



KOSHER MENU



Whether you require a single Kosher meal for a guest or a full service event, we are able to fulfill all of your Kosher catering needs. Our menu offerings are developed exclusively for Muhlenberg Catering by our team of well-seasoned professionally trained chefs. All of the foods we create are prepared under the direct supervision of our Mashgichim at all times. Our Mashgichim team has been trained in Kosher food law under the Star-K Kashrut organization and its affiliates in Baltimore, Maryland. Delightful dairy meals are freshly prepared in "Noshery North" under Star-D certification and tantalizing meat dishes are made just for you in "Noshery South" under Star-K glatt supervision.





FULL-SERVICE KOSHER CATERING - DAIRY

CONTINENTAL BREAKFAST // \$12.25 PER PERSON

Assortment of Breakfast Pastries
Assortment of Bagels with Cream Cheese
Fresh Fruit Salad
Seattle's Best™ Coffee and Tazo Herbal and Non-Herbal Hot Tea to include Decaffeinated options
Bottled Juices and Water

CLASSIC BREAKFAST // \$16.75 PER PERSON

Assortment of Breakfast Pastries
Smoked Salmon Platter with Lettuce, Tomato, Capers and Diced Onion
Assortment of Bagels with Cream Cheese
Fresh Fruit Salad
Seattle's Best™ Coffee and Tazo Herbal and Non-Herbal Hot Tea to include Decaffeinated options
Bottled Juices and Water

ISRAELI STYLE BREAKFAST // \$13.50 PER PERSON

Scrambled Eggs
Yogurt with Blueberries and Granola
Domestic and Imported Cheese Display
Israeli Salad
Seattle's Best™ Coffee and Tazo Herbal and Non-Herbal Hot Tea to include Decaffeinated options
Bottled Juices and Water

OMELET STATION // \$6.50 PER PERSON

Eggs, Egg Whites, Shredded Cheese, Diced Tomatoes, Diced Onions, Peppers, Mushrooms, Spinach, Smoked Salmon

ADDITIONS

Stoneyfield Yogurt with Blueberries and Granola // \$1.50 PER PERSON
Fresh Fruit Salad // \$1.50 PER PERSON
Oatmeal with Raisins and Brown Sugar // \$2.00 PER PERSON
Cheese Blintz // \$1.75 PER PERSON



Services include delivery, labor, Mashgichim supervision during preparation, service, and clean up, ritual hand-washing station with bread, premium servicewares, and clean up after your event. Includes your choice of beverages: Bottled Lemonade, Iced Tea and Water OR Assorted Regular and Diet Pepsi Canned Products and Bottled Water. Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options are also included. Accompaniments may be exchanged to create a custom menu for any occasion. A nominal fee may apply for those events with less than 12 guests.



FULL-SERVICE KOSHER CATERING - MEAT

MEAT

HORS D'OEUVRES

Miniature Beef Frankfurters in Puff Pastry
with Mustard Dipping Sauce
// \$20.00 PER DOZEN

Tomato Bruschetta
// \$18.00 PER DOZEN

Potato Pancakes with Applesauce
// \$16.00 PER DOZEN

Chicken or Beef Kabobs
// \$30.00 PER DOZEN

Miniature Eggrolls with Hot Mustard
and Duck Sauce
// \$20.00 PER DOZEN

Chicken Satay with Peanut Sauce
// \$28.00 PER DOZEN

BARBECUE BUFFET // \$28.00 PER PERSON

Potato Salad, Cole Slaw
Israeli Cucumber and Tomato Salad
Hamburgers, Hot Dogs, Vegetable Burgers, Roasted Chicken with Rolls
Lettuce, Tomato, Onion, Ketchup, Mustard, Mayonnaise
Sliced Watermelon, Assortment of Cookies and Brownies

SERVED ROAST CHICKEN // \$32.00 PER PERSON

Fresh Tossed Greens with Garden Vegetables, French and Italian Dressing
Herb Roasted Chicken with Natural Au Jus Sauce, Roasted Green Beans,
Mashed Golden Potatoes
Chocolate Babka

SERVED STUFFED CABBAGE // \$33.00 PER PERSON

Sweet and Sour Cucumber Salad
Beef and Rice Stuffed Cabbage with Tomato Sauce, Rice Pilaf, Honey Glazed Carrots
Classic Napoleon

SERVED BEEF BRISKET // \$36.00 PER PERSON

Grilled Fresh Vegetable Salad with Balsamic Reduction and Olive Oil
Slow Roasted Beef Brisket and Gravy, Mashed Potatoes, Sautéed Zucchini and Squash
Apple Taiten Pastry

SERVED STUFFED CHICKEN // \$33.00 PER PERSON

Fresh Tossed Greens with Garden Vegetables, French and Italian Dressing
Spinach Stuffed Chicken Breast with Mushroom Sauce, Oven Roasted Potatoes
Steamed Green Beans
Chocolate Babka



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FULL-SERVICE KOSHER CATERING - DAIRY

HORS D'OEUVRES

Smoked Salmon on Toast Points // \$24.00 PER DOZEN
Tomato Bruschetta // \$18.00 PER DOZEN
Broccoli Quiche Tartlets // \$18.00 PER DOZEN
Potato Pancakes with Applesauce and Sour Cream // \$16.00 PER DOZEN
Fried Potato and Cheese Pierogies // \$16.00 PER DOZEN



SERVED MUSHROOM POLENTA // \$28.00 PER PERSON

Avocado, Tomato and Corn Salad
Mushroom Polenta with Grilled Italian Vegetables, Couscous Pilaf
Rugelach



SERVED SALMON FILLET // \$34.00 PER PERSON

Garden Salad with Ranch and Italian Dressings
Citrus Glazed Salmon Fillet, Mashed Potatoes,
Sautéed Seasonal Vegetables
Apple Taiten Pastry

SERVED SALMON AND TILAPIA ROULADE // \$35.00 PER PERSON

Fresh Mozzarella and Tomato Salad with Balsamic Vinaigrette
Roulade of Salmon and Tilapia with Roasted Red Pepper Coulis
Steamed Broccoli, Oven Roasted Potatoes
Warm Cherry Cobbler

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STATIONS AND CHEF PREPARATIONS

MEAT

ITALIAN // \$10.50 PER PERSON

Chef Presentation of Pasta

Guest's Choice of Penne or Sundried Tomato Tortellini

Sautéed with a variety of toppings to include:

Grilled Chicken, Olives, Zucchini and Squash, Sundried Tomatoes, Sautéed Onions, and Chopped Tomatoes, Topped with Marinara or White Wine Pesto Sauce and served with a Garlic Breadstick

ASIAN // \$8.50 PER PERSON

Pepper Steak Stir Fry with Steamed White Rice

Vegetable Lo Mein

Eggrolls with Duck Sauce and Hot Mustard

MIDDLE EASTERN // \$10.50 PER PERSON

Chef Presentation of Lamb Shawarma in Pita with Tahini, Pickled Beets and Carrots

Garlic Hummus and Roasted Red Pepper Hummus with Pita Tomato, Cucumber and Onion Salad and Stuffed Grape Leaves

TRADITIONAL // \$8.50 PER PERSON

Matzo Ball Soup Shooters

Beef Brisket served atop Tzimmes with Israeli Couscous

Served with Zaatar Spiced Pita

PARVE DESSERTS // \$8.00 PER PERSON

Assorted French Pastries, Fruit Shaped Petit Fours
Miniature Cream Puffs, Miniature Fruit Mousse Tarts
Ice Cream Sundae Bar

DAIRY

ICE CREAM SUNDAE // \$4.50 PER PERSON

Chocolate and Vanilla Ice Cream

Sprinkles, Chocolate Chips, Chocolate Syrup, Oreo Crumbles, Cherries, Whipped Cream, Marshmallows

MASHED POTATO // \$8.50 PER PERSON

Mashed Potatoes and Mashed Sweet Potatoes, Cheddar Cheese, Sour Cream, Broccoli, Roasted Vegetables, Caramelized Onions, Marshmallows, Cinnamon, and Candied Pecans.



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KOSHER POLICIES AND PROCEDURES

PLANNING YOUR EVENT

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special event.

COLLEGE DEPARTMENTS AND STUDENT ORGANIZATIONS

In an effort to effectively support and manage the many meetings and events that occur every day on the Muhlenberg campus, completion of a Facility Reservation Request Form (FRRF) must be submitted at least twenty-one (21) business days prior to the event date.

FRRFs are available at the Office of Seeger's Union and Campus Events and the Information Desk, located at the front entrance of the J. Conrad and Hazel J. Seeger's Union. For questions or assistance about scheduling a college space and associated resources, or hosting a college recognized event off campus, please contact the Office of Seeger's Union and Campus Events at 484-664-3494. Upon approval and receipt of a confirmation, Muhlenberg Dining Services may then be contacted to begin making catering arrangements. First visit our website at www.muhlenberg.edu/dining to review our Catering guide, then contact a catering representative at 484-664-3488 or email us at catering@muhlenberg.edu. Be sure to have your departmental or organizational account information accessible.

EXTERNAL ORGANIZATIONS AND CLIENTS

The Office of Seeger's Union and Campus Events, located at the front entrance of the J. Conrad and Hazel J. Seeger's Union, manages all campus spaces and resources. To book a meeting, program or event on the Muhlenberg College campus, please contact a representative at 484-664-3810 or email us at jrooney@muhlenberg.edu. Upon receipt of deposit and a fully executed contract, Muhlenberg Dining Services may then be contacted to begin making catering arrangements. First visit our website at www.muhlenberg.edu/dining to review our Catering guide, then contact a catering representative at 484-664-3488 or Email us at catering@muhlenberg.edu.

Catering arrangements and menu selections should be confirmed within 14 days of your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive an event sheet to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return to us 14 business days in advance of the event.

CHANGES/GUARANTEES/CANCELLATIONS

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 days prior to the event. Functions canceled within 3 days of the event may incur a charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

PAYMENT

All catered functions must be secured by payment before they occur. Departmental Accounts, Checks, Visa, MasterCard, or American Express is all valid payment methods. Non-Venue, Non-College groups are required to make a deposit of 75% two weeks prior to their event with the balance due 3 days prior to the event.

Non-College groups are subject to a 20% Service Charge for all events. Tax Exempt organizations are required to submit a copy of their exemption certificate prior to their event.



KOSHER POLICIES AND PROCEDURES

PLANNING YOUR EVENT, CONTINUED

FULL-SERVICE KOSHER CATERING

Catering services in this category include full Mashgichim supervision on the campus of Muhlenberg from start to finish, delivery, labor, disposable service, setup with linens on the buffet and guest tables, and clean up after your event.

KOSHER TO-GO

The food in this category is prepared under Mashgichim and served on single-use disposable platters, double wrapped and sealed by the Mashgichim.

LINEN

As a standard, we provide tablecloths for all food and beverage tables at full service events.

ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all full-service events. If additional staff is needed, a fee of \$25.00 per hour, per attendant, will apply.

CATERING EQUIPMENT

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. China service is available for an additional rental fee.

FLORAL CHARGES

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

FOOD SAFETY

Due to food safety liability, guests may not remove food from the function site.