



VILLANOVA  
UNIVERSITY

# SPRING SUMMER MENU

UNIVERSITY CATERING  
A DIVISION OF VILLANOVA UNIVERSITY  
DINING SERVICES



# University Catering



A division of Villanova Dining Services

## Welcome!

Good food and drink, deliciously prepared and creatively presented, can make you and your guests feel welcome and special. We recognize this as our pursuit at University Catering; our goal is to consistently offer the highest quality customer service, dining satisfaction and convenience to our faculty, staff, students and guests of the University.

Our services include buffet, sit-down, or tote bag breakfasts, luncheons and dinners; mid-morning and afternoon breaks; simple drop offs, barbeques, full service bars and cocktail receptions.

Our event planners will work with you to offer the menu that best suits your event. When you want to highlight or downplay meals or breaks, discuss this with your planner so the right level of service can be arranged. You may select traditional favorites or any of our special suggestions to customize your menu.

For meetings and conferences, full service breaks can be planned with a wide assortment of lighter fare and popular hot and cold beverages.

We can provide full service catering in the Connelly Center, Dougherty Hall, Picotte Hall at Dundale, the Law School, St. Mary's Hall, and Bartley Hall.

Our service staff can provide tables, chairs, china, flatware and linen as planned. We can also provide flowers, candles, special floral centerpieces, wines or liquors, as ordered.

This menu is intended to offer a general selection of ideas for you and your guests. Please contact us at 610-519-7273.

Thanks for considering us for your important event!

*Bon Appetit!*



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# Morning Packages

\$5.95/person

*20 person minimum, No Substitutions*

Bakery Fresh Bagels and Cream Cheese

Breakfast Muffins, Hand Fruit

Coffee, Tea, Decaffeinated Coffee

\$7.95/person

*20 person minimum, No Substitutions*

Bakery Fresh Bagels and Cream Cheese

Assorted Scones

Sliced Melon Tray

Coffee, Tea, Decaffeinated Coffee

\$3.50/person

*20 person minimum, No Substitutions*

Assorted Mini Muffins

Coffee, Tea, Decaffeinated Coffee

## Breakfast Tote Bag

\$4.95 each

Hand Fruit

Orange, Apple, or Cranberry Juice

Assorted Bagels with Cream Cheese



## Breakfast Add-ons

*\$50 minimum for delivery*

Assorted Bagels .....\$19.20/dz

*(1 dozen minimum, includes jelly, cream cheese, & butter)*

Seasonal Fruit Tray (serves 30) .....\$70.00

Hand Fruit .....\$12.00/dz

Dasani Water (12 oz bottle) .....\$1.25 each

Coffee, Tea, Decaf Coffee Services ....\$2.25/person

Orange Juice Dispenser (serves 15) .....\$1.50/person

# Sandwich Luncheons



## Cold Luncheon Buffet

\$9.50 per person  
25 Person Minimum  
No Substitutions

### CREATE YOUR OWN SANDWICH MASTERPIECE!

Platters of Assorted Luncheon Meats and Cheeses  
To include Hearth Baked Rolls and Assorted Sliced Breads  
Lettuce, Tomato, Red Onion, Hummus and Sliced Pickles  
Italian Pasta Salad  
Assorted Accompaniments  
Fresh Baked Cookies  
Iced Tea & Water Dispenser

### CHOICE OF:

Tuna Salad or Chicken Salad  
(additional \$2.25/person)

## Build Your Own Package

A La Carte Items

Fresh Baked Cookies (3.25oz)	\$1.50 each
Seasonal Fruit Tray (serves 30)	\$70.00
Assorted Fresh Seasonal Hand Fruit	\$12.00/dz
Potato Chips (individual bags)	\$.95 each
Pretzels (individual bags)	\$.95 each
Soft Pretzel (3 dozen)	\$29.95 each
Cheese Pizza	\$11.95 each
Pizza Assorted Toppings	\$13.95 each
Water Dispenser	\$1.00/person
Coffee, Tea, Decaffeinated Coffee Services	\$2.25/person
Iced Tea	\$1.50/person
Lemonade	\$1.50/person
Soda (12 oz can)	\$1.25
Assorted Petit Sandwich Tray	\$39.00
(tray of 12 sandwiches)	



# Assorted Fancy Sandwich Buffet



\$13.50 per person  
20 Person Minimum

## BUFFET INCLUDES:

Buffet to include 3 Chef Selected Sandwiches  
Green Salad, Kettle Chips, Fresh Fruit Platter, Fresh Baked Cookies,  
Dispenser of Lemon Infused Water and Iced Tea

## THREE CHEF SELECTED SANDWICHES:

GRILLED CHICKEN BREAST - Marinated Grilled Breast of Chicken with Lettuce, Pimientos, Pepper Monterey Jack Cheese on French baguette

ROAST BEEF - Aluette Cheese spread, Mesclune Salad, Roasted Tomatoes on Whole Wheat Baguette

ROASTED TURKEY - Tarragon mayonnaise, Watercress, Sliced Tomato and Smoked Mozzarella

ROASTED VEGETABLE - Zucchini, Red Peppers, Eggplant, Red Onion, and Basil Pesto on Kaiser Roll

SHRIMP SALAD - Gulf Coast Shrimp Salad, Boston Bibb Lettuce, Sliced Tomato on Whole Grain Croissant.

GREEK VEGETABLE - Roasted Eggplant, Artichoke Hearts, Red Peppers and Sundried Tomato Spread

MEDITERRANEAN WRAP - Hummus, Eggplant, Roasted Peppers, Cucumber, Crumbled Feta Cheese and Olives in a Whole Wheat Tortilla

\*Customized Package available @ \$14.95 per Person. Includes Pickle Tray



# "Meals On The Go"

20 person Minimum

No substitutions



Quick and Convenient Drop Off.....\$9.95/person

YOUR CHOICE OF THREE SANDWICHES:

Turkey, Ham and Cheese, Roast Beef, or Vegetarian

Potato Chips

Hand Fruit or Oreo Cookie

Bottled Water

Philly Flavor Bags.....\$11.50/person

Authentic Italian Hoagie

Mini Soft Pretzel

Hershey Kisses

Potato Chips

Fresh Baked Cookies

Bottled Water

Gourmet Tote Lunch.....\$11.25/person

YOUR CHOICE OF ANY THREE:

Roasted Eggplant, Artichoke Hearts, Red Peppers and Sundried

Tomato Spread on Spinach Wrap

Turkey, Guacamole, Roast Pepper, Romaine Lettuce on a Wheat  
Baguette

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish  
Cream Spread

Potato Chips

Hand Fruit

Fresh Baked Cookies

Bottled Water



# Scholar Buffet



\$18.95/Person

*30 Person Minimum*

*No Substitutions. All hot buffets require an attendant. Price does not include attendant charge. See "Event Staffing" section for details.*

*Priced for service in the Connelly Center*

Each meal is accompanied by Traditional Tossed Salad with your choice of 2 dressings

Fresh Bakery Rolls

Chef's Dessert Selection

Water, Iced Tea and Hot Beverage Station

## CHOICE OF ONE ENTRÉE:

Roasted Traditional Turkey

Lemon Parmesan Tilapia

Roasted Pork Loin with Spice Apple

Compote

Parmesan-Crusted Chicken Breast

Chicken Bruschetta

Chicken Tuscany

Chicken Provencal

## CHOICE OF ONE:

Broccoli Rabe with Garlic, White Beans,  
Cherry Tomatoes & Orecchiette Pasta (V)

Moroccan Stew with Quinoa, Squash &  
Carrots (V)

Cauliflower Mac & Cheese

## CHOICE OF TWO:

Yukon Gold Smashed Potatoes

Long Grain & Wild Rice Blend

Baby Carrots with Fresh Dill Butter

Fresh Grilled Yellow & Green Zucchini

Vegetable Medley

Roasted Rosemary Red Bliss Potatoes





# Sheehan Buffet



\$21.95/Person

*30 Person Minimum*

*All hot buffets require an attendant. Price does not include attendant charge. See "Event Staffing" section for details. Priced for service in the Connelly Center*

## CHOICE OF ONE ENTRÉE:

Chicken Marsala  
Chicken Florentine  
Roasted Pork Loin  
Flank Steak with Peppercorn Demi Glace  
Summer Vegetable Lasagna  
Baked Flounder Topped with Shrimp Scampi

## CHOICE OF ONE:

Rigatoni with Tomato and Ricotta Sauce  
Gemelli in Blush Sauce  
Pasta Primavera

## CHOICE OF THREE:

Wild Rice Blend  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Oven Roasted Redskins  
Parmesan New Potatoes  
Rice Pilaf  
Baby Carrots with Fresh Dill Butter  
Grilled Yellow & Green Zucchini  
Haricot Vert with Herbs  
Fresh Vegetable Medley

## INCLUDES:

Tossed Green Salad with Dressings  
Fresh Baked Rolls  
Chef's Dessert Selection  
Water, Iced Tea and Hot Beverage Station



# Academia Buffet



\$26.95/Person

*30 Person Minimum*

*All hot buffets require an attendant. Price does not include attendant charge. See "Event Staffing" section for details. Priced for service in the Connelly Center*

## CHOICE OF ONE SALAD:

- Mixed Greens with Crumbled Feta Cheese,  
Toasted Sunflower Seeds & Balsamic  
Vinaigrette
- Caesar Salad with Homemade Croutons
- Traditional Tossed Salad with Choice of 2  
Dressings

## CHOICE OF ONE:

- Roasted Pork Loin with Spice Apple Compote
- Roast Turkey
- Beef Tenderloin Tips Bourguignon
- Chicken Tuscany – with Rosemary  
Sundried Tomatoes & Shitake  
Mushroom Sauce
- Parmesan-Crusted Chicken Breast
- Chicken Provencal
- Chicken Bruschetta

## CHOICE OF ONE:

- Seasonal Catch of the Day
- Flat Iron Steak with Peppercorn Demi Glaze
- Asian Style London Broil
- Chicken Saltimbocca
- Pork Chop with Dark Cherries & Chipotle

*Accompanied with a*

## Choice of One Pasta Dish:

- Broccoli Rabe with Bowtie Pasta
- Garlic, White Beans & Cherry Tomatoes
- Eggplant Orriechette
  - Orriechette pasta tossed with Roasted  
Eggplant, Sweet Peppers & Vidalia  
Onions in a Roasted Pepper Sauce (V)
- Thai Penne - Penne with a colorful blend  
of Thai vegetables, finished in a Spicy  
Curried Sauce
- Farfalle Basilicum – Farfalle in Sweet  
Basil Pesto Sauce with diced Roma  
Tomatoes & Grated Parmesan Cheese

## CHOICE OF TWO SIDES:

- Fingerling Potatoes
- Roasted Nugget Potato with Rosemary & Garlic
- Mashed Red Skin Potatoes
- Lyonnaise Potatoes
- Rice Pilaf
- Young Garden Vegetables with Lemon Pepper
- Root Vegetable Medley
- Fresh Broccoli Florets
- Haricot Vert with Fresh Herbs
- Steamed Asparagus
- Braised Fennel & Tomato
- Champignon Risotto – with Brunoise  
Vegetables, Arborio Rice & Mushrooms

*Each meal is accompanied by:*

- Bakery Fresh Rolls, Chef's Dessert Station
- Water, Iced Tea and Hot Beverage Station



# Appetizers

## Hot Hors d'oeuvres (per 25 pieces)

*Hot Hors d'oeuvres require an attendant.*

*Price does not include attendant charge.*

*See "Event Staffing" Section for details.*

\$47.50 (per 25 pieces)

Cocktail Franks  
Beer Battered Shrimp  
Vegetable Egg Rolls  
Garlic Potato Puffs  
Assorted Mini Quiche  
Chicken Quesadilla  
Spanakopita  
Salt and Pepper Potato Cakes  
Crab Rangoon  
Coney Island Hot Dog

\$65.00 (per 25 pieces)

Roasted Vegetable Tart  
Spinach and Cheese Filo  
Shepherd's Pie  
Mushroom with Crabmeat  
Chicken Empanada  
Beef Empanada  
Mini Reuben

\$80.00 (per 25 pieces)

Marrakesh Chicken  
Cozy Shrimp  
Chicken Sesame Tender  
Scallops Wrapped in Bacon  
Philly Cheesesteak  
Antipasto Skewer  
Brie & Raspberry en Croute  
Chicken Kabob  
Beef Kabob

## Cold Hors d'oeuvres

Jumbo Cocktail Shrimp

Market Price

\$19.00 (per dz.)

Bruschetta

*(Minimum order of 1 dozen for each item)*

Thin slices of toasted crostini  
with the following toppings:

Blue Cheese Spread with Green  
Apple Slice

Sun-dried Tomato Tapenade  
Tomato and Basil

Grilled Asparagus and  
Goat Cheese

\$18.00 (per dz.)

Melon wrapped with Prosciutto  
Asparagus wrapped with Prosciutto  
Stuffed Endive with Chicken  
Curry or Mediterranean Tapenade

\$7.00 (per person)

Antipasto Tray  
Genoa salami, Pepperoni,  
Capicola, Peppers,  
Marinated Artichokes, Olives and  
Fresh Mozzarella  
Cheese, served with Crackers and  
Flat Breads (25 person minimum)

\$62.50

Hummus Platter  
Hummus with Toasted Pita  
Chips, Celery, Carrot Sticks and  
Flat Bread (Serves 25)

\$45.00

Mexican Fiesta  
Tri colored tortilla chips, tangy  
salsa, guacamole and sour cream  
(Serves 25)

\$85.00

Domestic Cheese Tray with  
Crackers (Serves 30)

\$65.00

Crudités Tray (Serves 30)

\$70.00

Fresh Fruit Tray, Seasonal  
(Serves 30)

# Barbeques

30 Person Minimum

No Substitutions. All bbqs require an attendant. Price does not include attendant charge. See "Event Staffing" section for details.

## Nova Grill

\$24.95/person

Grilled Organic Hot Dogs

Grilled Hamburgers

*(Vegetarian Burgers available)*

Barbecue Chicken or Barbecue Ribs

Mini Corn on Cob

Potato Salad & Cole Slaw

American Cheese, Lettuce, Tomato,  
and Onion Platter

Summer Mix Salad Greens with  
Dressings

Fresh cut Summer Fruits

Potato Chips & Pretzels

Rolls, Condiments, Pickles

Home Baked Cookies

Assorted Sodas and Bottled Water

Paper & Plastic Service

## A South Philly Buffet

\$17.90/person

Authentic Italian Hoagies

Philly Cheese Steaks with choice of

Sautéed Onions, Green Peppers or  
Mushrooms

Tossed Salad

Fresh Soft Pretzels with Yellow  
Mustard

Potato Chips

Sliced Watermelon

Hershey Kisses

Water Ice Cups

Assorted Sodas & Bottled Water

Paper & Plastic Service

## The Main Line Picnic

\$15.95/person

Grilled Hamburgers

*(Vegetarian Burgers available)*

Grilled Organic Hot Dogs

Tomato, American Cheese,

Lettuce and Onion Platter

Potato Salad and Cole Slaw

Fresh Cut Watermelon Wedges

Pretzels and Potato Chips

Rolls, Condiments, Pickles

Assorted Sodas & Bottled Water

Add BBQ Chicken or BBQ Pork Ribs .....\$4.95

# Take A Break!!!



*30 Person Minimum*

*No Substitutions*

## MOVIE NIGHT

\$4.75/person

Popcorn

Candy Assortment

Soft Pretzels

Lemonade & Iced Tea  
Dispensers

## ME LIKE COOKIE

\$5.50/person

Assorted Home Baked Cookies

Brownies

Ice Cold Milk

Iced Tea Dispensers

## MUNCHIN TIME

4.95/person

Potato Chips

Pretzels

Tortilla Chips

Salsa

Lemonade & Iced Tea  
Dispensers

## THE AFTERNOON DELIGHT

\$5.50/person

Fresh Fruit Tray

Brownies

Bottled Water

Lemonade & Iced Tea  
Dispensers

## ANTONIO BANANAS

\$4.95/person

Bananas

Rice Krispie Treats

Craisins

Lemonade & Iced Tea  
Dispensers

## YOU HEALTH NUT

\$4.75/person

Bowls of Grapes & Strawberries

Craisins

Nature Valley Granola Bars

Bottled Water Dispensers

## HEY, CANDY MAN

\$5.00/person

Assorted Chocolate Candy Bars

Hershey Kisses

Peppermint Twist

Lemonade & Iced Tea  
Dispensers



## A La Carte Menu



Bagel Assortment (minimum order 1 dz.) (Includes cream cheese, jelly, butter) .....	\$19.20 dozen
Brownies (minimum order 1 dz.) .....	\$1.35 each
Cookies, Fresh Baked 3.25 oz (minimum order 1 dz.) .....	\$1.50 each
Assorted Fresh Seasonal Hand Fruit .....	\$12.00/dozen
Miniature Dessert Delight Tray (24 pieces) .....	\$57.95 each
Assorted Muffins .....	\$18.42/ 3 dozen
Strawberries, Chocolate Dipped .....	\$44.00/dozen
Assorted Sandwiches on Fresh Baguette (tray of 5 sandwiches) .....	\$32.95 each
Assorted Wraps (tray of 5 sandwiches) .....	\$34.99 each
Pizza Cheese .....	\$11.95 each
Pizza Assorted Toppings .....	\$13.95 each
Soft Pretzels (minimum order 3 dz.) .....	\$27.95/3 dozen
Potato Chips (individual bags).....	\$.95 each
Pretzels (individual bags) .....	\$.95 each
Fresh Fruit Tray, Seasonal (serves 30) .....	\$70.00 each
Domestic Cheese Tray with Crackers (serves 30) .....	\$85.00 each



## Beverages

Dasani Water (12 oz. bottle) .....	\$1.25 each
Coffee, Tea, Decaffeinated Coffee Service (minimum 20) .....	\$2.25 per person
Iced Tea Dispenser .....	\$1.50 per person
Lemonade Dispenser.....	\$1.50 per person
Soda (12 oz. can).....	\$1.25 each



# Policies



## *Dietary Restrictions*

We offer a vegetarian option on all our menu packages. To ensure all your guests have an experience that exceeds their expectations we offer vegan, gluten and dairy free options upon request. Our chefs are trained to properly prepare specialized meals to ensure your guest's safety regarding a specific food allergy while providing a delicious and nutritious meal. If you do not find a suitable meal in our catering guide, our Executive Chef will be happy to develop a menu to meet your specific needs.

We are very proud that all of the food we prepare and serve is free of partially hydrogenated oils (trans-fats), all sources of Monosodium Glutamate (MSG), peanuts, tree nuts and coconut. Additionally, all the seafood on our menus is sustainable and sourced following the guidelines set by the Monterey Bay Aquarium's Seafood Watch program. Our cooking and salad oils are non-GMO, expeller pressed canola oil. Villanova University is a Fair Trade University and we are pleased to serve the following fairly traded food products: Bananas, Sugars, Coffees, and Teas. Cage Free eggs are also featured on all our menus.

## *Placing an Order*

Thank you for your understanding. In order to best serve you and plan for your special event, we do require five (5) business days notice for full service catered functions and three (3) business days notice for all other arrangements. We may not be able to accommodate certain orders and group sizes with less than three (3) business days notice, however, we will do our best to accommodate your event or assist in arranging other on-campus dining options.

Menu Effective During Summer Session







### *Attendance Guarantee*

To keep your costs as low as possible, it is important to have an accurate count. A final guarantee of attendance must be provided four full working days prior to your event. This time is required to ensure an adequate staff of attendants and sufficient quantities of food for your guests. The number of guests you state will be considered a minimum guarantee and not subject to reduction. Any increases in count after this deadline may result in additional charges for new costs incurred above the quoted per person charges.

### *Cancellations*

If it should become necessary to cancel an event, please notify our Events and Catering Office immediately. Our cancellation fees are as follows:

- Seven calendar days notice – 10% of the function's total cost will be charged.
- 48 hours notice – 25% of the function's cost will be charged.
- Less than 48 hours – full cost of the event will be charged.
- If the University unexpectedly closes, your event will be cancelled at no charge.





### *Pricing and Billing*

Our quoted menu prices include the following (except where noted):

- All paper service, where appropriate
- Standard chairs and sixty inch round tables in the Connelly Center
- White linen with navy napkins to be used at no extra cost when meals are served on china in the Connelly Center
- China service outside the Connelly Center may require rentals.
- Rental charges will also be incurred outside of the Connelly Center for any linen and tables.
- The charge for rentals will be passed on to your group directly from the rental invoice.

We will accommodate all your needs as best as possible, but extra service or special needs are subject to additional charges. Flowers, rental equipment, specialty linen, and tents are available for additional charges. Special menu requests will be gladly accommodated; however, price adjustments may be necessary.

### *Event Staffing*

The Catering Office will help you determine staffing needs based on the size of your group, menu, style of serve and the logistics of the space. The rate for attendants is \$25.00 per hour, per service person based on actual hours worked, with a five-hour minimum. We require an attendant to be present at events which require open flames or chafing dish warmers.

### *Room Setup*

All table and chair setups that are located in the Connelly Center, St. Augustine Center or Dougherty Hall must be arranged by calling (610) 519-7270. Other location requests are the responsibility of the party requesting the space. Please contact Facilities Management at (610) 519-4426. Setup request for client groups of Conference Services will be managed by the office of Conference Services (610) 519-7580.



### *Style of Service Guide*

(Amount of servers depends on the menu selected)

Butlered Hors d'oeuvres	1 server required for every 25 guests
Buffet	1 server required for every 30 guests
Sit-down Dinner	1 server required for every 20 guests
Stations	1-2 servers depending on the action of the station
Carvers	1 carver for every carving station at \$150.00

### *Delivery Services*

Standard deliveries and pick-ups are set up at your convenience. To provide complimentary delivery on Campus we require a fifty dollar minimum order. For orders occurring weekdays after 4 p.m., or on weekends, there will be an additional charge for labor and services.

### *Liquor Policy*

The Catering Office can assist you in making arrangements regarding alcohol and bar services for your event. Villanova University does not allow for the on-site sale of alcohol to individuals under any circumstances.

Villanova Catering can purchase and provide alcohol at cost for your group, or the group can supply its own alcohol, and Villanova Catering will serve it. In either case, the group is responsible for the costs of Villanova Catering bartenders and a service charge for bar set-ups (full bar set-up, or beer-wine-soda set-up). Beer, wine, or liquor cannot be ordered unless VillanovaCatering is also providing some type of food menu item.

Wine Poured Tableside - \$5.00 corking fee per bottle





### *Fixed Cost for Alcohol*

Bartenders are provided at a rate of \$150.00 up to the first 5 hours. \$25.00 for each additional hour if needed. One Bartender required for every 50 guests.

### *Full Bar Set Up (Liquor and Wine/Beer/Soda): \$250.00*

Includes Mixers, Sodas, Cocktail Napkins, Bar Fruit, Cups, Clothed Table, Ice Buckets, Setup and service of host owned liquor.

### *Wine/Beer/Soda Bar: \$150.00*

Includes Sodas, Cocktail Napkins, Cups, Clothed Table, Ice Buckets, Setup and service of host owned wine and beer.

If Villanova Catering provides the alcohol, it will be charged to the group as purchased. Groups that provide their own alcohol are responsible for delivering it according to Villanova Catering directions. Unused alcohol will be returned to the host at the end of the event. For further catering information, call (610) 519-7273.

Cash bars are not permitted.

All Pennsylvania Liquor Control Board rules and regulations regarding age and responsible consumption will be adhered to.





## *Billing*

### Non-Profit Tax Exemption

Non-Profit Organizations must provide a copy of their tax exempt status prior to your event for waiver of the six percent Pennsylvania state sales tax.

### Holidays and Breaks

On designated Villanova University holidays, University Catering will not be available. During University breaks, catering services may not be available.

### Food Removal

Thank you for understanding, any remaining food after an event may not be removed by guests due to PA State health code regulations and liability issues..

### Picotte Hall at Dundale Mansion Catering

Full service breakfast, luncheons, and dinners listed in this menu do not apply to Dundale Hall. A separate menu is available on request.



To order, call the Events and Catering Office at x 91213



[www.diningservices.villanova.edu](http://www.diningservices.villanova.edu)



## UNIVERSITY CATERING

A DIVISION OF VILLANOVA UNIVERSITY  
DINING SERVICES

EFF. 10/12



ARTWORK BY JACK STAGLIANO, OSA