Breakfast Buffet .............$16.25

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
Lyonnaise 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 .....$15.50

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
## Distinctive Cuisine & Services

### 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.

### Continental Breakfast.....$11.50

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....$8.75

**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

### A la Carte Break

Available all day, price per person

- **Amish Peanut Spread Platter.** $3.95
- **With Celery, Fresh Sliced Apples, Pretzels and Crackers**
- **Bagels with Cream Cheese.....$2.75**
- **Banana Bread with Light Cream Cheese ........$1.65**
- **Cheese and Cracker Tray........$2.25**
- **Chocolate Fondue with Fresh Fruit and Marshmallows.....$4.75**
- **Fresh Fruit Tray .................$3.50**
- **Fresh Vegetable Tray**
  - with Dip............................$2.75
- **Hot Soft Pretzels**
  - with Mustard......................$1.45
- **Hummus Bar.........................$4.75**
- **Red Pepper, Bacon Cheddar, Tomato Basil, Spinach and Feta Flavored Hummus with Fresh Vegetables and Pita Chips.**
- **Nacho Bar .........................$6.55**
  - with Tortilla Chips, Cheese Sauce, Salsa, Sour Cream, Chili, Jalapeno Peppers and Black Olives
- **Deconstructed Salad...........$16.00**

### Beverages:

- Assorted Sodas .................$1.50
- Iced Tea/Lemonade..............$2.50
- Bottled Water........................$1.65

- Pretzels or Potato ChipsPC......$1.40
- Apple ......................................$1.50
- Banana......................................$1.15
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 ...............................................................$19.75

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)

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Salads</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Two: add $2.15 per person</td>
<td>Choice of One:</td>
<td>Choice of One:</td>
</tr>
<tr>
<td>Beef Tips with Mushrooms, Sherry and Garlic</td>
<td>Tossed Salad (Choice of two dressings)</td>
<td>Assorted Cookie Tray</td>
</tr>
<tr>
<td>Teriyaki Marinated Flank Steak</td>
<td>Caesar Salad</td>
<td>Assorted Bar Cookies</td>
</tr>
<tr>
<td>Sliced Breast of Turkey with Gravy</td>
<td>Greek Salad</td>
<td>Assorted Brownies</td>
</tr>
<tr>
<td>Grilled Boneless Pork Chops</td>
<td>Broccoli Cheddar Salad</td>
<td>Apple Walnut Cake</td>
</tr>
<tr>
<td>Grilled Ham Steak with Pineapple</td>
<td>Macaroni Salad</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Herb Crusted Tilapia</td>
<td>Cole Slaw</td>
<td>Chocolate Mousse</td>
</tr>
<tr>
<td>Lemon Baked Haddock</td>
<td>Italian Pasta Salad</td>
<td>Devils Food Cake Squares</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td></td>
<td>Fruit Crisp</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td></td>
<td>Iced Cupcakes</td>
</tr>
<tr>
<td>Orange Basil Chicken</td>
<td></td>
<td>Key Lime Pie</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Salads</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of One:</td>
<td>Choice of One:</td>
<td>Choice of One:</td>
</tr>
<tr>
<td>Florentine Lasagna Roulades</td>
<td>Tossed Salad (Choice of two dressings)</td>
<td>Assorted Cookie Tray</td>
</tr>
<tr>
<td>Lasagna with Meat</td>
<td>Caesar Salad</td>
<td>Assorted Bar Cookies</td>
</tr>
<tr>
<td>Linguini with Pesto</td>
<td>Greek Salad</td>
<td>Assorted Brownies</td>
</tr>
<tr>
<td>Baked Ziti Casserole</td>
<td>Broccoli Cheddar Salad</td>
<td>Apple Walnut Cake</td>
</tr>
<tr>
<td>Macaroni and Cheese</td>
<td>Macaroni Salad</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Stuffed Shells with Marinara Sauce</td>
<td>Cole Slaw</td>
<td>Chocolate Mousse</td>
</tr>
<tr>
<td>Tortellini Alfredo</td>
<td>Italian Pasta Salad</td>
<td>Devils Food Cake Squares</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Starch &amp; Vegetables</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Two:</td>
<td>Choice of One:</td>
</tr>
<tr>
<td>Arborio Rice with Garlic and Cilantro</td>
<td>Assorted Cookie Tray</td>
</tr>
<tr>
<td>Steamed Rice Pilaf</td>
<td>Assorted Bar Cookies</td>
</tr>
<tr>
<td>Gourmet Potatoes</td>
<td>Assorted Brownies</td>
</tr>
<tr>
<td>Oven Roasted Potatoes</td>
<td>Apple Walnut Cake</td>
</tr>
<tr>
<td>Mashed Red Skin Potatoes</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Buttered Noodles</td>
<td>Chocolate Mousse</td>
</tr>
<tr>
<td>French Green Beans</td>
<td>Devils Food Cake Squares</td>
</tr>
<tr>
<td>Squash, Apple and Cranberry Bake</td>
<td>Fruit Crisp</td>
</tr>
<tr>
<td>Broccoli Florets</td>
<td>Iced Cupcakes</td>
</tr>
<tr>
<td>Fresh Vegetable Stir Fry</td>
<td>Key Lime Pie</td>
</tr>
<tr>
<td>Roasted Vegetable Medley</td>
<td>Mixed Berry Cobbler</td>
</tr>
<tr>
<td>Ratatouille</td>
<td>Pumpkin Pie</td>
</tr>
</tbody>
</table>

Additional choices available at an extra charge
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............................ $13.55
*(Maximum of 60 guests for this selection)*

Buffet or Served:

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

**Specialty Buffets**...... $14.25
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)*
### 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** ............ $17.15  
Boneless breast of chicken dusted in seasoned bread crumbs sautéed with bacon, mushrooms and artichoke hearts and finished with heavy cream.

**Chicken Sesame** ........ $17.15  
Boneless breast of chicken, lightly breaded with bread crumbs and sesame seeds and pan-fried.

**Chicken Piccata** .......... $17.15  
Boneless breast of chicken, lightly dusted in seasoned flour, dipped in an egg and Swiss cheese batter and lightly sautéed.

**Sauteed Turkey Breast** ................. $15.60  
Lightly breaded turkey breast sautéed scallopini style and served with a light lemon butter sauce.

**Marinated Flank Steak** ....$16.50  
Italian-marinated tender flank steak, slowly grilled & thinly sliced.

**Served Lunches**

<table>
<thead>
<tr>
<th>Dish</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Chicken Mapi</td>
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<td>Chicken Piccata</td>
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<td>Sauteed Turkey Breast</td>
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<tr>
<td>Marinated Flank Steak</td>
<td>$16.50</td>
</tr>
<tr>
<td>Sirloin Beef Tips</td>
<td>$17.50</td>
</tr>
<tr>
<td>Meatloaf Wellington</td>
<td>$15.20</td>
</tr>
<tr>
<td>Maryland Crab Cake</td>
<td>$18.75</td>
</tr>
<tr>
<td>Grilled Salmon Sesame</td>
<td>$18.45</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>$12.99</td>
</tr>
<tr>
<td>Chicken</td>
<td>$15.25</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$17.15</td>
</tr>
<tr>
<td>Penne Pasta &amp; Prosciutto</td>
<td>$16.45</td>
</tr>
</tbody>
</table>

**Marinated Flank Steak** ....$16.50  
Italian-marinated tender flank steak, slowly grilled & thinly sliced.

**Sirloin Beef Tips** .... $17.50  
Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms in a rich brown sauce.

**Meatloaf Wellington** .. $15.20  
A delicious meatloaf blend baked in flaky puffed pastry, lightly browned.

**Maryland Crab Cake** .. $18.75  
Backfin crabmeat blended with diced peppers and onions and sautéed to a light golden brown.

**Stuffed Sole** .......... $17.25  
Fillet of sole with bay scallop and crabmeat stuffing, served with a light wine sauce.

**Grilled Salmon Sesame** ........ $18.45  
Fresh salmon fillet, dredged in black sesame seeds and grilled to perfection.

**Fettuccine Alfredo** .....$12.99  
Fettuccine noodles tossed in Alfredo sauce served with chicken or shrimp.

**Chicken** ................ $15.25  

**Shrimp** .................. $17.15  

**Penne Pasta & Prosciutto** .... $16.45  

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

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

Salad Entrees

Served with assorted rolls.

Caesar Salad ............$11.50
Our homemade Caesar dressing on romaine lettuce with shredded parmesan cheese & croutons. Topped with your choice of grilled salmon, shrimp or grilled chicken.

Salmon ...................... $15.95
Shrimp....................... $15.95
Chicken .....................$14.65
Beef.......................... $15.95

Cobb Salad ............... $14.65
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.... $13.25
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 .......... $13.75
Boston lettuce, spinach, radicchio, pine nuts and Mandarin oranges with a raspberry honey Dijon dressing.

Taco Salad................. $13.15
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 ..$13.15
Ham and turkey on toasted bread with applewood smoked bacon, lettuce, tomato, chips and slaw.

Fish Taco.................. $13.15
Grilled tilapia on soft tacos with lettuce and tomato. Served with guacamole, salsa, sour cream and creamy cole slaw.

Maryland Crabcake Sandwich............... $15.95
Backfin crabmeat sauteed to a golden brown served on a Kaiser roll with chips and a dill pickle.

Brioche Sandwich......... $12.65
Choice of ham, turkey, roast beef, tuna or chicken salad on brioche specialty bread served with lettuce tomato, chips and a dill pickle.
Bolger Cold Luncheon Buffet

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

Choose of One:
- Roasted Vegetable Tray with Chipotle Dip
- Vegetable Tray with Dill Dip

Rolls and Breads

Choose of Two:
- Assorted Sliced Breads
  - (Italian, Rye, Wheat, Whole Grain)
- Homemade Mini Wheat Rolls
- Kaiser Rolls
- Mini White Rolls
- Soft Tortilla

Desserts

Choose 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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Your Successful Event Is Our Mission

Millersville Catering • (717) 871-5143 • catering@millersville.edu
Black and Gold Bistro Lunches Delivered

**Basket Lunches...$12.50**

**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 2.75/basket)
- Pasta Salad
- Small Caesar
- Small Tossed Salad
- Bleu Cheese
- Italian
- Ranch
- 1000 Island

**Dessert Selection**
Choose one:
- Bar Cookies
- Brownies
- Cookies
- Fruit Cup

**On-the-Go Bagged Lunch** ............ $10.99

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...$15.75**

**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
## 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

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cheese &amp; Cracker tray</td>
<td>$2.25</td>
</tr>
<tr>
<td>Baked Brie with Caramelized Almonds</td>
<td>$3.50</td>
</tr>
<tr>
<td>Cream Cheese Pesto Torté</td>
<td>$2.65</td>
</tr>
<tr>
<td>Fresh Vegetable Tray with Dill Dip</td>
<td>$2.75</td>
</tr>
<tr>
<td>Hot Crab Dip</td>
<td>$4.95</td>
</tr>
<tr>
<td>Marauder Crab Dip (Cold)</td>
<td>$4.95</td>
</tr>
<tr>
<td>Roasted Vegetable Tray with Chipotle Dip</td>
<td>$3.25</td>
</tr>
<tr>
<td>Seasonal Fruit Tray</td>
<td>$3.50</td>
</tr>
<tr>
<td>Spinach Dip with Toasted Baguette</td>
<td>$2.65</td>
</tr>
<tr>
<td>Sushi Tray</td>
<td>$5.80</td>
</tr>
</tbody>
</table>

### Individual Hors d’oeuvres

Minimum Order of 4 dozen, priced per dozen

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus Asiago</td>
<td>$19.75</td>
</tr>
<tr>
<td>Artichoke Hearts Stuffed with Boursin</td>
<td>$24.45</td>
</tr>
<tr>
<td>Beef Carpaccio with Horseradish Sauce</td>
<td>$19.25</td>
</tr>
<tr>
<td>Brie en Croute with Raspberry Jam</td>
<td>$24.45</td>
</tr>
<tr>
<td>Bruschetta with Chevre and Tomatoes</td>
<td>$13.15</td>
</tr>
<tr>
<td>Buffalo Chicken Tacos</td>
<td>$15.80</td>
</tr>
<tr>
<td>Cheese or Chicken Quesadilla</td>
<td>$13.15</td>
</tr>
<tr>
<td>Cheese Straws</td>
<td>$9.65</td>
</tr>
<tr>
<td>Cherry Tomatoes Stuffed with Vegetable Cream Cheese</td>
<td>$11.85</td>
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<tr>
<td>Chicken Medallions Choose from</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Mandarin Orange, Basil or Cajun Sauces</td>
<td>$15.25</td>
</tr>
<tr>
<td>Fresh Chicken Wings, Asian Style, Sweet Mustard or</td>
<td></td>
</tr>
<tr>
<td>Buffalo Style</td>
<td>$13.85</td>
</tr>
<tr>
<td>Crab Rangoons</td>
<td>$19.25</td>
</tr>
<tr>
<td>Gruyère and Leek Tartlet</td>
<td>$21.80</td>
</tr>
<tr>
<td>Lobster Cobbler en Croute</td>
<td>$25.25</td>
</tr>
<tr>
<td>Meatballs-Teriyaki, Cranberry or Sweet and Sour</td>
<td>$13.15</td>
</tr>
<tr>
<td>Mini Beef Kabobs</td>
<td>$20.50</td>
</tr>
<tr>
<td>Mini Crab Cakes with Tartar Sauce</td>
<td>$21.15</td>
</tr>
<tr>
<td>Mini Quiche - Lorraine, Spinach, Tomato/Herb &amp; Goat cheese</td>
<td>$16.50</td>
</tr>
<tr>
<td>Mini Reuben Sandwiches</td>
<td>$15.80</td>
</tr>
<tr>
<td>Mini Shrimp and Pineapple Kabob</td>
<td>$20.50</td>
</tr>
<tr>
<td>Mushrooms Stuffed with Crabmeat</td>
<td>$23.15</td>
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<tr>
<td>Mushrooms Stuffed with Spinach</td>
<td>$14.50</td>
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<tr>
<td>Pineapple Wrapped in Bacon</td>
<td>$17.15</td>
</tr>
<tr>
<td>Pot Stickers w/ Hot Mustard Sauce</td>
<td>$15.80</td>
</tr>
<tr>
<td>Quince and Manchego in Phyllo</td>
<td>$25.85</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$21.25</td>
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<tr>
<td>Shrimp Wrapped in Bacon</td>
<td>$21.25</td>
</tr>
<tr>
<td>Shrimp Soffrito</td>
<td>$21.25</td>
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<tr>
<td>Smoked Salmon Pinwheels</td>
<td>$17.85</td>
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<tr>
<td>Spinach and Cheese in Phyllo</td>
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<tr>
<td>Stuffed New Potatoes with Cream Cheese</td>
<td>$14.85</td>
</tr>
<tr>
<td>Tarragon Chicken Salad on Red Endive</td>
<td>$15.85</td>
</tr>
<tr>
<td>Tikk Masala Chicken Breast Skewers</td>
<td>$23.75</td>
</tr>
<tr>
<td>Turkey Cranberry Rollup</td>
<td>$10.55</td>
</tr>
<tr>
<td>Waterchestnuts Wrapped with Bacon</td>
<td>$11.85</td>
</tr>
</tbody>
</table>
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

- 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

- Chicken BBQ
  - 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...
  - 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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**Dinner**
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 .................. $25.25
Fresh flounder fillet stuffed with seasoned backfin crabmeat, backed and topped with imperial sauce.

Flounder Florentine .... $23.70
Flounder rolled and splashed with white wine and lemon butter, delicately seasoned with our seafood spice blend.

Maryland Crab Cakes ...$29.99
Our own special sauce blended with fresh jumbo lump crabmeat, baked to a golden brown.

Salmon Sesame ........... $26.35
Fresh salmon fillet, dredged in black sesame seeds and grilled to perfection.

Shrimp Scampi .......... $28.55
Jumbo shrimp sautéed in olive oil, garlic and scallions, tossed in a garlic cream sauce.

Shrimp Pernod .......... $29.99
Jumbo shrimp sautéed with onions, celery, garlic and pernod, finished with cream and served on a spinach cake.

Surf & Turf ................ $34.99
Petite filet accompanied by shrimp stuffed with our own Maryland crabmeat mixture.

Sirloin Tips .................. $25.25
Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms blended in a rich brown sauce.

NY Strip Loin Steak ... $29.25
Thick NY strip steak char-grilled with a steak seasoning dry rub, topped with thin onion straws.
Roast Tenderloin
Madeira ....................... $31.50
  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-glace.

Penne Pasta & Prosciutto with
Wild Mushrooms & Sun Dried Tomatoes... $23.75
  Penne Pasta with rich prosciutto slices and fresh wild mushrooms (vary seasonally) and sun dried tomatoes with creamy Alfredo sauce.

Stuffed Chicken Breast Supreme ........ $22.55
  Boneless Breast of Chicken with an apple stuffing and topped with supreme sauce.

Chicken Chesapeake .. $26.35
  Boneless Breast of Chicken, grilled and topped with shrimp and lump crabmeat, baked and served with a rich imperial sauce.

Chicken Sesame .......... $23.75
  Boneless Breast of Chicken, lightly breaded with bread crumbs and sesame seeds.

Chicken Marsala ........ $23.75
  Boneless Breast of Chicken lightly sautéed and baked, topped with a Marsala wine and mushroom sauce.

Chicken Piccata.......... $23.75
  Boneless Breast of Chicken dredged in an egg and Swiss cheese batter, lightly sautéed with light lemon sauce with capers.

Chicken Saltimbocca....$23.75
  Chicken Breast sautéed in a light wine sauce topped with fresh sage, prosciutto and fontina cheese.

Marauder Chicken...... $25.25
  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....... $25.25
  Pork Loin roasted with an apple stuffing and served with a fresh sage sauce.

Grilled Boneless Pork Chops............... $23.75
  Boneless Pork Chops marinated in molasses, coffee and fresh herbs, grilled and served with an herb glaze.

Duck Breast.............. $32.95
  Tender Roasted Duck Breast served with a cranberry lime sauce and orange zest.

***Vegetarian options available upon request.
Hot Dinner Buffet ...........................................................................................................$29.99
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).

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Pasta</th>
<th>Salads</th>
<th>Desserts</th>
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<tbody>
<tr>
<td>Choice of Two Standard, Choice of 3 additional charge...$3.25</td>
<td>Choice of One: Baked Italian Lasagna</td>
<td>Choice of One: Mixed Baby Greens Salad with two dressings</td>
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<td>Baked Manicotti</td>
<td>Caesar Salad</td>
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<td>Baked Ziti</td>
<td>Greek Salad</td>
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<td>*Fettuccini Alfredo</td>
<td>Red Potato Salad</td>
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<td>Florentine Roulades</td>
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<td>*Penne Primavera</td>
<td>Broccoli Cheese Salad</td>
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<td>Stuffed Shells with Marinara</td>
<td>Macaroni Salad</td>
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<td>Tortellini in Cream sauce</td>
<td>Cole Slaw</td>
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<td>For an additional charge: Market Pricing</td>
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<td>Crabmeat Stuffed Flounder</td>
<td>Asian Glazed Green Beans</td>
<td>Boston Cream Pie</td>
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<td>Shrimp Scampi with Pasta</td>
<td>Green Beans Almondine</td>
<td>Key Lime Pie</td>
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<td>Shrimp Stuffed with Crabmeat</td>
<td>Green and Yellow Herbed Squash</td>
<td>Sour Cream Apple Pie</td>
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<td>Sliced Tenderloin of Beef</td>
<td>Steamed Broccoli</td>
<td>Tiramisu Cake Roll</td>
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<td>Maryland Crab Cakes Sesame</td>
<td>Parsley Baby Carrots</td>
<td>Apple Walnut Cake</td>
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<td>Crusted Salmon</td>
<td>Fresh Vegetable Stir-Fry</td>
<td>Angel Food Cake w/Strawberry Sauce</td>
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<td>Bread Filling</td>
<td>Carrot Cake</td>
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<td>Gourmet Potatoes</td>
<td>Chocolate Layer Cake</td>
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<td>Garlic Mashed Potatoes</td>
<td>Chocolate Mousse Cake</td>
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<td>Orange Glazed Yams</td>
<td>Italian Cream Cake</td>
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<td>Boursin Creamed Polenta</td>
<td>Red Velvet Cake</td>
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<td>Roasted Yukon Gold Potato Wedges</td>
<td>Mixed Berry Cobbler</td>
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<td>Savory Cheddar Bread Pudding</td>
<td>Cheesecake Supreme</td>
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<td>Steamed Rice</td>
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<td>Fire-Roasted Vegetable Rice</td>
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Distinctive Cuisine & Services

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

Your Successful Event Is Our Mission

Millersville Catering • (717) 871-5143 • catering@millersville.edu
**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** .................$8.99
  (includes choice of two meats, two cheeses, kaiser & whole wheat rolls and condiments)
- **Fresh Fruit Tray** .......................$3.50
- **Fresh Vegetable Tray with Dill Dip** ...............$2.75
- **Roasted Vegetable Tray with Chipotle Dip** ...........$3.25

### Cakes and Pies
- **Apple Walnut Layer Cake** .......$19.25
- **Carrot Layer Cake** ..................$19.80
- **Round Layer Cake 9in** ..........$18.65
- **Round Layer Cake 12in** ..........$33.00
- **Round Pumpkin Cheesecake** ..$24.50
- **Cheesecake Supreme** ............$22.55
- **Specialty Cheesecakes** .........$24.50
- **Chocolate Mousse Torte** ....$24.50
- **Mocha Mousse Torte** ...........$24.50
- **Decorated Full Sheet Cake** ....$48.50
- **1/2 Sheet Cake** ........................$29.99
- **Peanut Butter Mousse Pie** ....$14.60
- **Pumpkin Pie** ..........................$11.85
- **Sour Cream Apple Pie** .......$14.60
- **1/2 Red Velvet Sheet Cake** ....$29.99

### Homemade Salads
- **Sold by the Half-Gallon**
  - **Chunky Chicken Salad** .......$24.50
  - **Broccoli Salad** ..............$13.25
  - **Creamy Cole Slaw** ...........$11.30
  - **Red Skin Potato Salad** ....$9.90
  - **Macaroni Salad** .............$9.90
  - **Pasta Salad** ...................$10.75
  - **Tuna Salad** ..................$19.80
  - **Tossed Salad** ................$13.20

### Items by the dozen
- **Brownies** ..........................$9.65
- **Iced Fudge Brownies** ...........$10.25
- **Mint Layered Brownies** .....$10.25
- **Bar Cookies** .................$9.25
- **Cookies** ..........................$8.85
- **Cupcakes** ..........................$10.95
- **Scones - Homemade Cinnamon Raisin** ....$10.90
- **Danish** ...........................$14.85
- **Danish, mini** .....................$12.65
- **Muffins** ...........................$12.50
- **Muffins, mini** ..................$8.75

### Party Trays

#### Wrap Trays
- **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
- **$60.00**
  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
- **$86.00**
  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** .......................$13.25
- **Pepperoni Pizza** ...............$14.25

Other toppings available - varied prices

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