Preparing authentic, made from scratch food in a socially responsible way.

Contact us!
catering@lafayette.edu
(610) 330-5853
https://lafayette-catering.catertrax.com
menu items subject to change
Lafayette Classic Catering

Lafayette Catering is committed to presenting foods that appeal to both the palate and the eye. We combine the freshest and finest ingredients to produce a stunning collection of offerings executed by our skilled and innovative chefs.

Creating that special touch is key to the success of our catering efforts. Developing relationships with our clients, knowing their nuances, and delivering our commitments are crucial in these efforts.

This catering brochure presents the most commonly requested menus; however, it is just a starting point. Special menus, requests, and catering options can always be arranged. Our goal is to make every event memorable by serving you great food by people who care and for the process to be stress free.

For more information, to make an appointment, or place an order, please call us at (610) 330-5853 or email us at catering@lafayette.edu. To place your catering order online, visit www.lafayette-catering.catertrax.com.

At Lafayette Catering, we value social responsibility and sustainability. Our commitment is to serve flavorful and healthy food that is produced through practices that respect farmers, workers, and animals. We are proud to be one of the first to commit to serving:

- Seafood that meets Seafood Watch sustainability guidelines.
- rBGH-free milk.
- Only cage-free eggs.
- Humanely raised ground beef.
- Gestation-cage-free pork.

Lafayette Catering is proud to purchase product from local vendors including:

- Balford Farms - Burlington Township, NJ
- Butter Valley Harvest - Bally, PA
- Bethlehem Sausage Werke - Easton, PA
- Klien Farms - Easton, PA
- LaFarm, The Lafayette College Community Garden and Working Farm - Easton, PA
- Lancaster Farm Fresh Cooperative - Lancaster, PA
- Lehigh Valley Dairy Farms
- Rockland Bakery - Bath, PA
- Scholl Orchards - Bethlehem, PA
- Joli Bakery - Bethlehem, PA
- Twin Maple Farms - Bath, PA
- Wild Fox Farm - Barto, PA
- Bechdolt's Orchard - Hellertown, PA
- Hunter Hill Farm - Easton, PA
- Castle Valley Mills - Doylestown, PA

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BEFORE BOOKING AN EVENT

When planning your event, please keep in mind that larger, more involved events such as buffet or served lunches and dinners require more planning and coordination. Therefore, we ask that you inform the catering office as early as possible of your upcoming event even if you do not have all of the details.

So that we can provide the best service possible, we request that all events be booked at least seven business days in advance. In the event of a last-minute order, menu items and service needs may be limited or subject to additional charges.

MINIMUMS

All menu items or packages are based on minimum orders. We are happy to accommodate smaller groups; however, final billing will be based on actual costs incurred not based on the prices quoted online. Per-person prices listed online may not cover actual costs for smaller groups.

ROOM RESERVATIONS, BUILDING ACCESS, AND SETUP

To reserve your event space, contact the Office of Scheduling and Event Planning at (610) 330-5077 or email reserve@lafayette.edu.

Please ensure that facilities are unlocked to allow for delivery and cleanup. If your event location is in use (class, meeting, etc.) immediately prior or after your event times, please make sure to communicate this to the Catering Department.

All equipment such as tables, chairs, and technology needs to be secured by placing a work order with Plant Operations at (610) 330-5373. Work orders are the responsibility of the person booking the event. All tables needed for food and beverage service need to be delivered and setup at least two hours prior to event start time. The Catering Department will inform you of any table needs for food and beverage setup and other details. Please supply a copy of your work order or a diagram to the catering office by email or fax to extension 5713.

EVENT PLANNING

Once you have reserved the event location, please contact the Catering Department at (610) 330-5853, or place your order online by visiting www.lafayette-catering.catertrax.com. You will need the following information to book your event:

- Name of Department or Organization
- Date and Timing of Your Event
- Location and Room Setup
- Guest Count
- Account Number for Billing

Please note that some locations may require limited menu offerings.

GUARANTEED GUEST COUNT AND BILLING

A final guaranteed guest count is due at least two business days prior to the event. The Catering Department will plan and purchase for this count. You will be billed for the guaranteed number or the actual number of guests, whichever is greater. If a guaranteed number is not provided by the due date, your last estimate will be used as your guarantee.

CONFIRMATIONS

It is the responsibility of the person booking the event to verify that all information on the catering sales order is correct and to contact the Catering Department if any changes need to be made.

CANCELLATIONS AND BILLING

All cancellations must be made at least three business days prior to the event. Events canceled with less than the required notice will be assessed charges based on the costs incurred.

All catered events must be paid for using a College Account Number. No other forms of payment will be accepted.

The prices listed online are for Lafayette-sponsored events only. All outside organizations are subject to additional fees and sales tax.
FOOD REMOVAL AND EQUIPMENT POLICY

As required by state health regulations, perishable leftovers may not be taken from the event and will not be packaged for removal. Catering equipment may not be removed from the event. In cases where it is removed, replacement charges will be applied to the final bill. The Catering Department will not be held responsible for food items or equipment removed without our knowledge or consent.

Special Services and Staffing Guide

DELIVERY, SETUP, AND CLEANUP

All events ordered from our classic catering guide include delivery, setup, and cleanup service for your event on campus. Events off campus may incur additional charges.

Please notify the Catering Department if the location of your event has specific hours of operation that would dictate setup or cleanup times.

EVENT STAFFING

Our service staff is available to attend to buffets, pass hors d’oeuvres, and serve plated meals at your event. The Catering Department will calculate your staffing needs based on the size, style, and logistics of your event. Staffing charges will be estimated during the booking process. Final charges will be defined and updated following your event.

During peak catering times or off-hours overtime staff rates may be applied.

SERVICE AND RENTAL ITEMS

We provide eco-friendly disposable service ware for all events, unless otherwise stated. China upgrade is available at specific locations and charged based on the complexity of your event.

Linens are included for all food and beverage tables at no additional charge when ordering from the Classic Catering Guide, with the exception of drop-off service such as boxed lunches. If you need additional linens for registration, guest, or conference tables for receptions, breaks, buffets, and so on, there is an add-on charge.

Our Catering Department staff will be happy to order, receive, and handle specific details for your event including rentals, floral arrangements, upgraded linens, china, and the like. We are committed to bringing you the best and will do so at the best price.

During peak catering times rental items may need to be ordered to accommodate business needs. Rental items can include linens, refrigerated trucks, grills, china, or other service equipment. All rental charges will be billed at cost.

ALCOHOL SERVICE

All alcoholic beverages must be served by an approved TIPS- or RAMP-certified bartender provided by Lafayette Catering Services. All events serving alcoholic beverages must provide non-alcoholic beverages and food.

All alcoholic beverages for events held at the college must be purchased by Lafayette Catering Services representatives when using college funds. All alcohol will be billed based on consumption following your event. Bartender and bar setup fees will be outlined based on your event logistics.

If determined by the manager of scheduling and events planning, an event may require a dedicated security officer (or officers), resulting in additional costs to your event.

Any event serving alcohol with students in attendance must comply with all policies stated in the Lafayette College Alcohol Service Policy. Please refer to the Lafayette College website for the full policy statement.
Breakfast Buffets

All breakfast buffets are set up using eco-friendly disposable service ware and include choice of chilled juice, regular and decaffeinated coffee, and assorted hot teas. In the case of larger groups waitstaff may be required and will be billed as an additional charge. Minimum 10 guests.

MARQUIS CONTINENTAL
Assorted bagels with whipped cream cheese and jam
Assorted danish and muffins
Fresh cut fruit salad

HEALTHY START
House-made granola bars with cranberry, pecans, almonds, and sunflower seeds
Vanilla yogurt served with berries
Assorted whole fruits

GOOD MORNING
Assorted danish, muffins, and scones
Cage-free scrambled eggs with chives
Choice of applewood-smoked bacon, turkey sausage links, or pork sausage patties
Home-fried potatoes

WAKE-UP CALL
Honey-glazed croissants
Assorted bagels with whipped cream cheese and jam
Fresh cut fruit salad
Cage-free scrambled eggs with chives
Ham, gruyere, and caramelized onion quiche
Cinnamon challah french toast with whipped butter and local maple syrup
Choice of applewood-smoked bacon, turkey sausage links, or pork sausage patties

À la Carte Breakfast

FROM THE BAKERY

ASSORTED MUFFINS (choice of two) – per dozen
Mini or regular size
Blueberry, chocolate espresso, chocolate chip, low-fat apple, wild berry, banana walnut, lemon poppy, or chef’s seasonal creation

ASSORTED MINI DANISH (choice of two) – per dozen
Blueberry, cream cheese, cherry, or apple

ASSORTED SCONES (choice of two) – per dozen
Cranberry-orange, white chocolate–raspberry, blueberry, apple-cinnamon, or chef’s seasonal creation

ASSORTED BAGELS
Served with choice of two spreads – per dozen
Whipped cream cheese, garlic and chive cream cheese, honey butter, nutella, grape jam, or strawberry jam

ASSORTED DONUTS – per dozen
Classic donuts featuring filled, glazed, and iced with toppings

HOUSE-MADE GRANOLA BARS – per dozen
Made with cranberry, pecans, almonds, and sunflower seeds

BREAKFAST BREADS – per loaf (serves 10)
Banana-walnut, cranberry-orange, blueberry, marble chip, or chef’s seasonal creation
Sunrise Starters and Add-ons

FRESH CUT FRUIT SALAD

ASSORTED WHOLE FRUITS

YOGURT BAR – Minimum 10 guests
Assortment of vanilla and strawberry yogurt served with fresh berries, granola, and honey

OATMEAL BAR – Minimum 15 guests
Steel-cut oatmeal served with seasonal fruit, dried fruit, local maple syrup, brown sugar, honey, walnuts, chocolate chips, and cinnamon

SANDWICH SAMPLER – Minimum 15 guests
Assorted breakfast sandwiches. Individually wrapped
Egg, cheese, and applewood-smoked bacon on toasted english muffin
Egg white with spinach, sliced tomato, and pesto spread on toasted bagel

BREAKFAST QUICHE – Serves 8
Roasted vegetable and cheddar
Ham, gruyere, and caramelized onion
Spinach, roasted tomato, and feta
Sausage, roasted red pepper, and goat cheese

BUTTERMILK PANCAKES OR CINNAMON CHALLAH FRENCH TOAST – Minimum 10 guests
Served with whipped butter and local maple syrup

Lunch

MEALS TO GO
All boxed lunches include delivery and choice of bottled water or canned soda.

EXPRESS BOXED LUNCH – Minimum 10 guests
Includes choice of up to three sandwich selections served on kaiser roll with lettuce and tomato, mayonnaise and mustard, whole fruit, potato chips, and chocolate chip cookies.

SANDWICH SELECTIONS:
Turkey and provolone
Ham and swiss
Roast beef and cheddar
Roasted vegetable
Made-without-gluten ingredients

PREMIUM BOXED LUNCH – Minimum 15 guests
Includes choice of up to three sandwich selections, whole fruit, pasta salad, and chocolate chip cookies.

SANDWICH SELECTIONS:
Waldorf chicken salad with pecans and lettuce on croissant
Roasted turkey with avocado, applewood-smoked bacon, herbed mayonnaise, lettuce, and tomato on focaccia
Ham, gouda, lettuce, and tomato with apple honey mustard on brioche roll
Roast beef with caramelized onion, field greens, and cheddar with horseradish cream on onion roll
Classic muffaletta with sliced italian meats and provolone with olive spread on baguette.
Fresh sliced tomato, mozzarella, and spinach with basil pesto spread on ciabatta.
Made-without-gluten ingredients.

EXECUTIVE BOXED LUNCH – Minimum 10 per selection
Includes choice of entree served with dinner roll, butter, fresh cut fruit salad, and brownie.

SELECTIONS:
Tuscan-style grilled chicken served with quinoa tabbouleh salad
Pan-roasted salmon with ginger and soy soba noodle salad
Ancho chili–rubbed flank steak with salsa verde over black bean and corn salad
Miso-glazed tofu with Asian-style slaw
LIGHT-FARE LUNCHES

All lunch buffets include eco-friendly disposable service ware and choice of dessert and drink: cookies or brownies and lemonade, iced tea, or assorted soda. In the case of larger groups waitstaff may be required and will be billed as an additional charge. Minimum 15 guests.

ALL-AMERICAN DELI

NEW YORK–STYLE DELI

THE SANDWICH BOARD
Choice of three premade sandwiches accompanied by choice of two side salad selections, pickles and potato chips.

SANDWICH SELECTIONS:
- Grilled chicken with roasted red peppers, arugula, and chipotle mayonnaise on baguette
- Waldorf chicken salad with pecans and lettuce on croissant
- Roasted turkey with avocado, applewood-smoked bacon, herbed mayonnaise, lettuce, and tomato on focaccia
- Ham, gouda, lettuce, and tomato with apple honey mustard on brioche roll
- Roast beef with caramelized onion, field greens, and cheddar with horseradish cream on onion roll
- Classic muffaletta with sliced Italian meats and provolone with olive spread on baguette
- Fresh sliced tomato, mozzarella, and spinach with basil pesto spread on ciabatta
- Grilled vegetables with goat cheese and roasted garlic spread on focaccia

WRAP IT UP
Choice of three premade wraps accompanied by choice of two side salad selections, pickles, and potato chips. Wrap selections are served on a variety of flavored tortillas.

Grilled chicken caesar with parmesan
Southwestern chicken with romaine, pico de gallo, and creamy ranch dressing
Tuna salad with lettuce and tomato
Roasted turkey with provolone, lettuce, and tomato with herbed mayonnaise
Ham with cheddar, dijon mustard, lettuce, and tomato
Roast beef with swiss and coleslaw
House-made hummus with spinach, feta, cucumber, and black olives
Black bean and veggie wrap with romaine and pico de gallo

THE BASICS
Choice of three premade sandwiches or wraps (listed above) served with potato chips.

SIGNATURE SALAD
Includes choice of two entrée salads served buffet style accompanied by choice of two side salad selections, dinner rolls, and whipped butter.

SALAD SELECTIONS

Cobb
Grilled chicken, avocado, bleu cheese, tomatoes, and chopped egg on crisp greens with creamy ranch dressing.

Fiesta steak
Marinated flank steak with black bean and corn salsa over mixed greens, crispy tortilla strips served with herb vinaigrette.

Chef's
Roasted turkey, roast beef, and ham with tomatoes, cucumbers, hard-boiled egg, crisp greens, and creamy ranch dressing.

Caesar
Chopped romaine, grated parmesan, house-made croutons, and our traditional caesar dressing.

Greek
Tomato, cucumber, kalamata olives, feta cheese, and red onion with mixed greens, balsamic vinaigrette, and house-made hummus with pita wedges.

SIDE SALAD SELECTIONS:
- Mixed greens with herb vinaigrette
- Lehigh Valley gold potato salad
- Pasta and roasted vegetable salad
- Pesto tortellini with tomatoes and mozzarella
- Wheat berry, beet, arugula, and walnut salad

ADD SOUP:
- Creamy tomato bisque
- Hearty chicken noodle
- Roasted potato and leek
- Southwestern corn chowder
- Broccoli and cheese bisque
- Vegetable minestrone
- Mushroom and beef barley
- Chef's seasonal

Southwestern couscous salad with cilantro
Macaroni salad
Fresh cut fruit salad
Citrus quinoa and cranberry salad with kale
Tuscan white bean salad
All appetizer displays are served using eco-friendly service ware. In the case of larger groups waitstaff may be required and will be billed as an additional charge. Minimum 15 guests.

**FRESH FRUIT DISPLAY WITH HONEY-VANILLA YOGURT DIP**
- Small (serves 10–15)
- Medium (serves 20–25)
- Large (serves 40–50)

**FRESH GARDEN CRUDITÉS**
Selection of seasonal garden vegetables served with ranch dip and hummus.
- Small (serves 10–15)
- Medium (serves 20–25)
- Large (serves 40–50)

**DOMESTIC CHEESE**
Variety of domestic cheese served with assorted crackers and grapes.
- Small (serves 10–15)
- Medium (serves 20–25)
- Large (serves 40–50)

**PETITE SANDWICHES**
Chef’s assortment of bite-sized sandwiches on mini rolls. Turkey and cranberry spread, ham with apple honey mustard, waldorf chicken salad with pecans, and tarragon egg salad
- Small (25 pieces)
- Large (50 pieces)

**ARTISAN CHEESE**
Assortment of local and international artisan cheeses with fresh berries and dried fruits with artisan baguettes and assorted crackers

**ANTIPASTI**
Chef’s assortment of capicola ham, prosciutto, salami, fresh mozzarella, artichoke hearts, marinated olives, marinated mushrooms, served with chunky bruschetta, herbed crostini, and focaccia wedges

**GOURMET CROSTINI**
Assortment of herbed crostini and focaccia wedges served with wild mushroom and goat cheese spread and tomato-basil bruschetta

**MIDDLE EASTERN SPREAD**
House-made hummus, tzatziki cucumber yogurt dip, and sun-dried tomato tapenade with toasted pita wedges.

**TORTILLA SAMPLER**
Crisp tricolor tortilla chips with fresh pico de gallo and guacamole

**HOUSE-MADE POTATO CHIPS WITH FRENCH ONION DIP**

**WARM DIPS**
- Warm parmesan spinach and artichoke dip with toasted pita wedges
- Jumbo lump crab dip served with artisan baguettes.
- Buffalo chicken dip with crisp tricolor tortilla chips.
  - Small (serves 20)
  - Large (serves 40)

All reception stations include eco-friendly service ware or china if your event is held in Marquis Hall. Waitstaff will be required for china service or larger groups and will be billed at an additional charge. Minimum 20 guests.

**SLIDER STATION**
Create your own slider with angus burgers, pulled-pork bbq, and crab cakes. Served with house-made potato chips and coleslaw, pickles, chipotle mayonnaise, ketchup, honey mustard, lettuce, tomato, relish, cheddar and swiss.

**PASTA BAR**
Perfectly cooked penne or farfalle pasta with a mix of delectable ingredients such as grilled chicken, sweet italian sausage, artichokes, cherry tomatoes, mushrooms, olives, and roasted red peppers. Includes marinara and basil pesto cream sauce.

**SMASHING POTATO BAR**
Hand-mashed yukon gold and sweet potatoes served with a variety of toppings to include whipped butter, sour cream, scallions, applewood-smoked bacon, sauté of wild mushrooms, cheddar cheese, caramelized onions, broccoli florets, and toasted pecans.

**CARVING BOARD**
All chef-attended carving board stations include assorted petite dinner rolls and butter.
- Roast beef tenderloin served with horseradish aioli and mushroom demi-glace
- Roasted turkey breast with cranberry orange relish and creamy dijon mustard
- Apricot-glazed ham with honey mustard sauce
- Dijon-crusted pork loin with chipotle mayonnaise

**CHARCUTERIE AND CHEESE BOARD**
Cured and smoked meats from Bethlehem Sausage Werks. Variety may include salami, prosciutto, pockwurst, and liverwurst pate. Includes a variety of cheeses, dried fruits, nuts, olives, whole grain mustard, flatbreads, crackers, and sliced ficelle.

Note: Some reception stations may require chef labor onsite; additional charges may apply.
All hors d’oeuvres include eco-friendly service ware or china if your event is held in Marquis Hall. Waitstaff will be required for passed hors d’oeuvres, china service, or larger groups and will be billed at an additional charge. Minimum two dozen per item.

COLD HORS D’OEUVRES

- Grilled pepper salad with goat cheese served on garlic crostini (passed only)
- Mascarpone and pickled fig tarts with balsamic
- Pesto tomato and mozzarella skewer
- Sun-dried tomato and ricotta tart
- Rice paper spring roll with hoisin dipping sauce (passed only)
- Bacon, lettuce, and tomato with herbed mayonnaise in olive rosemary tart
- Waldorf chicken salad tart with pecans
- Shredded chicken tostada with avocado corn relish (passed only)
- Beef tenderloin with horseradish crème and red onion jam on baguette (passed only)
- Cucumber with crab and avocado salad tart
- Corn blini with smoked salmon and chive crème fraîche (passed only)
- Seared shrimp and mango skewer

HOT HORS D’OEUVRES

- Artichoke fritter with lemon-parsley aioli
- Vegetarian spring roll with thai chili sauce
- Spanakopita phyllo cup
- Spinach- and boursin-stuffed mushroom
- Vegetable samosa with tzatziki sauce
- Sweet and spicy wrapped chicken
- Lime-marinated chicken skewer with avocado crema
- Chicken empanada with queso dip
- Cordon Blue Meatball
- Pulled-pork slider with slaw (passed only)
- Mini beef wellington
- Baby angus burger with cheddar and barbeque sauce (passed only)
- Mini crab cake with cajun remoulade
- Shrimp and vegetable shaomi with ponzu sauce

Note: Some hors d’oeuvres may require chef labor onsite to assemble; additional charges may apply.
Design Your Own Buffet

Build your own buffet includes entrée choice, assorted dinner rolls and butter, one salad, two accompaniments, vegetarian pasta choice, one dessert, and choice of beverage: lemonade, iced tea, or assorted canned soda. Includes eco-friendly service ware or china if your event is held in Marquis Hall. Waitstaff will be required for china service or groups above 25 and will be billed at an additional charge. Minimum 15 guests.

<table>
<thead>
<tr>
<th>SALAD – Choice of one</th>
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<tbody>
<tr>
<td>Mixed greens salad with herb vinaigrette</td>
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<tr>
<td>Tossed caesar salad with shaved parmesan</td>
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<tr>
<td>Spinach salad with kalamata olives, sliced cucumber, tomatoes, feta cheese, and citrus vinaigrette</td>
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<tr>
<td>Chef’s seasonal creation</td>
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<tr>
<th>ENTRÉES</th>
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<tbody>
<tr>
<td>Chicken milanese with roasted tomato and fennel</td>
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<tr>
<td>Tuscan-style chicken topped with sun-dried tomatoes, squash, and onions</td>
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<tr>
<td>Chicken marsala with wild mushroom and wine sauce</td>
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<tr>
<td>Chimichurri flank steak</td>
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<tr>
<td>Beef bourguignon with burgundy wine, onion, and mushrooms</td>
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<tr>
<td>Gremolata-crusted pork loin with lemon-thyme demi</td>
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<tr>
<td>Portobello mushrooms with spinach, ricotta cheese, and sun-dried tomato marinara</td>
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<tr>
<td>Sautéed tilapia with garlic butter sauce over spinach and roasted peppers</td>
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<tr>
<td>Pesto-grilled wild salmon with oven-dried tomatoes</td>
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<tr>
<td>Maryland-style crab cake with cajun remoulade</td>
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<tr>
<th>STARCH – Choice of one</th>
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<tbody>
<tr>
<td>Whipped garlic potatoes</td>
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<tr>
<td>Brown sugar–glazed sweet potatoes</td>
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<tr>
<td>Herb-roasted red potatoes</td>
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<tr>
<td>Herb-infused brown rice</td>
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<tr>
<td>Wild rice pilaf</td>
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<tr>
<td>Quinoa and vegetable pilaf</td>
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<tr>
<th>VEGETABLE – Choice of one</th>
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<tbody>
<tr>
<td>Steamed broccoli with lemon</td>
</tr>
<tr>
<td>Sautéed green beans with garlic</td>
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<tr>
<td>Honey-glazed carrots</td>
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<tr>
<td>Sautéed zucchini with basil</td>
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<tr>
<td>Chef’s seasonal</td>
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<tr>
<th>VEGETARIAN PASTA – Choice of one</th>
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<tbody>
<tr>
<td>Pasta with marinara</td>
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<tr>
<td>Pasta with alfredo and broccoli</td>
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<tr>
<td>Pasta with sun-dried tomato, artichoke, and basil pesto cream sauce</td>
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<tr>
<td>Pasta primavera with garlic and olive oil</td>
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<thead>
<tr>
<th>DESSERT – Choice of one</th>
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<tbody>
<tr>
<td>Chocolate layer cake with fudge icing</td>
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<tr>
<td>Carrot cake with cream cheese icing</td>
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<tr>
<td>Apple crumb pie</td>
</tr>
<tr>
<td>Chocolate mousse trifle</td>
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<tr>
<td>Angel food cake with whipped cream and berries</td>
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<tr>
<td>Seasonal cheesecake</td>
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<tr>
<td>Seasonal bread pudding</td>
</tr>
<tr>
<td>Key lime tart</td>
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<tr>
<td>Assorted filled cupcakes</td>
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<tr>
<td>Assorted cookies and bars</td>
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</tbody>
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Add additional entrée to any buffet: contact the catering office.

Plated Meals

All plated meals include choice of salad or starter, chef’s seasonal accompaniments, assorted dinner rolls with butter and choice of dessert served with regular and decaffeinated coffee, and hot tea. Includes guest seating table linen and china service. Waitstaff will be charged per event needs. Minimum 15 guests.

<table>
<thead>
<tr>
<th>SERVED MEALS</th>
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<tbody>
<tr>
<td>Grilled chicken caprese with roasted tomatoes, basil, and fresh mozzarella</td>
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<tr>
<td>Pan-seared chicken breast with lemon-caper sauce</td>
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<tr>
<td>Braised beef short ribs with merlot reduction</td>
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<tr>
<td>Grilled filet with onion marmalade and roquefort drizzle</td>
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<tr>
<td>Mustard-crusted filet with red wine demi</td>
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<tr>
<td>Pork tenderloin with thyme mustard sauce</td>
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<tr>
<td>Herbed salmon filet with spinach and sun-dried tomato pesto</td>
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<tr>
<td>Tofu and black bean cake with roasted tomato sauce</td>
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<tr>
<td>Vegetable caprese with roasted tomatoes, basil, and fresh mozzarella</td>
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<tr>
<td>Saffron risotto cake with gingered spinach, roasted tomatoes, and mushrooms</td>
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<tr>
<th>SALADS AND STARTERS – Choose one</th>
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<tbody>
<tr>
<td>Mixed greens salad with sliced cucumber, carrots, and tomatoes with herb vinaigrette</td>
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<tr>
<td>Spinach salad with kalamata olives, sliced cucumber, tomato, feta cheese, and citrus vinaigrette</td>
</tr>
<tr>
<td>Field greens with goat cheese and balsamic vinaigrette</td>
</tr>
<tr>
<td>Achiote shrimp and black bean cake</td>
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<tr>
<td>Mushroom and grayere polenta cake</td>
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<thead>
<tr>
<th>DESSERT – choose one</th>
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</thead>
<tbody>
<tr>
<td>Flourless chocolate cake</td>
</tr>
<tr>
<td>Fresh fruit tart</td>
</tr>
<tr>
<td>Lemon meringue tart</td>
</tr>
<tr>
<td>Pecan tart</td>
</tr>
<tr>
<td>Almond pound cake with mascarpone cream and berries</td>
</tr>
<tr>
<td>Turtle cheesecake with pecan brittle</td>
</tr>
<tr>
<td>Apple tart with bourbon crème anglaise</td>
</tr>
</tbody>
</table>

Our creative catering and culinary team would love the opportunity to discuss your plated dinner needs in detail and design a customized menu featuring the freshest items of the season that will exceed your expectations.
Breaks and Snacks

All breaks and snacks include delivery, setup, and cleanup with eco-friendly service ware. Minimum 10 guests.

MORNING BREAK
Assorted muffins, fresh whole fruits, bottled water, regular and decaffeinated coffee with assorted hot teas.

AFTERNOON BREAK
Assorted cookies, individual snack bags, fresh whole fruits, assorted canned soda, and bottled water.

COFFEE BREAK
Chocolate chip biscotti, cranberry orange biscotti, and butter cookies served with regular and decaffeinated coffee with assorted hot teas.

GOURMET COFFEE BAR
Regular and decaffeinated coffee with assorted gourmet hot teas and flavored syrups. Top your coffee or tea with lemons, whipped cream, cinnamon sticks, chocolate chips, honey, skim milk, or half and half.

PICK ME UP
Fresh whole fruits, assortment of energy bars, and house-made granola bars.

MORE CHOCOLATE PLEASE
Chocolate brownies, chocolate chip cookies, and chocolate-dipped pretzels.

BAR RETREAT
Raspberry crumb, lemon crunch, blondies, and chocolate caramel bars.

ICE CREAM BAR – Attendant required (minimum 25 guests)
Chocolate or vanilla ice cream with all your favorite toppings: chocolate syrup, caramel, strawberries, rainbow sprinkles, chopped nuts, chocolate chips, whipped cream, and cherries.

ASSORTED SNACK BAGS

HOUSE-MADE TRAIL MIX

Bakery (per dozen)

GOURMET COOKIES
White chocolate macadamia, biscotti, macaroons, and butter cookies.

ASSORTED COOKIES
Chocolate chip, oatmeal raisin, and sugar. Peanut butter available upon request.

BROWNIES
Chocolate, cream cheese, or blondies.

MINI WHOOPIE PIES

MINI CANNOLI

HOUSE-MADE GRANOLA BARS
Made with cranberry, pecans, almonds, and sunflower seeds.

BAKERY TRAYS – SERVES 25

THE MARQUIS
Chef’s assortment of mini cannoli, éclairs, cream puffs, and butter cookies.

THE LAFAYETTE
Chef’s assortment of mini pastries including flourless chocolate fingers, cheesecake bites, coconut cream tarts, and fresh fruit tarts.

DECORATED CAKES – Choice of yellow, chocolate, or marble.
8” round, half sheet or full sheet.

Our talented pastry chefs offer a wide range of seasonal pastry items. Please contact the catering office for additional information.
Beverages

All beverages include delivery, setup, and cleanup with eco-friendly service ware.

COLD BEVERAGES
Orange, cranberry, or apple juice
Lemonade, sweetened iced tea, or unsweetened iced tea
Infused water (fennel, orange, lemon, lime, berry, or cucumber mint)
Ice water service
Cranberry-ginger punch
Sparkling citrus punch

CANNED AND BOTTLED BEVERAGES
Bottled juice (orange, apple, and grape)
Bottled water
Assorted canned soda
Iced coffee

HOT BEVERAGES
Regular and decaffeinated coffee with assorted hot teas
Hot chocolate
Apple cider (seasonal)

Bar Services

All alcoholic beverages served on campus must be provided and served by Lafayette Catering Services. The service of alcohol may not exceed four hours and must conclude a half hour prior to the event’s scheduled end time. All charges for service and setup will be outlined on your sales order. All alcohol will be billed following your event based on consumption.

Any event involving the service of alcohol must comply with all policies stated in the Lafayette College Alcohol Service Policy. Please refer to Lafayette College website for the full policy statement.

BEER AND WINE SERVICE
Bartender fee – Minimum of three hours including setup, service, and cleanup.
Beer and wine bar setup includes all bar equipment, canned soda, and bottled water. Eco-friendly disposable service ware or glassware.

FULL BAR SERVICE
Bartender fee – Minimum of four hours including setup, service, and cleanup. Full bar setup includes all bar equipment, assorted soda, bottled water, bar mixers, and fruits. Eco-friendly disposable service ware or glassware.