

Catering Guide



DESALLES UNIVERSITY

DINING SERVICES

2755 Station Avenue
Center Valley, PA 18034

General Information

*Please read the following information carefully before placing your order.
When arranging events, please plan as far in advance as possible!*

Reserve a Location

Contact Conference Services at 610-282-1100 ext. 1427 to reserve a location on campus.

Discuss the Menu

Please prepare the following list of items before speaking with Bruce Chickey, Catering Director or Connor Metzger, Assistant Catering Director.

- Name and date of event
- Time of arrival at event, start time, service time, ending time, and if a program is included
- Number of guests
- Type of service requested
- Primary contact name, phone number, and address information

Bruce can be reached at 610-282-1100 ext. 1703 or
Bruce.Chickey@desales.edu and Connor can be reached at ext. 1807 or
Connor.Metzger@desales.edu to discuss menu options.

Special Diets

We are pleased to offer meal selections to those with special diets or allergies. Please inform us at the time of booking, and we will do our best to accommodate your request.

Deliveries

The minimum charge for service outside of the University Center is \$25.00. Normal delivery hours are 7:00am-7:00pm. Deliveries outside of these will be subject to an additional \$15.00 fee.

Final guaranteed count must be made **1 week prior** to your event.
**In the interest of food safety, food and beverages that remain at the conclusion of your event will be removed by our event staff only.*



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Breakfast Buffets

All breakfast buffets include regular and decaf coffee, hot teas, ice water, and a choice of juice (1-100 calories per 6oz. serving).

Standard Continental

\$5.99 per person

Choice of two pastries or breads. *120-310 cal.*

Deluxe Continental

\$7.99 per person

New York bagels with condiments or croissants, choice of two: pastries, breads, muffins or scones, and a freshly sliced fruit platter. *50-390 cal.*

Breakfast Buffet

\$11.99 per person

Scrambled eggs served with country sausage and applewood smoked bacon, home fried potatoes, pancakes or French toast with warm maple syrup, fresh fruit, bagels or croissants, and your choice of two pastries or breads. *750-1,120 cal.*

Healthy Breakfast Bar Buffet

\$8.99 per person

Fresh sliced fruit and berries, yogurt bar with assorted toppings, oatmeal or cream of wheat with assorted toppings, muffins, pastries, and avocado toast *50-900 cal.*

Plated Breakfast

\$13.99 per person

Includes your choice of eggs, French toast or pancakes, choice of potato (home fries, hash browns), choice of meat (Applewood smoked bacon, sausage, or ham), and choice of two pastries or breads. *750-1,250 cal.*

Omelet Station - Additional \$6.99 per person. *190-500 cal.*

Belgian Waffle Station - Additional \$2.99 per person. *530-1,100 cal.*

Beverage Refresh - Additional \$2.25 per person.

Allow us to refresh your beverages (coffee, juice, water) for your mid-morning break.

Brunch Buffet

\$18.99-22.99 per person

Sliced seasonal fresh fruit and berries (200 cal.), assorted bagels with condiments (250 cal.), freshly baked croissants (230 cal.), muffins (230 cal.), breakfast breads (80-230 cal.), freshly baked cookies (95 cal.), mini desserts (210 cal.), and mini cupcakes (90 cal.) as well as the following choices:

Salads (Choose One)

- Seasonal Green Salad with Homemade Balsamic Vinaigrette 70 cal.
- Strawberry Salad with Homemade Strawberry Dressing, Angel Food Croutons, and Feta Cheese 600 cal.
- Whole Leaf Romaine Caesar Salad 480 cal.
- Apple Walnut Salad with Candied Walnuts and Cinnamon Wontons 500 cal.

Platters (Choose Two)

- Lox Platter with In-House Alder Smoked Jail Island Salmon 480 cal.
- Marinated & Roasted Vegetable Platter 130 cal.
- Fresh Crudité Platter 70 cal.
- Antipasto Platter 130 cal.
- Caprese Platter 130 cal.

Entrées (Choose Three)

- Scrambled Eggs Florentine with Diced Tomatoes, Sautéed Onions, & Garlic 180 cal.
- Eggs Benedict 330 cal.
- Croissant French Toast with Traditional Maple Syrup 200 cal.
- Pasta Purses with Homemade Pesto Cream Sauce 640 cal.
- DeSales Stuffed Chicken Breast with Lemon Beurre Blanc 380 cal.
- Golden Breakfast Potatoes with Fresh Herbs 220 cal.
- Crispy Bacon and Breakfast Sausage Links 200-450 cal.

Add any of these enhanced items to your breakfast buffet for an additional fee.

Enhanced Breakfast Options

Caramelized Onion, Gruyere, and Baby Spinach Strata 320 cal. | **\$1.99**

Broccoli & Cheddar Frittata 220 cal. | **\$1.99**

Eggs Benedict 330 cal. | **\$2.99**

Scrambled Egg Whites Florentine with Diced Tomatoes and
Sautéed Garlic 140 cal. | **\$1.99**

Chef's Seasonal Quiche 200-260 cal. | **\$1.99**

Croissant Grand Marnier French Toast 180 cal. | **\$2.99**

Banana Walnut French Toast 220 cal. | **\$1.99**

Grilled Sticky Buns 280 cal. | **\$1.50**

Blueberry, Chocolate Chip, or Banana Pancakes 120-290 cal. | **\$1.00**

Chef Carved Pit Ham (*Additional \$25/hour charge for Chef*) 170 cal. | **\$3.99**

Hash Brown Casserole 260 cal. | **\$1.99**

Assorted Breakfast Sandwiches 220-330 cal. | **\$2.99**

Assorted Breakfast Burritos 290-430 cal. | **\$3.59**

Cinnamon Raisin French Toast Casserole 380 cal. | **\$2.99**

Lox Platter with In-House Alder Smoked Jail Island Salmon 190 cal. | **\$4.99**

Yogurt Bar with Toppings and Fresh Berries 270 cal. | **\$2.50**

Juices

Apple, Orange, Cranberry 80-90 cal. per 6oz. serving

Pastries

Cinnamon Rolls, Cheese or Fruit Filled Danish, Assorted Muffins, Scones,
Assorted doughnuts. 120-310 cal.

Breads

Seasonal Breads, Croissants, English Muffins, 12 Grain, Whole Wheat. 80-230 cal.

Soup & Salad Lunch Buffets

Soup and salad lunch buffets include freshly baked cookies and brownies (100-120 cal.), assorted sodas, water, regular and decaf coffee, and hot tea (1-100 cal.).

Souper Salad

\$11.99 per person

Choice of two soups and three salads.

Soups

**6oz. Servings*

Chicken Noodle 120 cal.

Cream of Broccoli Cheddar 150 cal.

Loaded Baked Potato 170 cal.

Lemon Chicken Orzo 130 cal.

Smoked Tomato Basil Bisque 120 cal.

New England Clam Chowder 160 cal.

Vegetarian Vegetable 80 cal.

Crab Bisque (upcharge) 220 cal.

Salads

Chef 360 cal.

Classic Tossed Garden 70 cal.

Asian 350 cal.

Apple Walnut 510 cal.

Cobb 540 cal.

Strawberry 600 cal.

Caesar 480 cal.

Build Your Own Salad

\$10.99 per person

Your choice of one lettuce, one cheese, five toppings, two proteins, and two dressings.

Lettuce 20-30 cal.

Romaine, Iceberg, Spring Mix, Spinach

Cheese 100-110 cal.

Provolone, Cheddar, Smoked Gouda, American

Toppings 5-370 cal.

Tomatoes, Red Onions, Hard Boiled Eggs, Cucumbers, Black Olives, Bacon Bits, Candied Walnuts, Mandarin Oranges, Seasoned Croutons, Cinnamon Wontons

Protein 280-380 cal.

Pepperoni, Ham, Salami, Turkey, Chicken Breast

Dressing 70-90 cal.

Ranch, Italian, Caesar, Bleu Cheese, French, Balsamic Vinaigrette, Peppercorn Parmesan, Sesame Ginger, Avocado Ranch, Oil & Vinegar

Sandwich & Wrap Buffets

Sandwich and wrap buffets include homemade potato chips (choice of regular, ranch, BBQ, or sweet potato) (250 cal.), freshly baked cookies and brownies (100-120 cal.), assorted sodas and water, regular and decaf coffee, and hot tea (1-150 cal.).

Standard Sandwich or Wrap Buffet

\$12.99 per person

Create your own sandwiches or wraps, or build your own deli spread from the following selection of ham, turkey, roast beef, chicken breast, tuna, Swiss cheese, American cheese, provolone cheese, assorted breads, wraps, condiments, and your choice of two salads (from next page).

Gourmet Sandwich or Wrap Buffet

\$13.99 per person

Your choice of five sandwiches/wraps (below) and two salads (next page).

Gourmet Sandwiches & Wraps

**Descriptions Below*

Greek Salad Wrap* 660 cal.

Grilled Dijon Chicken* 510 cal.

Chicken Caesar 520 cal.

BLT Turkey 480 cal.

Roast Beef and Cheddar 580 cal.

Roasted Vegetable Florentine 230 cal.

Italian 590 cal.

Vegetable and Pesto 350 cal.

Honey Glazed Turkey* 650 cal.

Pork Tenderloin Sliders* 500 cal.

Chicken Apple Brie 490 cal.

Caprese 580 cal.

Sandwich & Wrap Descriptions

Greek Salad Wrap: tomatoes, cucumbers, Kalamata olives, feta cheese, red onion, red leaf lettuce, olive oil & oregano vinaigrette on a sun-dried tomato wrap

Grilled Dijon Chicken: grilled onion, romaine lettuce, and Havarti dill cheese served on a ciabatta roll

Honey Glazed Turkey: dried cherry boursin spread and arugula served on a croissant

Pork Tenderloin Sliders: thinly sliced roasted pork tenderloin, lemon tarragon mayonnaise, and cabbage slaw served on a mini brioche bun

Grilled Sandwich Buffet

\$14.49 per person

Your choice of four melts or wraps and two salads (from the lists below).

Melts & Wraps

Italian Melt on Sourdough or Wrap *790 cal.*

Turkey & Bacon on Marble Rye *620 cal.*

Roast Beef, Cheddar, & Onions on Multi-Grain *560 cal.*

Italian on Rye *690 cal.*

Turkey & Bacon on Sourdough *600 cal.*

Tuna and Swiss on Multi-Grain *840 cal.*

Grilled Ham & Cheese on Italian or Wrap *430 cal.*

Grilled Reuben or Rachel (Turkey) *470 cal.*

Roast Beef on Pumpernickel *530 cal.*

Chicken Cordon Bleu Wrap *750 cal.*

Grilled Vegetable Melt with Boursin Cheese *370 cal.*

Salads

Calories based on 4oz. servings

Pasta Salad *160 cal.*

Macaroni Salad *180 cal.*

Dill Potato Salad *210 cal.*

German Potato Salad *220 cal.*

Tortellini Pasta Salad *240 cal.*

Caprese Salad *180 cal.*

Oriental Salad *120 cal.*

Coleslaw *110 cal.*

Mediterranean Orzo *210 cal.*

Roasted Vegetable Platter *130 cal.*

Fresh Fruit Salad *50 cal.*

Bagged Lunch

\$7.99 per person

Sandwich or wrap, chips, whole fruit, cookie, and water. *840-1,010 cal.*

Gourmet Bagged Lunch

\$11.99 per person

Sandwich or wrap, homemade pasta or potato salad, fresh fruit salad, homemade potato chips, gourmet chocolate chip cookie, and water. *1,090-1,260 cal.*

Backyard BBQ

\$13.99 per person

Includes your choice of two proteins and two sides. Hamburger/hot dog rolls, ketchup, mustard, mayonnaise, onion, lettuce, tomato, pickles, and relish tray are also included. *Includes freshly baked cookies and brownies (100-120 cal.), water, iced tea, lemonade, and all paper supplies & utensils.*

Proteins

With Buns

1/3 lb Hamburgers 930-1060 cal.

All Beef Hot Dogs 360-400 cal.

Beyond Burgers 370-400 cal.

Veggie Hot Dogs 100-150 cal.

Sides

4oz. Servings

Pasta Salad 160 cal.

Watermelon 20 cal.

Potato Salad 210 cal.

Homemade Potato Chips 250 cal.

Backyard BBQ Enhancement Options

Additional \$1.99 per person

Grilled Chicken Breast or Pulled Pork

Pizza Party

\$11.99 per person

Choose from our pizza selection below or create your own. A tossed salad (100 cal.), cookies, and brownies (100-120 cal.) are also included with this buffet. *Includes bottled water, canned soda (1-100 cal.), and all paper supplies. Pizza calories based on two slice serving.*

Plain 390 cal.

Pepperoni 410 cal.

Sausage 640 cal.

Meat Lovers 730 cal.

White 360 cal.

Tomato Pie 310 cal.

Mushroom 400 cal.

Buffalo Chicken 520 cal.

Fiesta DeSales

\$13.99 per person

Includes tacos (130-200 cal. per taco), enchiladas (475 cal.), refried beans (120 cal. per 4oz.), homemade tortilla chips (250 cal.), homemade salsa (10 cal.), guacamole (150 cal.), Spanish rice (120 cal. per 4oz.), and churros (170 cal.). *Includes bottled water and canned soda (1-100 cal.)*

Cheesesteak Bar

\$14.99 per person

Includes beef cheesesteak (840 cal.), chicken cheesesteak (820 cal.), sautéed onions (130 cal.), homemade cheese sauce (70 cal.), marinara sauce (40 cal.), sautéed pierogis with onions (340 cal.), tossed or Caesar salad (520 cal.), and two Tier I desserts from page 21. *Includes bottled water and canned soda (1-100 cal.)*

*Hot hors d'oeuvres are available served or stationary. All cold hors d'oeuvres are served stationary. Price includes **choice of five items** within selected package.*

Standard Hors d'oeuvres
\$7.99 per person/hour

**Calories per 2 piece Serving*

Hot

Brie and Raspberry Phyllo *160 cal.*

Franks in a Blanket *140 cal.*

Assorted Mini Quiche *120 cal.*

Potato Latkes with Sour Cream *60 cal.*

Corn Fritter with Maple Syrup *180 cal.*

Spring Roll with Sweet Chili Sauce *200 cal.*

Wild Mushroom Tartlet *120 cal.*

Coconut Chicken With Orange Madeira Sauce *210 cal.*

Cold

Spinach Dip in Boule *(hot or cold) 160 cal.*

Crisp Crudities Platter with Dip *100 cal.*

Homemade Tortillas with Tomato and Black Bean Salsa *170 cal.*

Domestic Cheese & Cracker Platter *110 cal.*

Fresh Fruit Platter with Dip *160 cal.*

Cheese and Fruit Display *140 cal.*

Bruschetta Bites *60 cal.*

Roasted Red Pepper & Mozzarella Bruschetta Bites *60 cal.*

Smoked Salmon Mousse on Cucumber Slice *60 cal.*

Premium Hors d'oeuvres
\$9.99 per person/hour

**Calories per 2 piece Serving*

Hot

Spicy Chicken Quesadillas *70 cal.*

Sausage Stuffed Mushroom Caps *110 cal.*

Meatball Parmesan Mozzarella Slider *180 cal.*

Oriental Pot Stickers *140 cal.*

Asian Chicken Satay *170 cal.*

Assorted Miniature Pizzas *210 cal.*

Warm Crabmeat and Cheese Boule *(stationed only) 190 cal.*

Buffalo Chicken Dip with Homemade Tortilla Chips *230 cal.*

Chicken Samosa *140 cal.*

Falafel with Tzatziki *120 cal.*

Pretzel Nuggets with Smoked Gouda Cheese Sauce *90 cal.*

Buffalo Spring Roll *220 cal.*

Reuben Spring Roll *240 cal.*

Mini Sourdough Grilled Cheese with Smoky Tomato Soup *330 cal.*

Mini Fried Chicken & Waffles w/ Bourbon Honey Glaze *220 cal.*

Cold

Roasted Vegetable Platter *130 cal.*

Antipasto Platter *130 cal.*

Caprese Platter *130 cal.*

Poached or Smoked Salmon *90 cal.*

Tomato with Balsamic Crostini *60 cal.*

Chicken Caesar Crostini *120 cal.*

Avocado Toast *100 cal.*

Deluxe Hors d'oeuvres \$11.99 per person/hour

**Calories per 2 piece Serving*

Hot

New Zealand Lamb Chops with Lavender Oil *160 cal.*

Arancini with Smoked Tomato Coulis *160 cal.*

Beef Wellington *140 cal.*

Scallops Wrapped in Bacon *130 cal.*

Mini Crab Cakes with Remoulade *180 cal.*

Crab Stuffed Mushroom Caps *200 cal.*

DeSales Wimpeys (Brie Cheese and Chili Sauce on a Sesame Bun) *180 cal.*

Bacon Cheeseburger Wimpey *200 cal.*

Phyllo Wrapped Asparagus *110 cal.*

Candied Apple Pork Belly *220 cal.*

Mini Cheesesteaks *250 cal.*

Bacon Wrapped Shrimp In Memphis Sauce *130 cal.*

Creamy Sherry Chicken Vol-au-Vent *130 cal.*

Bacon Wrapped Franks With Brown Sugar Crust *160 cal.*

Andouille Shrimp Kabobs *160 cal.*

Baked Brie with Pecan Foster Sauce with Crostini's and Crackers *190 cal.*

Bacon Wrapped Meatballs *160 cal.*

Wild Mushroom Ragoût on Crispy Polenta w/ Comte Cheese

(Can also be served cold)

Cold

Marinated Olive & Mozzarella Kabobs *70 cal.*

Caprese Kabob *70 cal.*

Jumbo Shrimp Cocktail Shooters *40 cal.*

Jumbo Shrimp Martini (*upcharge \$1.99*) *70 cal.*

Parisian Fruit and Mozzarella Wrapped Spikes *50 cal.*

Whipped Gorgonzola with Candied Walnuts on Pumpernickel *140 cal.*

Whipped Brie and Roasted Red Pepper Canopies *120 cal.*

Sliced Tenderloin Crostini with Horseradish Sauce & Onion Bacon Jam *180 cal.*

Jumbo Lump Crab Crostini *120 cal.*

Lobster Avocado Salad In Phyllo Wrap *80 cal.*

Crab Cocktail Crostini *90 cal.*

Truffle Deviled Eggs *120 cal.*

All dinner buffets include dinner rolls (110 cal.), pitchers of iced tea and water, regular and decaf coffee, and hot tea (0-80 cal.).

Pasta

\$14.99 per person

Includes tossed salad (90-110 cal.) with ranch and Italian dressing, your choice of two pasta dishes, two vegetables, garlic bread (88 cal.), and one Tier III dessert from page 21.

Pasta Dishes

Meat Lasagna 430 cal.

Pasta Primavera with Alfredo Sauce 440 cal.

Baked Ziti 330 cal.

Baked Ziti with Italian Sausage 390 cal.

Stuffed Shells 410 cal.

Spaghetti and Meatballs with Homemade Marinara Sauce 620 cal.

Vegetable Dishes

Roasted Vegetables 150 cal.

Broccoli Spears in Butter Sauce 80 cal.

DeSales Medley of Vegetables 60 cal.

Honey Brown Sugar Glazed Baby Carrots 100 cal.

Green Dragon

\$16.99 per person

Asian salad with baby greens (130 cal.), mandarin oranges, and red onion finished with a sesame oriental dressing and chow mein noodles. General Tso's chicken (370 cal.), pork lo mein (210 cal.), vegetable fried rice (140 cal.), stir fry vegetables (80 cal.), egg rolls (140 cal.), fortune cookies (30 cal.), and choice of two Tier III desserts from page 21.

Home-style Buffet

\$17.99 per person

Tossed salad with ranch and Italian dressing (90-110 cal.), dinner rolls, chicken piccata or francaise (320-440 cal.), pot roast (230 cal.), red-skinned mashed potatoes (220 cal.), roasted vegetables (150 cal.), and choice of two Tier III desserts from page 21.

Bulldog Smokehouse

\$18.99 per person

Includes your choice of two house-smoked meats, three sides, and two Tier III desserts from page 21.

House-Smoked Meat

BBQ Pulled Pork *670 cal.*

With Bun

St. Louis Style Ribs *820 cal.*

Chicken Quarters *540 cal.*

With White BBQ Sauce

BBQ Brisket *410 cal.*

Sides

Smoked Gouda Mac & Cheese *640 cal.*

Applewood Smoked Baked Beans *190 cal.*

Aw Shoot! Corn on the Cob* *230 cal.*

German Potato Salad *220 cal.*

Cornbread *240 cal.*

Sicilian Specialty

\$19.99 per person

Tossed Caesar salad with parmesan crisps (*230 cal.*), garlic bread sticks (*130 cal.*), pan-seared chicken breast in a marsala wine sauce (*300 cal.*), eggplant parmesan (*330 cal.*), three-cheese pasta purses in a pesto cream sauce (*490 cal.*), roasted red potatoes with rosemary and parmesan (*230 cal.*), sautéed green beans with garlic and olive oil (*980 cal.*), and choice of two Tier III desserts from page 21.

Country Junction

\$19.99 per person

Tossed salad with ranch & Italian dressing (*90-110 cal.*), choice of two meats: baked honey glazed Virginia ham (*120 cal.*), roasted turkey (*125 cal.*), or eye round beef (*200 cal.*) with pan gravy, garlic mashed potatoes (*220 cal.*), DeSales vegetable medley (*90 cal.*), dinner rolls (*110 cal.*), and choice of two Tier III desserts from page 21.

Tour of Italy

\$23.99 per person

Tossed Caesar salad (*230 cal.*), choice of two: chicken marsala (*300 cal.*), chicken piccata (*280 cal.*), chicken parmesan (*340 cal.*), chicken bruschetta (*250 cal.*), chicken francaise (*440 cal.*), roasted vegetable lasagna (*390 cal.*), or eggplant rollatini (*350 cal.*), served with penne pasta (*200 cal.*) and choice of house made marinara (*40 cal.*) or alfredo sauce (*170 cal.*), roasted Italian vegetables (*170 cal.*), garlic bread sticks (*130 cal.*), and choice of two Tier III desserts from page 21.

Land and Sea

\$28.99 per person

Seasonal salad (*90-230 cal.*), bronzed salmon (*280 cal.*), and chicken cordon bleu (*370 cal.*), wild rice (*100 cal.*) or sun-dried tomato risotto (*310 cal.*), roasted vegetables (*170 cal.*), dinner rolls (*110 cal.*), and choice of two premium desserts from page 21.

Vegan/Vegetarian options and substitutes are available for dinner buffets.

Carving station available for an additional \$100 per station.

DeSales Prime

\$30.99 per person

Seasonal salad (90-230 cal.), carved roasted prime rib of beef au jus with horseradish cream (500-550 cal.) and chicken a la DeSales (375 cal.) served with smoked gouda and scallion mashed potatoes (290 cal.), sautéed green beans (80 cal.), and choice of two premium desserts from page 21.

Chef Attended Action Stations

Ask for pricing details

This interactive dinner buffet includes various stations with chefs provided to make dishes to order at your event.

Antipasto Salad Station

Antipasto Platter 130 cal.

Caprese Platter 130 cal.

Breadsticks 130 cal.

Choice of One Made to Order Salad:

Caesar Salad 480 cal., Strawberry Patch Salad 600 cal., Apple Walnut Salad 510 cal.

Carving Station (Choose One)

Ham 170 cal.

Turkey 130 cal.

Prime Rib (upcharge) 520 cal.

Grilled Marinated Flank Steak 220 cal.

Roasted Leg of Lamb 200 cal.

Tenderloin 270 cal.

Action Station (Choose One)

Pasta La Vista 330-660 cal.

General Tso's Bar 400-730 cal.

Grilled Cheese Bar 390-500 cal.

Ultimate Mac & Cheese Bar 430-580 cal.

Quesadilla Bar 320-630 cal.

Dessert

Choose three Tier III desserts from page 21.

All formal served dinner entrees include salad (90-230 cal.), fresh baked rolls (110 cal.), entrée, starch, vegetable, and dessert. Beverages include regular and decaf coffee, hot teas, iced tea, and water (1-100 cal.). We can customize your menu with our executive chef. For salad, starch, and vegetable options, please see page 19.

POULTRY

Chicken Francaise 440 cal. | \$24.99

Egg-battered breast of chicken with basil and parmesan in a lemon caper sauce

Chicken Bruschetta 300 cal. | \$24.99

Lightly sautéed and topped with fresh tomato concasse, basil, white wine, and fresh mozzarella

Chicken Marsala 350 cal. | \$24.99

Breast of chicken with a mushroom marsala sauce

Chicken Piccata 320 cal. | \$24.99

Breast of chicken with butter, lemon, and caper sauce

Chicken DeSales 420 cal. | \$26.99

Breast of chicken wrapped in prosciutto, stuffed with asparagus, red pepper, and Monterey jack cheese

Chicken Cordon Bleu 430 cal. | \$26.99

Fresh chicken breast stuffed with Monterey jack cheese and ham, and lightly fried golden brown

Seared Duck Breast 400 cal. | \$29.99

With dried cherry and port wine sauce

BEEF | LAMB | PORK

Herb Crusted Carved N.Y. Strip Loin 980 cal. | \$29.99

Served with au poivre sauce

Flank Steak Diane 450 cal. | \$27.99

Pepper encrusted flank steak with cognac wild mushroom sauce

Carved Herb Crusted Prime Rib 1,120 cal. | \$29.99

Served with au jus and horseradish sauce

Char Grilled 8oz. Filet 410 cal. | \$34.99

Served with your choice of béarnaise, bordelaise, au poivre, or garlic & herb compound butter

Char Grilled 12oz. New York Strip Steak 900-1,030 cal. | \$29.99

Served with your choice of béarnaise, bordelaise, au poivre, or garlic & herb compound butter

Braised Boneless Short Ribs 900 cal. | \$29.99

Served with sherry demi glaze

Herb Encrusted Carved Rack of Lamb 620 cal. | \$28.99

With creamy dijon beurre blanc

Pan Seared Apricot Carved Pork Tenderloin 400 cal. | \$27.99

Thyme & garlic encrusted seared pork tenderloin w/ apricot & honey glaze

SEAFOOD

Broiled Twin Jumbo Lump Crab Cakes 920 cal. | **\$28.99**

Served with lemon dill beurre fondue cream

Crab Stuffed Flounder 580 cal. | **\$27.99**

With chive lemon beurre blanc

Cedar Plank Bronzed Salmon 480 cal. | **\$26.99**

Pan seared and smoked salmon with sweet chili glaze

Pan Seared Sea Bass 540 cal. | **\$37.99**

With lemon caper beurre blanc

Salmon Oscar 550 cal. | **\$28.99**

Pan seared with jumbo lump crabmeat, asparagus bundle, and hollandaise sauce

Lobster Ravioli 650 cal. | **\$24.99**

With brown butter sage beurre blanc

DUO PLATE

Beef & Sea Bass 490 cal. | **\$42.99**

Grilled filet with bordelaise sauce and Chilean sea bass with a lemon caper beurre blanc sauce

Char-Grilled Filet & Crab Stuffed Shrimp or Bronzed Salmon 430-460 cal. | **\$36.99**

Char-broiled petite filet with red wine demi glaze; your choice of crab stuffed jumbo shrimp with scampi sauce or pan seared bronzed salmon

Traditional Surf & Turf 530 cal. | **Market Price**

6oz. filet of beef accompanied by a 6oz. lobster tail

VEGETARIAN

Vegetarian Lattice Puff Pastry 330 cal. | **\$18.99**

Lattice puff pastry stuffed with boursin cheese, roasted vegetables, and served with a smoked pepper coulis

Eggplant Rollatini 640 cal. | **\$19.99**

Char grilled slices of eggplant stuffed with homemade sun-dried tomato and parmesan risotto, served over vodka sauce with a parmesan crisp and balsamic glaze

Roasted Vegetable Pasta Toss 590 cal. | **\$17.99**

Tri-colored penne pasta and roasted vegetables tossed in a garlic wine sauce with shaved parmesan

DeSales “World Famous” Roasted Vegetable Lasagna 960 cal. | **\$19.99**

Homemade lasagna served over blush sauce and topped with frizzled basil

Wild Mushroom Ravioli 1,120 cal. | **\$19.99**

Tossed with marsala cream sauce, fresh chives, and shaved parmesan (vegetarian dish)

To accompany your formal served dinner, please select one option from each category below or allow our executive chef to make pairing recommendations. Select one premium dessert from page 21.

SALADS (choose one)

Caesar Salad 230 cal.

Strawberry Salad 190 cal.

*With homemade strawberry dressing and
angel food croutons*

Asian Spring Mix Salad 130 cal.

Caprice Spring Mix Salad 190 cal.

Fresh Greens 140 cal.

With roasted vegetables & balsamic vinaigrette

Apple Walnut with Mixed Greens 190 cal.

*With local apples, candied walnuts, & apple cider
vinaigrette*

VEGETABLES (choose one)

Roasted Vegetables 130 cal.

Sautéed Green Beans 80 cal.

With garlic and olive oil

Sautéed Batonnet Vegetables 40 cal.

DeSales Vegetable Medley 70 cal.

Broccoli, carrots, and cauliflower

Asparagus Bundles 60 cal.

Spring Vegetable Bundles 70 cal.

Roasted Baby Carrots 90 cal.

With honey & caraway

STARCH (choose one)

Rosemary Au Gratin Potatoes 290 cal.

Rice Pilaf 90 cal.

Wild Rice 130 cal.

Couscous Pilaf 120 cal.

Coconut and Scallion Jasmine Rice 180 cal.

Sun-dried Tomato Risotto 310 cal.

Wild Mushroom Risotto 310 cal.

Smoked Gouda and Scallion Risotto 360 cal.

Lemon, Basil, and Sun-dried Tomato Orzo 240 cal.

Herb Parmesan Roasted Potatoes 230 cal.

Homemade Twice-Baked Potatoes 260 cal.

With chives & sour cream

Smoked Gouda and Scallion Mashed Potatoes 270 cal.

Red-Skinned Mashed Potatoes 220 cal.

Garlic Mashed Potatoes 230 cal.

Looking for a morning or afternoon refreshment break? We offer the following selections for your meeting or special event.

Afternoon Sweets

\$5.99 per person

Assorted cookies (100 cal.), Ghirardelli brownies (120 cal.), assorted dessert bars (130 cal.), and mini cupcakes (60 cal.). Beverages include regular and decaf coffee and assorted bottled teas.

Healthy Bar

\$6.99 per person

Granola bars (130 cal.), assorted muffins (310 cal.), and a whole fruit (100 cal.). Beverages include regular and decaf coffee, hot teas, assorted fruit juice, and bottled water (0-110 cal.).

Add-on option: sliced fresh fruit (150 cal.)
\$1.49 per person

Pretzel Party

\$6.99 per person

Mini franks in a blanket, salted and cinnamon sugar mini pretzel bites with homemade beer cheese fondue, chocolate ganache, cinnamon buttercream glaze, and a variety of mustards. (140-300 cal.) Beverages include assorted canned soda and bottled water.

Chip & Dip Bar

\$6.99 per person

Spinach & artichoke bread bowl or crab dip, crudities, choice of homemade potato chips with dip or tortilla chips with fresh salsa and guacamole. (200-380 cal.) Beverages include assorted canned soda and bottled water.

Afternoon Snack

\$6.99 per person

Tortilla chips (150 cal.) with homemade salsa (10 cal.), homemade potato chips (250 cal.) with onion dip (60 cal.), pretzels (120 cal.), Ghirardelli brownies (120 cal.) and assorted cookies (200 cal.). Beverages include assorted canned soda and bottled water.

The Bulldog

\$7.99 per person

Fresh made hummus (100 cal.) and tomato bruschetta (20 cal.) with parmesan pitas (120 cal.) and herb crostini's (110 cal.), dried fruit trail mix (130 cal.), and sliced fresh fruit with grapes (50 cal.). Beverages include assorted bottled teas and bottled water.

Garden Party

\$8.99 per person

Fresh fruit tray with fruit dip (160 cal.), fresh vegetables with dip (100 cal.), cheese and crackers (110 cal.). Beverages include regular and decaf coffee, hot teas, assorted bottled teas, and bottled water (0-180 cal.).

Beverages

Regular and decaf coffee, and hot tea **\$1.75 per person**

Canned soda and bottled water **\$2.50 per person**

Hot chocolate (200 cal.) or spiced apple cider (seasonal) (120 cal.) **\$2.50 per person**

We offer a wide selection of house made bakery items for your meeting or special event. Be sure to ask about our seasonal desserts as well!

Standard Dessert

Tier I: \$1.99 per person

Assorted Cookies *95 cal.*

Assorted Brownies *120 cal.*

Assorted Dessert Bars *90-150 cal.*

Tier II: \$2.99 per person

Mini Cheesecakes *110 cal.*

Cupcakes *300 cal.*

Lemon Bars *125 cal.*

Banana Cream Pudding *135 cal.*

Tier III: \$3.99 per person

Tiramisu *190 cal.*

Pecan Pie *500 cal.*

Triple Chocolate Cake *540 cal.*

Carrot Cake *500 cal.*

Strawberry Cream Cake *300 cal.*

Banana Nut Cake *320 cal.*

Seasonal Pie *250-350 cal.*

Red Velvet Cake *430 cal.*

Premium Dessert

\$5.99 per person

Cheesecake with Triple Berry

Compote *420 cal.*

Chocolate Mousse Cake *410 cal.*

German Chocolate Cake *325 cal.*

California Fruit Flan *160 cal.*

Variety of Mini Desserts *190-240 cal.*

Tiramisu Martinis *190 cal.*

French Apple Tart *190 cal.*

Italian Cream Cake *380 cal.*

Crème Brûlée *340 cal.*

Pot de Crème *350 cal.*

Fresh Berry Trifle Martinis *150 cal.*

Lemon Chiffon Cake *320 cal.*

Crème Brûlée Cheesecake *550 cal.*

Variety of Mini Desserts *300-400 cal.*

Other dessert varieties available upon request

Ice Cream Sundae Bar

\$6.99 per person

Self-serve ice cream bar with three flavors of your choosing and toppings including nuts, sprinkles, cookies crumbles, chocolate syrup, caramel, whipped cream, and cherries. *260-700 cal.*

Sheet Cakes

10" double layer round cake, decorated (serves 14-16) *3,250 cal.* **\$16.99**

Double layer 1/2 sheet cake, decorated (serves 30-40) *6,000 cal.* **\$33.99**

Double layer full sheet cake, decorated (serves 60-70) *12,000 cal.* **\$65.99**

**Flavored and fruit fillings (upcharge)*

Party Platter Packages

Take DeSales Catering with you! Order any of these options to enhance your next party or gathering! Each platter feeds up to 25 people.

Pretzel Platter

\$35.00

Variety of salted and cinnamon sugar pretzel bites with homemade beer cheese fondue, chocolate ganache, cinnamon buttercream glaze, and a variety of mustards. (70-330 cal.)

Hoagie Platter

\$90.00

Choice of three pre-cut hoagies from: turkey, Italian, roast beef, tuna, and roasted vegetable. (160-290 cal.)

Sushi Platter

\$70.00

Variety of California rolls. (Total of 45 Pieces) (20-70 cal.)

Wing Platter

\$150.00

Choice of two flavors of wings with celery, carrots, bleu cheese, and ranch. Flavor choices: hot, mild, BBQ, honey mustard, sweet & sweaty, and garlic parmesan. (630-900 cal.)

Appetizer Sampler Platter

\$90.00

Chicken fingers, mozzarella sticks, mac & cheese bites, and pierogis with assorted sauces including marinara, hot sauce, BBQ, honey mustard, & sour cream. (330-990 cal.)

Bread Bowl Platter

\$30.00

Choice of spinach & artichoke dip or sherry crab dip (*upcharge*) bread bowl. (370-490 cal.)

Slider Platter

\$147.00

Choice of three sliders from: French dip sliders, Hawaiian ham sliders, crab cake sliders, pork BBQ sliders, chicken parmesan sliders, or bacon cheeseburger sliders. (330-630 cal.)

For a digital copy of this guide, information about our seasonal selections, and our wedding guide, scan this QR code with any smartphone camera!



Or visit desales.sodexomyway.com/catering.





DESALLES UNIVERSITY

DINING SERVICES