



SPRING CATERING MENU



BREAKFAST

Minimum 15 guests

Blueberry, Almond, Raisins, Agave Quinoa Bowl
Green Eggs & Ham Frittata
Full of Spinach, Leeks and Dill, along with
Ham and Havarti Cheese.

\$3.99pp
\$4.49pp

WAFFLE STATION

Minimum 20 guests

Fried Chicken Tenders with Cilantro Slaw, Jalapeno Cheddar Waffles
Plain Waffle with Nutella, Strawberries, Banana and Whipped Cream

\$7.99pp

SANDWICH

Grilled Eggplant & Red Pepper Sandwich with
Lemon Cannellini Hummus on Vegan Wrap

Banh Mi (Vietnamese Sandwich on baguette): Balsamic Marinated Tofu,
Julienne Pickled Carrots & Radishes, Cilantro leaves on stems

Tuna Salad LT on Everything Bagel

Caesar Salad Sandwich: Grilled Chicken Breast, Shaved Parmesan,
Garlic Aioli, Baby Romaine, Chopped Sundried Tomato, Rosemary Ciabatta

Buffalo Pulled Chicken Grilled Cheese

\$7.99pp



SWEETS

Minimum 15 guests

Strawberry Black Currant Crisp

Grilled Pound Cake Station (Berry Sauce, Chocolate Sauce,
Whipped Cream, Fresh Strawberries)

Lemon Ricotta Cheesecake Parfait - Blueberry Sauce

\$4.49pp
\$4.99pp

\$3.99pp



RECEPTION



Earth Month Vegetarian Reception - Earth Day is April 22 this year!

\$9.99 pp for whole menu - *Minimum 20 guests*

Minimum of 4 dozen per item

Grilled Seasonal Vegetable Display with Avocado Ranch	\$3.99pp
Sweet Potato, Plantain and Kale Chips	\$3.99pp
Black Currant and Brie Crostini	\$27 per dozen
Tomato, Goat Cheese, Vidalia Onion on Puff Pastry	\$27 per dozen
Petite Vegetable Napoleon, Lemon Pepper Vinaigrette	\$19 per dozen
Strawberry, Whipped Mascarpone and Honey Tartlets	\$27 per dozen

Minimum of 4 dozen per item

Grilled Chicken Rosemary Skewers, Sweet and Sour Orange Dip	\$27 per dozen
Mini Chicken Sliders with Chipotle Ketchup	\$27 per dozen
Honey Sriracha Chicken Wings	\$27 per dozen

BUFFET DISPLAY

Minimum 15 guests

\$18.99 per guest

Lemon, Dill, Chicken & Orzo Soup

Baby Arugula Salad, Shaved Parmesan, Black Pepper, Lemon-olive oil

Goat Cheese, Golden Raisin & Mint Wheat Berry Salad- Honey & EVOO

Fettuccine Parmesan with Asparagus Spears, Baby Kale,
Spring Onion, Fresh Fine Herbs

Lemon-White Wine Poached Salmon with Green Goddess Sauce on the side

Pecorino crusted Boneless Chicken Breast

Vegan Portobello Cap Florentine



SPRING BEVERAGE

Iced Coffee Station

\$4.99pp



BON APPÉTIT

CATERING AT PENN

To book your next event, please contact:
Nicole Sickler • nsickler@upenn.edu • 215-573-0830
Menu valid until the end of Spring 2017

