

BON APPÉTIT CATERING

PROUDLY SERVING THE UNIVERSITY OF PENNSYLVANIA



WELCOME TO BON APPÉTIT CATERING

PROUDLY SERVING THE PENN COMMUNITY

WHAT ARE YOU ENVISIONING?

Whether you are planning an elegant banquet, a productive meeting over nourishing boxed lunches, or a lively outdoor celebration, Bon Appétit brings your vision to life with creativity, care, and exceptional flavor. With more than 30 years of experience, our chefs and event professionals understand that every detail matters, and we take pride in delivering experiences that are as seamless as they are memorable.

Our food philosophy is simple: ingredients should inspire. Every menu is crafted from scratch using seasonal ingredients at their peak, many of them sourced from local farms and artisans. This commitment not only supports our community but also ensures that your guests enjoy dishes that are fresh, flavorful, and thoughtfully prepared. We believe wellness should never come at the expense of taste, so our menus are designed to balance indulgence with nutrition, offering options that suit a variety of dietary needs and lifestyles.

Sustainability is at the heart of what we do. From reducing food waste and sourcing responsibly to using eco-friendly service ware, we are dedicated to making choices that are better for people, the community, and the planet.

But our commitment extends beyond the food. Our event team works with you to shape every aspect of your gathering—from concept and décor to service and flow. On the day of your event, we are by your side to ensure everything is executed with care and professionalism, so you can focus on enjoying the moment.

The menus included in this guide are designed to inspire your planning, but every event is unique. Our chefs are always ready to create a custom menu that reflects your style, your values, and the tastes of your guests—whether your celebration is intimate or grand.

CONNECT WITH US

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs. Please contact our catering team directly to discuss the requirements of your event, including theme, service style, table arrangements, floral décor, linens, rentals, and special dietary meals.

To ensure availability of service and menu items, please allow a minimum of 5 business days prior to the event; we appreciate a minimum of 10 business days for large and specialty events.

PLACE AN ORDER ONLINE

penncatering.cafebonappetit.com

CATERING SALES OFFICE

For assistance or special orders, feel free to contact the catering office:

215.573.8633

penncatering@cafebonappetit.com

3417 Spruce Street, Suite 307

BUSINESS HOURS

Regular business hours are Monday–Friday from 9:00 a.m. – 5:00 p.m.

Events taking place before or after regular business hours are subject to a service fee.

ORDERING INFORMATION & MINIMUMS

Bon Appétit Catering has a \$500 per-day minimum for delivery for all orders taking place outside of ULSE (University Life Space & Events) buildings and a \$2,500 minimum for weekend orders. ULSE buildings include The Arch, Houston Hall, and Irvine Auditorium.

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

Although we make every effort to accommodate last-minute orders and changes, please contact us as soon as possible with any adjustments. All food is prepared to order; therefore, cancellations or changes made within 72 business hours of the event may be billed in full.

FINAL COUNTS

Final counts must be guaranteed 5 business days prior to the event. If a final guarantee is not received, we will consider the number indicated in the original order—or the latest count—to be correct. The guarantee is not subject to reduction after the deadline. Billing is based on the final count. No-shows and cancellations within 72 hours will be charged the full price of the event.

CONFIRMATIONS

It is the responsibility of the person booking the event to verify that all information on the banquet event order is correct and to contact Bon Appétit Catering if changes are necessary.

LATE ORDERS

We welcome last-minute orders; however, they are subject to availability. If special product orders are necessary to accommodate a last-minute request, additional costs will be charged to the client.

SERVICE & STAFF

CHINA SERVICE AND DISPOSABLES

China service is available for an additional charge. Please contact your catering team for a custom quote tailored to your event needs. Lost or damaged china or catering equipment used for your event will be billed to the appropriate department unless returned. Eco-friendly disposable service ware is provided for all events unless otherwise requested.

SPECIALTY RENTALS OR SERVICES

We are happy to provide customized linens, floral arrangements, and other special services for your event. Please contact the catering team for details.

BAR SERVICE

The University of Pennsylvania does not have a liquor license; therefore, guests must provide their own liquor. We provide bar service, including bartenders, non-alcoholic beverages, mixers, garnishes, and disposable glassware. China glassware is available upon request for an additional cost.

The event organizer is responsible for the removal of any leftover alcohol from the event. If the client wishes to retrieve alcohol after the event, it must be picked up within 2 business days.

BARTENDER AND WAITSTAFF

Your Bon Appétit catering team will include all service staff needed to ensure an extraordinary guest experience. Waitstaff will be available for delivery, setup, and breakdown. If you would like dedicated servers, we will provide the appropriate number for an additional cost.

ADDITIONAL INFORMATION

TAXES

An 8% PA/Philadelphia tax is added to all costs unless a tax-exemption form is provided.

PAYMENT

We accept Penn University budget codes, Lawson codes, American Express, Visa, and MasterCard. Outside organizations must pay a 50% deposit to confirm the order and the remaining balance in full 48 business hours prior to the event.

LEFTOVERS

We cannot be held responsible for food items removed from your event without our knowledge or consent.

GUESTS WITH SPECIAL DIETARY NEEDS

Due to our open kitchens and cook-from-scratch policy, which includes handling all 9 major allergens and gluten, we cannot guarantee that items are free of eggs, wheat, dairy, soy, tree nuts, peanuts, fish, shellfish, sesame, and/or gluten. We make every effort, in partnership with our Wellness Team, to avoid cross-contact; however, there is always potential for cross-contact in open kitchens and self-serve events.

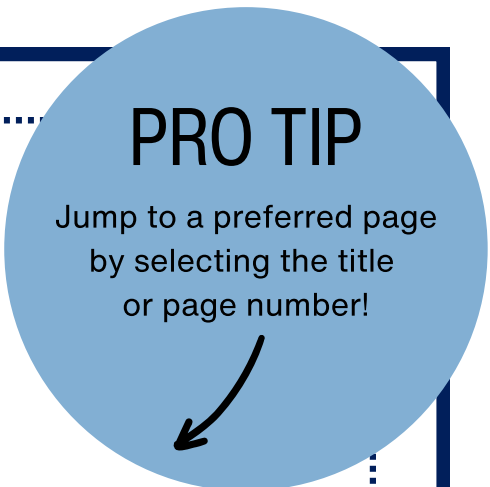
Clients are encouraged to speak with our sales associates for ingredient questions and additional consultation.

A PEEK INSIDE...

BEVERAGES	8
BREAKFAST	9-11
LUNCH	12-17
TAKE A BREAK SNACKS & SWEETS	18
RECEPTION DISPLAYS	19-20
CARVING STATION	21
DINNER BUFFETS	22-23
BUTLERED HORS D'OEUVRES	24
SUSHI	25
PLATED DINNERS	26

PRO TIP

Jump to a preferred page
by selecting the title
or page number!



BEVERAGES

HOT BEVERAGES

La Colombe Philadelphia Coffee Service and assorted Numi Teas

Non-dairy soy and oat milk options are available at an additional cost per person

Hot Cocoa

Hot Apple Cider

BEVERAGES BY THE GALLON

Iced Water

Lemonade

Iced Tea

Freshly Brewed Sweet Tea

Seasonal Fruit-infused Water

INDIVIDUAL BEVERAGES

Assorted La Colombe Draft Lattes

La Colombe Cold Brew

Assorted Bottled Juices

Assorted Coca-Cola Soft Drinks

Assorted Gold Peak Iced Teas

Powerade



BREAKFAST COLLECTIONS

Minimum order of 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team. All breakfast collections include locally roasted coffee and Fair Trade Numi tea service, half & half, honey, lemon, assorted juices, and bottled water.

Non-dairy milk options are available per request.

The Continental

Freshly baked lemon poppy bread, assorted bagels, mini blueberry muffins, butter, cream cheese, assorted jam, seasonal fruit and berries

The Wellness Continental

Freshly baked mini scones and whole wheat bagel, Greek yogurt cups, house-made chia seed granola, organic peanut butter and preserves, seasonal fresh fruit salad with mint and agave

Breakfast Taco Station

Served with flour tortillas, corn tortilla chips, and seasonal fresh fruit salad with mint and agave

Options

Huevos a la Mexicana | cage-free eggs scrambled with poblano peppers, onions, and tomatoes

Papas crujiente | crispy potatoes with garlic confit, chili-lime spice, and cilantro

Toppings

Plant-based chorizo, cheddar cheese, jalapeños, pico de gallo, sour cream, guacamole, guajillo salsa

Farmhouse Breakfast

Includes display of seasonal fresh fruits and berries

Select two

Cage-free scrambled eggs, cage-free scrambled eggs with cheddar and chives, cage-free scrambled egg whites, maple sausage and herb focaccia strata, quiche with pepper bacon, Swiss, chive, quiche with baby spinach, melted leeks, gruyere

Select one

Country home fries with sautéed onions and peppers, fried tater tots, aged cheddar cheese grits, cauliflower hash

Select two

Double cut bacon, pork sausage links, turkey sausage links, Taylor's pork roll, Impossible® sausage patties

Premium Farmhouse Additions

Cinnamon roll French toast with whipped butter and maple syrup

Belgian buttermilk waffle with whipped butter and maple syrup

Croissant bread pudding with fresh whipped cream

Red velvet pancakes with whipped butter and sweet cream cheese



BOOST YOUR BREAKFAST

Minimums may vary. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Cage-free Mini Egg Frittatas

Italian | soppressata, shallot confit, chive, provolone cheese

Harvest | grilled asparagus, wild mushroom, piquillo pepper, white cheddar cheese

Mediterranean | turkey sausage, feta cheese, sun-dried tomato, spinach

Yogurt and Granola Parfait

Strawberry jam | yogurt, local honey, crunchy house-made granola

Caramelized banana | yogurt, dulce de leche, crunchy house-made granola

Chia coconut pudding | brûléed pineapple, toasted coconut, lime agave, crunchy house-made granola

Whole Grain Hot Cereal Station

Select two grains

Steel cut oatmeal, farro, artisan stone-ground grits

Toppings

Brown sugar, cinnamon, dried cranberries, toasted almonds, dried bananas, maple syrup, fresh berries

Power Grain Breakfast Bowl

Savory | farro and quinoa blend, smashed avocados, roasted tomatoes, wilted spinach, crispy chickpeas, poached egg

Sweet | farro and quinoa blend, banana, strawberry, blueberry, smoked almonds, toasted coconut, agave

Norwegian Smoked Salmon

Cured and smoked Norwegian smoked salmon, chipped hard cooked egg, capers, sliced heirloom tomatoes, minced red onions, whipped plain and fresh dill cream cheeses, variety of freshly baked mini bagels

Downtown Hashbrown Duo

Select two

Austin | home fries, pepper brisket, poblanos, scallion, cilantro, cage-free scrambled eggs, ancho aioli

Squash kale | sweet potatoes, butternut squash, roasted peppers, kale, cage-free scrambled eggs, toasted pepitas, dill crème fraîche

South Philly | home fries, Italian sausage, broccoli rabe, cage-free scrambled eggs, long hots, chives, Cooper sharp cheese sauce



BREAKFAST SANDWICHES & PREMIUM ADDITIONS

Minimums may vary. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

BREAKFAST SANDWICHES

B.E.C.

Crispy bacon, fluffy eggs, American cheese, garlic aioli, brioche bun

S.E.C.

Turkey sausage, fluffy eggs, aged cheddar cheese, basil aioli, English muffin

M.E.K.

Wild mushroom, fluffy egg whites, garlic kale, sun-dried tomato wrap

V.E.C.

Just Egg®, avocado, ripe tomato, vegan curry aioli, spinach wrap

BREAKFAST BURRITOS

All burritos include smoky chipotle salsa.

Chorizo

Pork chorizo, fluffy eggs, black beans, Monterey jack cheese, home fries, pico de gallo, crema

Avocado

Avocado, fluffy eggs, Swiss chard, peppers, baby kale, lemon aioli

Brisket

Smoked brisket, fluffy eggs, cheddar cheese, kimchi, hash browns, kewpie mayo

PREMIUM BREAKFAST ADDITIONS

Bacon

Scrapple

Donuts

Scones

Cinnamon Rolls

Assorted Croissants

Assorted Bagels and Cream Cheese

Assorted Gluten-free Muffins

Seasonal Overnight Oats

Crispy Hashbrown Patty

Tater Tots

House-made Flaky Biscuits

Served with sausage gravy,

Buttermilk Pancakes

Served with vanilla bean syrup, minimum order 20

Belgian Waffles

Served with berries and whipped cream

LUNCH COLLECTIONS | SANDWICHES

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

SANDWICH LUNCHEON

Selection of three gourmet sandwiches or wraps, house salad, seasonal pasta salad, house-made barbecue chips, and house-baked cookies.

BOXED LUNCH

Selection of three gourmet sandwiches or wraps, granola bar, bag of chips, whole fruit, and house-baked cookies.

GOURMET SANDWICH SELECTIONS

Fresh Avocado

Grilled peppers, marinated cucumbers, spring mix, pickled onion, whole grain roll

Tofu Bahn Mi

Pickled daikon, cucumber, jalapeño, cilantro, Japanese vegan mayonnaise, seeded baguette

Caprese

Heirloom tomatoes, fresh mozzarella, pesto, arugula, rosemary focaccia

Chicken Pesto

Herb chicken breast, pesto aioli, fresh mozzarella cheese, roasted peppers, romaine, seeded baguette

Grilled Chicken

Herb chicken breast, Havarti cheese, artichoke tapenade, tomato aioli, green leaf, whole grain roll

Korean Beef

Roast beef, kimchi, cheddar cheese, cucumber, Japanese vegan mayonnaise, seeded baguette

Beef and Brie

Roast beef, brie cheese, pickled onion, roasted tomato, arugula, croissant

T.B.A.L.T.

Roast turkey, avocado, bacon, tomato, green leaf, lemon aioli, brioche

Turkey Pretzel

Smoked turkey, honey mustard, baby spinach, pepper jack cheese, caramelized onion, pretzel

Cuban Pretzel

Shaved ham, roast pork, Dijon aioli, pepper jack cheese, house pickles, pretzel

LUNCH COLLECTIONS | WRAPS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

SANDWICH LUNCHEON

Selection of three gourmet sandwiches or wraps, house salad, seasonal pasta salad, house-made barbecue chips, and house-baked cookies.

BOXED LUNCH

Selection of three gourmet sandwiches or wraps, granola bar, bag of chips, whole fruit, and house-baked cookies.

GOURMET WRAP SELECTIONS

Tandoori Cauliflower Wrap

Mint yogurt, cucumber, pickled onion, tomato confit, arugula, flour tortilla

Elote Tuna Wrap

Lime, grilled corn, scallion, pickled jalapeño, toasted pepitas, spring mix, flour tortilla

Crispy Buffalo Chicken Wrap

Fried chicken, romaine, cheddar, buffalo ranch, flour tortilla

Grilled Chicken Caesar Wrap

Romaine, fresh parmesan cheese, herbed croutons, Caesar dressing, flour tortilla

Smoked Turkey Cobb Wrap

Avocado, bacon, blue cheese, diced tomato, sprouts, herb ranch, flour tortilla

Flank Steak Wrap

Roasted tomatoes, kale, brie cheese, shaved red onion, horseradish aioli, flour tortilla

Antipasto Wrap

Maple ham, salami, capicola, spring mix, provolone cheese, grilled peppers, oregano aioli, flour tortilla

Tuna Salad

Tuna salad, cheddar cheese, ripe tomato, avocado, butter lettuce

Egg Salad

Deviled egg salad, tarragon, ripe tomato, spinach, muenster cheese

Curry Chicken Salad

Curried chicken salad, golden raisins, apricots, pepitas

Smashed Chickpea Salad

Smashed chickpea salad, cucumber, ripe tomato, black olive, romaine

HOT SANDWICHES & PANINIS

Minimums may vary. Selection of three hot sandwiches, 50/50 Caesar salad, seasonal pasta salad, house-made potato chips, assorted cookies, and brownies. May require chef attendant.

Shroom Grilled Cheese

Pastor grilled mushrooms, fontina, gruyere cheese, garlic spinach, grilled pumpernickel

Grilled Eggplant Caprese

Grilled eggplant, fresh mozzarella cheese, basil, oven-dried tomato, balsamic reduction, focaccia

Miso Salmon

Gochugaru smoked salmon, citrus-miso aioli, charred broccoli, roasted tomato, brioche

Shrimp Po'boy

Crunchy Cajun shrimp, shredded lettuce, bread & butter pickles, creole aioli, hero roll

Chicken Katsu

Panko-crusted chicken, shaved cabbage, Japanese vegan mayonnaise, pickled chilis, sourdough

Turkey Reuben

Smoked turkey, caramelized onion, sauerkraut, Swiss cheese, 1000 island, grilled marble rye

Philly Cheesesteak

Shaved ribeye or shaved chicken, caramelized onion, Cooper sharp, "whiz" cheese, seeded roll

Brisket Grilled Cheese

Smoked brisket, fontina, gruyere cheese, pickles, Texas garlic toast

Lamb Pita

Shredded lamb, pickled onion, feta cheese, tomato confit, baby spinach, grilled naan

South Philly Pork

Slow roasted pork, roasted peppers, broccoli rabe, sharp provolone cheese, seeded roll

Barbecue Pork Bahn Mi

5 Spice pork, pickled radish, mint, cilantro, cucumber, serrano aioli, salt roasted carrot, seeded roll

Torta Cubano

Chicken cutlet, ham, fried egg, black beans, avocado, jalapeño, Monterey jack cheese, torta roll



ENTRÉE SALADS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

ENTRÉE SALAD LUNCHEON

One entrée salad with choice of two proteins, artisan roll with butter, terra chips, seasonal fresh fruit display, house-baked cookies, and brownies.

ENTRÉE BOXED SALAD

Selection of up to three gourmet salads with protein, artisan roll with butter or terra chips, whole fresh fruit, and house-baked cookies.

GOURMET SALAD SELECTIONS

50/50 Caesar

Romaine, kale, garlic crouton crumble, shaved parmesan cheese, Caesar dressing

Spring Mix

Roasted cherry tomato, cucumber, shaved onion, matchstick carrots, white balsamic vinaigrette

Berry Trio

Fresh spinach, honey goat cheese, pickled onion, glazed pecans, dried cherries, fresh seasonal berries, raspberry vinaigrette

Caprese

Ripe heirloom tomatoes, baby Italian lettuces, basil, fresh mozzarella cheese, balsamic vinaigrette

Chopped Greek

Chickpeas, cucumber, diced tomato, red onion, feta cheese, kalamata olive, romaine, tahini vinaigrette

Southwest Cobb

Herb chicken, bacon, cheddar cheese, tomato confit, pickled onion, guacamole, pepitas, chopped egg, herb ranch

Thai

Romaine lettuce, tomato, red onion, carrot, cucumber, mint, cilantro, roasted peanuts, sweet-chili vinaigrette

Buffalo

Buffalo sauce, blue cheese crumbles, baby tomatoes, carrots, cucumbers, mixed greens, blue cheese dressing

Grilled Market Vegetable

Grilled seasonal vegetables, white beans, oven-dried tomatoes, marinated mozzarella cheese, arugula, creamy Italian dressing

PROTEIN SELECTIONS

Roasted turkey

Crispy chicken

Herb grilled chicken

Grilled tofu

PREMIUM PROTEINS

Garlic shrimp

Grilled steak

Citrus salmon



BYO SALAD BAR

Served with Parker House rolls and sweet butter, terra chips, seasonal fresh fruit, house-baked cookies, and brownies.

Leafy Greens

Select two

Baby spinach, shredded kale, romaine, arugula

Crudités

Select four

Cucumber, grape tomato, red bell pepper, red onion, green peas, broccoli, asparagus, tart apple, roasted pepper, shredded carrot, red radish, celery, roasted cauliflower

Cheese

Select two

Aged cheddar, crumbled blue cheese, feta, shredded parmesan, herbed goat cheese

Whole Grains & Legumes

Select two

Quinoa trio, black & white barley, bulgur wheat farro, forbidden rice, French lentils, black beans, kidney beans, chickpeas, edamame, green garbanzos

Crunch

Select two

House-made croutons, baked pita chips, tortilla strips, wonton crisps, sunflower seeds, crispy onions, multi-grain crostini, crispy garbanzos

Proteins

Select two

Roasted turkey, grilled steak, roasted shrimp, citrus salmon, herb chicken, crispy chicken, grilled tofu, crispy tempeh

Dressing

Select two

Aged balsamic vinaigrette, Caesar, herb ranch, tahini vinaigrette, creamy citrus vinaigrette

HOT LUNCH BUFFETS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Southern Charm

Buttermilk fried chicken, blackened catfish, macaroni & cheese, creamed kale, broccoli slaw, jalapeño cornbread, red velvet cupcakes

Old School Italian

Chicken parmesan, meatballs marinara, baked penne a la rosa, charred broccoli, classic Caesar salad, garlic bread, ricotta cannoli

Southwestern

Cilantro-lime beef, pollo asado, salsa, cheddar cheese, jalapeños, guacamole, shredded lettuce, sour cream, Spanish rice and beans, fresh tortilla strips, street corn salad, chocolate churros

Asian Flavors

Kung pao chicken, beef & broccoli, egg rolls, vegetable fried rice, sesame noodle salad, fortune cookies

Nibbles Bar

Crispy chicken wings (barbecue or Carolina), buffalo hand-breaded crispy chicken tenders, cheese steak spring rolls, mozzarella sticks, basil marinara, chipotle ketchup, herb ranch dressing, banana pudding trifle

Jamaica

Jerk chicken kabobs, fire grilled salmon, beef patties, mango salsa, mashed sweet potatoes, chopped kale salad, pineapple rum cake

COMFORT CLASSICS

Minimum order 20. Build your own buffet format. Choice of garden salad or classic Caesar salad, and freshly baked cookies.

Entrees

Select two

Roasted turkey breast, pan gravy
Braised chicken cacciatore
Italian trio meatloaf, mushroom gravy
Grilled lemon herb salmon
Fennel rubbed pork loin, apple mostarda
Chicken madeira, portobello mushrooms

Sides

Select two

Mashed Yukon gold potatoes
Three cheese mac & cheese
Wild rice pilaf
Green beans and carrots
Balsamic grilled vegetables
Broccoli, lemon zest, and sun-dried tomatoes

TAKE A BREAK

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Philly Style

Philadelphia soft pretzels with mustard and pretzel factory cheese sauce, assortment of Tastykake snacks, Goldenberg's peanut chews, assorted Hank's sodas

Down the Trail

BYO trail mix: assorted nuts, raisins, toasted coconut, sunflower seeds, M&M's, dried bananas, dried cherries, assorted fresh whole fruit, beef jerky, lemonade-iced tea (bulk)

Fiesta

Chunky guacamole, fresh black bean dip, pico de gallo, roasted guajillo salsa, house-made corn tortilla chips, agua frescas

Cheese Crudité

Local farmstead cheeses, sweet and spicy almonds, carrot sticks with herb ranch, house-baked crackers and crisps, seasonal signature fruit infused water

Chips & Dip

Caramelized three onion, buffalo chicken, pumpernickel crostini, fresh tortilla chips, assorted Hank's sodas, carrot and celery sticks

Chocoholic & Coffee

Chocolate covered strawberries, mini chocolate cupcakes, chocolate pretzel bark, chocolate covered espresso beans, assorted La Colombe canned coffee

Cookie Monster

Hope's Cookies: mini red velvet, mini white chocolate lemon, mini-Heath bar, fresh berries, ice cold milk

Movie Theater

Butter popcorn, ranch popcorn, Twizzlers, Snow Caps, Mike & Ike's, Whoppers, Reese's cups, Sour Patch Kids, Swedish Fish, M&M's, assorted Coca-Cola soft drinks

Ice Cream Social

Vanilla bean ice cream, hot fudge and strawberry sauces, chopped nuts, M&M's, candy sprinkles, cookie crumbles, Oreo crumbles, maraschino cherries, chef's house-made whipped cream



CHILLED RECEPTION DISPLAYS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Charcuterie

Double crème brie cheese, Cabot clothbound cheddar cheese, Point Reyes blue cheese, peppered salami, prosciutto, Castelvetrano olives, French cornichons, quince paste honey, truffle Marcona almonds, fresh berries, dried fruits

Served with garlic baguette and Mitica Toketti crackers

Mezze Display

Preserved lemon hummus, cauliflower tabbouleh, za'atar whipped feta cheese, pistachio muhammara, radish, Persian cucumbers, grilled artichokes, figs, marinated olives, roasted cippolini

Served with grilled sumac pita and rice crackers

Crostini Bar

Whipped black pepper ricotta cheese, lupini bean purée, arugula-pistachio pesto, grilled peach chutney, cucumber bruschetta, smoked salmon rilette, chives, pickled radish, chili oil, local honey

Served with sourdough crostini, pumpernickel crostini, toasted focaccia

Hummus Duo

Preserved lemon hummus with cherry tomato puttanesca, spiced carrot hummus with chimichurri and pickled onion

Served with carrot and celery sticks, garlic naan, and assorted crackers

Seafood Tower (MP)

Poached shrimp, oysters, crab and corn salad, smoked clams, wakame, cocktail sauce, nuoc cham, dashi remoulade, caper berries, grilled lemon, bacon jam

Served with fresh ficelle rounds and tostadas

Farm Stand

Grilled squash, roasted tomato, cippolini confit, charred jalapeño, heirloom carrots, sesame broccoli, grilled peppers, fresh lemon, herb cauliflower, green goddess dip

Served with focaccia and breadsticks

The Cheese Board

Double crème brie cheese, Cabot clothbound cheddar cheese, Point Reyes blue cheese, 12-month Manchego cheese, chili smoked Vermont cheddar cheese, local honey, Marcona almonds, fresh berries, grapes, dried fruits

Served with garlic baguettes and Mitica Toketti crackers

Tea Time (4 dozen min)

Cucumber pimento | aged cheddar cheese, Philadelphia cream cheese, country bread

Wild salmon mousse | lemon aioli, capers, shaved cucumber, marble rye

Smoked chicken salad | cornichons, arugula, ciabatta

Mortadella and pistachio cream | arugula and roasted pepper rosemary focaccia

Served with bread and butter pickles, southern-style potato salad, and house-made barbecue chips

HOT RECEPTION DISPLAYS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Time to Dip

Buffalo chicken and blue cheese dip,
spinach and artichoke dip, hoagie dip,
Chesapeake crab dip

*Served with grilled pita, fresh kettle chips,
carrot sticks, celery sticks*

One dip serves 25 guests

Philly Foods

Mini buffalo chicken spring rolls, mini beef
cheesesteaks, mini roast pork spring rolls,
Philadelphia soft pretzels, spicy ketchup,
mustard, cheese sauce

Premium addition | Tastykake

Baked Brie en Croute

Balsamic fig and toasted almond, prosciutto
and dark cherry, grilled peach and ancho chili,
apricot honey and pistachio

*Served with sourdough, pumpernickel
crostini, and fresh berries*

Global Dim Sum (select three)

Shrimp shumai with sweet and spicy hoisin,
spicy chicken dumpling with sweet and spicy
hoisin, Merguez meatball with pepita romesco,
sweet potato samosa with herb yogurt,
short rib pierogi with Yards Dijon

Slider Bar (select two or three)

Impossible® patty melt with HM sauce, fried
chicken biscuit, Greek turkey meatball,
tzatziki, barbecue pork bao bun, short rib
cheeseburger

*Served with herb potato chips and house
pickles*

*Premium additions | truffle tots, shrimp salad
slider*

Tendies, Wings, & Tots

Buttermilk chicken tenders, crispy chicken
wings, truffle tater tots, salted honey biscuits,
whipped maple butter, mole buffalo sauce,
cool ranch, house pickles

La Taqueria

Select two proteins

Adobo chicken, pork carnitas, beef barbacoa,
chickpea picadillo, poblano rajas

Select one legume

Refried black beans or borracho beans

*Served with Mexican fried rice, pico de gallo,
guajillo salsa, guacamole, crema, onion and
cilantro, queso fresco, pickled onion, grilled
jalapeño, shredded lettuce, grilled limes,
flour tortillas or crispy corn tortillas*

*Premium additions | chili lime mahi,
chimichurri skirt steak, avocado tres
leches cake*

Mac & Cheese (select two)

Copper sharp cheddar cheese and chive,
fontina cheese and poblano

*Toppings | wild mushrooms, blistered
tomatoes, rosemary grilled chicken,
caramelized onions, bacon lardons,
English peas, pumpernickel crumble*

*Premium additions | crispy chicken,
grilled shrimp, plant-based chorizo*

Tailgate at the Linc

Sausage and peppers, antipasto skewers,
cheesesteak spring rolls, pretzel nuggets,
tortilla chips, guajillo salsa, spicy mustard,
cheese whiz, assorted Hank's soda

*Premium additions | cheeseburger sliders,
Coney Island pigs in a blanket, mini cannoli*

CARVING STATION

Each serves 15-20 guests. Does not include a chef attendant fee.

Rosemary Leg of Lamb

Mustard jus, mint-jalapeño chutney, bacon and chickpea salad, French olive roll

Grass-fed Beef Tenderloin

Peppercorn demi, crispy mushrooms, caramelized onion, horseradish aioli, brioche roll

Black Pepper Smoked Brisket

Dr. Pepper barbecue sauce, Alabama white sauce, spicy dill pickles, apple cider slaw, pickled onions, shishito-feta cornbread

Citrus Porchetta

Cherry tomato jam, honey Dijon, broccoli rabe escabeche, panzanella salad, pretzel roll

Pickle Brined Turkey

Sage scented gravy, cherry aioli, sweet potato hash, ciabatta roll

Salmon Wellington

Dill Greek yogurt, red pepper remoulade, Brussels sprout salad

Miso-sesame Crusted Tuna

Ponzu glaze, wasabi aioli, scallion, jasmine rice, Japanese pancake

Asian Noodle Station

Soba noodles, rice noodles, wild shrimp, ginger lime chicken, scallion, shiitake, baby Bok choy, toasted sesame, chili crisp, furikake, wonton crunch

Tacos Al Pastor

Pork adobo, charred pineapple, queso fresco, shaved red onion, grilled limes, salsa Morita, corn tortillas

Chef's Funnel Cakes

Seasonal funnel cake, strawberry preserves, dark chocolate ganache, salted caramel, fresh whipped cream, short bread crumble, jimmies, maraschino cherries

Bananas Foster Pain Perdu

Cinnamon brioche, caramelized banana, vanilla bean custard, toasted coconut



BUFFETS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Texas Barbecue

Select two proteins

Black pepper brisket, smoked chicken, NC pulled pork, jalapeño cheddar sausage, ancho smoked turkey, smoked poblano seitan

Served with apple cider slaw, Mexican street corn, roasted poblano mac & cheese, “wedge” salad, shishito-feta cornbread, pickled jalapeños, Dr. Pepper barbecue sauce, Carolina gold sauce, banana pudding trifle

Premium additions | hot smoked salmon, bacon wrapped jalapeños, smoked chicken wings

Mediterranean Vibes

Select two proteins

Chicken gyro, beef kafta, pork souvlaki, fava-mint falafel, moussaka

Served with Lebanese-style rice, cauliflower shawarma, chopped Greek salad with lemon thyme vinaigrette, pomegranate hummus, tzatziki, mint chimichurri, balsamic shallots, marinated tomatoes, grilled naan, walnut baklava

Premium additions | grilled branzino, mint gremolata lamb chops

Island Coast

Select two proteins

Jerk chicken, peppered shrimp, pork pernil, Jamaican style beef curry, chickpea mofongo

Served with jollof rice, habichuelas guisadas, Ghanaian-style salad with buttermilk dressing, tamarind jam, Trinidad-inspired green chutney, pineapple salsa, pickled onion, citrus rice pudding, coco bread

Premium addition | Red snapper escovitch

Backyard Barbecue (The Picnic)

Select two proteins

Barbecue dusted burger, Greek turkey burger, Nathan’s hot dogs, smoked chicken, barbecue grilled tofu, corn and black bean burgers, chipotle pork chops

Served with shredded iceberg, tomato, pickles, assorted sliced cheeses, barbecue dusted potato chips, potato rolls, ketchup, mustard, mayonnaise

Premium additions | St Louis ribs, smoked brisket, assorted cupcakes

BUFFETS

Minimum order 20. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Italian Market

Select two proteins

Chicken parmigiana, rosemary orange pork loin, sausage and peppers, herb grilled cod, eggplant parmigiana

Served with penne alla vodka, citrus broccolini, 50/50 Caesar salad, arrabbiata sauce, pepperoncini, grated parmesan, garlic Parker House rolls, whipped herb butter, tiramisu

Premium additions | shrimp scampi, beef braciole

Lucky Dragon

Select two proteins

Lemongrass pork, General Tso's chicken, Thai basil beef, mapo tofu, chicken cashew, soy steamed salmon

Served with vegetable fried rice, chili crisp, sesame string beans, rice noodle salad, cilantro ginger vinaigrette, pickled radish, steamed buns, fortune cookies

Premium additions | hoisin pork belly, hibachi shrimp, cardamom cake

New American

Select two proteins

Lemon-thyme roast chicken, pistachio crusted salmon, soy-ginger flank steak, pork souvlaki, trumpet mushroom "scallops"

Served with duck fat potatoes, roasted cauliflower, baby spinach salad with goat cheese and peppercorn vinaigrette, tomatoes Provençal, grilled artichokes, pretzel rolls, peach bread pudding

Premium additions | Korean short rib, duck confit



BUTLERED HORS D'OEUVRES

Minimum of three dozen per selection. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Shrimp Brochettes

Basil agave, Aleppo pepper

Wild Salmon Crostini

Goat cheese, toasted sesame, pickled onion

Tuna Poke

Sesame waffle cone, chili ponzu lemon aioli

Bacon Wrapped Shrimp

Jalapeño-peach glaze

Shrimp Potato Latkes

Caper crema, caviar

Smoked Beets

Squash puree, lemon oil, togarashi

Charred Brussels Sprouts

Spicy raisins, merlot reduction, chickpea dust

Whipped Ricotta

Cracked pepper, lavender honey, ciabatta

Phyllo Tartlets

Grilled peach, brie, port wine reduction

Truffle Arancini

Caramelized pear aioli

Vietnamese Rice Paper Summer Rolls

Filled with pickled vegetables and tofu, nuoc cham

Root Vegetable Samosas

Mango-tomato chutney

Wild Mushroom Polenta

English peas, truffle polenta cake

Asparagus En Croute

Phyllo, blue cheese, cherry vinegar, pistachio

Buffalo Chicken Spring Roll

Dill blue cheese

Thai Barbecue Chicken

Grilled chicken skewer, Thai chili-pineapple

Korean Fried Chicken Skewers

Sesame chicken skewers, gochujang-pear glaze, chive

Chicken Soup Dumplings

Chili crisp

Lamb Meatballs

Chimi aioli, pickled serrano

Moroccan Lamb

Za'atar lamb skewer, apricot, fig

Pork Cassoulet

Cannellini beans, garlic kale, brioche crumble

South Philly Spring Roll

Roast pork, broccoli rabe, provolone, beer mustard

Bulgogi Steak Bao

Kimchi, crispy onions, miso aioli

Beef Pot Pie

Salted carrot, scallion crème fraîche, whipped potato

Manchego Beef Empanadas

Piquillo pepper aioli

Mini Beef Cheesesteaks

Chipotle ketchup

SUSHI & SASHIMI

Three pieces per person. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

CLASSIC ASSORTMENT

Vegetable Roll

Avocado, cucumber, and carrot

California Roll

Avocado, cucumber, and crab

Garden Roll

Seaweed outside, avocado, cucumber, carrot, and pickled gourd

Yambuku Roll (Masago)

Avocado, cucumber, crab, and bright orange smelt roe

TRADITIONAL ASSORTMENT

Seaside Roll

Choice of salmon, shrimp or tuna

Buffalo Teriyaki

Chicken teriyaki and spicy mayo

Spicy Roll

salmon, shrimp, or tuna with spicy mayo

Unagi Roll

Grilled eel and cucumber

Philadelphia Roll

Choice of smoked salmon, fresh salmon or crab with cream cheese and cucumber

PAN-ASIAN SALADS

Minimum order two dozen. If you would like your menu custom designed or have guests with special dietary requests, please contact our sales team.

Edamame Salad

Butternut squash, sweet corn, green onion, soy dressing

Jasmine Rice and Seaweed Salad

Toasted sesame, pickled carrots, sweet ginger dressing

Cucumber Sunomono

Sliced cucumbers, sweet rice vinegar dressing, toasted garlic, sesame seeds



PLATED DINNERS

Seated dinners include choice of first course, artisan rolls, salted butter, entrée, dessert, La Colombe regular, decaffeinated coffee and Numi tea, iced water, and full China service.

FIRST COURSE

Classic Caesar, romaine, pecorino cheese, herb crouton crumble, parmesan crisp

Orchard pear, Belgian endive, Bay blue cheese, arugula, pumpkin seeds, pomegranate-molasses vinaigrette

Fall winter root vegetable, fennel pollen, feta crumble, citrus hot honey, frisée salad, champagne vinaigrette

Heirloom tomato compote, burrata cheese, golden beets, truffle balsamic vinaigrette, fine herbs

She-crab, melted leeks, crispy garlic, crème fraîche, chive

Kennett Square mushroom, caramelized carrot, pecorino crisp, herb oil

Spice pumpkin, candied walnut, chili crisp, lime crema, micro cilantro

ENTREES

Chicken Supreme

Shiitake risotto, crispy prosciutto, lemon pea puree, tomato jus

Crispy Brick Chicken

Airline chicken breast, smoked carrot puree, pear chutney, grilled radish

Steak Frites

Grilled hanger steak, chimichurri, truffled sweet potato fries, bourbon demi, arugula semplice

Filet Au Poivre

Herb grilled filet mignon, potato gratin, shroom-broccolini succotash, au poivre

ENTREES CONTINUED

Braised Bison Short Ribs

Whipped potatoes, roasted garlic spinach, heirloom carrots, demi-glace

Pan-seared Salmon

White bean and lemon-thyme cassoulet, salt and vinegar winter beets, brown butter sauce

Soy-steamed Wild Salmon

Preserved lemon polenta, blistered tomato, baby daikon, green tea dashi

Chesapeake Crabcake

Charred corn, escovitch, potato gratin, remoulade, creamed kale

Mushroom “Scallops”

Dijon beurre blanc, braised fennel, rosemary fingerlings, tomato jus

Dan Dan Noodles

Plant-based chorizo, chili crisp, preserved Bok choy, shiitake mushrooms, tahini, rice noodles

Eggplant Rotini

Puttanesca sauce, local ricotta, roasted squash, baby spinach, herb breadcrumbs

DESSERTS

Peach Crème Brûlée

Cinnamon whipped cream, crème caramel

Dark Chocolate Marquis

Raspberry coulis, white chocolate caviar

Salted Caramel Tiramisu

Espresso lady fingers

Key Lime Tartlet

Blueberry compote, graham cracker crust, whipped cream

