



PENNSYLVANIA
COLLEGE OF
TECHNOLOGY

Le Jeune Chef Restaurant, operated by the School of Business, Arts & Sciences on the campus of Pennsylvania College of Technology, is a casual fine dining experience that offers real-life training to Baking & Pastry Arts and Culinary Arts Technology students. It is also one of the most highly sought-after dining pleasures in our area and offers the region's most extensive award-winning wine list. Patrons enjoy discreet yet attentive service, plus the opportunity to receive expert advice while making their food and wine selections in the restaurant's teaching-learning environment. Le Jeune Chef hosts special events throughout the year and gift certificates are available.

Make your next event a delicious success with Le Jeune Chef catering! Catering services are available on campus for meetings, events, and special occasions.

Catering Menu

Updated November 2023

Beverage Services

Coffee & Tea Beverage Service - \$3.75 (min. 5)

- Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas. You may add break service enhancements for an additional cost per person. Beverages will be serviced for 1 1/2 hours and replenished as needed. If beverages are requested beyond that time the Client will be charged by consumption for the additional beverages provided.

Water & Soda Beverage Service - \$3.25 (min. 5)

- Bottled Water & Assorted Sodas. You may add break service enhancements for an additional cost per person. Beverages will be serviced for 1 1/2 hours and replenished as needed. If beverages are requested beyond that time the Client will be charged by consumption for the additional beverages provided.

Beverage Service Enhancements

Assorted Cookies - \$1.95 (min.5) 1 serving = 2 cookies

Chips and Pretzels - small bags - \$2.00 (min. 5)

Sliced Seasonal Fruit - \$3.25 (min. 5)

Brownie Bites - \$1.95 (min. 5)

Assorted Cheeses with Crackers and Dijon - \$3.25 (min. 5)

Vegetable Crudité with Ranch Dip - \$3.25 (min. 5)

Beverages

Coffee - 1 Gallon (serves 20) - \$40.00

Hot Chocolate – 1 Gallon (serves 20) - \$21.50

Lemonade - 1 Gallon (serves 20) - \$21.50

Fruit Punch - 1 Gallon (serves 20) - \$21.50

Iced Tea - 1 Gallon (serves 20) - \$21.50

Water - Bulk (serves 1) \$0.25

Assorted Soda (serves 1) - \$2.25 (min 5)

Bottled Water (serves 1) - \$2.25 (min 5)

Breakfast

On the Run Buffet - \$11.75 (min. 15)

Includes Choice of 1 Entree and 1 Side. Served with assorted chilled juices, coffee, hot tea, fresh cut seasonal fruit

- Entree Selection (Select one): Breakfast Burrito (Egg, cheese, potato and bacon with salsa on the side); Lox, bagel and cream cheese served with tomatoes, capers and red onions; Southern-style biscuits and gravy; Egg and cheese on biscuit; Egg and cheese croissant; Egg and cheese on an English muffin; Egg and cheese on naan flatbread
- Side Selection (Select one): Hash Browns; Home Fries; O'Brien potatoes; Tater Tots
- On the Run Buffet Sandwich add-on (serves 1) - \$1.25 (min. 15): add sausage, crispy bacon, ham, or Southern Fried Chicken to your sandwich

Brunch Buffet - \$24.95 (min. 20)

Includes choice of 2 entrees, 1 protein, 3 sides, assorted chilled juices, regular & decaffeinated coffee, hot tea, fresh-cut seasonal fruit, muffins, bagels, pastries, butter, cream cheese, syrup

- Entree Selection (Select two): Belgian Waffles; Blueberry Pancakes; Buttermilk Pancakes; French Toast; Garden Strata; Quiche (Florentine); Quiche (garden); Quiche (ham & cheese); Quiche (Lorraine); Scrambled Eggs (cheesy); Scrambled Eggs (garden); Scrambled Eggs (plain); Scrambled Eggs (western)
- Meat Selection (Select one): Carved Country Ham; Carved Flat Iron Steak; Smoked Salmon Platter; Smoked Turkey Breast
- Side Selection (Select three): Crispy Bacon; Grilled Ham; Hash Browns; Home Fries; O'Brien potatoes; Sausage; Tater Tots

Traditional Breakfast Buffet - \$19.95 (min. 15)

Includes two breakfast entrees, two sides, muffins, bagels, pastries, butter, cream cheese, syrup, coffee, hot tea

- Entree Selection (Select two): Belgian Waffles; Blueberry Pancakes; Buttermilk Pancakes; French Toast; Garden Strata; Quiche (Florentine); Quiche (garden); Quiche (ham & cheese); Quiche (Lorraine); Scrambled Eggs (cheesy); Scrambled Eggs (garden); Scrambled Eggs (plain); Scrambled Eggs (western)
- Side Selection (Select two): Crispy Bacon; Grilled Ham; Hash Browns; Home Fries, O'Brien potatoes; Sausage; Tater Tots

Continental Breakfast - \$9.25 (min. 15) One breakfast selection, assorted chilled juices, coffee, hot tea

- Breakfast Selection (Select one): Assorted Muffins; Coffee Cakes and Strudel Sticks, Croissants and Bagels with Cream Cheese and Butter; Fruit Salad; Yogurt and Granola Bars; Yogurt Parfait Station

Additional Breakfast Enhancements - \$3.25 (min. 15)

- Assorted Muffins; Coffee Cakes and Strudel Sticks, Croissants and Bagels with Cream Cheese and Butter; Fruit Salad; Yogurt and Granola Bars; Yogurt Parfait Station; Crustless Quiches (Select one): Bacon & Swiss; Mushroom & Cheddar; Sausage & Spinach; Vegetable & Cheddar

Box Lunches

Sandwich Box Lunch –\$13.95 (min. 15)

Includes Sandwich, Salad, Bagged Chips, Cookie, and Bottled Water or Soda. Sandwiches include lettuce, tomato, onion, pickle, mayonnaise & mustard packets

- Bread Selection (Select one): 7" Hero Roll; Brioche Roll; Herb Tortilla Wrap; Honey Wheat Bread; Kaiser Roll; Sourdough
- Meat Selection (Select two): Chicken Salad - no cheese; Deli Ham; Deli Roast Beef; Deli Turkey; Egg Salad - no cheese; Grilled Portabella; Italian Meats; Tuna Salad - no cheese
- Cheese Selection (Select two): American; Havarti; Pepper Jack; Provolone; Sharp Cheddar; Swiss; No cheese
- Side Selection (Select two): Broccoli Salad; Caprese Salad; Coleslaw; Fruit Salad; Macaroni Salad; Marinated Vegetable Salad; Pasta Salad; Red Potato Salad; Tortellini Salad

Beverage (Select one): Bottled Water or Assorted Soda

Salad Box Lunch – \$15.95 (min. 15)

Includes Salad (select one), Whoopie Pie, and bottled water or soda

- Chef Salad: iceberg lettuce, deli turkey, deli ham, cheddar cheese, tomatoes, hard-boiled egg, ranch dressing
- Strawberry Spinach Salad: grilled chicken, strawberries, spinach, bacon, eggs, sliced mushrooms, balsamic vinaigrette dressing
- Cobb Salad: Romaine lettuce, chicken, blue cheese, bacon, eggs, tomatoes, ranch dressing

Beverage Selection (Select one): Bottled Water or Assorted Soda

Executive Box Lunch - \$17.95 (min. 10)

Includes sandwich (select one), side (select one), blondie dessert, bottled water or soda (May also be made into a wrap)

- Turkey Club: deli turkey, lettuce, tomato, and bacon on honey wheat bread with herb mayo
- Ham and Havarti: ham and Havarti cheese with apple bacon jam on sourdough bread
- Shaved Roast Beef: shaved roast beef, lettuce, tomato, pickled onion, cheddar cheese, and horseradish dijonaise on hero roll
- Grilled Chicken with Bacon: grilled chicken, bacon, smoked gouda, lettuce, tomato, onion, and honey mustard on brioche bun
- Italian: Italian Salami, pepperoni, capicola, roasted red bell peppers, banana peppers, red onions, provolone cheese, and red wine vinaigrette on hero roll
- Side Selection (Select one): Broccoli Salad; Caprese Salad; Coleslaw; Fruit Salad; Macaroni Salad; Marinated Vegetable Salad; Pasta Salad; Red Potato Salad; Tortellini Salad
- Beverage Selection (Select one): Bottled Water or Assorted Soda

Specialty Buffets

Pasta Buffet - \$13.25 (min. 10) – Includes choice of entree, salad, garlic bread, beverage

Pasta Buffet – additional entree option - \$5.25 (min.10)

Salad Selection (Select one): Caesar Salad; House Salad

Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Pasta Entree Selection (Select one):

- Baked Penne - Penne pasta baked with sausage & vodka sauce
- Cheese Stuffed Shells – Ricotta-filled shells baked with marinara sauce
- House-Made Lasagna - Tender pasta sheets layered with meat sauce, ricotta, and provolone cheese
- Spaghetti Bolognese - Spaghetti tossed with house-made meat sauce
- Tortellini – Cheese-stuffed pasta served with choice of Protein (chicken, shrimp, or steak) and Sauce (red or white)

Cold Lunch Buffet - \$17.95 (min. 10)

Includes salads, meat, cheese, rolls, condiments, lettuce, tomatoes, onion, pickle, bagged chips, cookies, beverage

- Deli Meat Selection (Select three): Chicken Salad - no cheese; Deli Ham; Deli Roast Beef; Deli Turkey; Egg Salad - no cheese; Italian Meats; Tuna Salad - no cheese
- Deli Cheese Selection (Select two): American; Havarti; Pepper Jack; Provolone; Sharp Cheddar; Swiss
- Salad Selection (Select two): Broccoli Salad; Caprese Salad; Coleslaw; Fruit Salad; Macaroni Salad; Marinated Vegetable Salad; Pasta Salad; Red Potato Salad; Tortellini Salad
- Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Specialty Wraps or Sandwich Buffet - \$26.95 (min. 20)

Choice of 2 wraps/sandwiches, 2 sides, bagged chips, assorted cookies, beverage

Platter Selection (Select one): Sandwich Platter; Wrap Platter

Wrap/Sandwich Selection (Select two):

- Turkey Club: deli turkey, lettuce, tomato, bacon on honey wheat bread with herb mayo
- Ham and Havarti: ham and Havarti cheese with apple bacon jam on sourdough bread
- Shaved Roast Beef: shaved roast beef, lettuce, tomato, pickled onion, cheddar cheese, and horseradish dijonaise on hero roll
- Grilled Chicken with Bacon: grilled chicken, bacon, smoked gouda, lettuce, tomato, onion, and honey mustard on brioche bun
- Italian: Italian Salami, pepperoni, capicola, roasted red bell peppers, banana peppers, red onions, provolone cheese, and red wine vinaigrette on hero roll
- Side Selection (Select one): Broccoli Salad; Caprese Salad; Coleslaw; Fruit Salad; Macaroni Salad; Marinated Vegetable Salad; Pasta Salad; Red Potato Salad; Tortellini Salad
- Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Executive Deli Board - \$23.95 (min. 10)

Includes Grilled Chicken and Steak Platter with assorted cheeses and breads, choice of two salads, wraps, rolls, lettuce, tomatoes, red onions, pickles, mustard, mayonnaise, horseradish, relish, dessert, beverage

- Salad Selection (Select two): Brioche Caesar Salad with House Caesar dressing; Caprese Salad with seasonal Heirloom tomatoes; Roasted Beet Salad with field greens, candied walnuts, goat cheese, pickled onion & raspberry balsamic vinaigrette; House Salad with vinaigrette
- Dessert (Select one): Parfait du Jour; Vanilla Pound Cake with Whipped Cream and Sliced Strawberries

Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Specialty Buffets (continued)

Backyard Cookout - \$17.95 (min. 10)

Includes grilled hamburgers, grilled hotdogs, baked beans, mac and cheese, coleslaw, condiment bar (lettuce, tomato, sliced American cheese, onions, pickles, mayonnaise, mustard and ketchup), cookies, beverage.

Backyard Cookout additional protein enhancement - \$5.25 (min. 10): pulled pork, grilled chicken, or flat iron steak
Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Lighter Side - \$19.95 (min. 10)

Lettuces (house greens, spring greens, and baby spinach), Grilled chicken, ham, mushrooms, grape tomatoes, red onion, cucumbers, bell peppers, banana peppers, bacon, egg, cheeses (Blue Cheese, Feta Cheese, and Colby Jack), dressings, freshly baked breads, parfait du jour, beverages

Dressing Selection (Select two): Ranch; Caesar; Balsamic; Honey Dijon; Italian

Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Mac & Cheese Bar - \$17.95 (min. 10)

Classic LJC mac & cheese with toppings (bacon, jalapenos, grilled chicken, smoked sausage, taco beef, buffalo sauce, shredded cheese, onion straws); Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Tex-Mex - Taco Bar - \$19.95 (min. 10)

Choice of entree, Salsa Roja, lettuce, tomato, Colby Jack cheese, sour cream, candied jalapenos, guacamole, Spanish rice, frijoles refritos, fresh chips, sopapilla cheesecake, beverage

Tex-Mex - Taco Bar 2nd entree - \$5.25 (min. 10)

- Entree Selection (Select one): Seasoned Chicken; Taco Beef

Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

Tex-Mex - Fajita Bar - \$19.95 (min. 10)

Choice of entree, Salsa Roja, lettuce, tomato, Colby Jack cheese, sour cream, candied jalapenos, guacamole, Spanish rice, frijoles refritos, fresh chips, sopapilla cheesecake, beverage

Tex-Mex - Fajita Bar 2nd entree - \$5.25 (min. 10)

Entree Selection (Select one): Seasoned Chicken; Grilled Shrimp; Flat Iron Steak

Beverage Selection (Select one): Assorted Soda/Bottled Water; Coffee/Hot Tea

3 Course Meal

Includes choice of entree, soup or salad, starch, vegetables, dessert du jour, rolls, butter, coffee, hot tea

3 Course Buffet - \$29.95 (min. 15)

3 Course Served, Plated - \$26.95 (min. 15)

Soup or Salad (Select one): Bibb Salad with Boston Bill lettuce, Blue Cheese crumbles, grape tomatoes, pickled red onions, spiced pecans, Honey Dijon dressing; Classic Caesar Salad with shaved Parmesan, house-made Caesar Dressing and brioche croutons; Iceberg Wedge with diced tomatoes, bacon and pickled red onions topped with Blue Cheese dressing; Le Jeune Chef's House with mixed greens, grape tomatoes, cucumbers, red onion and shredded carrots; Summer Salad of house greens with grape tomatoes, cucumber, roasted sweet corn with Buttermilk Ranch dressing; Broccoli & Cheddar soup; New England Clam Chowder; Potato Chowder with Bacon; Roasted Butternut Squash soup; Tomato Basil Bisque; Yukon Gold Potato w/Bacon & Cheddar Cheese soup

Entree Selection (Select one):

- Chicken Coq Au Vin- Bone in chicken braised in wine with bacon, mushrooms, and herbs
- Chicken Penang Curry – Thai style curry with coconut, sweet peppers and peanuts
- Chicken with wild mushroom and brandy cream
- Italian Chicken – Marsala
- Italian Chicken – Parmesan
- Italian Chicken – Piccata
- Santa Fe Chicken – Grilled chicken with poblano and cilantro cream
- Bacon BBQ Pork Tenderloin - Bacon BBQ pork tenderloin with bacon-onion jam
- Beef Bourguignonne
- Cider Brined bone-in pork chop with peach chutney
- Grilled Beef Flat Iron with a port wine demi glaze
- Grilled Beef Flat Iron with wild mushroom and madeira sauce
- Broiled Salmon with balsamic glaze
- Herb Panko-Crusted Cod
- Maryland Crab Cakes - Maryland crab cakes with Chesapeake Bay Sauce
- Pan Seared Scallops - Pan seared scallops with crispy bacon and sage butter
- Butternut Squash Ravioli - Butternut squash ravioli with sage brown butter and toasted hazelnuts
- Charred Cauliflower Steak with herb gremolata served over lemon farro
- Eggplant Parmesan - with house marinara, mozzarella and basil

Starch Selection (Select one): Baked Sweet Potatoes with brown sugar cinnamon butter; Cilantro Lime Rice; Crispy Smashed Yukon Gold Potatoes; Herb Rice Pilaf; Herb Roasted New Potatoes; Parmesan Risotto; Smoked Gouda Mac and Cheese; Sour Cream and Chive Mashed Potatoes

Vegetable Selection (Select one): Candied Carrots; Chili Garlic Broccolini; Green Bean Almandine; Roasted Brussel Sprouts with Crispy Bacon & Garlic Lemon Butter; Sautéed Asparagus with Lemon and Herbs (seasonal)

Up-Charge for Grilled Beef Tenderloin in lieu of Grilled Beef Flat Iron – Market Price (min. 15)

4 Course Meal

Includes choice of entree, soup, salad, starch, vegetables, dessert du jour, rolls, butter, coffee, hot tea

4 Course Buffet - \$34.95 (min. 15)

4 Course Served, Plated - \$31.95 (min. 15)

Salad (Select one): Bibb Salad with Boston Bill lettuce, Blue Cheese crumbles, grape tomatoes, pickled red onions, spiced pecans, Honey Dijon dressing; Classic Caesar Salad with shaved Parmesan, house-made Caesar Dressing and brioche croutons; Iceberg Wedge with diced tomatoes, bacon and pickled red onions topped with Blue Cheese dressing; Le Jeune Chef's House with mixed greens, grape tomatoes, cucumbers, red onion and shredded carrots; Summer Salad of house greens with grape tomatoes, cucumber, roasted sweet corn with Buttermilk Ranch dressing

Soup (Select one): Broccoli & Cheddar soup; New England Clam Chowder; Potato Chowder with Bacon; Roasted Butternut Squash soup; Tomato Basil Bisque; Yukon Gold Potato w/Bacon & Cheddar Cheese soup

Entree Selection (Select one):

- Chicken Coq Au Vin- Bone in chicken braised in wine with bacon, mushrooms, and herbs
- Chicken Penang Curry – Thai style curry with coconut, sweet peppers and peanuts
- Chicken with wild mushroom and brandy cream
- Italian Chicken – Marsala
- Italian Chicken – Parmesan
- Italian Chicken – Piccata
- Santa Fe Chicken – Grilled chicken with poblano and cilantro cream
- Bacon BBQ Pork Tenderloin - Bacon BBQ pork tenderloin with bacon-onion jam
- Beef Bourguignonne
- Cider Brined Bone-in pork chop with peach chutney
- Grilled Beef Flat Iron with a port wine demi glaze
- Grilled Beef Flat Iron with wild mushroom and madeira sauce
- Broiled Salmon with balsamic glaze
- Herb Panko-Crusted Cod
- Maryland Crab Cakes - Maryland crab cakes with Chesapeake Bay Sauce
- Pan Seared Scallops - Pan seared scallops with crispy bacon and sage butter
- Butternut Squash Ravioli - Butternut squash ravioli with sage brown butter and toasted hazelnuts
- Charred Cauliflower Steak with herb gremolata served over lemon Farro
- Eggplant Parmesan - with house marinara, mozzarella and basil

Starch Selection (Select one): Baked Sweet Potatoes with brown sugar cinnamon butter; Cilantro Lime Rice; Crispy Smashed Yukon Gold Potatoes; Herb Rice Pilaf; Herb Roasted New Potatoes; Parmesan Risotto; Smoked Gouda Mac and Cheese; Sour Cream and Chive Mashed Potatoes

Vegetable Selection (Select one): Candied Carrots; Chili Garlic Broccolini; Green Bean Almandine; Roasted Brussel Sprouts with Crispy Bacon & Garlic Lemon Butter; Sautéed Asparagus with Lemon and Herbs (seasonal)

Up-Charge for Grilled Beef Tenderloin in lieu of Grilled Beef Flat Iron – Market Price (min. 15)

Catering Enhancements

- Chips and Pretzels - \$2.00 (min. 10)
- Soup du Jour - \$3.95 (min. 10)
- Dessert du Jour - \$6.00 (min. 10)

Snacks

- Assorted Mini Quiches with Crust - \$3.25 (min. 10)
- Mac and Cheese Bites - \$2.95 (min. 10) - Smoked Gouda and Bacon Mac and Cheese Bites
- Mini Corn Dogs - \$2.95 (min. 10)
- Nacho Bar - \$3.25 (min. 10)—house-made tortilla chips, Salsa Roja, pico de gallo, sour cream, warm queso
- Potato Skins - \$3.95 (min. 10)—bacon and cheddar potato skins
- Sheet Pizza - \$27.95—32 slices per pizza, serves 10
 - Pizza Selection (Select one): Cheese, Pepperoni, Veggie (olives, peppers, mushrooms, onions)
- Wings with Assorted Sauces - \$6.50 (min. 10)
 - Boneless or bone-in wings with assorted sauces (BBQ, honey mustard, and buffalo sauce)
 - Type (Select one): Boneless; Bone-In
- Chicken Cordon Blue Bites - \$3.50 (min. 10)
- Meatballs - \$3.50 (min. 10)
 - Choice of sauce: Swedish; sweet heat BBQ; sweet chili sauce
- Mini Triple Cheese Grilled Cheese - \$2.95 (min. 10)
- Pigs in a Blanket - \$3.50 (min. 10)
- Pretzel Bites - \$4.50 (min. 10)—served with beer cheese and whole grain mustard
- Walking Tacos - \$4.50 (min. 10)
 - Mini-bag of Doritos, taco beef, Monterey Jack cheese, Salsa Roja, lettuce, jalapenos, sour cream

Dips

- Buffalo Chicken Dip served with tortilla chips, pita chips and crackers - \$3.95 (min. 10)
- Cold French onion dip with bagel chips and crackers - \$1.95 (min. 10)
- Spinach and Artichoke with Pita Chips - \$1.95 (min. 10)
- Wild mushroom and fontina dip served with French bread and bagel chips - \$2.50 (min. 10)
- Cold Bacon and Cheddar Dip with bagel chips and crackers - \$1.95 (min. 10)
- Warm Old Bay Crab Dip with bagel chips and crackers - \$5.95 (min. 10)
- Queso Fundido - \$3.25 (min. 10)—Cheeses and spices with a touch of house made Salsa Roja, finished with pico de gallo and chorizo sausage, and served with house-made tortilla chips

Hors D' Oeuvre – Cold

- Choice of Salad in a Phyllo Cup - \$3.95 (min. 10)
Choose one: smoked chicken salad, smoked egg salad, shrimp salad
- Pickled Beet Deviled Eggs - \$3.95 (min. 10)
Pickled beet deviled eggs with golden caviar
- Seasonal Heirloom Tomato Caprese Crostini - \$3.50 (min. 10)
Seasonal heirloom tomato caprese crostini with fresh mozzarella, basil and aged balsamic
- Mini Lobster BLT - \$5.95 (min. 10)
Mini lobster BLT on brioche slider roll with lobster salad, bacon, shaved romaine and tomato jam
- Pickled Red and Green Grapes - \$3.50 (min. 10)
Pickled red and green grapes on a crostini with herb goat cheese and toasted pistachios
- Smoked Salmon - \$4.25 (min. 10)
Smoked salmon on a goat cheese pancake with pickled onion and caper relish, fresh dill, and cream fraiche.
- Vegetable Crudit  with Ranch Dip \$3.25 (min 10)
- Assorted Cheeses with Crackers and Dijon \$3.25 (min 10)
- Italian Charcuterie Board \$9.95 (min 20) - Cured Meats, Olives, Asiago, Bocconcini, and Crostini

Hors D' Oeuvre – Hot

- Apple Bacon Jam - \$2.95 (min. 10)
Apple Bacon Jam with sharp cheddar on grilled sourdough
- Bacon Wrapped Shrimp - \$5.95 (min. 10)
Bacon wrapped shrimp with pineapple BBQ glaze
- Flatbread Pizzas - \$4.25 (min. 10)
Choose one: braised short rib; wild mushroom and fontina; prosciutto, pea, ricotta and mint; Mediterranean veggie
- Lamb Lollipops with Mint Salsa Verde - \$11.95 (min. 10)
- Mini Quesadillas with Salsa Roja - \$3.25 (min. 10)
Choose one: shredded beef; shredded chicken
- Wild Mushroom and Boursin Crostini with marsala gastrique - \$3.50 (min. 10)
- Bacon Wrapped Scallops with pineapple BBQ glaze - \$7.95 (min. 10)
- Char-Grilled Beef Sliders - \$4.25 (min. 10)
Char-grilled beef sliders on brioche with sharp cheddar, caramelized onions, and garlic aioli
- Garlic Cheese Crostini - \$2.95 (min. 10)
Garlic cheese crostini with balsamic caramelized onions and fresh herbs
- Mini Cuban Sandwiches - \$3.25 (min. 10)
Roast Pork, smoked ham, swiss, Dijon, and pickle on a pressed grilled baguette
- Pork Belly Burnt Ends - \$4.50 (min. 10)
Pork belly burnt ends on a Johnny Cake with Alabama BBQ sauce

Dessert

Dessert Hors D' Oeuvre (priced per 25 pieces)

- Chocolate Raspberry Tartlets - \$30.00
- Coconut Cream Tartlets - \$27.50
- Lemon Squares - \$28.00
- Nut Squares - \$30.00
- Samoa Tartlets - \$28.00
- White Chocolate Bourbon Decadence Bites - \$34.50
- Black Forest Tartlets - \$32.50
- Chocolate Salted Caramel Tartlets - \$27.50
- Key Lime Tartlets - \$28.00
- Mixed Berry Phyllo Cups - \$31.50
- Peanut Butter Cup Brownie Bites - \$26.50
- Spiced Raisin Bar - \$26.50
- Mini Cupcakes (select one flavor) - \$26.50
Flavor (Select one): Carrot; Chocolate; Red velvet; Vanilla
- Mini Cheesecakes (select one flavor) - \$26.50
Flavor (Select one): Almond Joy; Black Forest; Black Raspberry; Cappuccino Fudge; Chocolate; Cranberry Swirl (seasonal); Eggnog (seasonal); Gingerbread (seasonal); Peanut butter cup; Praline; Pumpkin (seasonal); Swirl; Vanilla; White chocolate strawberry

Desserts--\$6.00 per slice (min. 10)

- Apple Pie American Style - classic apple pie with whipped cream
- Peach Blueberry Crisp - peaches and blueberries come together with a toasted oat and brown sugar topping, served with whipped cream
- Pineapple Coconut Cake - moist coconut cake layers layered with a pineapple jam filling coated with a coconut buttercream and covered in a layer of toasted coconut, garnished with pineapple slices
- Coconut Cake - moist coconut cake layered with sweetened whipped cream and seasoned fruit, frosted with white chocolate cream cheese icing and topped with toasted coconut
- Chocolate Peanut Butter Tart - chocolate and peanut butter on top of a shortbread crust
- Peanut Butter Chocolate Cake - chocolate cake layered with peanut butter filling, glazed with chocolate ganache
- Tiramisu - the classic coffee-flavored dessert
- Boston Cream Pie Cake - vanilla sponge cake filled with silky vanilla pastry cream and topped with chocolate ganache
- Chocolate Chip Cookie Cheesecake - a combination of chocolate chip cookie and cheesecake
- Lemon Berry Tart - our homemade crust, a lemony cream cheese filling and a fresh fruit topper
- Red Velvet Cake with Cream Cheese Icing - a classic cake with a soft velvety texture topped with cream cheese frosting
- Triple Chocolate Mouse Torte - chocolate fudge and chocolate and white chocolate mousse

Dessert (continued)

Cakes

1/4 Double Layer Sheet Cake (serves 25) - \$53.00

1/2 Double-layer Sheet Cake (serves 50) - \$80.00

8" Round Decorated Special Occasion Cake (serves 10) - \$23.00

9" Round Decorated Special Occasion Cake (serves 16) - \$30.00

10" Round Decorated Special Occasion Cake (serves 20) - \$41.00

12" Round Decorated Special Occasion Cake (serves 30) - \$55.00

Cake Flavor (Select one): 1/2 Chocolate & 1/2 White; Banana; Carrot; Chocolate; Chocolate Sponge; Marble; Pumpkin Spice; Vanilla Sponge; Yellow

Cake Filling (Select one): No Filling; Chocolate Ganache; Chocolate Mousse; Peanut Butter Mousse; Raspberry; Strawberry

Icing (Select one):

- Swiss Buttercream: Vanilla, Chocolate, Almond, or Peanut Butter
- American Buttercream: Vanilla, Chocolate, Chocolate Peanut Butter, Peanut Butter
- Other: Cream Cheese, Whipped Ganache, Whipped Cream

Cupcakes - \$1.90 (min. 12)

- Cupcake/Icing Selection (Select one)
- Carrot Cupcakes w/Cream Cheese Icing
- Chocolate Cupcakes w/Chocolate Icing
- Chocolate Cupcakes w/Vanilla Icing
- Red Velvet Cupcakes w/Cream Cheese Icing
- Vanilla Cupcakes w/Chocolate icing
- Vanilla Cupcakes w/Vanilla icing

Cupcake filling may be added for an additional .55 per cupcake

- Filling flavor (chose one): Chocolate Ganache; Chocolate Mousse; Peanut Butter Mousse; Raspberry; Strawberry

Whole Cheesecake (serves 8) - \$26.75, 5-day notice required

Flavor Selection (Select one): Almond Joy; Black Raspberry Swirl; Cappuccino Fudge; Chocolate; Cranberry Swirl; Egg Nog; Gingerbread; Peanut Butter Cup; Praline; Pumpkin; Vanilla; White Chocolate Strawberry

Le Jeune Chef Catering Policies

Menus and Pricing

The College reserves the right to make reasonable substitutions in menu selection. Menu prices are subject to change due to the fluctuations in market pricing and other factors. If pricing changes, the client will be notified. Pricing will be confirmed once a signed contract and deposit is received.

Tax and Service Charges

All food and beverage prices are subject to applicable service charges. A 15% service charge will be added for on-campus catering and 20% will be added for off-campus services. The service charge is not the property of any specific employee. Applicable taxes will be charged on taxable items. Sales to non-profit organizations and government entities are taxable unless you are an exempt Federal agency. Please inquire if you have questions.

Meal Counts

Final meal counts are due five business days prior to all functions. If Penn College has not been notified within the time frame specified, the client will be billed for the guaranteed guest count or actual guest count, whichever is greater. Any decrease in guest count could necessitate an increase in per person cost. No refunds will be given for late arrivals, early departures, or missed meals.

Cancellation Policy

A 50% deposit of the event cost will be required upon signing of the event contract. Deposit refunds will be issued based upon the following notice of cancellation schedule: 100% deposit refund- 60 business days or more prior to scheduled event, 50% deposit refund- 11-59 business days prior to scheduled event, no deposit refund within 10 business days prior to event start date. Additional charges beyond the 50% deposit may be incurred if cancelling within 10 business days prior to the event.

Payment

Penn College will invoice for the remaining balance plus any incidental charges incurred before or during the event. Payment will be required within 30 days after the event.

Note

It is Penn College catering providers' responsibility to follow food safety and sanitation guidelines as established by the PA Department of Health to prevent foodborne illnesses. Therefore, the College is not held liable on any claims that might occur from removal and consumption of prepared food items, cooked, perishable or otherwise, outside designated catering function areas. These liabilities include but are not limited to any health hazards resulting from improper or inappropriate handling, storage, and display of removed food items.

*CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603-11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. See maître d'hôtel for details.