Breakfast

Quick Break  $7.25 per guest

- Fresh Fruit Salad
- Muffins
- Bagels with Cream Cheese
- Breakfast Breads
- Served with Starbucks® Regular & Decaffeinated Coffee, Tazo® Tea Service, & Bulk Water

Blue & White Break  $9.50 per guest

- Fresh Fruit Salad
- Mini Muffins
- Breakfast Breads
- Blue and White Yogurt Parfaits
- Served with Starbucks® Regular & Decaffeinated Coffee, Tazo® Tea Service, & Bulk Water

Health Nut Break  $8.25 per guest

- Granola Bars
- Yogurt Cups
- Fruit Salad OR Apples & Bananas
- Bottled Orange, Cranberry, or Apple Juice
- Served with Starbucks® Regular & Decaffeinated Coffee, Tazo® Tea Service, & Bulk Water
Breakfast

Build Your Own Continental Breakfast

(Prices per guest)

- Pastry Service to include: Danish, Muffins, Croissants, Quick Breads $1.99
- Bagels with Cream Cheese $2.49
- Yogurt Parfait Bar – Vanilla Low-Fat Yogurt with Assorted Toppings such as Fresh Fruit, Dried Fruit, Nuts, and Granola $1.99
- Pre-Packaged Yogurts – Assorted Flavors $1.75
- Cold Cereals with Milk $2.80
- Small Fruit Platter with Dip (serves approximately 25) $85.00
- Large Fruit Platter with Dip (serves approximately 50) $150.00
- Fruit platter per guest $3.50

Build Your Own Hot Breakfast Buffet

(Prices per guest – 20 guest minimum)

- Breakfast Meats to Include: Bacon, Sausage, Turkey Bacon/Sausage $2.05
- Scrambled Eggs $2.80
- Pancakes with Syrup $3.05
- French Toast with Syrup $3.05
- Breakfast Potatoes $1.55
Basic Bagged Lunch  $8.75 per guest

- Choice of: (served on Kaiser Roll)
  - Turkey & Provolone
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Tuna Salad
  - Chicken Salad
- Chips or Pretzels
- Cookies (2)
- Hand Fruit or Small Bag of Apple Slices
- Can of Soda or 16.9oz Bottled Water

Deluxe Bagged Lunch  $11.00 per guest

- Choice of: (served on gourmet roll)
  - Turkey & Provolone
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Tuna Salad
  - Chicken Salad
  - Grilled Chicken
- Chips or Pretzels
- Salad of the Day
- Cookies (2)
- Hand Fruit or Small Bag of Apple Slices
- Can of Soda or 16.9oz Bottled Water

Party Subs  (Turkey, Ham, or Italian)

- 3 Foot (serves 12-15 people)  $52.00
Buffets

Deli Sandwich and Wrap Buffet  $11.00 per guest

- Chef Choice or your pick
- Choice of (Served on wraps, foccacia, hearth seeded bread, Cuban rolls or pretzel rolls)
  - Roast Beef & Cheddar
  - Ham & Swiss
  - Turkey & Provolone
  - Cheese & Vegetable
  - Vegetable
  - Tuna Salad
  - Chicken Salad I
  - Italian Meats
  - Grilled Chicken
  - Flaked Salmon
- Small Bag of Chips/Pretzels
- Salad of the Day (Gemelli, Tortellini, Roasted Potato, Farro and Feta Salad)
- Bakery Cookies (2)
- Bottled Beverages (Water, Iced Tea, & Soda)

Deluxe Salad Buffet  $11.00 per guest

- Choice of:
  - Chicken Caesar
  - Chef
  - Autumn Chicken
  - Garden
  - Grilled Chicken
- Please Specify Large Bowl, Salad Bar Setup or Individual Servings
- Roll or Breadstick
- Bakery Cookies (2)
- Bottled beverages (Water, Iced Tea & Soda)
Dinner

Traditional Cuisine

(prices per guest – 20 guest minimum)

- Cornbread Stuffed Chicken Breast $6.50
- Grilled Citrus Herb Chicken $5.00
- Grilled Marinated Chicken Sandwich $5.00
- Hot Turkey Sandwiches with Gravy $5.00
- BBQ Chicken, choice of bone in or boneless $5.00
- Flank Steak $6.00
- Meatball Sandwiches $5.50
- Hamburgers, includes cheese, lettuce, tomato $4.00
- Beef Hotdogs $2.00
- Teriyaki Salmon $7.95
- Dill Salmon Fillets $7.95
- Jumbo Lump Crab Cakes – a Berks Specialty! $11.95
- Sweet Thai Chili Cod $5.00
- Shrimp Scampi $6.50

Asian Cuisine

(prices per guest)

- Sesame Chicken $5.75
- Beef and Broccoli $5.75
- Vegetable Lo Mein $3.25
- Vegetarian Fried Rice $3.25
- Spring Rolls (Vegetarian or Pork) $3.25

Spanish Cuisine

(prices per guest – 20 guest minimum)

- Pernil (Roasted Pork with Sofrito) $5.50
- Pollo (Chicken Breast with Adobo) $5.00
- Arroz con Color $1.55
- Pastellios (Beef Empanadas) $2.99
- Barbacoa (Shredded Beef Barbeque) $5.50
- Ground Beef Taco (hard or soft) with toppings $4.00

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# Mediterranean Cuisine

(prices per guest – 20 guest minimum)

- Lasagna, Cheese, Beef $4.50
- Ricotta and Spinach Pasta Rollups $2.50
- Spaghetti with Sauce (Served with Marinara & Meat Sauce) $3.50
- Linguini with Roasted Vegetables $3.75
- Four Cheese Baked Penne $3.75
- Potato Gnocchi with Basil Pesto $3.99
- Chicken Bruschetta $5.00
- Chicken Picatta $5.00
- Beef Braciole $6.00
- Calabrian Shrimp with chick peas $6.00

## Vegetarian Entrees

(may also be used as side dishes, prices per guest)

- Vegan Spinach and Mushroom Turnovers $2.50
- Vegan Stuffed Peppers $3.00
- Cheese Filled Portabella Mushrooms $4.00
- Handmade All Vegetable Burgers $3.50
- Roasted Corn and Bean Enchiladas $3.00
- Grilled Eggplant Parmesan $3.50
- Vegan Pot Pie Muffins $2.50
- Vegan Roasted Root Vegetable Pot Pie $2.50

## Side Dishes

(prices per guest)

- Fresh vegetable of the day $1.55
- Steamed White Rice $1.55
- Wild Rice $1.55
- Mashed Potatoes $1.55
- Macaroni & Cheese $3.50
- Israeli Couscous with Mushrooms $1.55
- Roasted Red Potatoes $1.55
- Tossed Market Salad $2.45
- Baked Potatoes with Sour Cream, Butter, and Chives $1.75
Side Dishes

(Prices per guest)

- Salad of the Day $1.50
  - Chefs Choice of:
    - Germelli Pasta
    - Tortellini
    - Roasted Potato
    - Farro and Fetta Salad

- Garlic Bread or Rolls $1.50

- Soup of the Day $40.00
  - Per gallon (serves 17)
  - Per person $2.45
Pizza and Picnics

Whole Pizzas (8 slices/pie)

- Cheese $12.99
- Pepperoni or Sausage $14.99
- Supreme $16.99

Pizza Buffet $9.99 per guest

- 2 Slices of Cheese or One Topping Pizza
- Tossed Garden Salad
- Cookies (2)
- Bottled Beverage
Cold Selections

(Prices per 25 pieces)

- Fresh Fruit Kabobs $60.00
- Bruschetta Crostini $60.00
- Bite Size Cheesecakes $25.00
- Homemade Cream Puffs $25.00
- Iced Shrimp Cocktail $60.00
- Tiramisu Dip with Ladyfinger Cookies $30.00
- Deviled eggs, choice of picnic or bacon $25.00
- Belgium endive leaves $25.00
  - Choice of:
    - Curried Chicken Salad
    - Pulled Buffalo Chicken
    - Hummus with Roasted vegetables
    - Blue Cheese Whipped Cream

Hot Selections

(Prices per 25 pieces)

- Assorted Mini Quiche $36.00
- Macaroni & Cheese Bites $40.00
- Breaded Chicken Fingers $40.00
- Chicken Wings with Celery and Blue Cheese Dressing $30.00
- Grilled Chicken on Skewers, (Lemon Spiedi, Jamaican Jerk) $42.00
- Mini Crab Cakes $40.00
- Potato & Pea Samosas $20.00
- Franks in a Blanket $25.00
- Cocktail Meatballs with BBQ Sauce $15.00
- Mini Vegetable Spring Rolls $25.00
- Mozzarella Cheese Sticks with Marinara Sauce $20.00
- Sausage & Cheese Stuffed Mushrooms $35.00
- Raspberry & Brie in Phyllo Dough $42.00
- Zucchini Fritters $30.00
## Break Service

### (prices per guest)
- Vegetables with Dip $2.25
- Cheese with Dip $2.95
- Fruit with Dip $3.05
- Hand Fruit $1.00
- Spinach & Artichoke Dip with Pita Chips $2.65
- Potato Chips or Pretzels
  - With Dip $1.00
- Fresh Fried Potato Chips $1.25
- Tortilla Chips $0.75
  - With Salsa $1.00

### (prices per platter)
- Vegetables with Dip – Small (serves 20-25) $55.00
- Vegetables with Dip – Large (serves 45-50) $110.00
- Cheese with Dip – Small (serves 20-25) $85.00
- Cheese with Dip – Large (serves 45-50) $150.00
- Fruit with Dip – Small (serves 20-25) $85.00
- Fruit with Dip – Large (serves 45-50) $150.00
- Mediterranean Bar – Small (serves 20 – 25) $85.00
  - Assorted dips, including humus, baba ganoush, olives, yogurt and pita
- Antipasta Tray – Small (serves 20 – 25) $100.00
  - Selection of:
    - Grilled Vegetables
    - Aged Sharp Provolone
    - Marinated Mozzarella
    - Shaved Prosciutto
    - Pepperoni
    - Roasted Red Pepper
    - Marinated Eggplant, Mushroom and Artichoke Hearts
    - Herb Infused Olive Oil
    - Foccacia
Break Service

(prices per guest)

- Taste of the South Tray $85.00
  - Pimento Cheese Dip
  - Cream Cheese with Hot Pepper Jelly
  - Pecans
  - Hearth Bread Toasts
Beverages

Coffee & Tea
- Coffee & Tea Service (per guest) $2.95
- Pump Pot (per ½ gallon – 8 servings) $23.00
- Large Urn (per 1½ gallon – 24 servings) $70.00

Soda & Water
(prices per guest unless specified)
- Assorted Pepsi Products - Bottles $1.99
- Assorted Pepsi Products – Cans $1.50
- Bottled Water (16.9oz) $1.50
- Bottled Water (20oz) $1.99
- Bulk Water $0.30
- Bulk Infused Water $0.50

Other
- Assorted Bulk Juice $1.75
- Pitchers of Juice (per 48oz – 6 servings) $10.50
- Bulk Lemonade or Iced Tea $1.25
- Pitchers of Iced Tea or Lemonade (per 48oz – 6 servings) $7.50
- Hot Chocolate $2.25
- Apple Cider (hot or cold) $1.75
- Lion Ambassador Punch $2.25
# Desserts

## Standard Cakes & Pies (per guest) $2.99
- PSU Blue Cake
- Oreo Cake
- Red Velvet Cake
- Sour Cream Apple Pie
- Whipped Lemon Pie
- Oreo Crème Pie
- White Cake with Raspberry Filling
- Pumpkin Pie
- Pumpkin Roll Cake (available fall only)
- Carrot Cake
- Whipped Peanut Butter Crème Pie

## Cheesecake (per guest) $3.75
- Classic New York
- Marble Cheesecake
- Chocolate Raspberry Cheesecake

## Cakes, Cupcakes, & More

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ Sheet Cake (serves 15)</td>
<td>$25.00</td>
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<tr>
<td>½ Sheet Cake (serves 30)</td>
<td>$35.00</td>
</tr>
<tr>
<td>Full Sheet Cake (serves 60)</td>
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<tr>
<td>Bite Size Cupcakes – per dozen</td>
<td>$9.00</td>
</tr>
<tr>
<td>Cupcakes – each</td>
<td>$1.50</td>
</tr>
<tr>
<td>Whoopie Pies (assorted flavors available) – per dozen</td>
<td>$12.00</td>
</tr>
<tr>
<td>Pumpkin Cookies with Cream Cheese Frosting – per dozen (fall only)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Assorted Gourmet Desserts – per guest</td>
<td>$4.75</td>
</tr>
<tr>
<td>Assorted Cookies and/or Brownies</td>
<td>$9.00</td>
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<tr>
<td>Decorated Seasonal Cookies</td>
<td>$18.00</td>
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<tr>
<td>Trifle (Choose from Angel Food Cake &amp; Fruit, Brownie, or Pumpkin)</td>
<td>$25.00</td>
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<tr>
<td>Ice Cream – Assorted Flavors (serves 50)</td>
<td>$42.00</td>
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