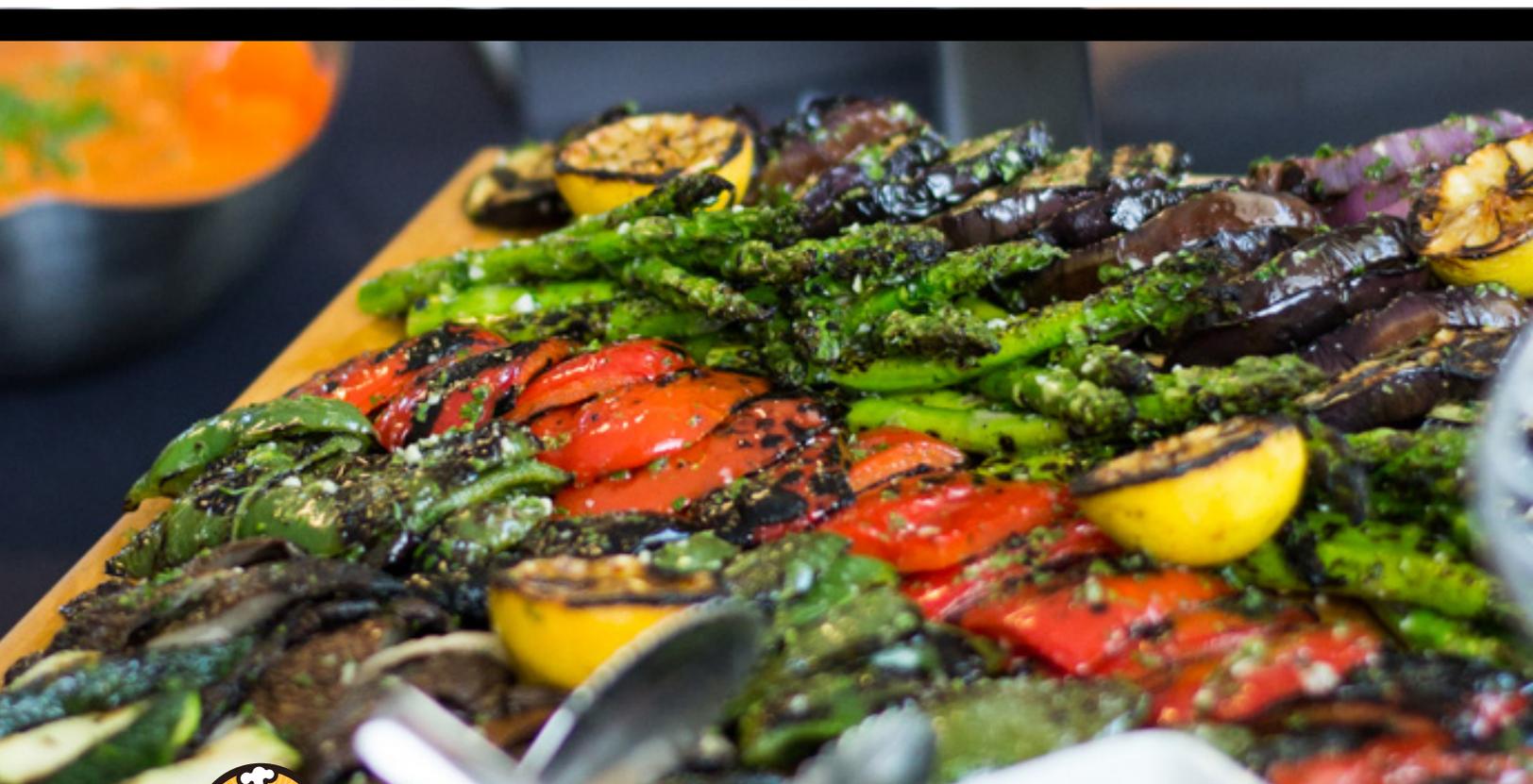




CATERING IDEA BOOK 2018



Metz
CULINARY MANAGEMENT

WELCOME

We are excited to provide you with our catering idea book to assist in planning your next event. The menus on the following pages are only a suggestion, however, they represent some of our popular selections.

Our commitment is to customize menus for your occasion. We continually develop new menus and ideas that incorporate regional preferences and cutting-edge culinary trends. From a formal dinner to meeting break refreshments, we will always offer creative menus, elegant presentations and thoughtful service to provide you and your guest with a memorable dining experience.

POLICIES & PROCEDURES

GENERAL INFORMATION

Pricing and hours of operation are available any day of the week; however, banquet event orders will be done on a per person basis. Each catered event will include all necessary dinnerware and service ware. Please contact your dining services representative with any pricing questions.

ROOM BOOKING

All events are booked through a Penn State campus representative. After you are finished booking your room, please contact your dining services representative with all food needs.

SPECIAL DIETS

We are pleased to offer and arrange special diet meals, including, but not limited to, vegetarian, vegan, gluten free, dairy free, and soy free diets.

ALCOHOL

Metz Culinary Management at Penn State is not a licensed provider for alcoholic beverages. We will supply bartending services at \$30/hour and non-alcoholic beverages to complement your bar arrangements for an additional fee. All alcohol services must have Penn State approval prior to the event.

NOTIFICATIONS

Catering services will need at least seven (7) working days' notice in order to prepare for your event and insure the availability of items. Fourteen (14) working days will be required for events of fifty people or more. It is important to provide adequate notice to ensure the details of your event are communicated so we can exceed your expectations.

GUARANTEES

We will need a guaranteed person count 48 hours prior to your event. You will be responsible for the full cost of the actual number that service was provided for. A budgeted figure will assist us in organizing your event.

ATTENDANT REQUEST

If more than a drop off and clean up are required for the event, we can provide a catering attendant at the cost of \$25.00 per hour.

OFF CAMPUS DELIVERIES AND PICK UP

To cover the cost of delivery and pick up, events less than 20 persons will require a delivery fee of \$35. For events above 20 persons, additional costs will be discussed with location and length of service as key determining factors.

AFTER HOURS AND WEEKEND SERVICE

After 5 p.m. weekdays and on weekends staffing provided will require an additional fee to support the cost of the catering during these time frames. The pricing will be as follows:

- 25% service labor charge. Event cost + 25% of total cost of event. Based on a drop off and pick up.
- Attendant service during this time frame will be priced and billed as staffing requires.

CANCELLATIONS

We require a minimum of three (3) working days advance notice in case of cancellations.

BREAKFAST

COFFEE SERVICE

\$2.25

Coffee Tea Water

QUICK START

\$3.95

Select one juice (orange/apple/cranberry), fresh brewed coffee, assorted teas, bagels, cream cheese, butter, and jelly

METZ CONTINENTAL

\$6.75

Select two juices (orange/apple/cranberry), fresh brewed coffee, assorted teas, muffins or danish, granola and yogurt, bagels or English muffins, and fresh fruit

DAY BREAKERS

\$9.75

Scrambled eggs, pick two meats (ham/bacon/sausage), home fries, choice of two juices (orange/apple/cranberry), fresh cut fruit, muffins with butter and jelly, plus fresh brewed coffee and assorted teas

GET UP & GO

\$6.50

Pick two juices (orange/apple/cranberry), fresh brewed coffee, assorted teas, fresh fruit, whole wheat muffins, light cream cheese, nut butter, sugar-free jam, assorted granola bars

LUNCH

SIGNATURE LUNCH

\$11

Choice of three gourmet sandwich selections, one salad mix and one composed salad, chips, bottled water, lemonade, and dessert

HEALTHY LUNCH

\$12.25

Choice of salmon or vegetable sandwich, one composed salad, spa-water, hand fruit, baked chips, or pretzels, and granola bars

SANDWICHES

BLACK & BLEU Roast beef, caramelized onions, baby arugula, bleu cheese, and citrus vinaigrette

TUSCAN Prosciutto, capicola, provolone, roasted peppers, tomato, spring mix, onion, and herbed dressing

SONOMA GRILLED CHICKEN Marinated chicken, avocado, smoked bacon, romaine, and lemon aioli

TURKEY HARVEST Roasted turkey, smoked gouda, cranberry orange spread, Granny Smith apples, and spring mix

SEARED SALMON Wild salmon, baby spinach, dill hummus, and red onions

ROASTED VEGETABLE Roasted seasonal vegetables with hummus and fresh greens

SALADS (CHOICE OF HOUSE DRESSING)

Caesar

Oriental

Creek

CLASSIC LUNCH

\$9.95

Choose three chef inspired classic sandwiches, bottled water, lemonade, chips or pretzels, choice of one salad mix, and one composed salad, and choice of one dessert

BOXED LUNCH

\$9

Choose two chef inspired classic sandwiches, bottled water, chips or pretzels, seasonal hand fruit selection, and fresh baked cookies

CHEF INSPIRED CLASSIC SANDWICHES

Ham & cheddar

Turkey & Swiss

Classic Italian

Grilled vegetable

Tuna salad

Roasted chicken salad

Egg salad

Roast beef & pepper jack

SALAD MIXES (CHOICE OF HOUSE)

Caesar

Mixed greens

Spinach

COMPOSED SALADS

Mediterranean grains

Classic coleslaw

Grilled vegetable pasta

Red skin potato

Broccoli, bacon, & cheddar

Fresh cut fruit

DESSERTS

Courmet cookies

Fudge brownies

Signature bars

All lunches include plates, napkins, cups, condiments and pickle. Additional beverage service can be added to any of the lunch for an additional cost (soda, tea, coffee).

DELI PLATTER

Includes choice of three meats, cheeses, and breads, plus one salad mix and one composed salad, house-made chips, bottled water, flavored house-brewed tea, choice of two desserts

DELI PLATTERS

\$10.25

Served with lettuce, tomatoes, onions, pickles, mayo, and mustard.
Wraps also available.

Roasted turkey
Baked ham
Roast beef
Salami
Pepperoni
Pastrami

Cheddar
American
Provolone
Swiss
Pepper jack
Couda

Ciabatta
Whole wheat
Kaiser roll
Brioche
Croissant
Pretzel bun

SALAD MIXES (CHOICE OF HOUSE DRESSING)

Caesar

Mixed Greens

Spinach

COMPOSED SALADS

Mediterranean grains
Classic coleslaw
Grilled vegetable pasta

Red skin potato
Broccoli, bacon, & cheddar
Fresh cut fruit

DESSERTS

Courmet cookies

Fudge brownies

Signature bars

SERVED & BUFFET MENU

Select a menu from our most popular options listed below or a Metz representative can help design a menu. For buffet meals, an additional charge will be added to the most expensive entrée desired.

ENTRÉE SELECTIONS

Filet mignon... \$27.50
Herb roasted chicken... \$19
Vegetable lasagna... \$18
Stuffed portobello mushroom... \$19
Atlantic salmon... \$24.25

Roasted pork loin... \$21
Chicken breast... \$21
Fillet of flounder... \$22.50
Fried chicken... \$19
Roasted beef au jus... \$23.50

CARVING SELECTIONS

Whole turkey breast... \$22.50
Beef tenderloin... \$27.50
Prime rib... \$26

Pork loin... \$22.50
Marinated flank steak... \$23.75

STARCH SELECTIONS

Mixed grain rice pilaf
Roasted red potatoes
Sweet potato casserole
Black beans & rice

Mashed potatoes
Roasted root vegetables
Couscous pilaf

VEGETABLE SECTIONS

Sautéed green beans
Brussels sprouts
Herb roasted vegetables
Seasoned broccoli

Grilled asparagus with lemon
Seasonal fresh vegetables
Oven roasted cauliflower

SALAD SELECTIONS

Mixed greens

Caesar

DESSERT SELECTIONS

Strawberry short cake

Whipped chocolate mousse

Assorted dessert bars

Cheesecake

Double layer chocolate cake

Crème brûlée

Fresh fruit tarts

Seasonal dessert parfaits

THEMED BUFFET

ITALIAN

Chicken Parmesan
Vegetable lasagna
Tuscan vegetables
Garlic bread
Caesar or mixed greens salad
Tiramisu

\$19.50

Two pastas:
penne, spaghetti, rotini, or ziti
Two sauces:
marinara, alfredo, roasted garlic
pesto, or prima rosa

INDIAN

Chicken tikka masala
Alu chole
Palak paneer
Vegetable samosas
Tamarind chutney
Naan

\$18.75

Tomato chutney
Cilantro chutney
Basmati rice pullao
Cucumber raita
Choice of desserts

SUMMER CLASSIC COOKOUT

Grilled chicken
Hot dogs, hamburgers
Baked beans
Fresh corn on the cob
House-made chips

\$14.75

Pasta salad
Potato salad
Condiments and toppings
Cookies and brownies

ASIAN

Char Sui glazed chicken
Korean-style beef
Vegetable egg rolls
Stir fried vegetables
Ponzu grilled squash

\$17.75

Coconut curry sticky rice
Buckwheat soba noodle salad
Won ton crisps & duck sauce
Fortune cookies

LATIN AMERICAN

Barbacoa burrito
Chimichurri chicken tacos
chipsSpanish rice
Latin street corn

SOUTHERN BBQ

Eastern Tennessee pulled pork
Memphis ribs
Hickory smoked wings
Carolina- & St. Louis-style sauces
Fire & ice coleslaw

MEDITERRANEAN

Ras el hanout pork tenderloin
Schug chicken
Crilled lamb kofta
Htipiti
Hummus

\$15.75

Chorizo & garlic green beans
Chili lime tri-color tortilla
Cilantro black bean salsa
Spiced cinnamon churros

\$19.50

Buttermilk skillet cornbread
BBQ bacon potato salad
Pimento macaroni and cheese
Braised collards
Moon pies

\$18.75

Warm pita
Rice pilaf
Mediterranean grain salad
Cremolata grilled vegetables
Baklava

RECEPTIONS

STATION MENU

- Cheese & cracker tray... \$3.50
- Mediterranean hummus & olives... \$3.50
- Fresh fruit tray... \$3.50
- Antipasto platter... \$4.75
- Buffalo chicken dip... \$4.75
- Hot artichoke dip with grilled pita chips... \$4.50
- Fresh vegetable tray... \$3.50
- Shrimp cocktail... \$6.75
- Assorted bruschetta... \$4.50

HORS D'OEUVRE STATION

- Beef & horseradish crostini... \$4.75
- Pulled pork tortilla crisp... \$4.75
- Sausage & provolone arancini... \$4.75
- Cuban pork spring rolls... \$4.95
- Braised short ribs & potato... \$5.75
- Pork belly, sweet potato, broccolini... \$5.75
- Teriyaki chicken skewer... \$5.50
- Caprese skewer... \$5.50
- Chorizo & kale stuffed clams... \$5.50
- Scallops wrapped in bacon... \$6.50
- Petite crab cakes... \$6.50
- Grilled tuna & wasabi cream... \$6.50
- Chilled spicy cilantro shrimp... \$6.50
- Boursin chicken empanada... \$6.50
- Havana-style chicken croquette... \$5.50
- Sriracha apricot chicken satay... \$5.50
- Avocado pastry, asparagus, pico de gallo... \$5.50

BAKE SHOP

- Petite gourmet cookies... \$2.95
- Assorted cereal bars... \$3.50
- Petit fours and mini Italian cakes... \$3.95
- Fresh baked cookies... \$2.25
- Assorted dessert bars... \$3.50
- Double chocolate brownies... \$2.95
- Decorated sheet cake
 - half sheet... \$19.95
 - full sheet... \$39.95

BEVERAGES

- Iced tea... \$1.49
- Bottled water... \$1.49
- House blend coffee... \$2.25
- Assorted soft drinks... \$1.49
- Assorted juices... \$1.89
- Flavored spa water... \$1.89



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