

BREAKFAST

All buffets and served breakfasts include OJ, water and coffee service

Continental Breakfast Served Breakfast

A lighter alternative for starting the day in a delicious way.....\$13.25

Assorted Danish Assorted Muffins and Croissants Seasonal Fruit Tray

Enjoy a served breakfast to start your day with choices from the breakfast menu.....\$17.85

One Entrée One Meat One Side **Two Pastries** Fruit

Breakfast Buffet

Wake up to a delicious breakfast buffet created from the offerings listed below.....\$18.75

Two Entrées One Meat One Side **Two Pastries** Fruit

Create a Served Breakfast or a Breakfast **Buffet from the Choices Below**

Entrées

Cheddar Scrambled Eggs French Toast **Pancakes** Blueberry, Chocolate Chip, or Buttermilk Scrambled Eggs Spinach, Tomato & Cheddar Frittata Three-Cheese Ouiche

Meat Selections

Applewood Smoked Bacon Chicken Sausage Links **Grilled Ham Steak** Sausage Links

Sides

Home Fried Potatoes O'Brien Potatoes Lyonnaise Potatoes

Pastries or Fruit

Assorted Bagels **Assorted Danish Assorted Doughnuts Assorted Muffins Assorted Scones** Coffee Cake Fruit Trav Mini Croissants

On-the-Go Breakfast

Each bagged breakfast comes with your choice of one of each of the following: pastry, snack, fruit and beverage.......\$9.99

Pastry

Bagel

Comes with butter, cream cheese, and jelly Muffin

Blueberry or Chocolate Chip

Beverage Bottled Water Bottled Juice

Fruit

Additional selections of fruit available at an extra charge

Apple Orange Banana

Snack

Granola Bar Nutri-Grain Bar

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717-871-5143

Menu updated as of January 2024



LUNCH

Black & Gold Bistro Delivered Lunches

Prepared lunch bags or deluxe boxed lunches to enjoy anywhere.

All lunches include assorted soda or bottled water.

Deluxe Boxed Lunch

Gourmet sandwiches are served on brioche roll or GF roll. Lettuce and tomato are packed separately.....\$18.10

Choose one entrée: Ham & Swiss Turkey & American Italian & Provolone Veggie & Cheese Roast Beef & Cheddar

Also Includes:

Garden Pasta Salad Assorted Cookies (2) Crisp Apple Condiments

On-the-Go Bagged Lunches

Bagged lunches are served on rolls with lettuce and tomato on the side....\$12.65

Hoagie with Condiments

Ham & Swiss Italian & Provolone Turkey & American Veggie & Cheese Roast Beef & Cheddar

Also Includes:

Potato Chips Oreo Cookies Seasonal Whole Fruit



Basket Lunches

Choose from deluxe salad selections, wraps or twin petite croissants.......\$14.50

Choose one entrée:

Salad Selections

Served with a roll and butter
Chicken Salad and Fresh Fruit
California or Tarragon Salad
Deluxe Chef Salad
Deluxe Vegetarian Salad
Asian Noodle Salad with Chicken
Mixed Greens Salad or
Caesar Salad
with Chicken or Shrimp

Wraps

Ham & Swiss Italian & Provolone Turkey & American Veggie & Cheese Roast Beef & Cheddar

Twin Petite Croissants

Chicken Salad with Lettuce and Tomato Tuna Salad with Lettuce and Tomato

Side Selections

Choice of One - Additional \$3.25/basket
Pasta Salad
Small Caesar Salad
Small Tossed Salad
Bleu Cheese, Italian, Ranch or
Thousand Island Dressing

Desserts

Choice of One - Additional \$1.95/basket
Bar Cookies
Cookies
Fruit Cup

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LUNCH

Choose from a *Create Your Own* Hot or Cold Buffet, Hot Served Luncheon, Cold Salad Plates and Sandwiches. If you are in the mood for something different, try a Specialty Buffet.

Lunches are available from 11 a.m.-2 p.m. only

Luncheon Salads & Sandwiches

Selections are served with water, iced tea, coffee service and dessert.

All salad entrées include assorted rolls. Please see the Bake Shop page for dessert options.

with Chicken.....\$14.99

Caesar Salad\$13.25

Our homemade Caesar dressing on romaine lettuce with shredded Parmesan cheese and croutons topped with your choice of grilled chicken or grilled shrimp.

Chicken......\$16.85 Shrimp.....\$18.35

Asian Noodle Salad

Chilled Asian noodles with snow peas, carrots, red cabbage and red peppers.
Topped with a marinated chicken breast and finished with a teriyaki glaze.

Cobb Salad.....\$16.85

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

Taco Salad.....\$15.10

Lettuce, tomatoes, taco meat, Monterey Jack cheese, black olives and diced onions. Served with chips, salsa, guacamole and sour cream.

Cranberry Walnut Salad..\$13.99

Baby mixed greens topped with craisins, spicy candied walnuts, and finished with raspberry vinaigrette dressing.

Crabmeat sautéed 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 a brioche roll. Served with lettuce, tomato, chips, and a dill pickle.

Turkey Club\$15.10

Turkey on toasted bread with applewood smoked bacon, lettuce and tomato. Served with chips, cole slaw and a dill pickle.







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An additional 18% gratuity will be applied to all served meals.

Upon request, additional items are available in every selection for an extra charge. Please note that for all buffets, there will be an additional charge for parties of fewer than 20 guests.



LUNCH

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

Selections are served with condiments, water, iced tea, coffee service and your choice of dessert.

Please see the Bake Shop page for dessert options.

For groups over 50 people, we suggest a variety of premade sandwiches. (Sandwiches are ordered by quantity.)

Sliced Meats & Meat Salads

Choice of Three
Roast Beef
Salami
Roasted Turkey Breast
Smoked Ham
Chicken Salad
Choice of California or Tarragon
Tuna Salad

Sliced Cheeses

Choice of Two American Cheddar Swiss Provolone Muenster

Rolls & Breads

Choice of Two
Assorted Sliced Breads
Italian, Wheat or Whole Grain
Homemade Mini White Rolls
Homemade Mini Wheat Rolls
Kaiser Rolls
Soft Tortillas
Gluten-free bread available upon request.

Sides

Choice of One

with Chipotle Dip
Fresh Vegetable Tray
with Dill Dip
Black Bean and Corn Salad
with Tortilla Chips

Roasted Vegetable Tray

Salads

Choice of One
Caesar Salad
Cole Slaw
Homemade Pasta Salad
Macaroni Salad
Red and White Potato Salad
Tossed Salad
Choice of 2 dressings
Greek Salad
Mixed Green Salad
Choice of 2 dressings







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DIETARY RESTRICTIONS

Buffet

Lunch......\$22.70 Dinner......\$34.50

Eggplant Rollups

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

Marinara Gnocchi



Homemade gnocchi pasta shaped with a fork. Tossed in a delicious marinara sauce.

Lemon Baked Haddock



Fresh haddock topped with olive oil and freshly squeezed lemons.

Florentine Lasagna Roulade



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

Vegetable Lasagna



Stacked layers of lasagna alternating with fresh roasted vegetables and béchamel sauce.

Portabella Mushrooms



Grilled marinated portabella mushrooms, topped with sautéed spinach, red peppers and diced tomatoes.

Tortellini in Rosé Sauce



Fresh cheese tortellini in a creamy marinara sauce

Jackfruit Rice & Beans



New Orleans-style rice and beans with jackfruit.

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 the requirements for vegetarian, vegan, gluten-free, lactose-free and nut allergy diets

Served Only

Please inquire about pricing for served meals.

Mushroom Ravioli



These delicate squares of pasta are stuffed with an aromatic mushroom, black truffle and 3-cheese filling. Served in a light pink sauce.

Jackfruit Pad Thai



A stir-fry noodle dish made with eggs, jackfruit and vegetables. Topped with crushed peanuts.

Five-Cheese Ravioli



Large ravioli topped with fresh sautéed spinach with a light lemon butter sauce.

Key

Vegetarian (\emptyset)



Vegan (🕅

Dairy-Free (∰)



Gluten-Free (*)



Certain items can be made gluten-free; please inquire. Although items may be nut-free, they were not prepared in a nut-free environment.

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LUNCH

Bolger Hot Luncheon Buffet......\$22.70

Selections are served with condiments, water, iced tea, coffee service and your choice of dessert.

Please see the Bake Shop page for dessert options.

Entrées

Choice of Two
Choice of Three: Add \$2.95 per person
Beef Tips with Mushrooms
Chicken Marsala
Chicken Piccata
Eggplant Roll-Ups
Florentine Lasagna Roulade

Grilled Ham Steak with Pineapple
Herb-Crusted Tilapia
Lasagna with Meat
Lemon Baked Haddock
Marinated Flank Steak

Portabella Mushrooms
Sliced Turkey Breast with Gravy
Spinach and Quinoa Timbale
Tortellini in Rose Sauce
Marinara Gnocchi

Salads

Choice of One
Tossed Salad
Choice of 2 dressings
Mixed Greens
Choice of 2 dressings
Caesar Salad
Greek Salad
Macaroni Salad
Cole Slaw
Italian Pasta Salad

Pastas

Choice of One
Penne with Pesto
Baked Ziti
Roasted Vegetable Pasta
Stuffed Shells with Marinara Sauce
Tortellini Alfredo

Sides

Choice of Two
Risotto with Garlic and Cilantro
Rice Pilaf
Gourmet Potatoes
Oven-Roasted Potatoes
Red-Skin Mashed Potatoes
Buttered Noodles
Green Beans
Squash, Apple and Cranberry Bake
Broccoli Florets
Roasted Vegetable Medley
Baby Carrots









LUNCH

Served Lunches

Selections are served with a mixed green salad with choice of two dressings, choice of two sides, assorted rolls, water, iced tea, coffee service and your choice of dessert. Please see the Bake Shop page for dessert options. Parties over 15 may select an additional entrée or dessert (choice of two) at an additional charge.

Fettuccine Alfredo.....\$14.95

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

Chicken.....\$17.55 Shrimp.....\$19.75

Chicken Mapi.....\$19.75

Boneless chicken breast lightly dusted and sautéed with bacon, mushrooms and artichoke hearts, and finished with heavy cream.

Chicken Piccata.....\$19.75

Boneless chicken breast, dredged in an egg batter, lightly sautéed with a light lemon sauce and capers.

Chicken Ravioli with Pesto....\$19.75

Tender, plump ravioli stuffed with grilled chicken, Romano and mozzarella cheeses. Served with a delicious pesto.

Chicken Sesame......\$19.75

Boneless chicken breast lightly breaded with sesame seeds. Pan-seared and finished with a creamy onion sauce.

Marinated Flank Steak.....\$18.99

Teriyaki or citrus lime marinated tender flank steak, slowly grilled and thinly sliced.

Sirloin Beef Tips.....\$19.99

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

Salmon Sesame.....\$21.25

Fresh salmon fillet sprinkled with black sesame seeds and grilled to perfection.

Maryland Crab Cake.....\$21.25

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

Please see our dietary restrictions page for additional options.

Sides

Choice of Two

Risotto with Garlic and Cilantro Rice Pilaf Gourmet Potatoes Oven-Roasted Potatoes



Red-Skin Mashed Potatoes Buttered Noodles Green Beans Squash, Apple and Cranberry Bake



Broccoli Florets Roasted Vegetable Medley Baby Carrots Vegetable Stir Fry



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SPECIALTY

Break Selections À la Carte

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

Hot Beverage Service	\$3.99
Coffee, Assorted Teas & Iced Water	
Mid-Morning Replenish	\$3.15
Coffee, Assorted Teas & Iced Water	
Assorted Sodas	\$1.75
Iced Tea/Lemonade	\$2.90
Bottled Water	\$1.99
Assorted Dozen Doughnuts	\$17 . 99
Assorted Bagels	\$3.15
with Whipped Cream Cheese & Jelly	
Coffee & Bagels	\$6.99
Assorted Bagels with Whipped Cream C	Theese &
Jelly Served with Coffee Assorted Teas &	lced Water

Coffee & Doughnuts	\$7 . 25
Assorted Doughnuts served with Coffee, A Teas & Iced Water.	ssorted
7000007000770007	
Pretzels	\$1.60
Potato Chips	\$1.60
Popcorn	\$1 . 60
Trail Mix	\$1.99
Amish Peanut Butter Platter	.\$4 . 55
with Celery, Fresh Sliced Apples, Pretzels &	Crackers
Apples	\$1.75
Bananas	\$1 . 35
Banana Bread	\$1.90
with Light Cream Cheese	

remesimments. Trice per person	
Cheese and Cracker Tray	\$2.65
Fresh Seasonal Fruit Tray	\$3 . 99
Fresh Vegetable Tray with Dill Dip	\$3 . 25
Roasted Vegetable Traywith Chipotle Dip	\$3.75
Hot Soft Pretzelswith Mustard	\$1.70
Hummus Bar Red Pepper, Bacon Cheddar, Tomato B Spinach & Feta-flavored Hummus w Vegetables and Pita Chips	Basil, or
Nacho Bar with Tortilla Chips, Cheese Sauce, Salso Cream, Chili, Jalapeño Peppers & Black	a, Sour

Specialty Buffet......\$16.99

Selections are served with a mixed greens salad with two dressings, cookies or bar cookies, assorted sodas, and bottled water

Baked Potato Bar

Bacon Bits Cheese Sauce Chili

Green Onions
Sour Cream

Steamed Broccoli

Pasta Bar

Penne Pasta Tri-Color Rotini Wheat Pasta Alfredo Sauce Marinara Sauce

Marinara Sauce with Meatballs

Garlic Bread Italian Bread

Deconstructed Salad Bar

Mixed Greens Choice of Two Dressings

Black Olives Red Onions

Cucumbers
Grape Tomatoes
Assorted Rolls

Carrots

For an additional cost: Grilled Chicken Grilled Shrimp *Inquire within for pricing.

Pizza Buffet

Cheese

Pepperoni Vagatable

Vegetable

White with Mushrooms & Garlic

Taco Bar

Hard & Soft Shells

Tortilla Chips

Seasoned Chicken

Seasoned Beef

Guacamole

Sour Cream

Salsa Lettuce

Onions

Olives

Shredded Cheese

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BARBECUES

Have your BBQ anywhere you would like, whether in one of our dining rooms or another on-campus location. Additional charges apply.

The All-American Barbecue......\$16.45

Includes:

Pub Burgers Hot Dogs Veggie Burgers

Rolls

Baked Beans

Tomato Onion

Lettuce

Pickles

American Cheese

Condiments

Assorted Bar Cookies

Assorted Sodas &

Bottled Water

Sides

Choice of Two Fresh Fruit Salad Red & White Potato Salad Macaroni Salad Pasta Salad Cole Slaw **Potato Chips**





Upgrade Your BBQ

All-American Chicken BBQ\$18.75

Includes everything with the All-American BBQ plus boneless BBQ chicken breast.



Includes everything with the All-American BBQ plus BBQ spare ribs.





HORS D'OEUVRES

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

Individual Hors d'Oeuvres

Minimum order of 4 dozen, priced per dozen

Parmesan Asparagus Puffs	\$22.75
Maximum order 6 dozen	
Chicken Skewers	\$26.99
Pesto, Thai Curry or Tandoori	
Beef with Horseradish Sauce	\$22.99
Brie en Croûte with	
Raspberry Jam	\$27.99
Bruschetta with Chèvre	
& Tomatoes	\$14.99
Cheese or Chicken Quesadilla	\$14.99
Cheese or Chicken Quesadilla Cherry Tomatoes Stuffed with	\$14.99
Cherry Tomatoes Stuffed with	\$13.65
Cherry Tomatoes Stuffed with Vegetable Cream Cheese	\$13.65
Cherry Tomatoes Stuffed with Vegetable Cream Cheese	.\$13.65 .\$17.55
Cherry Tomatoes Stuffed with Vegetable Cream Cheese Chicken Medallions Pesto, Thai Curry or Tandoori	.\$13.65 .\$17.55
Cherry Tomatoes Stuffed with Vegetable Cream Cheese Chicken Medallions Pesto, Thai Curry or Tandoori Chicken Wings	.\$13.65 .\$17.55 .\$14.99

Appetizer Trays & Dips

Available per serving	
Assorted Cheese & Crackers	.\$2.60
Baked Brie with	
Caramelized Almonds	.\$3.99
with Crackers	
Fresh Vegetable Tray	\$3 .2 !
with Dill Dip	
Hot Crab Dip with	
Toasted Baguettes	\$5.70
Marauder Crab Dip with	
Crackers	\$5.70
Roasted Vegetable Tray	\$3.75
with Chipotle Dip	
Seasonal Fruit Tray	\$3.99
Spinach Dip with	
Toasted Baguettes	\$3 . 1
Sushi Tray	et Price







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DINNER

Hot Dinner Buffet.....\$34.50

Buffet dining at its best with great choices to please any palate.
Selections are served with condiments, water, iced tea, coffee service and your choice of dessert.
Please see the Bake Shop page for dessert options.

Entrées

Choice of Two
Choice of Three: Add \$3.75 per person
Baked Sugar Cured Ham
Chicken Marsala
Chicken Piccata
Flounder Florentine
Herb-Crusted Tilapia
Lasagna

Meat or Vegetable
Roasted Turkey Breast
Marinated Flank Steak with
Natural Gravy
Stir-Fry Sirloin Tips with Broccoli
Marinara Gnocchi
Jackfruit Rice & Beans

Entrées available for an additional cost:

Flounder Stuffed with Crabmeat Maryland Crab Cakes Sesame-Crusted Salmon Shrimp Stuffed with Crabmeat Sliced Beef Tenderloin

Pasta

Choice of One
Stuffed Shells
Baked Ziti
Florentine Lasagna Roulade
Penne Primavera*
Tortellini Alfredo

Salads

Choice of One
Mixed Greens
with two dressings
Caesar Salad
Greek Salad
Red & White Potato Salad
Italian Pasta Salad

Vegetables & Sides

Choice of Two
Asian Glazed Green Beans
Glazed Yams
Green Beans Almondine
Green and Yellow Herbed Squash
Steamed Broccoli
Parsley Baby Carrots
Roasted Vegetables
Bread Stuffing
Gourmet Potatoes
Red-Skin Mashed Potatoes
Oven-Roasted Potatoes
Rice Pilaf
Herb Risotto

*Wheat Pasta Available







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DINNER

Our dinners are presented beautifully and served in a friendly, attentive and professional manner.

Served Entrées

Selections are served with mixed greens salad with two dressings, two sides, assorted rolls, water, iced tea, coffee service and your choice of dessert. Parties over 20 may select an additional entrée or dessert (choice of two) at an additional charge.

Please see the Bake Shop page for dessert options.

Chicken Chesapeake......\$30.30

Boneless chicken breast, grilled and topped with shrimp and lump crabmeat, baked and served with a Maryland cream sauce.

Chicken Marsala.....\$27.35

Boneless chicken breast, lightly sautéed and baked, topped with marsala wine and mushroom sauce.

Chicken Piccata.....\$27.35

Boneless chicken breast, dredged in an egg batter, lightly sautéed with a light lemon sauce and capers.

Chicken Ravioli with

Pesto.....\$27.30

Tender, plump ravioli stuffed with grilled chicken, Romano and mozzarella cheeses. Served with a delicious pesto.

Chicken Sesame......\$27.35

Boneless chicken breast, lightly breaded with sesame seeds. Pan-seared and finished with a creamy onion sauce.

Chicken Valentino......\$28.99

Boneless chicken breast stuffed with spinach, diced tomatoes, Parmesan, feta and mozzarella. Sautéed, finished in the oven and served over marinara sauce.

Duck Breast with Raspberry Coulis\$37.99

Pan-seared duck breast, served with a raspberry coulis reduction.

Braised Short Rib \$32.00

Tender short ribs slow cooked and served with a rich, hearty beef and tomato reduction sauce.

Marinated Flank Steak......\$29.25

Teriyaki or citrus lime marinated tender flank steak, slowly grilled and thinly sliced.

Roast Tenderloin Madeira...\$36.25

Whole roasted tenderloin, seasoned with an herb rub, seared and slow-roasted. Sliced and served with a Madeira wine demi-alaze.

Sirloin Tips......\$29.15

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

Seasoned Pork Tenderloin...\$27.30

Seared pork tenderloin served with a mushroom demi-glaze.

Flounder Florentine......\$27.25

Flounder stuffed with sautéed spinach and Parmesan cheese. Finished with a white wine cream sauce.

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

Fresh flounder fillet stuffed with seasoned crabmeat, baked and topped with a rich cream sauce.

Maryland Crab Cakes......\$34.50

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

Sesame Salmon.....\$29.99

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

Shrimp Scampi......\$32.85

Shrimp sautéed with a hint of garlic, white wine and lemon. Served with our delicious pasta.

Surf & Turf.....\$39.99

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

Sides

Choice of Two
Risotto with Garlic and Cilantro
Rice Pilaf
Gourmet Potatoes
Oven-Roasted Potatoes
Red-Skin Mashed Potatoes
Buttered Noodles
Green Beans
Squash, Apple & Cranberry Bake
Broccoli Florets
Roasted Vegetable Medley
Baby Carrots

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BAKERY

Homemade baked goods from the Millersville University Bake Shop.

Signature Desserts

Available for lunch and dinner meals at an additional charge.

Individual Rum Cakes
with Caramelized Bananas*

Chocolate Lava Bundts

Chocolate Mousse Torte

Rich chocolate cake layered with dark chocolate mousse and chocolate sour cream icing

Sour Cream Apple Pie Mixed Berry Cream Crepes*

Cakes & Other Desserts Pies, Puddings,

Angel Food Cake with Strawberry Sauce

Apple Walnut Cake

with Cream Cheese Frosting

Carrot Cake

with Cream Cheese Frosting

Cheesecakes

Plain

Plain with Fruit Topping

(Cherry, Blueberry or Strawberry)

Raspberry Swirl

Lemon Supreme

Pumpkin

Chocolate Mousse

Crème Brûlée***

Ice Cream Cake Roll (Served Only)

Choice of Ice Cream with Vanilla Cake.

Served with strawberry sauce,

chocolate sauce and whipped cream.

Pumpkin Cake Roll

Red Velvet Cake

with Cream Cheese Icing

Assorted Bar Cookies

Assorted Brownies

Assorted Cookies

Assorted Cupcakes

Pies, Puddings, Cobblers & Crisps

Rice Pudding**

Dirt Pudding**

Apple Pie

Peanut Butter Mousse Pie

Pumpkin Pie

Fruit Cobbler or Crisp

Apple, Cherry, Blueberry or Mixed Berry

Bourbon Chocolate Pecan Pie

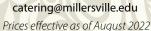
Key Lime Pie

^{***} available for 20 quests or fewer



All cakes and cheesecakes for 16+ guests and all pies for 8+ guests will be sent whole and precut for any events outside of the Bolger Conference Center.





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^{*} available for 50 guests or fewer ** available for buffet only



SPECIALTY

Home or Office Party Platters

We provide a variety of take-home choices to enhance any gathering.

Cold Trays

Meat and Cheese Tray\$10.50	Apple Walnut Layer Cake\$22.15
Includes choice of two meats, two	Carrot Layer Cake\$22.80
cheeses, Kaiser and whole-wheat rolls,	9-in. Round Layer Cake \$21.50
and condiments.	12-in Round Layer Cake \$28.50

Fresh Fruit Tray	\$3.99
Fresh Vegetable Tray	\$3.25
with Dill Dip	
Cheese and Cracker Tray	\$2.60
Roasted Vegetable Tray	\$3.75
with Chipotle Dip	

Homemade Salads

Priced Per Half Gallon	
Cole Slaw	\$12 . 99
Red-Skin Potato Salad	\$11.45
Macaroni Salad	\$11.45
Pasta Salad	\$12.35
Chicken Salad	\$28.25
Tuna Salad	\$22.75

Cakes & Pies

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Carrot Layer Cake	\$22.80
9-in. Round Layer Cake	.\$21.50
12-in. Round Layer Cake	.\$28.50
Cheesecake Supreme	\$20.80
Specialty Cheesecake Plain with Fruit Topping (Cherry, Blu or Strawberry), Raspberry Swirl, Ler Supreme or Pumpkin	ueberry
Chocolate Mousse Torte	\$28.75
Mocha Mousse Torte	\$28.25
Decorated Full Sheet Cake	.\$56 . 00
Decorated Half Sheet Cake	.\$35.00

Peanut Butter Mousse Pie.....**\$16.80** Pumpkin Pie.....**\$16.80**

Sour Cream Apple Pie.....**\$16.80**

Items by the Dozen

items by the bozen	
Chocolate Brownies	\$11.15
Iced Fudge Brownies	\$11.15
Mint Layered Brownies	\$11 . 75
Bar Cookies	\$10.75
Assorted Scones	\$12.55
Raspberry, White Chocolate,	
Chocolate Chip, Cinnamon	
Raisin or Orange Cranberry	
Chocolate Chip Cookies	\$10.25
Assorted Cupcakes	\$12.65
Danish	\$16.99
Muffins	\$14.35
Mini Muffins	\$9.99
Regarding flavor assortment of muffins	and
cookies: Catering reserves the right to se	
assortment for orders under 5 dozen an	
orders placed with less than 2 weeks' no	
orders over 5 dozen and with proper no	-
will accommodate the customer's reque	est.

Party Trays

Wrap Trays	\$83.00
15 wraps cut in half to provide a 30)-piece
assortment. Choose from Turkey &	!
American, Vegetarian, Beef & Chec	ldar, or
Ham & Swiss.	

Select two varieties for your tray. More choices available on larger orders. **GF Wraps Available**

Wing Tray	\$69 . 00
5 dozen wings complete with bleu	
dip and celery.	

Pizza

Cheese Pizza	\$14.25
Pepperoni Pizza	-
Veggie Pizza	
White Pizza	\$12.90





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