



CATERING

AT PATRICK HENRY COLLEGE

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS

CONNECT WITH US



We see ourselves as part of your team, so our goal is collaborate with you to offer an experience perfectly tailored to your needs.

Catering Sales Office

For assistance or special orders feel free to contact the catering office:
Mmddelmundo@phc.edu
(540) 441-8824

General Manager
Catering Office

Business Hours

Regular business hours are Monday – Friday from 8:00 a.m. – 6:00 p.m.

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

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BEVERAGES



Locally Roasted Coffee and Fair Trade Numi Tea Service

Regular and decaffeinated coffee, hot water, and assorted Numi teas

Raw sugar, sweeteners, and half & half

\$2.50 per person

Early Beverage Break

Chilled orange juice, cranberry juice, bottled water

Locally roasted regular and decaffeinated coffee, hot water, and assorted Numi teas

Raw sugar, sweeteners, and half & half

\$4.00 per person

Cold Beverage Break

Chilled lemonade, unsweetened iced tea, and bottled water

Raw sugar, sweeteners, and lemon

\$1.50 per person

Hot Mulled Apple Cider

\$1.25 per person

Hot Chocolate Bar

Hot cocoa, mini marshmallows, chocolate chips, and whipped cream

\$1.50 per person

Canned Soda

Coke, Diet Coke, Coke Zero, Mountain Dew, Sprite, or Dr. Pepper

\$1.50 per person

Sparkling Favorites

Sparkling apple cider or flavored sparkling water

\$1.75 per person

Iced Tea or Lemonade

\$1.50 per person

BREAKFAST STARTERS



Continental Start

Bagels, mini muffins, and Danish
Seasonal fruit with honey-yogurt dip
Cream cheese, whipped butter, and preserves
Chilled orange juice and sparkling water
\$8.95 per person

Mini Waffle Bar

Mini waffle quarters, fresh strawberries, blueberry compote, maple syrup, whipped topping, and whipped butter
\$4.39 per person

Omelet Bar

Toppings: spinach, broccoli, sliced mushrooms, chopped tomatoes, diced onions, chipped peppers, shredded cheddar cheese, chopped bacon, diced ham, and crumbled sausage
\$5.49 per person – additional chef staffing required

Hot Breakfast Starter

Scrambled eggs, hash browns, bacon, and sausage links
\$5.79 per person

B.Y.O. Breakfast

Select one:

Bacon, sausage, turkey bacon, turkey bacon, turkey sausage, or grilled ham

Select one:

Hash browns, potatoes O'Brien, tater tots

Select two:

Scrambled eggs, scrambled eggs with cheese, frittata

\$9.00 per person

HOT BREAKFAST



All Hot Breakfasts include locally roasted coffee and Fair Trade Numi tea service.
Minimum order of 10. All eggs are cage-free and Certified Humane.

Country Breakfast

Buttermilk biscuits
Sausage gravy
Scrambled eggs
Hash browns
Fruit salad
\$9.00 per person

Natural Start

Scones, breakfast breads, and pastries
Seasonal fruit, Trickling Springs yogurt, and granola
Whipped butter and strawberry preserves
Chilled orange juice and sparkling water
\$10.35 per person

Assorted Bagels — One Dozen

Served with cream cheese, butter, and preserves
\$2.85 per person

Baked Sweets Platter

Assorted fruit Danish, pastries, and muffins
\$1.89 per person (2 per person)

Seasonal Fruit Platter

\$4.59 per person

Build-Your-Own Yogurt Bar

Vanilla Trickling Springs yogurt
Seasonal berries, toasted coconut, granola, mini chocolate chips, and assorted diced fruits
Mini muffins
Orange and cranberry juices
\$59 per person

SALADS



All Salads include artisan rolls and butter, assorted cookies, and assorted sodas and water.
Minimum order of 10.

Mixed Beet Salad

Roasted gold and red beets, sliced fennel, orange and grapefruit segments, toasted hazelnuts, local greens, local chevre, and herb vinaigrette

\$7.75 per person

Chicken Caesar Salad

Romaine hearts, sliced grilled chicken, shaved parmesan, garlic croutons, and Caesar dressing

\$8.75 per person

PHC Signature Candied Pecan Fruit Salad

South Mountain Farm aquaponics greens, dried tart cherries, Turkish apricots, dried cranberries, candied pecans, and raspberry vinaigrette

\$9.99 per person

Chicken Cobb Salad

Grilled chicken, hard-boiled cage-free eggs, bacon, avocado, blue cheese, plum tomatoes, romaine lettuce, local greens, and ranch dressing

\$10.75 per person

Taco Salad

House-made tortilla bowls, shredded lettuce, shredded cheddar cheese, cilantro-lime rice, black beans, sautéed peppers and onions, black olives, and sliced jalapeños

Served with pico de gallo, sour cream, and house-made guacamole

Choice of two:

Grilled chicken breast or roasted pork

Shredded beef or carne asada

Vegan chorizo

\$14.45 per person

Make Your Own Salad

Mixed greens, sliced cucumbers, shredded carrots, grape tomatoes, roasted corn, black beans, diced sweet potatoes, chopped onions, chopped egg, crumbed blue cheese, shredded cheddar cheese, herbed croutons, ranch dressing, and balsamic vinaigrette

\$9.95 per person

Additions

Grilled chicken breast \$2.40 per person

Grilled herbed chicken breast \$2.40 per person

Teriyaki grilled chicken breast \$2.40 per person

Skirt steak \$6.95 per person

SANDWICHES & WRAPS

Includes assorted cookies, soda, and water. Minimum order of 10.

Sandwich Buffet

Choice of two sandwiches and one side. Sandwiches are served on artisan bread, unless otherwise indicated.

Vegetarian & Vegan

Mozzarella, tomato, basil, and basil pesto on baguette, and butter lettuce

Hummus, cucumbers, tomatoes, and red onions

Meat

Chipotle chicken breast, pepper jack cheese, mixed greens, tomatoes, and black bean and corn salsa in a flour tortilla

Grilled chicken breast, chopped romaine, shaved parmesan cheese, and Caesar dressing in a flour tortilla

Chicken salad, leaf lettuce, and tomato

Tuna salad, leaf lettuce, and tomato

Roasted turkey breast, Monterey jack cheese, leaf lettuce, avocado, black beans, and chipotle cream in a flour tortilla

Smoked turkey, Swiss cheese, red leaf lettuce, tomato, and Dijon mustard

Roast beef, provolone cheese, leaf lettuce, caramelized onions, and horseradish cream

Sliced corned beef, coleslaw, and Russian dressing on local rye bread

Smoked ham, Swiss cheese, leaf lettuce, pickles, and yellow mustard spread

Italian cold-cut hoagie

Market Sides

Garden greens, carrots, cucumber tomatoes, and house-made ranch and balsamic dressings

Herb-roasted red bliss potato salad

Vegetable quinoa salad

Roasted red pepper and vegetable pasta salad

Garden vegetable pasta salad

Tomato and mozzarella salad with pesto

\$10.19 per person

BOXED LUNCHES



Boxed lunch orders include a selection of 3 sandwich options (please see previous page). Minimum order of 10.

The Budget

Includes chips, large chocolate chip cookie, whole seasonal fruit, iced tea, lemonade, and ice water

\$9.56 per person

The Executive

Includes one market side selection (excludes garden salad), chips, large chocolate chip cookie, chilled sodas, and ice water

\$11.45 per person

ADD ONS



Items may be added to buffet-style salad orders or sandwich luncheon orders.

House-Salad

Choice of:

Garden green salad with two dressings

Caesar salad

Market side

\$2.19 per person

Soup

Creamy tomato bisque

Vegetable minestrone

Roasted butternut squash

Chicken vegetable barley

Beef and bean chili

White turkey and bean chili

Maryland crab*

Roasted tomato with tarragon

Cream of mushroom

Southwestern corn chowder

Chunky chicken noodle

Vegetable and beef barley

Clam chowder

\$2.50 per person

*market price

APPETIZER PLATTERS



Minimum order of 10.

Spinach and Artichoke Dip

Served with house-made pita chips

\$3.74 per person

Baked Brie en Croute

Served with sliced baguette and flatbread crackers

Choice of topping:

Apples, pecans, cranberries, and caramel

Cranberry-apple chutney

\$3.89 per person

Grilled Vegetable Platter

Includes asparagus, bell peppers, zucchini, squash, mushrooms, onions, tomatoes, and ranch dressing

\$3.89 per person

Farmers' Market Vegetable Board

Baby carrots, broccoli, bell peppers, cucumbers, asparagus, cherry tomatoes, mushrooms, squash, sundried tomato aioli, and ranch dip

\$5.29 per person

Seasonal Fruit Platter

Served with honey-yogurt dip

\$4.59 per person

Cheese Board

Artisan cheeses, dried fruits, red flame grapes, seasonal berries, crackers, and flatbreads

\$7.79 per person

APPETIZERS



Vegetarian

Cocktail deviled eggs	\$8.65 per dozen
Goat cheese crostini with fig and caramelized onion compote	\$14.15 per dozen
Caprice skewers	\$12.89 per dozen
Spinach and feta spanakopita	\$12.75 per dozen
Wild mushroom and brie duxelle savory tartelette	\$14.65 per dozen
Roasted vegetable ratatouille phyllo cup with parmesan	\$15.75 per dozen
Wild mushroom empanada with roasted salsa verde	\$16.59 per dozen
Cucumber avocado bites	\$10.00 per dozen
Assorted petit quiche	\$12.99 per dozen
Vegetable spring roll with Thai cucumber dip	\$17.99 per dozen

Poultry

Chicken fritters with chipotle ranch, teriyaki, and sweet chili dips	\$18.35 per dozen
Cranberry-apple chicken salad tartelette	\$16.25 per dozen
Chicken and cilantro quesadillas with salsa and avocado cream	\$17.35 per dozen
Shredded chicken and red onion empanada with cilantro cream	\$15.35 per dozen
Chicken satay with Thai peanut sauce	\$14.85 per dozen

Pork

Mini pulled BBQ pork tostadas	\$13.95 per dozen
Roasted pork and green chili empanada with cilantro drizzle	\$15.75 per dozen
Italian sausage stuffed cremini mushrooms	\$14.15 per dozen

Seafood

Local scallops wrapped with bacon and bread crumbs	\$17.29 per dozen
Mini Maryland crab cakes with old bay cream	market price

Beef

Beef wellington	\$18.99 per dozen
Pigs in a blanket	\$7.39 per dozen
Spicy shredded beef empanada with salsa roja	\$14.29 per dozen
Beef tenderloin crostini with horseradish crema	\$16.99 per dozen

SIMPLE BUFFETS



Includes garden salad, dinner rolls with butter, and waters. Minimum order of 20

AMERICAN

All-American

Angus burgers and chipotle black bean vegetarian burgers

All beef hot dogs

Swiss cheese, cheddar cheese, and provolone cheese

Leaf lettuce, sliced tomatoes, onions, and pickle spears

Vegetarian black beans and coleslaw

Assorted cookies

\$13.35 per person

Baked Potato Bar

Idaho baked potatoes

Roasted sweet potatoes

Beef chili

Broccoli, shredded cheddar, bacon bits, scallions, salsa, sour cream, and butter

Assorted brownies

\$10.50 per person

BBQ

Choice of BBQ pulled pork, BBQ beef, or BBQ chicken

Herb-roasted red bliss potatoes

Cornbread muffins

Warm apple crisp

Pork - \$13.99 per person

Chicken - \$14.99 per person

Beef - \$15.99 per person

ASIAN

Terikaki Buffet

Grilled teriyaki chicken or beef

Jasmine rice

Vegetable egg rolls

Stir-fry vegetables

Assorted pies

Chicken - \$16.99 per person

Beef - \$16.99 per person

VEGETARIAN

Eggplant parmesan

Spaghetti marinara

Seasonal vegetables

Garlic bread

Mini cream puffs and eclairs

\$15.99 per person

SOUTHWESTERN

Fajita Bar

Spanish rice

Roasted fiesta corn

Tortillas

Salsa, sour cream, lettuce, cheddar cheese

Xangos (Mexican fried cheesecake)

Chicken - \$14.99 per person

Beef - \$15.99 per person

Prime Rib Buffet

Carved prime rib with au jus

Harb-roasted red bliss potatoes

Seasonal vegetables

Assorted cheesecakes

\$24.99 per person

Beef Wellington Buffet

Beef wellington with mushroom demi

Mashed potatoes

Seasonal vegetables

Assorted cheesecakes

\$22.99 per person

ITALIAN

Lasagna Buffet

Beef lasagna

Vegetarian lasagna

Green beans

Garlic bread

Cream puffs and mini eclairs

\$15.59 per person

Caprice Buffet

Seared caprice chicken

Wild rice pilaf

Seasonal vegetables

Cream puffs and mini eclairs

\$16.59 per person

Picatta Buffet

Fettuccini

Seasonal vegetables

Cream puffs and mini eclairs

\$16.59 per person

Pizza Buffet

Assorted meat, vegetable, and cheese pizzas

Parmesan, crushed pepper, and Italian seasonings

Assorted cookies

\$13.50 per person

FRENCH

Coq Au Vin Buffet

Chicken coq au vin

Wild rice pilaf

Seasonal vegetables

Assorted pies

\$17.99 per person

Beef Burgundy Buffet

Beef burgundy

Mashed potatoes

Seasonal vegetables

Assorted cookies

\$17.99 per person

Chateaubriand Buffet

Chateaubriand with wild mushroom demi

Mashed potatoes

Seasonal vegetables

Assorted cookies

\$22.00 per person

SNACKS



Minimum order of 10

Patrick Henry College Welcome

Granola bars and seasonal whole fruit

Chilled orange juice and bottled water

Regular and decaffeinated coffee, hot water, and assorted Numi teas \$2.50 per person

Chips and Dip

Kettle or ruffle chips with French onion dip *or*

Tortilla chips with house-made salsa

\$1.80 per person

South of the Border

Tortilla chips, house-made salsa, sour cream, and guacamole

\$3.41 per person

The Natural Pita

Toasted pita petals, house-made hummus, and baba ganoush

\$3.35 per person

Sweet & Salty

Soft pretzels, grain mustard, and honey mustard dip

Assorted cookies and candy bars

\$3.25 per person

House-made Potato Chips

Choice of: sea salt and cracked pepper, Old Bay, or BBQ

\$1.00 per person

SWEETS



Options made without gluten-containing ingredients may be available upon request.
Minimum order of 10

Cookies, Bars, and Brownies

Chocolate fudge brownies, chocolate chip cookies, oatmeal raisin cookies, and sugar cookies
\$2.05 per person (2 pieces per person)

Bar Retreat

House-made apple, linzer, pecan, lemon, or cream cheese brownies
\$3.05 per person (2 pieces per person)

Tea Cookies and Mini Scones

Madeleines, assorted biscotti, raspberry thumbprints, and mini scones
\$2.89 per person (2 per person)

Petite Sweets

Ganache tarts, cream puffs, petit fours, mini eclairs, and mini fruit tarts
\$3.05 per person (2 per person)

Cake Selections

Cupcakes | \$14.85 per dozen
Mini Cupcakes | \$9.89 per dozen
Cake Pops | \$13.05 per dozen
Large Round Cakes – 10” | \$14.50 per cake

Flavors: carrot, German chocolate, lemon coconut, chocolate Oreo, strawberry shortcake

Pie Selections

Fruit – apple, blueberry, cherry, peach | \$15.50 per pie
Key Lime or Lemon Meringue | \$13.50 per pie
Pecan | \$26.00 per pie
Pumpkin | \$7.50 per pie

Ice Cream Social

Vanilla, chocolate, or strawberry ice creams or sorbet
Hot fudge, strawberry sauce, whipped cream, and cherries
M&M candies, sprinkles, flaky coconut, and Oreo crumbles
\$6.05 per person – 25 person minimum