

2022-2023



CATERING GUIDE



PennState

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WELCOME



Catering Services provides unparalleled quality catering to the Penn State campus community—from coffee breaks to buffets to multi-course meals to theme celebrations. We can tailor a menu to match your food service needs—and your budget.



BREAKFAST

Continental

Includes Starbucks® coffee, Teavana™ tea, ice water
decaf available upon request

Quick Break Breakfast *per person* **8.00**
fresh fruit medley, assorted breakfast bread, assorted muffins,
assorted bagels with cream cheese, butter, jelly

Hot Buffets

Country Breakfast Buffet *per person* **11.50**
scrambled eggs, bacon, sausage patty, home fries, fresh fruit
medley

Build Your Breakfast Buffet

Donuts	1 doz	17.50
Granola Bar	1 ea	2.25
Buttermilk Pancakes	2 ea	3.00
French Toast	2 ea	3.00
Scrambled Eggs	<i>per person</i>	2.50
Spinach Quiche	<i>per person</i>	3.50
Fruit Medley	<i>per person</i>	2.50
Home Fries	<i>per person</i>	2.50
Hash Browned Patty	1 ea	2.50
Sliced Bacon	3 ea	2.75
Turkey Bacon	3 ea	2.75
Sausage Patty	1 ea	2.75

PASTRIES

Assorted Muffins	<i>per person</i>	2.50
Large Croissant	<i>per person</i>	3.00
Mini Assorted Danish	<i>per person</i>	2.50
Assorted Quick Bread	<i>per person</i>	2.50
<i>zucchini, orange glazed, banana chocolate chip</i>		

YOGURT

Fruit and Yogurt Parfait Bar	<i>per person</i>	4.25
<i>includes assorted fruit, yogurt and granola</i>		
Blueberry Yogurt Parfait	<i>ea</i>	2.75
Chobani Yogurt Cup	<i>ea</i>	2.50

BREAKFAST BEVERAGE

Coffee Service	<i>per person</i>	3.00
<i>includes regular coffee and hot tea; decaf will be provided only if requested</i>		
Bottled Water	20 oz	2.35
Bottled Juice		2.50
<i>orange, apple, cranberry</i>		
Juice	<i>per person</i>	1.85
<i>orange, apple, cranberry</i>		
Iced Water	<i>per person</i>	0.25

DELI

Build Your Buffet

Pick two sandwiches or wraps. Includes two sides and your choice of cookies, or brownies. Includes iced water and iced tea. **15.00**

SANDWICHES

Tomato Basil Pesto Baguette	<i>a la carte</i>	6.50
baguette, fresh mozzarella, basil pesto, tomato, balsamic syrup		
Ham & Swiss on a Pretzel Bun	<i>a la carte</i>	8.00
ham, swiss, dijonnaise on pretzel roll		
Turkey & Provolone Panini	<i>a la carte</i>	8.00
sliced turkey, provolone, lettuce, tomato on panini bread		
Italian on Focaccia	<i>a la carte</i>	8.00
salami, ham, capicola, provolone, basil pesto on herbed focaccia bread		
Roast Beef on Focaccia	<i>a la carte</i>	8.00
sliced roast beef and swiss on focaccia bread		
California Chicken Salad	<i>a la carte</i>	8.00
chicken salad, avocado, tomato, spring mix on croissant		

WRAPS

Tuscan Smoked Turkey	<i>a la carte</i>	8.25
smoked turkey, spinach, tomato, artichokes, roasted red peppers, onions, creamy Caesar dressing on spinach tortilla wrap		
Chicken Caesar	<i>a la carte</i>	8.25
grilled chicken strips, romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing on white tortilla wrap		
Tuna	<i>a la carte</i>	8.25
tuna salad, tomato, lettuce on white tortilla wrap		
Mediterranean Vegetable	<i>a la carte</i>	7.00
hummus, couscous, feta, romaine, tomato, chickpeas, black olives, lemon olive oil dressing on tomato tortilla wrap		

BOXED LUNCHES

Pick two sandwiches or wraps. Includes bagged chips, whole fruit, cookies, and bottled beverage. **15.00**

SIDES

Garden Salad	<i>a la carte</i>	3.25
iceberg/romaine mix, grape tomato, red onion, cucumber, green pepper		
Caesar Salad	<i>a la carte</i>	4.00
romaine, croutons, parmesan cheese, Caesar dressing, pepper		
Strawberry & Spinach Salad with Almonds	<i>a la carte</i>	4.00
baby spinach, sliced almonds, red onion, strawberries, cucumber dressing		
Kale & Spinach with Walnuts	<i>a la carte</i>	4.00
kale, baby spinach, dried cranberries, red onion, feta, carrots, candied walnuts, bacon, cider vinaigrette		
Caprese Salad	<i>a la carte</i>	4.00
tomato, mozzarella, balsamic vinaigrette		
Cider Apple Cabbage Slaw	<i>a la carte</i>	1.50
cabbage, red apple, granny smith, carrots, chives, cider vinegar, sugar, salt, pepper		
Pasta Salad	<i>a la carte</i>	1.50
rotini, tomatoes, peppers, broccoli, cauliflower, Italian dressing		
Potato Salad	<i>a la carte</i>	2.25
red potatoes, hard-boiled egg, mayo dressing		
Homemade Potato Chips	<i>a la carte</i>	1.50
<i>Choice of Ranch, BBQ, or Old Bay</i>		
Fresh Fruit Medley	<i>a la carte</i>	3.00
Small Bag of Chips	<i>a la carte</i>	1.00

ADD A SALAD PROTEIN

Grilled Chicken Breast	4 oz	4.50
Fresh-Seared Atlantic Salmon	4 oz	7.00
Italian Baked Tofu	3 oz	4.25

SOUP

Soup du Jour	<i>a la carte</i>	3.75
<i>vegetarian and vegan options available</i>		

BREADS

Assorted Dinner Rolls	<i>per person</i>	1.00
Cornbread	<i>per person</i>	1.50



BUFFETS

Build Your Buffet Entrees

Choice of one main course entrée, one vegetable, and one starch. Includes side salad, dinner roll, iced water, and iced tea.

BEEF

Beef Strip Loin	<i>a la carte</i>	15.00
<i>buffet</i>		25.25
London Broil	<i>a la carte</i>	8.00
4 oz	<i>buffet</i>	18.25
Carved Beef Brisket	<i>a la carte</i>	8.00
4 oz	<i>buffet</i>	18.25

PORK

Herb-Crusted Pork	<i>a la carte</i>	6.00
4 oz	<i>buffet</i>	16.25
Maple-Glazed Ham	<i>a la carte</i>	6.00
4 oz	<i>buffet</i>	16.25
Beer-Brined Roast Pork	<i>a la carte</i>	6.00
4 oz	<i>buffet</i>	16.25

POULTRY

Grilled Citrus Herb Chicken	<i>a la carte</i>	6.00
1 ea	<i>buffet</i>	16.25
Barbecue Chicken	<i>a la carte</i>	6.00
8 oz	<i>buffet</i>	16.25
Chicken Bruschetta	<i>a la carte</i>	6.00
4 oz	<i>buffet</i>	16.25
Cedar-Brined Smoked Turkey	<i>a la carte</i>	6.00
4 oz	<i>buffet</i>	16.25

SEAFOOD

Herb-Roasted Salmon	<i>a la carte</i>	9.00
4 oz	<i>buffet</i>	19.25
Shrimp Scampi	<i>a la carte</i>	9.00
6 oz	<i>buffet</i>	19.25
Parma Cod	<i>a la carte</i>	9.00
6 oz	<i>buffet</i>	19.25

VEGAN

Quinoa Butternut Squash	<i>a la carte</i>	4.00
Spinach with Walnuts	<i>buffet</i>	14.25
Mushroom Strudel	<i>a la carte</i>	4.00
	<i>buffet</i>	14.25
Crabless Cake Cajun Aioli	<i>a la carte</i>	4.00
	<i>buffet</i>	14.25

Build Your Buffet Sides

SALAD

Includes Assorted Dressing

Garden Salad	<i>per person</i>	3.50
Caesar Salad	<i>per person</i>	4.00
Strawberry & Spinach Salad with Almonds	<i>per person</i>	4.00
Kale & Spinach with Walnut Salad	<i>per person</i>	4.00

BREADS

Assorted Dinner Rolls	<i>per person</i>	1.00
Cornbread	<i>per person</i>	1.50
Focaccia	<i>per person</i>	1.90

STARCHES

Baked Potato	<i>per person</i>	2.50
Buttered Parsley Red Potatoes	<i>per person</i>	2.50
Roasted Garlic Mashed Potatoes	<i>per person</i>	2.50
White Rice	<i>per person</i>	2.00
Basmati Rice	<i>per person</i>	2.00
Buttered Penne	<i>per person</i>	2.00

VEGETABLES

Balsamic Roasted Green Beans	<i>per person</i>	2.25
Roasted Garlic Brussels Sprouts	<i>per person</i>	2.50
Honey Roasted Carrots	<i>per person</i>	2.25
Broccoli with Roasted Red Peppers	<i>per person</i>	2.50
Seasonal Vegetable Medley	<i>per person</i>	2.25

SOUPS

Soup Du Jour	<i>per person</i>	3.75
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vegetarian and vegan options available

Featured Buffets

priced per person
includes iced water
and iced tea or lemonade

PICNIC	15.00
Hamburger, Hot Dog, Sliced American Cheese, Burger Topping Bar, Potato Chips, Macaroni Salad, Fudge Brownie <i>veggie burger available upon request</i>	

EAST ASIAN FLAVORS	16.00
Vegetarian Egg Roll, Vegetable Lo Mein, General Tso's Chicken, Jasmine Rice	

BUILD YOUR SALAD	13.00
Spring Mix, Romaine Iceberg Mix, Assorted Toppings, Cheeses, and Dressing	

ADD A SALAD PROTEIN

Grilled Chicken Breast	4 oz	4.50
Shrimp	4 oz	7.00
Italian Baked Tofu	3 oz	4.25





PIZZA & SUBS

PIZZA

16" pizza - choice of eight slices per pie.

Cheese Pizza	15.50
Pepperoni Pizza	17.50
Veggie Lover's Pizza	21.00
Deluxe Specialty Pizza	21.00

SUBS

Roast Beef Sub Platter	<i>1 ea</i>	18.00
serves 5 people/2 full subs/ 10 pieces		
Italian Sub Platter	<i>1 ea</i>	18.00
serves 5 people/2 full subs/ 10 pieces		
Turkey Sub Platter	<i>1 ea</i>	18.00
serves 5 people/2 full subs/ 10 pieces		
Veggie Sub Platter	<i>1 ea</i>	18.00
serves 5 people/2 full subs/ 10 pieces		

LIGHT FARE

CHIPS & DIP

Potato Chips	<i>per person</i>	1.00
bulk or individual bags		
Nacho Cheese Sauce	<i>per person</i>	2.50
includes tortilla chips		
Queso Blanco	<i>per person</i>	3.00
includes tortilla chips		
Southwestern Ranch Dip	<i>per person</i>	2.50
includes chips		
Hot Spinach Artichoke Dip	<i>per person</i>	3.00
includes pita chips		
Buffalo Chicken Dip	<i>per person</i>	4.00
includes chips and veggies		
Roasted Garlic Hummus	<i>per person</i>	3.00
includes chips and veggies		
Salsa	<i>per person</i>	1.75
includes tortilla chips		

FINGER FOOD

Boneless Chicken Wings	<i>doz</i>	15.00
<i>buffalo, barbecue, or sweet Thai chili sauce</i> includes celery and blue cheese or ranch		
Chicken Tenders	<i>doz</i>	27.00
includes dipping sauce		
Mozzarella Sticks	<i>doz</i>	12.00
includes milano sauce		
Funnel Cake Fries	<i>per person</i>	2.00
Pretzel Stick	<i>ea</i>	3.00
includes nacho cheese		
Loaded French Fries	<i>per person</i>	6.50
Cajun seasoning, cheese sauce, bacon, green onion, jalapeño, ranch (toppings on side)		

TACOS

Beef Walking Taco	<i>per person</i>	8.00
includes topping bar		
Beef Taco	<i>per person</i>	5.00
includes topping bar		
Chicken Taco	<i>per person</i>	5.00
Taco Bar Toppings: shredded lettuce, diced tomato, shredded cheddar, sour cream, green onions, black olives, guacamole, jalapeños, taco sauce		

NACHO BAR

Nacho Bar	<i>per person</i>	7.00
<i>choose beef taco meat or chicken, tortilla chips, salsa, nacho cheese, green onions, diced tomato, black olives, jalapeños, shredded lettuce, guacamole, sour cream, taco sauce</i>		

BUDGET FRIENDLY MEALS

priced per person
includes iced water

SOUP AND SALAD 9.00

Soup of the Day
Garden Salad
Assorted Dinner Rolls
Assorted Cookies

SIMPLE ITALIAN 9.00

Penne with Marinara
Caesar Salad with Dressing
Cheesy Breadsticks
Assorted Cookies

add Chicken Parmesan *per person* 6.00
Meatballs in Milano Sauce *per person* 2.75

MACARONI AND CHEESE 8.00

Macaroni and Cheese
Garden Salad with Dressing
Assorted Dinner Rolls
Assorted Cookies

PIZZA PARTY 10.00

2 slices per person

Cheese Pizza
Pepperoni Pizza
Caesar Salad with Dressing
Assorted Cookies





APPS & ADDS

Hot

25 pieces per order

Mini Crab Cakes with Remoulade	78.00
Spinach & Feta Stuffed Mushrooms	55.00
Italian Meatballs	25.00
Fried Coconut Chicken Strips	42.00
Thai Chili Barbecue Shrimp Skewers	65.00
Chicken Satay with Three Sauces	60.00
Beef Satay with Three Sauces	75.00
Mushroom & Goat Cheese Flatbread Pizza	40.00
Margherita Flatbread Pizza	20.00
Buffalo Chicken Flatbread	22.00
Mac & Cheese Bites	20.00
Samosas with Tahini Yogurt Sauce	35.00
Pakora with Tahini Yogurt Sauce	35.00
Pork Potstickers with Ponzu Sauce	30.00
Vegetable Potstickers with Ponzu Sauce	35.00
Spring Rolls	35.00

Cold

25 servings per order (unless noted)

Vegetables with Dip

carrots, broccoli, cauliflower, celery, grape tomato, cucumber, green pepper, red pepper, ranch

3.50 *platter* 65.00 ~~99~~

Cheese & Crackers

swiss, colby, monterey, dijon mustard, assorted crackers

per person 4.00 *platter* 90.00

Fresh Fruit

grapes, honeydew, cantaloupe, pineapple, strawberries, cream cheese honey fruit dip

per person 4.00 *platter* 90.00

Shrimp Cocktail

platter 110.00

Bruschetta with Baguettes *12 servings* 35.00

BEVERAGES

Hot Beverages

Coffee Service	<i>per person</i>	3.00
includes regular coffee and hot tea; decaf will be provided only if requested		
Hot Chocolate	<i>per person</i>	3.00

Cold Beverages

BOTTLED

Water	20 oz	2.35
Juice		2.50
<i>orange, apple, cranberry</i>		
Assorted Pepsi Beverages	20 oz	2.50
Lipton Tea	18.5 oz	2.50

CANS

Assorted Pepsi Beverages	12 oz	1.50
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COLD BEVERAGE DISPENSERS

Lemonade	<i>per person</i>	1.75
Unsweetened Iced Tea	<i>per person</i>	1.75
Sweetened Iced Tea	<i>per person</i>	1.85
Cranberry Juice	<i>per person</i>	1.85
Apple Cider	<i>per person</i>	1.85

WATER PITCHER

Iced Water Pitchers	<i>per person</i>	0.25
<i>no charge if other beverages purchased</i>		

INFUSED WATERS

Cucumber Iced Water	<i>per person</i>	0.50
Orange Iced Water	<i>per person</i>	0.50





DESSERTS

Penn State Bakery

BROWNIES *ea* 1.50

Traditional, Brookie Square, Mississippi Mud, Iced Chocolate, Cheesecake Swirl

CAKES *slice* 4.25

Chocolate Mousse, Carrot, Old Fashioned Chocolate, Red Velvet, Chocolate Peanut Butter Crunch, Pumpkin Roll (seasonal)

Blue Swirl Cupcakes *doz* 24.00

Assorted Cupcakes *doz* 24.00

PIES *slice* 4.00

Cookies & Cream, Peanut Butter Mousse

CHEESECAKES *slice* 4.50

New York, Cookies & Cream Marble, Turtle, Pumpkin (seasonal)

WHOOPIE PIES *doz* 24.00

Chocolate, Chocolate Chip, Confetti

COOKIES

Large Chocolate Chip *doz* 21.00

Small *doz* 9.00

Chocolate Chip, Sugar, Candy Coated Pieces
Peanut Butter No Bake, Chocolate No Bake

Assorted Decorated Cut Out Cookies *ea* 2.75

Penn State Berkey Creamery

BUILD YOUR ICE CREAM BAR

3 Gallon Tub *ea* 65.00

Half Gallon *ea* 14.00

Topping Bar *per person* 1.50

chocolate syrup, caramel syrup, rainbow sprinkles, cherries, whipped cream

Penn State Creamery Dixie Cups *ea* 2.00

GUIDELINES

Room Reservations

Before contacting Campus Catering please make sure you have confirmed your room reservation in 25Live by CollegeNet and a Work Order has been placed with Maintenance and Operations. Campus Catering does not provide tables and chairs for setup.

Catering Orders

Please provide Campus Catering a two-week notice for your event. This will help plan and schedule accordingly. If you provide less than a two-week notice, we will make every attempt to cater your event; however, your initial food and beverage selection cannot be guaranteed.

For university events a budget number is required when placing the order. Please make sure you provide the department and the budget administrator.

For non-university events we accept major credit cards and checks. Please work with your Catering Manager on finalizing these payment details.

Important details to include with your catering order:

NAME OF YOUR EVENT

DATE

START TIME AND END TIME

* Please make any notes regarding meetings/events before or after yours. We make every attempt to be on time for clean up, but other activities during the day could delay us.

* Standard setup is complete 15 minutes before Event Start Time; large events may require more setup time.

* A service fee could be charged for any event outside of our normal operating hours.

LOCATION OF EVENT

* Please provide any important details regarding the setup that might be helpful for us to know prior to arriving to the event location.

MENU

* We would be happy to assist in customizing a menu.

* Please share any known guest dietary needs or food allergies.

ESTIMATED NUMBER OF GUESTS

CHOICE OF CHINA OR DISPOSABLE TABLE SERVICE

* Additional charges may be required for china service.

LINEN NEEDS

* If you require linen for any other tables besides food and beverage, please see Linen section of the guidelines.

Policies

Guests are not permitted to take leftover food, beverages, condiments or paper products from the premises of any catered event. This policy is driven by food safety concerns and is not negotiable.

The client is responsible for ensuring that all property belonging to Food Services is promptly returned. Items may not be stored in departments for future use. Clients may be assessed a fee for any items that are not returned.

FINAL COUNTS & CANCELLATIONS

Final counts are due to the Catering Manager at least 72 hours before the scheduled event. If the client does not provide the final count within this time frame the client will be billed 100% of the guaranteed number of guests.

Once the final count is received an updated Sales Confirmation will be sent to the client. It is the responsibility of the client to review to make sure all details are correct for their event.

To provide a quality catering event, Campus Catering agrees to provide 5% above the guaranteed number. Quantities of food prepared will adequately serve the number of guaranteed guests, but this does not imply all-you-care-to-eat.

If an event begins more than 30 minutes after the scheduled starting time, Food Services cannot be held responsible for the overall quality of the meal. The client will be responsible for any additional labor costs incurred, which will be applied to the catering bill.

Catering charges will be based on the guaranteed number of guests or the actual number of guests in attendance, whichever is higher.

In the event of a cancellation less than 48 hours before the scheduled event, 50% of the non-recoverable costs incurred by Food Services will be charged to the appropriate group or department.

Product availability and pricing is subject to change without notice. If an unusual or uncontrollable circumstance arises and Campus Catering must make changes, substitute items of comparable quality will be served. When possible, clients will be notified of any changes.

STAFFING CHARGES

If an attendant fee is requested or required there will be additional charges based on the event needs.

All events are set up as a buffet service with disposable serving products. Linens are provided for food and beverage tables. Campus Catering can provide customized linens, china service, and attendants for an additional cost. Arrangements for these services must be made at least two weeks before the scheduled event.

DELIVERY SERVICE

A minimum order of \$25.00 is required for delivery. Catered events can be delivered to any location on campus. Delivery times are available during normal business hours. Any delivery before or after these times may incur an additional charge depending on time, guest count and location.



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