

Red Door Catering

Red Door Catering at Muhlenberg College strives to provide fresh, creative, and appetizing food with the hospitality, warmth, and welcome that the red door signifies. This guide incorporates a wide range of menus and styles of service that are continually updated throughout the year with seasonal offerings. Our team of talented professionals provides events with skilled staff that are capable and responsive.

We look forward to delivering a great event for you, your clients, and your guests!



Red Door Catering

MORNING FARE



CONTINENTAL BREAKFAST

Start your day off right with one of our buffet-style continental breakfasts featuring our seasonal house-made pastry!

CONTINENTAL BREAKFAST // \$5.50 PER PERSON

Freshly Baked Blueberry and Oat Bran Muffins
Cranberry-Orange Scones
Our Seasonal Breakfast Pastry

CLASSIC CONTINENTAL BREAKFAST // \$6.50 PER PERSON

Freshly Baked Blueberry and Oat Bran Muffins
Cranberry-Orange Scones
Fresh Fruit Salad
Our Seasonal Breakfast Pastry

GOURMET BREAKFAST // \$7.75 PER PERSON

Apple, Blueberry, and Cherry Turnovers
"Cobblestone" Cinnamon Rolls
Variety of Sweet and Savory Bagels with Cream Cheese, Butter, and Jam
Freshly Baked Blueberry, Lemon Poppyseed, and Oat Bran Muffins
Our Seasonal Breakfast Pastry
Fresh Fruit Salad with Seasonal Berries

PRESIDENTIAL BREAKFAST // \$9.75 PER PERSON

House-Made Apricot and Ginger Scones, Peach and Pecan Scones
Served with 'Bergshire Cream and Honey Butter
Lemon-Sour Cherry Coffee Cake
Chocolate Filled Croissants and Raspberry Cream Cheese Filled Croissants
Fresh Fruit with Seasonal Berries
Variety of Sweet and Savory Bagels with Cream Cheese, Butter, and Jam
Our Seasonal Breakfast Pastry



Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts. Services include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.

Red Door Catering

MORNING FARE



BUFFET BREAKFAST

Get your morning started right with the most important meal of the day!

'BERG BUFFET BREAKFAST // \$13.75 PER PERSON

Freshly Baked Blueberry and Lemon Poppyseed Muffins
Cranberry-Orange Scones
Apple and Cherry Turnover Bites
Our Seasonal Breakfast Pastry
Scrambled Eggs
Shredded Hash Brown Potatoes
Crispy Bacon and Turkey Bacon
Fresh Fruit Salad

MOYER BUFFET BREAKFAST // \$16.50 PER PERSON

Apricot and Ginger Scones, Peach and Pecan Scones
Served with 'Bergshire Cream and Honey Butter
Lemon-Sour Cherry Coffee Cake
Chocolate Filled Croissants and Raspberry Cream Cheese Filled Croissants
Variety of Sweet and Savory Bagels with Cream Cheese, Butter, and Jam
Our Seasonal Breakfast Pastry
Fresh Fruit with Seasonal Berries
Scrambled Eggs
Shredded Hash Brown Potatoes
Crispy Bacon and Turkey Bacon
French Toast with Warm Berry Topping and Maple Syrup

OMELET STATION // \$5.50 PER PERSON

Fluffy Scrambled Eggs, Egg Whites, Diced Tomatoes, Diced Onions, Cheddar Cheese, Bacon, Peppers, Ham, Spinach, and Mushrooms. All prepared to order for your guests by one of our culinarians.

ADD ON MORNING STARTERS

The following items can be added to any of the Morning Fare breakfast menus to create a custom menu for any occasion.

YOGURT PARFAITS with Fresh Berries and House-Made Granola // **\$1.75 PER PERSON**

OATMEAL with Brown Sugar, Milk, Dried Fruits and Nuts // **\$1.50 PER PERSON**

SMOKED SALMON PLATTER with Miniature Bagels Chopped Egg, Diced Onion, and Capers // **\$4.50 PER PERSON**

BACON AND SWISS CHEESE QUICHE // **\$1.75 PER PERSON**

ROASTED VEGETABLE QUICHE // **\$1.75 PER PERSON**

CHEESE BLINTZ with Warm Cherry Topping // **\$1.75 PER PERSON**

ASSORTMENT OF BAGELS with Cream Cheese, Butter, and Jam // **\$1.75 PER PERSON**

Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts. Services include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.

Red Door Catering

BEVERAGE SERVICE



HOT BEVERAGES

COFFEE AND HOT TEA // \$2.50 PER PERSON

Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options

HOT CHOCOLATE (PACKETS) // \$2.00 PER PERSON

HOT APPLE CIDER // \$1.75 PER PERSON

HOT SPICED CHAI TEA // \$2.00 PER PERSON



COLD BEVERAGES

CARAFES OF ORANGE JUICE // \$1.75 PER PERSON

CARAFES OF CRANBERRY JUICE // \$1.75 PER PERSON

CARAFES OF APPLE JUICE // \$1.75 PER PERSON

PITCHERS OF LEMONADE // \$1.25 PER PERSON

PITCHERS OF UNSWEETENED ICED TEA // \$1.25 PER PERSON

PITCHERS OF SPARKLING CITRUS PUNCH // \$2.50 PER PERSON

PITCHERS OF FRUIT PUNCH // \$1.25 PER PERSON

PITCHERS OF POMEGRANATE CRANBERRY PUNCH // \$2.50 PER PERSON

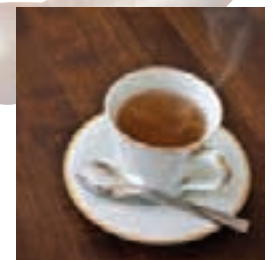
ICED WATER SERVICE WITH LEMONS AND LIMES // \$1.00 PER PERSON

BOTTLED WATER // \$1.75 PER PERSON

ASSORTED REGULAR AND DIET CANNED PEPSI PRODUCTS // \$1.75 PER PERSON

ICED COFFEE WITH FLAVORED SYRUPS // \$2.75 PER PERSON

BEVERAGE REFRESH // \$1.50 - 2.00 PER PERSON



Services include delivery, labor, china service, setup with linens on the buffet tables, and clean up after your event.
Eco-friendly disposable service is available upon request.

Red Door Catering

MEETING PACKAGES



MEETING PACKAGES

Designed for a full day conference or meeting, this package simplifies your event planning. We offer full-service catering throughout the day and ensure that your clients and guests are served with limited disruption.

FULL DAY // \$38.50 PER PERSON

CLASSIC CONTINENTAL BREAKFAST

Freshly Baked Blueberry and Oat Bran Muffins
Cranberry-Orange Scones
Apple and Cherry Fruit Bites
Our Seasonal Breakfast Pastry
Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options.
Chilled Carafes of Orange Juice and Cranberry Juice
Carafes of Iced Water

MORNING BREAK

Refresh Beverage Service
Assorted Regular and Diet Canned Pepsi Products
House-Made Granola and Energy Bars
Fresh Fruit Display

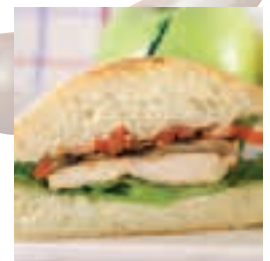
LUNCH

Select from one of our Sandwiches and Salads to Include;
A Sandwich or Salad presented in a basket, a gourmet dessert bar, and a beverage station of Seattle's Best™ regular and decaf coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options and Assorted Regular and Diet Canned Pepsi Products

AFTERNOON BREAK

Refresh Beverage Service
Kiwi Fruit and Grape Display
Green Vegetable Crudités with Green Goddess Dressing
Tortilla Chips with Guacamole and Tomatillo Salsa
Warm Spinach and Artichoke Dip with Tortilla Chips

Services for the Meeting Package are presented buffet style and include delivery, labor, china service, setup with linens on buffet and guest tables, and clean up after your event.



Red Door Catering



CRIMSON // \$9.75 PER PERSON

Strawberries
Red Delicious Apples
Red Pepper Hummus with Pita Chips
Red M&Ms
Miniature Red Velvet Cupcakes with Cream Cheese Frosting
Naked Juice - Red Berry Blast

GOLDEN // \$5.50 PER PERSON

Whole Bananas
Sliced Pineapple
Toasted Banana Chips
Miniature Mac and Cheese Bites
Deviled Eggs with Tarragon
Lemon Bars
Sparkling Citrus Punch

AZURE // \$8.75 PER PERSON

Blueberries
Blueberry Bagels with Cream Cheese
Blue Tortilla Chips with Berry Salsa
Miniature Blueberry Pie
Naked Juice - Blueberry Juice

EMERALD // \$5.50 PER PERSON

Kiwi Fruit and Grape Display
Green Vegetable Crudités with Green Goddess Dressing
Tortilla Chips with Guacamole and Tomatillo Salsa
Warm Spinach and Artichoke Dip with Tortilla Chips
Sierra Mist

BREAKS

THE BUTLER // \$7.25 PER PERSON

Local and Domestic Cheese Display with Dried Fruits, Mixed Nuts, Crackers and Flatbreads
Fresh Fruit Display with Yogurt Dipping Sauce
Petite Dark Chocolates
Fresh Fruit and Vegetable Juice Shooters

HEALTHY BREAK // \$4.75 PER PERSON

House-Made Trail Mix
Granola and Energy Bars
Whole Fruit and Vegetable Crudités
Citrus Water
Fresh Fruit and Vegetable Juice Shooters

SWEET-TOOTH // \$4.50 PER PERSON

Raspberry Swirl Brownies
Assortment of Gourmet Cookies
Miniature Cupcakes and Cheesecake Bites
Iced Coffee with Flavored Syrups

Red Door Catering

GRAB AND GO BOXED MEALS

BOXED BREAKFAST // \$6.00 PER PERSON

Bagel with Cream Cheese, Peanut Butter, and Jam, Whole Apple, House-Made Granola Bar, and Bottle of Orange Juice

OR

House-Made Granola Bar, Fruit Filled Pastry, Banana, and Bottle of Orange Juice



BOXED SANDWICHES // \$10.75 PER PERSON

TUSCANY WRAP – Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, and Balsamic Vinaigrette

ROAST TURKEY AND PROVOLONE SANDWICH
– Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette

CALIFORNIA TURKEY CLUB – Roast Turkey, Avocado, Bacon, Lettuce, Tomato and Chipotle Mayonnaise on Focaccia

ROAST BEEF AND CHEDDAR SANDWICH –
Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll

BLACK AND BLEU BEEF SANDWICH – Roast Beef, Caramelized Onions, Lettuce, Tomato, Bleu Cheese Mayonnaise on Flatbread

SUNDRIED TOMATO CHICKEN SALAD SANDWICH – Focaccia loaded with our Tasty Signature Sundried Tomato Pesto Chicken Salad

ATHENS GREEK WRAP – Romaine, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap

ASIAN CHICKEN WRAP - Teriyaki Chicken Wrap with Mongolian Barbecue Sauce, Crispy Noodles, Romaine, Carrots, and Fresh Scallion & Cilantro

VEGETABLE CAPRESE SANDWICH – Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Parmesan Ciabatta Roll

MEDITERRANEAN VEGETABLE – Eggplant, Peppers, Zucchini, Spring Greens, Tomato, Fresh Mozzarella and Artichoke Tapenade on Ciabatta

CHICKEN CAESAR SALAD WRAP - Grilled Chicken, Chopped Romaine, Shredded Parmesan Cheese, Diced Tomatoes, and Creamy Caesar Dressing in a Whole Wheat Wrap

All boxed sandwiches include a bag of potato chips, piece of whole fruit, signature Muhlenberg Cookie and bottle of water or canned soda, along with individually wrapped service wares. 5 guest minimum per menu selection for these services. Boxed Meals can be picked up at the Seegers Union Building or delivered for a nominal fee.

Red Door Catering

GRAB AND GO BOXED MEALS



BOXED SALADS

// \$11.50 PER PERSON

SEEGERS SEASONAL CHOP HOUSE SALAD – Chef's Selection of Seasonal Lettuces tossed with Fresh Vegetables, and House-Made Dressing

ASIAN STEAK SALAD – Char Grilled Steak and Rice Noodles tossed with Mixed Greens, Mushrooms, Carrots and Snow Peas in a Sesame Dressing

BLACKENED CHICKEN AND VEGETABLE SALAD – Mixed Greens topped with Spicy Blackened Chicken Breast, Grape Tomatoes, Black Beans, Creamy Ranch Dressing, and Crispy Tortilla Strips

MEZZE SAMPLER PLATE – Hummus, Tabbouleh, Stuffed Grape Leaves, Cucumber, Tomato, Red Onion, Olives, and Pita Triangles

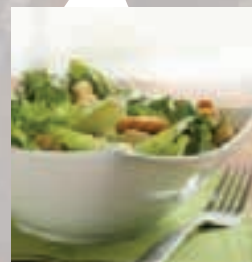
SALMON NICOISE SALAD – Grilled Salmon Fillet, Red Potatoes, Kalamata Olives, Haricot Verts, Hard Boiled Egg, and Red Onion over Baby Greens, served with Balsamic Spa Dressing

ANTIPASTO SALAD – A Salad Lover's Dream: Grilled Eggplant, Zucchini, Red Peppers and Mushrooms with Pesto Pasta and Lemony Asparagus

BLT AVOCADO CLUB SALAD – Chopped Romaine, Plum Tomatoes, Avocado, Cucumber, Bacon, Cheddar Jack Cheese, Croutons, and Red Pepper Ranch Dressing

GINGER LEMONGRASS CHICKEN SALAD – Lemongrass Chicken over Crispy Asian-Style Vegetables with Sesame Dressing and Topped with Chopped Peanuts

BLACKENED STEAKHOUSE SALAD – Cajun-Style Blackened Steak, Bacon, Bleu Cheese, Grape Tomatoes, House-Made Croutons, Chopped Romaine, and Creamy Caesar Dressing



All boxed salads include freshly baked bread and butter, signature Muhlenberg Cookie, and bottle of water or canned soda, along with individually wrapped service wares. 5 guest minimum per menu selection for these services. Boxed Meals can be picked up at the Seegers Union Building or delivered for a nominal fee.

Red Door Catering



POULTRY

SESAME CHICKEN // \$18.50 PER PERSON

Spinach Salad with Mandarin Oranges, Red Onion, Red Peppers, Wonton Chips, and Sesame Dressing
Sesame Chicken Breast, Sticky Rice, Sautéed Bok Choy, and Tropical Rice Pudding with Fruit

CHICKEN PICCATA // \$17.75 PER PERSON

Caesar Salad with House-made Croutons
Chicken Piccata, Sautéed Green Beans, Jasmine Rice
Old Fashioned Chocolate Layer Cake

CHICKEN FLORENTINE // \$20.25 PER PERSON

Garden Salad with Balsamic Vinaigrette
Chicken Florentine, Roasted fingerling potatoes with fresh herbs, Lemon Garlic Broccoli
Red Velvet Cake

ROSEMARY LEMON CHICKEN

// \$21.25 PER PERSON

Roasted Beets with crumbled Goat Cheese, Walnuts, Balsamic Glaze and Olive Oil
Rosemary Glazed Chicken with Preserved Lemon, Cauliflower Puree with Oyster Mushrooms and Grilled Radicchio
Vanilla Bean Cheesecake with Cherry Topping

SERVED LUNCH AND DINNER



BEEF AND PORK

BEEF SHORT RIBS // \$22.00 PER PERSON

Roasted Beets with crumbled Goat Cheese, Walnuts, Balsamic Glaze and Olive Oil
Beef Short Ribs braised in a tarragon and red wine reduction, Root Vegetable Pave, Sautéed Swiss Chard
Chocolate Molten Cake

BEEF TENDERLOIN // \$27.50 PER PERSON

Roasted Beets with Goat Cheese and Balsamic Glaze
Beef Tenderloin stuffed with Spinach and Red Bell Peppers, served with Balsamic Demi-Glaze, Caramelized Onion Mashed Potatoes, and Sautéed Asparagus
Crème Brulee

PORK TENDERLOIN // \$20.50 PER PERSON

Spinach Salad with Pear, Red Wine Onions, Bleu Cheese with Sherry Vinaigrette
Pan-Seared Pork Tenderloin with Apples and Onions
Rice Pilaf, Sautéed Balsamic Spinach
Black Forest Cake

FLAT IRON STEAK // \$21.75 PER PERSON

Caesar Salad With House-Made Croutons
Grilled Flat Iron Steak Topped with Arugala Pesto, Couscous, Roasted Fresh Brussels Sprouts
Raspberry Mousse in a Dark Chocolate Cup

LAMB

RACK OF LAMB // \$28.50 PER PERSON

Greek Salad with Feta Cheese
Roasted Australian Rack of Lamb with Risotto and Roasted Vegetables, White Wine Cream Sauce
Chocolate Almond Ganache Cake

Served meals come with our signature bread and butter, ice water, unsweetened iced tea, and Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options. Accompaniments may be exchanged to create a custom menu for any occasion. Services for served meals include delivery, labor, china service, setup with linens on guest tables, and clean up after your event.

Red Door Catering



SEAFOOD

GRILLED SALMON // \$23.50 PER PERSON

Fresh Mozzarella and Tomato Stack with Fresh Basil, Olive Oil, and Balsamic Reduction
Grilled Salmon Fillet topped with fried leeks and caper sauce,
Roasted Vegetable Couscous
Individual Fresh Fruit Tart with Pastry Cream

HALIBUT SALTIMBOCCA // \$31.25 PER PERSON

Fresh Mozzarella and Tomato Stack with Fresh Basil
Halibut Saltimbocca, Sautéed Asparagus and Red Pepper
Bundle, Wild Mushroom Risotto
Tiramisu Torte

RED WINE TUNA STEAK // \$26.75 PER PERSON

Roasted Beets with Goat Cheese and Balsamic Glaze
Seared Tuna Fillet with red wine reduction, Braised Leeks,
Spaghetti Squash with Tomato Fondue and tarragon
Crème Brulee

SHRIMP SCAMPI // \$24.75 PER PERSON

Fresh Mozzarella and Tomato Stack with Fresh Basil
Garlic Shrimp Skewers, Steamed Lemon Scented Basmati
Rice, Sautéed Zucchini and Squash
Flourless Chocolate Cake with Crème Anglaise

DUETS

FILET OF BEEF AND SALMON // \$28.50 PER PERSON

Iceberg Wedge with Maytag Bleu Cheese, Chopped Tomato,
Red Onion, and Chopped Egg
Duet of Beef and Salmon Filets with Demi Glace and Béarnaise
Sauce, Caramelized Onion Mashed Potatoes, Sautéed
Asparagus
Angelfood Strawberry Shortcake

SERVED LUNCH AND DINNER



VEGETARIAN

Vegetarian entrees are served with the same salad, sides, and dessert as the meat or seafood entrees that are selected for dinner.

CHEVRE, ORZO, AND BASIL STUFFED PORTOBELLO MUSHROOM

// \$22.75 PER PERSON

PORTOBELLO MUSHROOM NAPOLEON

// \$23.75 PER PERSON

MUSHROOM POLENTA WITH GRILLED VEGETABLES AND PEPPERS

// \$20.75 PER PERSON

STUFFED PEPPERS WITH HERBED TOMATO SAUCE

// \$23.75 PER PERSON

ROASTED VEGETABLE BLACK BEAN CAKE WITH CREOLE REMOULADE

// \$22.25 PER PERSON

VEGETABLE LASAGNA WITH SUNDRIED TOMATO BÉCHAMEL

// \$21.50 PER PERSON

Served meals come with our signature bread and butter, ice water, unsweetened ice tea, and Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options. Accompaniments may be exchanged to create a custom menu for any occasion. Services for served meals include delivery, labor, china service, setup with linens on guest tables, and clean up after your event.

Red Door Catering

PRE-SET PLATED LUNCH AND DINNER



PRE-SET PLATED LUNCH AND DINNER

These menus are perfect for your next board meeting or luncheon meetings.

SEEGERS SEASONAL CHOP HOUSE SALAD – Fresh Seasonal Lettuces tossed with Local, Fresh Ingredients and one of our House-Made Dressings

// \$14.75 PER PERSON

ASIAN STEAK SALAD – Char-Grilled Steak and Rice Noodles tossed with Mixed Greens, Mushrooms, Carrots and Snow Peas in a Sesame Dressing

// \$12.75 PER PERSON

BLACKENED CHICKEN AND VEGETABLE SALAD - Mixed Greens topped with Spicy Blackened Chicken Breast, Grape Tomatoes, Black Beans, Creamy Ranch Dressing, and Crispy Tortilla Strips

// \$13.75 PER PERSON

MEZZE SAMPLER PLATE - Hummus, Tabbouleh, Stuffed Grape Leaves, Cucumber, Tomato, Red Onion, Olives, and Pita Triangles

// \$12.75 PER PERSON

SALMON NICOISE SALAD – Grilled Salmon Fillet, Red Potatoes, Kalamata Olives, Haricot Verts, Hard Boiled Egg, and Red Onion over Baby Greens, served with Balsamic Spa Dressing

// \$13.25 PER PERSON

GINGER SESAME CHICKEN SALAD – Lemongrass Chicken over Crispy Asian-Style Vegetables with Sesame Dressing and Topped with Chopped Peanuts

// \$12.75 PER PERSON

YOUR CHOICE OF ONE DESSERT: (INCLUDED IN PRICE)

Chocolate Mousse with Raspberries, Fresh Fruit with Grand Mariner Whipped Cream or Lemon-Strawberry Parfait



Services for pre-set lunches include delivery, labor, china service, setup with linens on guest tables, and clean up after your event. Pre-set menus are individually plated and pre-set with our signature bread, iced water, unsweetened iced tea and your choice of dessert. Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Please limit the menu to one salad, one entree and one dessert selection per event.

Red Door Catering



THEMED BUFFETS

Have fun and add a unique twist to your next lunch or dinner.

ASIAN // \$14.75 PER PERSON

Asian Vegetable Slaw, Cilantro-Soy Marinated Breast of Chicken, Lemon Ginger Steamed Broccoli, Sticky Rice, Vegetable Lo Mein, Tropical Rice Pudding and Fortune Cookies

FAJITA // \$17.65 PER PERSON

Tri-Colored Tortilla Chips with Pico de Gallo and Guacamole, Fix Your Own Fajita with the following toppings: Grilled Skirt Steak with Peppers and Onions, Roasted Vegetables, Black Beans, Shredded Cheese, Lettuce, Tomato, Grilled Onions and Peppers, Spanish Rice, Sour Cream, Flour Tortillas, Cinnamon Churros

LITTLE ITALY // \$15.50 PER PERSON

Antipasto Platter of Italian-Style Meats, Cheeses and Marinated Vegetables, Garlic Bread Sticks, Caesar Salad with House-Made Croutons, Penne Pasta with Meatballs and Italian Style Vegetables in Marinara Sauce, Cheese Tortellini with Roasted Vegetables in Pesto Cream Sauce, Shredded Parmesan Cheese, Tiramisu Torte

CHILI FIESTA // \$13.50 PER PERSON

Garden Salad with Ranch and Italian Dressings, Jalapeno Cornbread and Butter, Beef Chili, Vegetarian Chili, Scallions, Shredded Cheese, Sour Cream, Hot Sauce, Rice, Warm Mixed Berry Cobbler

LUNCH AND DINNER BUFFETS

SOUTHERN // \$20.00 PER PERSON

Garden Salad with Ranch and Italian Dressings, Buttermilk Biscuits and Butter, Southern Style Fried Chicken, Shrimp and Grits, Cheddar Grits with Black Eyed Peas, Green Beans, Mashed Potatoes, Macaroni and Cheese, Bourbon Pecan Pie

LAND AND SEA // \$22.75 PER PERSON

Caesar Salad with House-made Croutons, our Signature Bread and Butter, Grilled Flank Steak with Chimichurri Sauce, Garlic Shrimp Skewers, Roasted Vegetable Couscous Stuffed Piquillo Red Pepper, Roasted Asparagus, Lemon Jasmine Rice, Key Lime Pie

EASTERN SHORE SURF AND TURF

// \$24.75 PER PERSON

Caesar Salad with House-Made Croutons, our Signature Bread and Butter, Charleston Style Crab Cake, Sliced Beef Tenderloin with Red Pepper, Asiago Cheese, and Spinach, Wild Rice and Vegetable Stuffed Chayote Squash, Sautéed Fennel and Brussels Sprouts, Vegetable Risotto, Peach Cobbler

OTT STREET BUFFET // \$15.50 PER PERSON

Garden Salad with Ranch and Italian Dressings, our Signature Bread and Butter, Chicken Marsala, Baked Pasta with Roasted Vegetables and Parmesan Cream Sauce, Green Beans and Carrots, Rice Pilaf, Carrot Cake with Cream Cheese Frosting

continued on next page~

Services for buffet lunches and dinners include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Buffets include your choice of beverages: Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Accompaniments may be exchanged to create a custom menu for any occasion. Eco-friendly disposable service is available upon request.

Red Door Catering



THEMED BUFFETS

LEH STREET BUFFET // \$24.75 PER PERSON

Garden Salad with Balsamic Vinaigrette and Parmesan Peppercorn Dressings, our Signature Bread and Butter, Lemon Parmesan Chicken with White Wine Chive Sauce, Broiled Salmon Fillet with Dill Butter, Eggplant Roulade, Sautéed Spinach, Roasted Fingerling Potatoes, Boston Crème Cake

HAAS BUFFET // \$21.25 PER PERSON

Garden Salad with Ranch and Italian Dressings, our Signature Bread and Butter, Mustard Herb Pork Loin, Grilled Mahi-Mahi with Cilantro Cream Sauce, Stuffed Peppers with Herbed Tomato Sauce, Saffron Rice, Sautéed Swiss Chard, Red Velvet Cake

PROSSER BUFFET // \$18.25 PER PERSON

Caesar Salad with House-made Croutons, our Signature Bread and Butter, Braised Beef Sicilian, Chicken Florentine, Gnocchi with Asparagus, Shiitake, Pearl Onion, Tomato, and White Wine Pesto Broth, Mashed Potatoes, Sautéed Zucchini and Squash, Chocolate Ganache Tart with Oreo Crust

LUNCH AND DINNER BUFFETS

BASIC BBQ // \$13.00 PER PERSON

Bowtie Pasta Salad with Roasted Vegetables, Hamburgers, Hot Dogs, Veggie Burgers with Buns
Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup
Classic Cookies and Brownies

Also Available as a Drop Off to cook it yourself!

PREMIUM BBQ // \$14.75 PER PERSON

Cole Slaw, Pulled Pork Barbecue with Rolls, Grilled Barbecue Chicken Breast with Rolls, Barbecued Tofu, Baked Beans, Corn on the Cob, Lettuce, Tomato, Onion and Pickles, Mayonnaise, Mustard, Ketchup, Sliced Watermelon, Whoopie Pies

OLD FASHIONED BBQ // \$15.75 PER PERSON

Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Salad, Country Potato Salad, Cornbread, Ranch Style Baked Beans, Barbecued Chicken, Barbecued Beef Brisket, Assorted Gourmet Cookies and Brownies

continued on next page~

Services for buffet lunches and dinners include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Buffets include your choice of beverages: Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Accompaniments may be exchanged to create a custom menu for any occasion. Eco-friendly disposable service is available upon request.

Red Door Catering

LUNCH AND DINNER BUFFETS



SANDWICH AND SALAD BUFFETS

Looking for a lighter lunch option? Try one of our great sandwich or salad buffets!

CAESAR SALAD // \$14.75 PER PERSON

Build Your Own Caesar Salad

Grilled Chicken OR Seared Salmon, Grilled Tofu, Chopped Romaine, Shredded Parmesan, House-Made Garlic Croutons, Creamy Caesar Dressing, Chipotle Caesar Dressing, Chopped Tomato, Diced Cucumber, Chopped Egg, Chopped Bacon, Seasonal Fresh Fruit Salad with Whipped Cream

WRAP-CITY // \$15.25 PER PERSON

Seasonal Fresh Fruit Salad

Asian Chicken Wrap - Teriyaki Chicken Wrap with Mongolian Barbecue Sauce, Crispy Noodles, Romaine, Carrots, and Fresh Scallion & Cilantro

Athens Greek Wrap - Romaine Lettuce, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap

Tuscany Wrap - Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, And Balsamic Vinaigrette in a Sun-Dried Tomato Wrap

Individual Bags of Potato Chips and Pretzels

Assortment of Dessert Bars

THE ORIGINAL SANDWICH BOARD

// \$15.75 PER PERSON

Bowtie Pasta Salad with Roasted Vegetables

Roast Beef and Cheddar Sandwich - Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll

Roast Turkey and Provolone Sandwich - Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette

Vegetable Caprese Sandwich - Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Parmesan Ciabatta Roll

Mustard, Mayonnaise, Individual Bags of Potato Chips and Pretzels, Assortment of Classic Cookies and Brownies

GOURMET SANDWICH BOARD // \$17.50 PER PERSON

Creamy Cole Slaw with Apples

Broccoli, White Bean, and Red Pepper Salad with Red Wine Vinaigrette

Orzo Pasta Salad with Diced Tomatoes, Fresh Spinach, and Feta Cheese

California Turkey Club - Roast Turkey, Avocado, Bacon, Lettuce, Tomato, Chipotle Mayonnaise on Focaccia

Black and Bleu Beef Sandwich - Roast Beef, Caramelized Onions, Lettuce, Tomato, Bleu Cheese Mayonnaise on Flatbread

Sundried Tomato Chicken Salad Sandwich - Focaccia Loaded with our Tasty Sundried Tomato Pesto Chicken Salad

Mediterranean Vegetable Sandwich - Eggplant, Peppers, Zucchini, Spring Greens, Tomato, Fresh Mozzarella, Artichoke Tapenade on Ciabatta Roll

Apple Pie

DELI BUFFET // \$14.50 PER PERSON

Potato Salad, Seasonal Fresh Fruit Salad, Assorted Rolls and Breads, Sliced Turkey, Ham, Roast Beef, Salami, Swiss, Provolone and American Cheese, Lettuce, Tomato, Onion, Pickles, Mayo, Mustard, Potato Chips and Pretzels, Assortment of Classic Cookies and Brownies

SOUP AND SALAD // \$12.25 PER PERSON

Chef's choice of 2 soups made fresh daily and Chef's choice of 2 salads made fresh daily. Served with French Baguette and Peach Pie

Services for buffet lunches and dinners include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Buffets include your choice of beverages: Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water. Seattle's Best™ regular and decaffeinated coffee and Tazo herbal and non-herbal hot tea to include decaffeinated options may be added to your event. Accompaniments may be exchanged to create a custom menu for any occasion. Eco-friendly disposable service is available upon request.

Red Door Catering

HORS D'OEUVRES



HOT HORS D'OEUVRES

Our beautiful and tasty hors d'oeuvres, dips, desserts, and displays can be butlered by wait staff, set up as a stationary buffet, or combined to create a custom reception.

CHICKEN

- Mini Chicken Wellington // **\$25.00 PER DOZEN**
- Chipotle Wrapped Bacon with Chicken // **\$7.75 PER DOZEN**
- Coconut Chicken with Orange Dipping Sauce // **\$6.75 PER DOZEN**
- Chicken Satay with Peanut Sauce // **\$12.50 PER DOZEN**
- Chicken Diablo Empanadas // **\$17.50 PER DOZEN**
- Peri Peri Chicken Thigh Skewers // **\$21.50 PER DOZEN**
- Pot Stickers // **\$9.00 PER DOZEN**

BEEF AND PORK

- Apricot Meatballs // **\$16.75 PER DOZEN**
- Ancho Flank Steak Empanadas // **\$20.25 PER DOZEN**
- BBQ Meatballs // **\$17.50 PER DOZEN**
- Beef Empanadas // **\$17.50 PER DOZEN**
- Beef Satay // **\$27.00 PER DOZEN**
- Beef Short Rib in a Red Potato Cup // **\$14.75 PER DOZEN**
- Chipotle Beef on Tortillas with Avocado // **\$13.50 PER DOZEN**
- Cocktail Meatballs // **\$14.25 PER DOZEN**
- Fried Carnitas Ravioli with Chipotle Dip // **\$12.25 PER DOZEN**
- Ham and Cheese Pinwheels // **\$6.75 PER DOZEN**
- Mini Ham Biscuits // **\$9.75 PER DOZEN**
- Mini Beef Wellington // **\$25.50 PER DOZEN**
- Pot Stickers // **\$9.00 PER DOZEN**
- Sausage Bites with Champagne Mustard // **\$14.25 PER DOZEN**
- Sausage Stuffed Mushroom Caps // **\$19.25 PER DOZEN**

SEAFOOD

- Bacon Wrapped Scallops // **\$22.75 PER DOZEN**
- Baked Crab Rangoon // **\$21.25 PER DOZEN**
- Black and White Scallops // **\$10.75 PER DOZEN**
- Cod Fritters // **\$9.25 PER DOZEN**
- Crab and Risotto Balls // **\$13.75 PER DOZEN**
- Curry Seared Scallops with Corn Confetti // **\$11.25 PER DOZEN**
- Herb Crusted Salmon Croquettes // **\$19.50 PER DOZEN**
- Mini Crab Cakes with Remoulade // **\$28.00 PER DOZEN**
- Oysters Rockefeller // **\$17.75 PER DOZEN**
- Seafood Stuffed Mushroom Caps // **\$15.50 PER DOZEN**
- Garlic Shrimp Skewer // **\$38.00 PER DOZEN**

VEGETARIAN

- Artichoke Hearts with Roasted Tomato Sauce // **\$7.50 PER DOZEN**
- Baked Brie with Raspberry Almonds // **\$19.75 PER DOZEN**
- Bleu Cheese Stuffed Mushroom Caps // **\$19.50 PER DOZEN**
- Brown Sugar Brie with Pecans // **\$18.50 PER DOZEN**
- Eggplant Parmesan with Smoked Chutney // **\$8.75 PER DOZEN**
- Fried Mozzarella Sticks // **\$15.00 PER DOZEN**
- Mini Samosas // **\$12.50 PER DOZEN**
- Parmesan Artichoke Hearts // **\$25.00 PER DOZEN**
- Petite Vegetable Napoleon // **\$27.50 PER DOZEN**
- Spanakopita // **\$18.75 PER DOZEN**

continued on next page~

Services for hors d'oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.

Red Door Catering

HORS D'OEUVRES



COLD HORS D' OEUVRES

Our beautiful and tasty hors d'oeuvres, dips, desserts, and displays can be butlered by wait staff, set up as a stationary buffet, or combined to create a custom reception.

VEGETARIAN

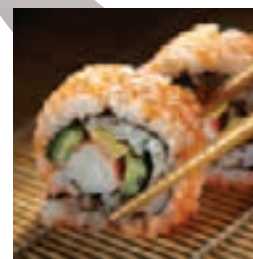
- Broccoli Raab and Fresh Mozzarella Crostini // **\$16.00 PER DOZEN**
- Chilled Melon Soup with Kiwi Cream // **\$17.50 PER DOZEN**
- Cucumber Rounds with Feta and Tomato // **\$10.00 PER DOZEN**
- Endive Goat Cheese, Fig and Pecans // **\$13.00 PER DOZEN**
- Fruit Skewers // **\$10.75 PER DOZEN**
- Goat Cheese and Honey in Phyllo Cups // **\$18.50 PER DOZEN**
- Pistachio Chevre Crusted Grape Truffles // **\$25.50 PER DOZEN**
- Phyllo Cup with Strawberry and Cream // **\$20.50 PER DOZEN**
- Caprese "Sandwich" of Cherry Tomato, Fresh Mozzarella, and Fresh Basil // **\$17.50 PER DOZEN**
- California Rolled Sushi with Soy Sauce and Pickled Ginger // **\$15.00 PER DOZEN**

SEAFOOD

- Cool Salmon Canapés // **\$9.00 PER DOZEN**
- Corn Blini with Smoked Salmon and Chive Cream // **\$20.25 PER DOZEN**
- Crostini with Mango Shrimp Salsa // **\$11.00 PER DOZEN**
- Garlic Hummus and Smoked Salmon Bruschetta // **\$26.50 PER DOZEN**
- Shrimp Cocktail // **\$28.00 PER DOZEN**
- Shrimp and Papaya Salad in Waffle Cone // **\$20.25 PER DOZEN**

CHICKEN AND PORK

- Cantaloupe Wrapped with Prosciutto // **\$10.25 PER DOZEN**
- Charred Peaches Wrapped with Prosciutto // **\$11.25 PER DOZEN**
- Curried Chicken and Golden Raisin Tartlets // **\$10.75 PER DOZEN**
- Smoked Chicken Mousse in Phyllo Cup // **\$12.00 PER DOZEN**



continued on next page~

Services for hors d'oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-Friendly disposable service is available upon request.

Red Door Catering

HORS D'OEUVRES



DIPS AND DISPLAYS

Our beautiful and tasty hors d'oeuvres, dips, desserts, and displays can be butlered by wait staff, set up as a stationary buffet, or combined to create a custom reception.

WARM DIPS

- Warm Buffalo Chicken Dip with Tortilla Chips // **\$2.75 PER PERSON**
- Warm Spinach and Artichoke Dip with Pita Chips // **\$3.00 PER PERSON**
- Warm Crab and Spinach Dip with Crostini // **\$4.00 PER PERSON**

COLD DIPS

- Garlic or Red Pepper Hummus with Pita Chips // **\$1.50 PER PERSON**
- Pico De Gallo with Tortilla Chips // **\$1.50 PER PERSON**
- Seven Layer Dip with Tortilla Chips // **\$3.00 PER PERSON**
- Creamy Mediterranean Dip with Pita Chips // **\$1.75 PER PERSON**
- Baba Ghanoush with Pita Chips // **\$1.75 PER PERSON**
- Olive, Sun Dried Tomato and Artichoke Tapenade with Pita Chips // **\$4.00 PER PERSON**

DISPLAYS

- Crudités with Ranch Dip // **\$2.25 PER PERSON**
- Seasonal Fresh Fruit Display // **\$4.00 PER PERSON**
- Domestic Cheese Display with Crackers // **\$2.75 PER PERSON**
- International Cheese Display with Crackers // **\$4.00 PER PERSON**
- Local Cheese Display with Crackers // **\$5.00 PER PERSON**
- Antipasto Display with Crostini // **\$4.50 PER PERSON**
- California Roll with Display with Soy Sauce and Wasabi // **\$2.25 PER PERSON**



continued on next page~

Services for hors d'oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.

Red Door Catering

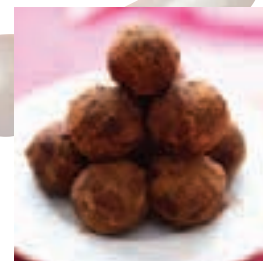
HORS D'OEUVRES



DESSERTS

Our beautiful and tasty hors d'oeuvres, dips, desserts, and displays can be butlered by wait staff, set up as a stationary buffet, or combined to create a custom reception.

- Classic Cookie Assortment // **\$7.00 PER DOZEN**
- Gourmet Cookie Assortment // **\$9.50 PER DOZEN**
- Chocolate Brownies // **\$11.50 PER DOZEN**
- Chocolate Covered Pretzel Rods // **\$11.50 PER DOZEN**
- Cheesecake Bites // **\$12.25 PER DOZEN**
- Mousse Shooters // **\$15.00 PER DOZEN**
- Miniature Fresh Fruit Tarts // **\$18.00 PER DOZEN**
- Cheesecake Lollipops // **\$19.00 PER DOZEN**
- Cereal Bar Lollipops // **\$19.00 PER DOZEN**
- Macaroons // **\$8.00 PER DOZEN**
- Fresh Fruit and Berry Kabobs // **\$24.00 PER DOZEN**
- Miniature Éclairs // **\$10.00 PER DOZEN**
- Pecan Tart // **\$12.00 PER DOZEN**
- Mousse Tart // **\$8.00 PER DOZEN**
- Chocolate Truffles // **\$14.00 PER DOZEN**
- Miniature Cupcakes // **\$10.00 PER DOZEN**
- Chocolate Covered Strawberries // **\$17.75 PER DOZEN**
- Peanut Butter Tandy Cakes // **\$12.25 PER DOZEN**
- Raspberry Almond Cookie Bar // **\$12.00 PER DOZEN**
- Lemon Bars // **\$12.00 PER DOZEN**
- Assortment of Cereal Bars // **\$15.00 PER DOZEN**
- Rice Krispie Treats // **\$10.00 PER DOZEN**
- Whoopie Pies – Chocolate or Key Lime // **\$12.00 PER DOZEN**
- Smores Lollipops // **\$19.00 PER DOZEN**
- Bite-Sized Shoo Fly Pie // **\$10.00 PER DOZEN**



Services for hors d'oeuvres and desserts include delivery, labor, china service, setup with linens on the buffet and guest tables, and clean up after your event. Eco-friendly disposable service is available upon request.

Red Door Catering

CARVING STATIONS AND CHEF PRESENTATIONS



CHEF CARVING STATIONS

Any one of our tender and juicy meats can be added on to the buffet menus or combined with hors d'oeuvres to create a reception package.

SLOW-ROASTED PRIME RIB // \$9.75 PER PERSON

Served with Fresh Horseradish, Horseradish Cream, and Au Jus

BAKED MAPLE GLAZED TURKEY BREAST // \$7.75 PER PERSON

Served with Cranberry Mayo and Dijon Mustard

BAKED COUNTRY HAM // \$6.50 PER PERSON

Served with Whole Ground Mustard and Pineapple Compote

GRILLED FLANK STEAK // \$9.50 PER PERSON

Served with Chipotle Mayonnaise and Chimichurri Sauce

ROASTED PORK LOIN // \$8.50 PER PERSON

Served with Tropical Fruit Chutney and Whole Grain Mustard

HERB AND PEPPERCORN CRUSTED BEEF TENDERLOIN

// \$15.50 PER PERSON

Served with Red Wine Herb Jus and Roasted Garlic Cream

RACK OF LAMB // \$19.00 PER PERSON

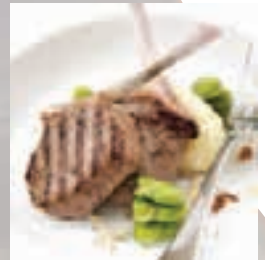
Served with Mint Jelly and Blackberry-Espresso Sauce

TOP ROUND OF BEEF // \$9.00 PER PERSON

Served with Horseradish, Au Jus, and Horseradish Crème Sauce

SEARED DUCK BREAST // \$12.00 PER PERSON

Served with Red Wine Cherry Compote and Orange Champagne Dijon Mustard



Services for chef carving stations include delivery, chef to carve meat, china service, setup with linens on the buffet, and clean up after your event.

Red Door Catering

CARVING STATIONS AND CHEF PRESENTATIONS



CHEF PRESENTATIONS

Liven up your buffet or make your own reception package with one of our presentations prepared fresh in front of your guests!

CONTEMPORARY SLIDERS // \$11.50 PER PERSON

Choose three sandwiches

Crab Cake with Dijon Remoulade, Lettuce, Tomato on Brioche

Miniature Hamburger – Chipotle Ranch, Lettuce, Tomato on Kaiser

Quinoa Chickpea Mini Burger with Hummus, Cucumber, Greens, and Dill Sauce on Brioche

Buffalo Chicken Sliders – Tossed in Spicy Wing Sauce and topped with Pickle Slices on Kaiser

Lamb Burger – Seasoned with Feta, Oregano and Garlic topped with Tzatziki Sauce, Served on Pita Bread

Salmon Cake with Relish and Honey Mustard on Brioche

PASTA // \$9.75 PER PERSON

Guest's Choice of; Chopped Tomatoes, Roasted Zucchini and Squash, Olives, Artichokes, Sundried Tomatoes, Onions, Chicken, and Italian Sausage tossed with choice of Penne or Cheese Ravioli and Marinara or Parmesan Cream. Served with Shredded Parmesan Cheese and Garlic Breadsticks

BURRITOS // \$10.50 PER PERSON

Hand-Rolled Whole Wheat Wrap Burritos with Guest's Choice of: Chicken, Smoked Tofu, Grilled Zucchini, Squash, Onions, Brown Rice, Pinto Beans, Jack Cheese, Cilantro, Guacamole, Shredded Lettuce, Sour Cream
Served with Tortilla Chips, Pico de Gallo, and Apple-Ginger Salsa

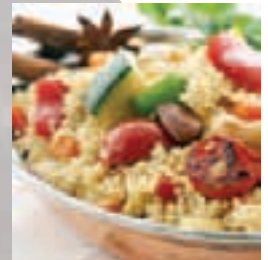
COUSCOUS // \$9.00 PER PERSON

Asparagus Tips, Sundried Tomatoes, Wild Mushrooms, Flaked Salmon, Artichoke Hearts, Crumbled Feta Cheese, Asiago Cheese, Vodka Cream Sauce, Saffron Sauce, Tomato Basil Sauce

FLAVORED LEMONADE // \$4.00 PER PERSON

Raspberry, Strawberry, and Mango Lemonade shaken to order

Services for chef presentations include delivery, chef to prepare the meal for your guests, china service, setup with linens on the buffet, and clean up after your event.



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.

INTERNAL EVENTS (COLLEGE DEPARTMENTS AND STUDENT ORGANIZATIONS)

Before a catering quote can be provided for an on campus event, an authorized Facility Reservation Request Form (FRRF) or R25 confirmation must be obtained from the Office of Seegers Union & Campus Events, confirming your reservation of a space on campus.

In an effort to effectively support and manage the many meetings and events that occur every day on the Muhlenberg campus, a completed FRRF or an online R25 space request must be submitted to the Office of Seegers Union & Campus Events at least fourteen (14) business days prior to the event date. FRRFs are available at the Information Desk, located inside the main entrance to the J. Conrad and Hazel J. Seegers Union. For questions about or assistance with scheduling a college space and associated resources, or hosting a college recognized event off campus, please contact the Office of Seegers Union & Campus Events at 484-664-3494. Upon approval and receipt of a FRRF or R25 confirmation, Red Door Catering at Muhlenberg College will be happy to provide a quote for your catered event.

Please visit our website at www.muhenberg.edu/dining to review our Catering guide, then contact a catering representative at 484-664-3488 or email us at catering@muhenberg.edu. Be sure to have your departmental or organizational account information accessible.

EXTERNAL EVENTS (NON COLLEGE ORGANIZATIONS AND CLIENTS)

For Clients interested in an on campus catered event, before a catering quote can be provided for an on campus venue for an External Event, a space and associated resources need to be contracted with Muhlenberg College's Conference and Event Services (CES) office.

To book a meeting, program or event on the Muhlenberg College campus, please contact a CES representative at 484-664-3810 or email us at ces@muhenberg.edu.

Upon the College's acknowledgement of your event inquiry and tentative availability, Muhlenberg Dining Services may then be contacted to begin making catering arrangements. We recommend that you visit our website at www.muhenberg.edu/dining to become familiar with our Catering guide, then contact a catering representative at 484-664-3488 or Email us at catering@muhenberg.edu.

Please note that confirmation of our catering services for your event is not available until CES is in receipt of a fully executed Muhlenberg Facilities Agreement along with the deposit.

For clients interested in off campus catering, please visit our website at www.muhenberg.edu/dining to become familiar with our Catering guide, then contact a catering representative at 484-664-3488 or Email us at catering@muhenberg.edu.

Catering arrangements and menu selections should be confirmed within at least 3 days prior to 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 3 business days in advance of the event.

continued on next page~

Red Door Catering

POLICIES AND PROCEDURES

PLANNING YOUR EVENT, CONTINUED

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 are 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. A Guest Count under the minimum may incur a \$25 charge. A Delivery Fee of \$25-\$50 may apply to events off campus. A nominal fee may apply for those events with less than 12 guests.

Non-College groups are subject to a 20% Service Charge and 6% Tax for all events. Tax Exempt organizations are required to submit a copy of their exemption certificate prior to their event. Prices are valid through July 2015.

LINEN

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are included with full service plated of breakfast, lunch, dinner and buffets. Linens for guest tables at receptions, continental breakfast, breaks and meetings and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up.

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals, buffets and most receptions. If additional time is needed, a fee of \$25.00 per hour, per attendant, will apply.

SERVICE STAFF

Continental breakfasts, breaks, and most receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per person price. All waited meals servers are included.

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. For very large events, specialty equipment may need to be rented at an additional charge.

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.