

2024-2025

# Catering menu



ROSEMONT  
COLLEGE

# TABLE OF CONTENTS



INTRODUCTION .....	3
BREAKFAST .....	4
HOT BREAKFAST BUFFET .....	5
LUNCH BUFFETS .....	6-8
PIZZA .....	9
MEETING BREAKS .....	10
PLATTERS .....	11
STATIONS .....	12
MAIN COURSE LUNCH .....	13
MAIN COURSE DINNER .....	14
DINNER BUFFETS .....	15
CATERING GUIDELINES .....	16

# DEAR FRIENDS,

## THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

With an ever-present focus on craftsmanship, our catering experiences will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves in building personal relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan for your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception to a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But, this is only the starting point. Our Director of Catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!

CONTACT US FOR MORE INFORMATION AT 610.527.0200

**Jeff Chesney**, *General Manager*  
jchesney@parkhurstdining.com

**Lisa Redfern**, *Assistant Director of Operations*  
lredfern@parkhurstdining.com

**Larry Washington**, *Executive Chef*  
lwashington@parkhurstdining.com  
Ext. 3935

# BREAKFAST



Minimum of 15 guests.

## TRADITIONAL CONTINENTAL

7.50 per guest

Minimum 15 guests

Juice, coffee, decaf, and tea, plus our baker's choice of two (2) assorted pastries

## CONTINENTAL PLUS

12.00 per guest

Juice, coffee, decaf, and tea, plus fresh seasonal fruit salad, assorted fresh baked bagels, assorted breakfast pastries, and assorted breakfast breads

## ENERGY START

10.50 per guest

Juice, coffee, decaf, and tea, plus low-fat yogurt, fresh seasonal fruit salad, granola, and hard-boiled egg

## BOXED BREAKFAST

8.50 per guest

Juice, seasonal whole fruit, yogurt cup, and bagel with cream cheese and jam. Boxed breakfasts do not include coffee, decaf, or hot tea.



# HOT BREAKFAST BUFFETS



Minimum of 15 guests. Orders for less than the minimum will have a 5% surcharge per guest.

## SUNRISE BREAKFAST BUFFET

14.00 per guest

Includes home-fried potatoes, ketchup, and hot sauce plus assorted pastries, coffee, decaf, tea, and juice. (1 pastry per guest)

### CHOOSE ONE

- Scrambled eggs
- French toast
- Pancakes

### CHOOSE ONE

- Bacon
- Sausage
- Ham
- Turkey sausage

## HEART HEALTHY BUFFET

13.25 per guest

Includes coffee, decaf, tea, and juice.

### CHOOSE ONE

- Scrambled eggs or egg whites with veggies
- Steel cut oatmeal with brown sugar, dried fruit, and nuts
- Yogurt parfaits

## DELUXE BREAKFAST BUFFET

18.00 per guest

Includes fresh fruit salad and home-fried potatoes, plus ketchup and hot sauce, assorted pastries, coffee, decaf, tea, and juice. (1 pastry per guest)

### CHOOSE ONE

- Scrambled eggs
- French toast
- Pancakes

### CHOOSE ONE

- Bacon
- Sausage
- Ham
- Turkey sausage

# LUNCH BUFFETS



Minimum of 15 guests. All lunch buffets include seasonal dessert and iced tea or lemonade and water. Orders for less than the minimum will have a 5% surcharge per guest. Lunch buffets after 2 p.m. are an additional 4.00 per guest.

## CLASSIC DELI BUFFET

17.00 per guest

Includes lettuce, tomato, pickles, and assorted breads

### CHOOSE THREE PROTEINS

- Smoked ham
- Turkey
- Roast beef
- Hummus
- Roasted vegetables

### CHOOSE TWO CHEESES

- American
- Swiss
- Provolone

### CHOOSE TWO SIDE DISHES

- Potato salad
- Macaroni salad
- Pasta salad
- Fruit salad
- Cole slaw
- Chips

## PASTA BUFFET

20.00 per guest

Includes two pastas, tossed garden salad, and garlic bread

### CHOOSE TWO SAUCES

- Marinara
- Alfredo
- Meat
- Pesto

## WRAP BUFFET

18.50 per guest

Includes assorted turkey and cheese, roast beef and cheese, Italian meat and cheese, and roasted vegetable. Served with chips and pickles.

## FAJITA BAR

19.00 per guest

Includes grilled chicken strips, sautéed onions and peppers, tortilla chips and flour tortillas, salsa, sour cream, lettuce, tomato, shredded cheese, jalapeños and black beans

## THE TACO BUFFET

19.00 per guest

Includes seasoned ground beef, jalapeños, tomatoes, lettuce, shredded cheese, salsa, sour cream, black beans, soft and hard taco shells, and tortilla chips

## CHICKEN TENDER BUFFET

20.00 per guest

Crispy strips of chicken served with honey mustard and BBQ sauce, macaroni and cheese, and a garden salad

## CHICKEN BUFFET

20.00 per guest

Your choice of preparation. Pasta with marinara sauce, grated Parmesan cheese, and garden salad with house rolls and butter

# LUNCH BUFFETS CONT.



## STANDARD BUFFETS

23.50 per guest

Minimum of 20 guests. Includes choice of two (2) entrées, garden salad, choice of two (2) side dishes, dinner roll with butter, and one (1) standard dessert, plus coffee, iced tea, and water.

## PREMIUM LUNCH BUFFETS

29.50 per guest

Minimum of 20 guests. Includes choice of two (2) entrées, choice of mixed greens with red onion, dried cranberries, sugared almonds and house-made balsamic vinaigrette, or classic Caesar salad, choice of three (3) side dishes, dinner roll with butter, choice of two (2) premium desserts, coffee, iced tea, and water.

## SALAD BUFFETS

Minimum of 20 guests. All salad buffets include seasonal dessert, rolls and butter, iced tea or lemonade and water. *Orders for less than the minimum will have a 5% surcharge per guest.*

### SOUTHWEST CHICKEN SALAD

18.00 per guest

Seasoned grilled chicken, mixed greens, tomato, black beans, corn, tortilla strips, and chipotle ranch dressing

### COBB SALAD

18.00 per guest

Mixed greens, grilled chicken, avocado, bacon, bleu cheese, black olives, and tomato with our house-made buttermilk ranch dressing

### ASIAN SALAD

18.00 per guest

Sesame crusted chicken breast or tofu, mixed greens, cucumbers, bell peppers, carrots, crispy noodles, and ginger soy dressing

### PROTEIN SALAD

22.00 per guest

Bowl of romaine or mixed greens with grilled chicken or salmon, quinoa, tomatoes, grilled red onions, shredded cheese, olives, cucumbers, and croutons served with ranch and balsamic dressing

### FLANK STEAK SALAD

22.00 per guest

Grilled sliced flank steak with French fries, tomato, mixed greens, grilled red onions, and shredded cheese served with our house-made ranch and balsamic dressings

### GRILLED CHICKEN SALAD

18.00 per guest

Marinated grilled chicken, mixed greens, house-made croutons, balsamic dressing, ranch dressing, tomatoes, cucumbers, and shredded carrots

# LUNCH BUFFETS CONT.



## SIGNATURE SANDWICH BUFFET

Minimum of 20 guests. All signature sandwich buffets include potato chips, seasonal dessert, iced tea or lemonade, and water. *Orders for less than the minimum will have a 5% surcharge per guest.*

### ALL AMERICAN

18.50 per guest

Grilled hamburgers and grilled all beef hot dogs with baked beans (vegetarian available upon request), coleslaw, cornbread, and potato salad with lettuce, tomato, cheese, pickles, and onion, plus mustard, relish, mayonnaise, and ketchup

### BBQ

22.00 per guest

Pulled pork and BBQ chicken with buns and baked beans (vegetarian available upon request), coleslaw, potato salad, and cornbread

## TAILGATE PARTY 22.00 per guest

Minimum of 20 guests. Includes seasonal dessert, iced tea or lemonade, and water. *Orders for less than the minimum will have a 5% surcharge per guest.* Includes chicken wings, hot Italian sausage with peppers, onions, and marinara sauce, plus cheese quesadillas and potato wedges.



# PIZZA



**PIZZA** 19.50 per guest

House-made dough, tomato sauce, and shredded mozzarella cheese. Price varies based on selection.



# MEETING BREAKS



## MAKE-YOUR-OWN TRAIL MIX

5.50 per guest

Minimum of 20 guests. Includes bowls of granola, dried cranberries, sunflower seeds, sliced almonds, golden raisins, miniature white and milk chocolate chips, assorted soda, and bottled water.

## HEALTHY BREAK

6.50 per guest

Minimum of 20 guests. Includes fruit skewers with yogurt dip, vegetable crudité's with ranch dip, and assorted granola bars, plus bottled water.



# PLATTERS



All platters serve 25 guests unless otherwise noted.

## DOMESTIC CHEESE BOARD

118.00 per platter

Served with grainy mustard and assorted crackers

## ARTISAN CHEESE BOARD

130.00 per platter

Served with grainy mustard and assorted crackers

## ANTIPASTI PLATTER

130.00 per platter

Assorted cured meats and cheeses

## BAKED BRIE

50.00 per platter

Baked brie with raspberry marmalade in puff pastry

## FRESH CRUDITÉ PLATTER

87.50 per platter

Fresh crudité platter with house-made ranch dressing

## VEGETABLE TRIO

65.00 per platter

Carrot sticks, celery sticks, and cherry tomatoes with cucumber-dill yogurt dip

## FRESH SLICED SEASONAL FRUIT PLATTER

85.50 per platter

Fresh sliced seasonal fruit platter with yogurt dip

## MONTAGE OF ASSORTED FRUIT, CHEESES, AND VEGETABLES

130.00 per platter

Fresh sliced fruit, assorted vegetables and cheese with house-made ranch dressing, grainy mustard, yogurt dip, and assorted crackers

## MINI SANDWICH PLATTER

90.00 per platter

24 sandwiches. Assortment of turkey, ham, and roast beef (hummus upon special request), served on small slider rolls, with cheese, lettuce, and condiments

## MINI SALAD SANDWICH PLATTER

85.00 per platter

24 sandwiches. Choice of three salads served on small slider rolls. Indicate your three choices of egg salad, chicken salad, ham salad, or tuna salad

## ROASTED VEGETABLE

75.50 per platter

Roasted vegetable platter with red pepper romesco sauce

# STATIONS



Price varies based on selection.

## MAC'N CHEESE STATION

Mac n cheese with your choice of four toppings

## NACHO STATION

Tortilla chips and queso with choice of four toppings



# MAIN COURSE LUNCH



All main course menus include dinner rolls and butter, choice of garden, classic Caesar, or spinach salad, two (2) sides (unless otherwise stated), standard lunch desserts, coffee, decaf, tea, and iced tea. Maximum of three (3) entrées selections per event. Lunch portions are available until 2 p.m. Price varies based on selection

## BEEF ENTRÉES

GRILLED FILET MIGNON

SLICED FLANK STEAK

SLICED HANGER STEAK

TRADITIONAL MEATLOAF

BRAISED SHORT RIBS

## CHICKEN ENTRÉES

PARMESAN-CRUSTED CHICKEN

BALSAMIC-GLAZED CHICKEN

CHARGRILLED CHICKEN BREAST

FRIED CHICKEN

CHICKEN MARSALA

## SEAFOOD ENTRÉES

ADOBO SALMON

TERIYAKI SALMON

HERB-CRUSTED SALMON

HONEY CITRUS SALMON

## VEGETARIAN ENTRÉES

PARMESAN POLENTA WITH VEGETABLE RAGOÛT

VEGETABLE QUICHE

VEGETARIAN PENNE PASTA

# MAIN COURSE DINNER



All main course menus include dinner rolls and butter, choice of garden, classic Caesar, or spinach salad, two (2) sides (unless otherwise stated), standard dinner desserts, coffee, decaf, tea, and iced tea. If selecting more than one type of entrée, the host is responsible for providing meal designators for the service staff. All accompaniments (salad, sides, dessert) must be the same for all entrées. Maximum of three (3) entrée selections per event. Price varies based on selection

## BEEF ENTRÉES

GRILLED FILET MIGNON

SLICED FLANK STEAK

SLICED HANGER STEAK

TRADITIONAL MEATLOAF

BRAISED SHORT RIBS

## CHICKEN ENTRÉES

PARMESAN-CRUSTED CHICKEN

BALSAMIC-GLAZED CHICKEN

CHARGRILLED CHICKEN BREAST

FRIED CHICKEN

CHICKEN MARSALA

## SEAFOOD ENTRÉES

ADOBO SALMON

TERIYAKI SALMON

HERB-CRUSTED SALMON

HONEY CITRUS SALMON

POACHED OR ROASTED HALIBUT

POACHED OR ROASTED COD

GRILLED OR SAUTÉED, SHRIMP

## VEGETARIAN ENTRÉES

PARMESAN POLENTA WITH VEGETABLE RAGOÛT

VEGETABLE QUICHE

VEGETARIAN PENNE PASTA

# DINNER BUFFETS



Minimum of 20 guests.

## VEGETARIAN PENNE PASTA

23.00 per guest

Roasted seasonal vegetables in a roasted tomato sauce. Includes dinner rolls and butter, choice of garden salad, Caesar salad, or spinach salad, one vegetable side, one (1) dessert, coffee, decaf, tea, iced tea.

## MEDITERRANEAN PENNE PASTA

23.00 per guest

Sun-dried tomatoes, kalamata olives and artichoke hearts in a fresh basil-garlic sauce with olive oil. Includes dinner rolls and butter, choice of garden salad, Caesar salad, or spinach salad, one vegetable side, one (1) dessert, coffee, decaf, tea, iced tea.

## PREMIUM BUFFET

Premium buffets include choice of two (2) entrées, choice of mixed greens with red onion, dried cranberries, sugared almonds and house-made balsamic vinaigrette, or classic Caesar salad, choice of three (3) side dishes, dinner roll with butter, choice of two (2) desserts, coffee, iced tea and water. Price based on selections.

## STANDARD DINNER BUFFET

Standard buffets include choice of two (2) entrées, garden salad with choice of two (2) dressings, choice of two (2) side dishes, dinner roll with butter, and one (1) standard dessert, coffee, iced tea and water. Price based on selections. Standard desserts included with a meal. Premium desserts can also be substituted for an additional charge. Price varies



# CATERING GUIDELINES



## BAR SERVICES

All alcoholic beverages must meet the requirements set forth by Rosemont College. Consult the College's Events Office for permission to serve these beverages.

### STANDARD BAR 4.25 per guest

Spirits, wine, and beer provided by host includes glassware or clear plastic cups, cocktail napkins, stirrers, ice, basic bar fruit, sodas, water, carbonated mixers, and appropriate juices.

## BARTENDER(S)

Bartenders are required where alcoholic beverages are served. They will be supplied at an hourly rate. A (4) hour minimum including one (1) hour setup, one (1) hour breakdown per bartender will be charged. One bartender per (55) guests. Bartenders will be supplied at a rate of 35.00 per hour, with a four (4) hour minimum.

## ADDITIONAL SERVICES

### CHINA / GLASSWARE 5.00 per guest

Minimum of 30 guests. China and glassware requested outside of Cardinal Hall.

### LINEN Available for an additional cost

## STAFFING

For service staff for the event and or culinary attendants required for food stations. They will be supplied at a rate of 35.00 per hour. A (4) hour minimum including one (1) hour setup, one (1) hour breakdown per bartender will be charged. One server per (35) guests. Servers and Chefs will be supplied at a rate of 35.00 per hour, with a four (4) hour minimum. Please include time needed for setup and cleanup.

### SUPERVISOR 40.00 per hour