$13.25

Our homemade Caesar dressing on romaine lettuce with shredded parmesan cheese & croutons. Topped with your choice of grilled salmon, shrimp or grilled chicken.

Salmon \$18.35

Shrimp \$18.35

Chicken\$16.85

Beef.....\$18.35

Cobb Salad \$16.85

Fresh lettuce greens, hard boiled egg, applewood smoked bacon, bleu cheese crumbles, tomato, guacamole and grilled chicken. Your choice of two dressings.

Asian Noodle Salad.... \$14.99

Chilled Asian noodles with snow peas, carrots, red cabbage, red peppers, topped with a teriyaki chicken breast and finished with an oriental style dressing.

Raspberry Marinated

Chicken Salad \$15.85

Boston lettuce, spinach, radicchio, pine nuts and Mandarin oranges with a raspberry honey Dijon dressing.

Taco Salad \$15.10

Lettuce, tomatoes, taco meat, Monterrey jack cheese, black olives, and green onions served in a taco bowl with sides of salsa, guacamole and sour cream.

Sandwiches

Classic Club Sandwich..\$15.10

Ham and turkey on toasted bread with applewood smoked bacon, lettuce, tomato, chips and slaw.

Fish Taco..... \$15.10

Grilled tilapia on soft tacos with lettuce and tomato. Served with guacomole, salsa, sour cream and creamy cole slaw.

Maryland Crabcake

Sandwich..... \$18.35

Backfin crabmeat sauteed to a golden brown served on a Kaiser roll with chips and a dill pickle.

Brioche Sandwich..... \$14.55

Choice of ham, turkey, roast beef, tuna or chicken salad on brioche specialty bread served with lettuce tomato, chips and a dill pickle.



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Bolger Cold Luncheon Buffet.....\$20.65

Buffets served with Condiments, Coffee, Tea, and Iced Tea

For Groups over 50 people may we suggest a variety of pre-made sandwiches to facilitate service. Sandwiches are ordered by quantity. *(Please note that for all buffets there will be an additional charge for parties of less than 20)*

Sliced Meats and

Meat Salads

Choice of Three:

Roast Beef
Salami
Smoked Turkey Breast
Sugar Cured Ham
Turkey Breast
Chicken Salad:
California
Tarragon
Santa Fe
Chinese
Tuna Salad

Sliced Cheeses

Choose Two:

American
Cheddar
Domestic Swiss
Muenster
Provolone

Salads

Choose One:

Black Bean and Corn Salad
Broccoli Salad
Carrot Raisin Salad
Caesar Salad
Cole Slaw
Homemade Pasta Salad
Macaroni Salad
Pasta Ambrosia
Potato Salad
Red and White Potato Salad
Tossed Salad / 2 dressings
Greek Salad

Relish Tray

Choice of One:

Roasted Vegetable Tray with
Chipotle Dip
Vegetable Tray with Dill Dip

Rolls and Breads

Choice of Two:

Assorted Sliced Breads
(Italian, Rye, Wheat, Whole Grain)
Homemade Mini Wheat Rolls
Kaiser Rolls
Mini White Rolls
Soft Tortilla

Desserts

Choice of One:

Assorted Cookie Tray
Assorted Brownie Tray
Assorted Bar Cookies
Carrot Cake
Chocolate Cake
Iced Cupcakes
Key Lime Pie
Mixed Berry Cobbler
Strawberry Angelfood Trifle



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Black and Gold Bistro Lunches Delivered

Basket Lunches...\$14.50

Choose one entrée

Salad Selections (Served with Roll and Butter)

Chicken Salad (California or Tarragon) & Fresh Fruit

Deluxe Chef Salad

Deluxe (Vegetarian)

Teriyaki Chicken Asian

Noodle Salad

Tossed Salad or Caesar Salad with Chicken or Shrimp

Wrap Sandwiches

Ham and Swiss

Italian Wrap

Roast Beef and Cheddar

Turkey and American

Veggie & Cheese

Twin Petite Croissants

Choose two:

Chicken Salad w/lettuce and tomato

Roast Beef and Cheddar

Tuna Salad w/lettuce and tomato

Turkey and Provolone

Beverage (Included)

Assorted Sodas

Bottled Water

Side Selection

Choose one: (additional 3.25/basket)

Pasta Salad

Small Caesar

Small Tossed Salad

Bleu Cheese

Italian

Ranch

1000 Island

Dessert Selection Choose one:
(additional 1.95/basket)

Bar Cookies

Brownies

Cookies

Fruit Cup

On-the-Go Bagged Lunch.....\$12.65

Bagged lunches include a bag of potato chips, Oreo cookies and fresh sliced apple.

Hoagie with Condiments

Choose from:

Ham, Italian, Roast Beef,

Turkey or Veggie

Beverage

Assorted Sodas

Bottled Water

Yes, you can take it with you!!

We'll be happy to prepare a lunch bag or deluxe boxed lunch to take with you on trips.

Deluxe Boxed Lunch...\$18.10

Choose one entrée

Gourmet Sandwiches (Lettuce & Tomato packed separately)

Ham & Swiss Cheese on Brioche Roll

Turkey & American Cheese on Brioche Roll

Italian & Provolone Cheese on Brioche Roll

Veggie, American & Provolone Cheeses on Brioche Roll

Turkey & Swiss Cheese Gluten Free Wrap

Also Included:

Garden Pasta Salad

Assorted Homebaked Cookies (2)

Crisp Gala Apple

Beverage

Assorted Sodas

Bottled Water



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Appetizers and Hors d'oeuvres

For Gala Receptions we offer exceptional hors d'oeuvres to impress your guests, clients or conference attendees.

Appetizer Trays and Dips

Available per serving

Assorted Cheese & Cracker tray	\$2.60	Marauder Crab Dip (Cold).....	\$5.70
Baked Brie with Caramelized Almonds.....	\$3.99	Roasted Vegetable Tray with Chipotle Dip.....	\$3.75
Cream Cheese Pesto Torte	\$2.99	Seasonal Fruit Tray	\$3.99
Fresh Vegetable Tray with Dill Dip	\$3.25	Spinach Dip with Toasted Baguette	\$3.15
Hot Crab Dip.....	\$5.70	Sushi Tray	\$6.75

Individual Hors d'oeuvres

Minimum Order of 4 dozen, priced per dozen

Asparagus Asiago.....	\$22.75	Mini Crab Cakes with Tartar Sauce.....	\$23.99
Artichoke Hearts Stuffed with Boursin.....	\$24.99	Mini Quiche - Lorraine, Spinach, Tomato/Herb & Goat cheese	\$17.99
Beef Carpaccio with Horseradish Sauce	\$22.99	Mini Reuben Sandwiches.....	\$16.99
Brie en Croute with Raspberry Jam.....	\$27.99	Mini Shrimp and Pineapple Kabob	\$23.50
Bruschetta with Chevre and Tomatoes	\$14.99	Mushrooms Stuffed with Crabmeat	\$26.50
Buffalo Chicken Tacos.....	\$15.99	Mushrooms Stuffed with Spinach	\$16.50
Cheese or Chicken Quesadilla	\$14.99	Pineapple Wrapped in Bacon	\$19.75
Cheese Straws	\$10.99	Pot Stickers w/ Hot Mustard Sauce.....	\$17.99
Cherry Tomatoes Stuffed with Vegetable Cream Cheese	\$13.65	Quince and Manchego in Phyllo.....	\$28.50
Chicken Medallions Choose from Mandarin Orange, Basil or Cajun Sauces.....	\$17.55	Scallops Wrapped in Bacon.....	\$24.50
Fresh Chicken Wings, Asian Style, Sweet Mustard or Buffalo Style.....	\$14.99	Shrimp Wrapped in Bacon	\$24.50
Crab Rangoons.....	\$21.99	Shrimp Sofrito.....	\$24.50
Gruyère and Leek Tartlet.....	\$24.99	Smoked Salmon Pinwheels.....	\$20.75
Lobster Cobbler en Croute.....	\$28.99	Spinach and Cheese in Phyllo.....	\$18.99
Meatballs-Teriyaki, Cranberry or Sweet and Sour.....	\$14.99	Stuffed New Potatoes with Cream Cheese.....	\$16.99
Mini Beef Kabobs.....	\$22.99	Tarragon Chicken Salad on Red Endive.....	\$17.99
		Tikki Masala Chicken Breast Skewers.....	\$26.99
		Turkey Cranberry Rollup	\$12.25
		Waterchestnuts Wrapped with Bacon.....	\$13.65



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Barbecues

Have your Barbecue anywhere you would like.

Served in one of our dining rooms, delivered or cooked on site (*Additional Charges Apply*).

The All

American BBQ..... \$16.45

Pub Burgers, Hot Dogs and Veggie
Burgers w/Rolls

Sliced Lettuce, Tomato, Onion and
Pickles, American Cheese Slices

Choice of Two Salads:

Red Potato Salad

Macaroni Salad

Pasta Salad

Cole Slaw

Potato Chips

Condiments

Assorted Cookies

Assorted Sodas & Bottled Water

The All American

Chicken BBQ..... \$18.75

Pub Burgers, Hot Dogs and Veggie
Burgers w/Rolls

Boneless BBQ Breast of Chicken

Sliced Lettuce, Tomato, Onion and
Pickles, American Cheese Slices

Baked Beans

Choice of Two Salads:

Red Potato Salad

Macaroni Salad

Pasta Salad

Cole Slaw

Potato Chips

Condiments

Regular and Iced Brownies

Assorted Sodas and Bottled Water

The Executive BBQ... \$24.15

Boneless BBQ Breast of Chicken

BBQ Spare Ribs

Veggie Burgers w/ Rolls

Baked Beans

Choice of Two Salads:

Fresh Fruit Salad

Potato Salad

Macaroni Salad

Pasta Salad

Cole Slaw

Rolls & Butter

Assorted Cookie Bars and Brownies

Assorted Sodas and Bottled Water



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Elegant Dinner Appetizers

Choose an appetizer from below to enhance your dining experience. (Available at An Additional Cost)

Breast of Duck with Raspberry Coulis

Crabmeat Napoleons

Fresh Seasonal Fruit with Fried Brie

Five-Cheese Ravioli in Lemon Butter Sauce

Goat Cheese & Walnut Quesadilla

Shrimp Sofrito

Tortellini in a Tomato-Vodka Cream Sauce

Delicious Homemade Soups (parties of 50 or less)

Served Dinner Entrees

Please select an entree from our tasteful selection below. Our dinners will be presented beautifully and served in a friendly, attentive and professional manner. Dinners include a selection from each of the following: salads, vegetables, starches, and desserts. All dinner meals are served with rolls and butter, preset water, and coffee and hot tea. Parties over 20 may select an additional entree or dessert (choice of two) at an additional charge.

Flounder Stuffed with Crab..... \$29.15

Fresh flounder fillet stuffed with seasoned backfin crabmeat, backed and topped with imperial sauce.

Flounder Florentine.... \$27.25

Flounder rolled and splashed with white wine and lemon butter, delicately seasoned with our seafood spice blend.

Maryland Crab Cakes... \$34.50

Our own special sauce blended with fresh jumbo lump crabmeat, baked to a golden brown.

Salmon Sesame \$29.99

Fresh salmon fillet, dredged in black sesame seeds and grilled to perfection.

Shrimp Scampi..... \$32.85

Jumbo shrimp sautéed in olive oil, garlic and scallions, tossed in a garlic cream sauce.

Shrimp Pernod \$34.50

Jumbo shrimp sautéed with onions, celery, garlic and pernod, finished with cream and served on a spinach cake.

Surf & Turf..... \$39.99

Petite filet accompanied by shrimp stuffed with our own Maryland crabmeat mixture.

Sirloin Tips..... \$29.15

Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms blended in a rich brown sauce.

NY Strip Loin Steak... \$33.65

Thick NY strip steak char-grilled with a steak seasoning dry rub, topped with thin onion straws.



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Served Dinner Entrees (continued)

Roast Tenderloin

Madeira \$36.25

Whole Roasted Tenderloin, seasoned with an herb rub, seared to lock in the juices and slow-roasted. Sliced and served with a Madeira wine demi-glaze.

Penne Pasta & Prosciutto with

Wild Mushrooms &

Sun Dried Tomatoes... \$27.30

Penne Pasta with rich prosciutto slices and fresh wild mushrooms (vary seasonally) and sun dried tomatoes with creamy Alfredo sauce.

Stuffed Chicken

Breast Supreme \$25.95

Boneless Breast of Chicken with an apple stuffing and topped with supreme sauce.

Chicken Chesapeake .. \$30.30

Boneless Breast of Chicken, grilled and topped with shrimp and lump crabmeat, baked and served with a rich imperial sauce.

Chicken Sesame \$27.35

Boneless Breast of Chicken, lightly breaded with bread crumbs and sesame seeds.

Chicken Marsala \$27.35

Boneless Breast of Chicken lightly sautéed and baked, topped with a Marsala wine and mushroom sauce.

Chicken Piccata..... \$27.35

Boneless Breast of Chicken dredged in an egg and Swiss cheese batter, lightly sautéed with light lemon sauce with capers.

Chicken Saltimbocca \$27.35

Chicken Breast sautéed in a light wine sauce topped with fresh sage, prosciutto and fontina cheese.

Marauder Chicken..... \$28.99

Boneless Breast of Chicken, filled with chevre, prosciutto and baby spinach, breaded and baked to perfection, served with a light cream sauce.

Stuffed Pork Loin..... \$28.99

Pork Loin roasted with an apple stuffing and served with a fresh sage sauce.

Grilled Boneless

Pork Chops..... \$27.30

Boneless Pork Chops marinated in molasses, coffee and fresh herbs, grilled and served with an herb glaze.

Duck Breast..... \$37.99

Tender Roasted Duck Breast served with a cranberry lime sauce and orange zest.

***Vegetarian options available upon request.



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Hot Dinner Buffet.....\$34.50

Buffet dining at its best with great choices to please any palate.

(Please note that for all buffets there will be an additional charge for parties of less than 20).

**Denotes Wheat Pasta Available*

Entrees

Choice of Two Standard,

Choice of 3 additional charge...\$3.75

Sliced Roast Beef with Natural Gravy
Italian Marinated Flank Steak
Stir Fried Sirloin Tips with Broccoli
Baked Sugar Cured Ham
Roast Breast of Turkey
Asian Garlic Chicken on Rice
Chicken Marsala
Chicken Piccata
Chicken Saltimbocca
Flounder Florentine
Herb-Crusted Tilapia
Pork Loin with Cider Braised
Sweet and Sour Cabbage

For an additional charge:

Market Pricing

Crabmeat Stuffed Flounder
Shrimp Scampi with Pasta
Shrimp Stuffed with Crabmeat
Sliced Tenderloin of Beef
Maryland Crab Cakes Sesame
Crusted Salmon

Pasta

Choice of One:

Baked Italian Lasagna
Baked Manicotti
Baked Ziti
*Fettuccini Alfredo
Florentine Roulades
*Penne Primavera
Stuffed Shells with Marinara
Tortellini in Cream sauce

Accompaniments

Choice of Two:

Asian Glazed Green Beans
Green Beans Almondine
Green and Yellow Herbed Squash
Steamed Broccoli
Parsley Baby Carrots
Fresh Vegetable Stir-Fry
Bread Filling
Gourmet Potatoes
Garlic Mashed Potatoes
Orange Glazed Yams
Boursin Creamed Polenta
Roasted Yukon Gold Potato Wedges
Savory Cheddar Bread Pudding
Steamed Rice
Fire-Roasted Vegetable Rice
Risotto with Garlic and Cilantro
*Fettuccini Noodles
Herb Risotto

Salads

Choice of One:

Mixed Baby Greens Salad with two dressings
Caesar Salad
Greek Salad
Red Potato Salad
Italian Pasta Salad
Broccoli Cheese Salad
Macaroni Salad
Cole Slaw

Desserts

Choice of One Standard:

(Additional selections and MU Signature Desserts are available at an additional charge)

Boston Cream Pie
Key Lime Pie
Sour Cream Apple Pie
Tiramisu Cake Roll
Apple Walnut Cake
Angel Food Cake w/Strawberry Sauce
Carrot Cake
Chocolate Layer Cake
Chocolate Mousse Cake
Italian Cream Cake
Red Velvet Cake
Mixed Berry Cobbler
Cheesecake Supreme



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Millersville University Bake Shop Desserts

Homemade desserts from our own bake shop

Signature Desserts

- Individual Rum cakes with caramelized bananas (50 people or less)
- Chocolate lava bundts (Served warm)
- Baked Alaska (30 people or less)
- Chocolate Mousse Torte
Rich chocolate cake layered with dark chocolate mousse and chocolate sour cream icing.
- Crunchy Top Sour Cream
Apple or Peach pie (Contains nuts in topping)
- Gateau Riche
- Mixed berry cream crepes (50 people or less)

Pies, Puddings, Cobblers and Crisps

- Apple Crumb Pie
- Bourbon Chocolate Pecan Pie
- Key Lime Pie
- Peanut Butter Mousse Pie
- Pumpkin Pie
- Bourbon St. Bread Pudding
- Caramel Apple Bread Pudding
- Mixed Berry Cobbler
- Fruit Crisp (apple cherry or blueberry)

Cakes and Other Desserts

- Angel Food Cake with Topping
- Apple Walnut Cake with Cream Cheese Frosting
- Black Forest Cake
- Cake Roll with Lemon Filling

- Carrot Cake with Cream Cheese Frosting
- Cheesecakes (choose 1):
Plain with Fruit Topping
Chocolate Chip Oreo Crust
Raspberry Swirl with Chocolate Crust
Lemon Supreme
Pumpkin
- Chocolate Blackout Cake (with chocolate pudding and chocolate fudge icing)
- Chocolate Mousse in Champagne Glasses
- Creme Brulee (Groups of 20 people or less)
- Ice Cream Cake Roll (Choice of Ice Cream: Vanilla or Chocolate Cake and Sauce)
- Lemon Souffle (Groups of 20 people or less)
- Pumpkin Cake Roll
- Red Velvet Cake with Cream Cheese Icing
- Pastry Chef's Choice



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Home Party Planner

Perfect for entertaining in your home or office-a variety of take-home choices to enhance any gathering.

Cold Trays

Meat and Cheese Tray	\$10.50
(includes choice of two meats, two cheeses, kaiser & whole wheat rolls and condiments)	
Fresh Fruit tray	\$3.99
Fresh Vegetable Tray with Dill Dip.....	\$3.25
Cheese and Cracker Tray	\$2.60
Roasted Vegetable Tray with Chipotle Dip	\$3.75

Cakes and Pies

Apple Walnut Layer Cake.....	\$22.15
Carrot Layer Cake	\$22.80
Round Layer Cake 9in.....	\$21.50
Round Layer Cake 12in.....	\$38.00
Round Pumpkin Cheesecake.....	\$28.25
Cheesecake Supreme	\$25.95
Specialty Cheesecakes	\$28.25
Chocolate Mousse Torte	\$28.25
Mocha Mousse Torte.....	\$28.25
Decorated Full Sheet Cake....	\$56.00
1/2 Sheet Cake.....	\$35.00
Peanut Butter Mousse Pie.....	\$16.80
Pumpkin Pie.....	\$13.65
Sour Cream Apple Pie.....	\$16.80
1/2 Red Velvet Sheet Cake....	\$35.00

Homemade Salads

Sold by the Half-Gallon

Chunky Chicken Salad.....	\$28.25
Broccoli Salad.....	\$15.25
Creamy Cole Slaw.....	\$12.99
Red Skin Potato Salad.....	\$11.45
Macaroni Salad.....	\$11.45
Pasta Salad.....	\$12.35
Tuna Salad.....	\$22.75
Tossed Salad.....	\$15.20

Items by the dozen

Brownies.....	\$11.15
Iced Fudge Brownies	\$11.75
Mint Layered Brownies	\$11.75
Bar Cookies	\$10.75
Cookies.....	\$10.25
Cupcakes.....	\$12.65
Scones - Homemade Cinnamon Raisin.....	\$12.55
Danish.....	\$16.99
Danish, mini.....	\$14.55
Muffins	\$14.35
Muffins, mini	\$9.99

Regarding flavor assortment of muffins and cookies: for orders under 5 doz., Catering Services reserves the right to select the assortment based on our productions schedule; for orders over 5 dz., we will accommodate the customer's request.

Party Trays

Wrap Trays	\$83.00
15 Wraps cut in half to provide a 30 piece assortment of delicious wraps – choose from turkey, vegetarian, Mexican, beef & cheddar or ham & Swiss cut into serving portions. Select two varieties for your tray, more choices available on larger orders.	

Wing Tray	\$69.00
Treat your guests to a tray of appetizing hot wings. Cooked and ready to eat complete with bleu cheese dip. Serves 20-30	

Tea Sandwich Tray.....	\$90.00
Petite, elegant triangles served on your choice of bread: choose from chicken salad, cucumber and cream cheese, cheddar butter, chipped ham or egg and olive. Serves 20. Select two varieties for your tray, more choices available on larger orders.	

Pizza

Plain Pizza	\$14.25
Pepperoni Pizza	\$15.25
Other toppings available - varied prices	



Your Successful Event Is Our Mission