



The Art of
CATERING

FOOD SERVICE &
CATERING OFFICE
742.852.3264

WAYNESBURG
UNIVERSITY



WWW.WAYNESBURG.EDU



Welcome!

We are excited to provide you with our catering menus to assist in planning your event. All menus are only a suggestion and represent some of our most popular selections. We continually develop menus and events incorporating regional preferences and cutting-edge culinary trends. Our commitment is to customize menus for your occasion. From a formal dinner to meeting break refreshments, we will offer creative menus, elegant presentations, and thoughtful service to provide your guests with a memorable dining experience.



Event Checklist

- Choose the date, time, and location of the event.
- Check availability of desired locations and confirm reservations.
- Choose and reserve rain location if event is outdoors.
- Determine the food budget.
- Will the event be formal or informal?
- Determine what type of service best suits your needs (*buffet, served, reception, picnic*)
- Determine the guest list.
- Choose and order invitations.
- Address and mail invitations at least two weeks prior to the event.
- Are your guests familiar with the locations? Do you need maps?
- Choose color scheme.
- Make arrangements for decorations (*flowers, candles, etc.*).
- Will you need a podium or any audiovisual equipment?
- Will there be a head table? Number of guests?
- Table arrangements for other guests? Number of guests per table?
- Will you use place cards or reserved seating?
- Will you use name tags?
- Arrange for someone to prepare name tags or set place cards.
- Do you need a special table for awards or gifts? Where should it be located?
- Have you arranged for someone to greet the guests?
- How much time have you allowed for the meal? For the program?
- Do you plan to say a blessing? Have you asked someone to be responsible?
- Will the blessing be prior to or after the meal?
- Choose a menu two weeks in advance.
- Choose linen colors.
- Confirm table arrangements and final guest count three business days prior to the event.
- Who is financially responsible for the event?
- Determine all charges involved.

Breakfast and Brunch Buffet Menu Suggestions

THE WAYNESBURG CONTINENTAL

- Assorted Pastries, Donuts, and Breakfast Breads
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE DEANS CONTINENTAL BREAKFAST

- Assorted Pastries, Donuts, and Breakfast Breads
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE PRESIDENTS CONTINENTAL BREAKFAST

- Assorted Pastries, Donuts, and Breakfast Breads
- Plain and Cinnamon Bagels
with Cream Cheese, Butter And Jelly
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE GOOD MORNING BREAKFAST

- Scrambled Eggs
- Bacon, Ham, Sausage Patty, or Sausage Links
- Breakfast Potatoes
- Biscuits Honey and Butter
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE GREAT MORNING BREAKFAST

- Scrambled Eggs or Denver Scrambled Eggs
(with Peppers, Onions And Cheddar Cheese)
- Bacon, Ham, Sausage Patty, or Sausage Links
- Breakfast Potatoes
- Biscuits with Gravy, Honey, and Butter
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE GRAND MORNING BREAKFAST

- Scrambled Eggs Or Denver Scrambled Eggs
- Bacon, Ham, Sausage Patty, or Sausage Links
- Breakfast Potatoes
- Biscuits With Gravy, Honey, and Butter
- Assorted Pastries, Breads, Muffins, and Bagels
- Cream Cheese and Butter
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE LIGHT BRUNCH

- Cheese Vegetable and Ham and Swiss Quiche
- Breakfast Breads
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

Breakfast & Brunch Buffet Menu Suggestions

THE EXECUTIVE BRUNCH

- Carved Honey Glazed Ham or Peppered Turkey Breast
- Parsley Potatoes
- Cheddar Scrambled Eggs with Roasted Peppers or Quiche Lorraine
- Vegetable Alfredo Pasta
- Assorted Pastries, Donuts and Breakfast Breads
- Plain and Cinnamon Bagels with Cream Cheese, Butter, and Jelly
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

THE PRESIDENTS BRUNCH

- Chilled Shrimp Cocktail
- Carved Prime Rib with Horseradish Sauce and Fresh Rolls
- Chicken Breast with White Wine Parmesan Pepper Sauce
- Pasta Primavera
- Parsley Potatoes
- Omelets and Eggs to Order
- Sweet Sausage Links
- Blueberry Pancakes with Whip Cream and Syrup
- Assorted Pastries, Donuts, and Breakfast Breads
- Plain and Cinnamon Bagels with Cream Cheese, Butter, and Jelly
- Fresh Fruit Bowl or Fresh Fruit Tray with Dip
- Choice of Orange Juice, Assorted Water, and Sodas
- Special House Blend and Decaffeinated Coffees
- Hot Tea or Spiced Cider

Sandwich Lunch Buffets

All Served with Homemade Potato Chips, Cookies, Brownies, and Assorted Drinks

PREMIER ONE

Choice of One Sandwich and One Side

PREMIER TWO

Choice of One Sandwich and Two Sides

PREMIER THREE

Choice of Two Sandwiches and One Side

PREMIER FOUR

Choice of Two Sandwiches and Two Sides

BOXED LUNCH SUPREME

Make any Sandwich a Boxed Lunch Served with Waffle Fries, Cole Slaw, Cookies , Soda and Water

Hot Sandwich Options

GRILLED MARINATED CHICKEN BREAST

Served on a Kaiser Roll with Lettuce and Tomato

SOUTHWEST BBQ BEEF SANDWICH

Thinly Sliced Roasted Beef Cooked in our Southwest BBQ Sauce

(Served on a Kaiser Roll and Topped with Cheddar Cheese)

HOT ITALIAN HOAGIE

Ham, Salami, Pepperoni, & Provolone Cheese

(Topped with Lettuce, Tomato, Banana Pepper, and Dressing)

ULTIMATE BLT

Triple Stacked Bacon, Swiss, Lettuce, and Tomato with a Mayo Dijon Sauce

GRILLED CHICKEN CAESAR MELT

Grilled Chicken with Caesar Dressing, Parmesean Cheese and Lettuce

GRILLED VEGGIE FOCCIA

Seasoned Peppers, Onions, Zucchini, and Mushrooms
(Served on Foccia Bread with Roasted Tomato Pesto Sauce)

Sandwich Lunch Buffets Continued

Cold Sandwich Options

TURKEY CLUB SANDWICH OR CROISSANT

Turkey, Bacon, Swiss with Lettuce, Tomato and Mayo

PILED HIGH ROAST BEEF

Served with Swiss Cheese on Rye Bread

SALAD CROISSANT

Chicken, Tuna, Egg, or Ham

RANCH HOUSE ROAST BEEF SANDWICH

Thinly Sliced Roast Beef on Kaiser Roll *with Ranch Horseradish Dressing, Provolone Cheese, Lettuce and Tomato*

ANTIPASTO SANDWICH

Thinly Sliced Ham, Pepperoni, Salami, Provolone Cheese, Black Olives, Green Peppers, Lettuce and Tomato *on French Baguette with Honey Mustard Spread*

CALIFORNIA CRAB & SHRIMP SALAD

Crab and Shrimp Salad on a French Baguette *with Lettuce and Tomato*

VEGETARIAN HERO WRAP

Cucumbers, Carrots, Broccoli, Onions, and Peppers *in a Seasoned Tortilla Shell with Ranch Cream Cheese Dressing*

SIDES

- Red Potato Salad
- Cole Slaw
- Tomato Soup
- Fruit Tray with Dip
- Macaroni Salad
- Cream of Broccoli Soup
- Macaroni and Cheese
- Steamed Broccoli
- Pasta Salad
- Italian Wedding Soup
- Baked Beans
- Steamed Green Beans
- Fruit Salad
- Broccoli Salad
- Fresh Vegetable Crudite
- Steamed Carrots

THE YELLOW JACKET LUNCH BUFFET

- Assorted Ham, Turkey and Roast Beef Platter
- Sliced Tomatoes, Lettuce, Onions and Pickles
- Homemade Ranch Potato Chips
- Assorted Cookies and Brownie Tray
- American, Swiss And Provolone Cheese
- Variety of Breads and Rolls
- Choice of Potato Salad, Pasta Salad, or Macaroni Salad
- Iced Tea, Water, and Coffee

Sandwich Lunch Buffets

SOUP AND SALAD BUFFET

Your Choice of: Chicken Noodle Soup, Bacon and Potato Soup, Cream of Broccoli Soup, Beef Barley, or Chili

Your Choice Of: Garden Salad with Two Dressings, Caesar, Italian, or Deluxe Italian **(Includes Cheese & Meats)*

- Garlic Sticks and Assorted Crackers
- Assorted Cookies and Brownie Tray *or* Fresh Fruit Tray with Dip
- Iced Tea, Water, and Coffee

WRAP IT UP LUNCH BUFFET

• Flavored Tortilla Shells Filled *with Your Choice of One or Two Options:*

- Caesar Chicken
- Italian Club
- Buffalo Chicken
- Tomato Pesto Chicken
- Chicken Salad
- Veggie Hero Wrap
- Southwest Beef
- Turkey Club

Your Choice of One Side:

- Potato Salad
- Pasta Salad
- Fruit Salad
- Fruit Tray with Dip
- Vegetable Tray with Dip
- Homemade Ranch Potato Chips
- Cookie and Brownie Tray
- Iced Tea, Water, and Coffee

GRILLED SALAD LUNCH BUFFET

Your Choice of: Grilled Chicken, Steak, or Shrimp

Comes with Mixed Salad with Toppings of Eggs, Black Olives, Cheddar Cheese, Tomato, Cucumbers, Carrots, Onions, Ranch and Italian Dressing, Steak Fries, and Garlic Sticks

- Taco Salad with Seasoned Ground Beef or Seasoned Chicken

Served with all the Toppings, plus Sour Cream and Salsa on Taco Bowls and Tortilla Chips

- Cookie and Brownie Tray
- Iced Tea, Water, and Coffee

Sandwich Lunch Buffets

THE WAYNESBURG PROFESSORS LUNCH

Choice of: Chicken Breast with White Wine Parmesan Pepper Sauce *or* Porkloin with Raspberry Sauce

- Parsley Potatoes
- Fresh Green Beans and Carrots
- Tossed Salad with Dressing
- Rolls and Butter
- Chocolate Ho Ho Cake

GREENE COUNTY BUFFET

Choice of: Meatloaf or Carved Turkey Breast

- Mashed Potatoes With Gravy
- Vegetable Medley
- Tossed Salad with Dressings
- Rolls and Butter
- Cherry or Apple Pie

ASIAN PERSUASION LUNCH

Choice of One or Both: Korean Style Beef with Vegetables *or* Sweet and Sour Chicken with Vegetables

- Steamed White Rice
- Vegetable Egg Rolls
- Mandarin Orange Almond Salad
- Chocolate Dipped Fortune Cookies

Condiments: Soy, Sweet and Sour, and Duck Sauce

Sandwich Lunch Buffets

SOUTH OF THE BORDER LUNCH

Build Your own Tacos or Fajitas Choice of: Chicken, Ground Beef, or Steak

- Spanish Rice
- Refried Beans
- Mexicorn
- Tortilla Chips with Queso and Salsa
- Warm Apple Churros

TASTE OF ITALY LUNCH

Choice of: Chicken Parmesan, Italian Meatballs, or Italian Sweet Sausage *with Peppers and Onions*

- Baked Ziti
- Tuscan Vegetables
- Garlic Bread Sticks
- Italian or Caesar Salad
- Tiramisu

ALL AMERICAN BUFFET LUNCH

- BBQ Chicken
- Baked Beans *or* Roasted Red Potatoes
- Petit Corn on The Cobb
- Pasta Salad *or* Potato Salad
- Vegetable Tray and Dip
- Assorted Cookies and Brownies

Boxed Lunches

CHICKEN DELUXE

Chicken Tenders Served with Ranch, BBQ, or Honey Mustard *or* Chicken Patty Sandwich
• Waffle Fries • Cole Slaw • Cookies • Soda or Water

BIG BURGER

Seasoned Burger on Kaiser Roll with Cheddar Cheese, Lettuce, Tomato, and Condiments
• Waffle Fries • Cole Slaw • Cookies • Soda or Water

THE WAYNESBURG CLASSIC

Choice of: Smoked Turkey, Roast Beef, or Ham *with Lettuce, Tomato and Side Condiments*

Choice of: Kaiser Roll, Wheat Roll, or Croissant,

Choice of: Swiss, Provolone, Cheddar, or American Cheese

Choice of: Pasta Salad, Potato Salad, Macaroni Salad, or Cole Slaw

• Fresh Fruit Salad • Cookies and Potato Chips • Iced Tea, Soda, or Water

THE YELLOW JACKET

• Italian Hoagie on 6" Sub Roll

(with Ham, Salami, Pepperoni, Provolone, Black Olives, Peppers, Onions, and Pepperoni with a side of Italian Dressing)

• Tomato Basil Mozzarella Pasta Salad • Fruit Salad
• Cookies and Potato Chips • Iced Tea, Soda, or Water

WRAPPED TO GO LUNCH

Choice Of Wrap:

• Caesar Chicken • Italian Club • Buffalo Chicken • Tomato Pesto Chicken
• Chicken Salad • Veggie Hero Wrap • Southwest Beef • Turkey Club
• Fresh Fruit Salad • Fresh Vegetables with Dip
• Cookies and Potato Chips • Iced Tea, Soda, or Water

Sit Down or To-Go Lunch Entrée Salads

Served with Fresh Baked Rolls and Butter, Choice of Cheese Cake or Pie, and Iced Tea or Lemonade

GRILLED CHICKEN OR STEAK SALAD

Grilled Marinated Chicken *or* Seasoned Strip Steak
Served on a Bed of Mixed Greens, Cucumbers, Carrots, Red Onions, Tomatoes, and Peppers
Topped with Seasoned Twister Fries
Choice of Two Dressings

COBB SALAD

Sliced Chicken Breast with Tomatoes, Diced Egg, Black Olives,
Bleu Cheese Crumbles, Bacon and Avocado (*Seasonal*)
All Served on a Bed of Crisp Romaine Lettuce and Bleu Cheese Dressing

TRADITIONAL CAESAR

Crisp Romaine Lettuce tossed with Parmesan, Croutons and Caesar Dressing
Available with Chicken, Steak, or Shrimp

FAJITA SALAD

Grilled Chicken *or* Steak on a Bed of Crisp Greens
Served in a Tortilla Bowl with Cheddar Cheese, Tomatoes, Red Onions, Black Olives
Served with Ranch Salsa Dressing

Bowl Lunches To Go

*Let us Just Drop Off Minutes Before Your Lunch, No Mess, No Set Up Needed.
Choose One or Two Bowl Options Served with Two Cookies, Water, Napkin, and Utensils*

TERIYAKI CHICKEN NOODLE BOWL

Chicken Teriyaki Mixed with Snow Peas, Peppers, Onions, and Baby Corn over Lo Mein Noodles
Topped with Chow Mien Noodles, Two Mini Egg Rolls, and Duck Sauce

BEEF LO MIEN BOWL

Beef with Oriental Vegetables over Lo Mien Noodles
Topped with Chow Mien Noodles, Two Mini Egg Rolls, and Duck Sauce

SWEET AND SOUR CHICKEN OVER RICE BOWL

Sweet and Sour Chicken and Vegetables over Fried Rice
Served with Two Mini Egg Rolls and Duck Sauce

KOREAN STYLE BEEF BOWL

Seasoned Flank Steak over White Rice Served with Two Mini Egg Rolls and Duck Sauce

FRIED CHICKEN SALAD BOWL

Chicken Tenders over Mixed Greens with Fries and Choice of Dressing

GRILLED CHICKEN BOWL

Grilled Chicken Breast over Mixed Greens with Fries and Choice of Dressing

SHRIMP SALAD BOWL

Popcorn Shrimp over Mixed Greens with Choice of Dressing

STEAK SALAD BOWL

Grilled Flank Steak over Mixed Greens with Fries and Choice of Dressing

Specialty Breaks

FRUITFUL ADVENTURE

Fruit Tray with Dip
Assorted Yogurts
Granola
Fruit Juice and Water

THE WILEY STADIUM

Hot Pretzels with Mustard
Nachos and Cheese Sauce
Homemade Chips with Dip
or Boxes of Cracker Jacks
Soda and Water

THE CHOCOHOLIC

Homemade Chocolate Gobbs
Chocolate Chip Cookies
Brownies
Assorted Chocolate Candy Bars
Soda and Water

THE HEALTHY CHOICE

Vegetable Tray with Ranch Dip
Fresh Fruit Tray with Dip
Mixed Nuts and Granola Bars
Bottled Water

SOUTH OF THE BORDER LOADED NACHOS

Seasoned Ground Beef, Refried Beans, Nacho Cheese Sauce, Homemade Tortilla Chips,
Salsa, Sour Cream, Jalapeños, Black Olives, Chopped Onions

Or

Homemade Tortilla Chips with Queso Cheese Sauce, Salsa, Sour Cream, and Jalapenos

THE GOURMET ANTIPASTO TRAY

Cheddar, Swiss, Gouda and Hot Pepper Cheese with Salam, Pepperoni, Olives,
Pepperoncini, Marinated Veggies, Crackers, and Spicy Mustard Dip
Water and Sodas

THE GOBB FATHER COLLECTION

Chocolate Gobbs, Strawberry Gobbs, and Pumpkin Gobbs
Water and Soda

Served or Buffet Menu (Served with rolls and butter)

CHICKEN PRIMA

Breaded Chicken Breast Served with White Wine Parmesan Pepper Sauce

CHICKEN ROMAN STYLE

Lightly Breaded Chicken Served with Tomato, Pepper, White Wine Sauce

CHICKEN PARMESAN

Lightly Breaded Chicken Breast Served with Marinara and Cheese

CHICKEN MARSALA

Chicken Breast Served with Marsala Sauce

MARINATED GRILLED CHICKEN BREAST

Italian Marinated Chicken Grilled to Seal in the Italian Flavor.

CARVED TURKEY BREAST

Tender Turkey Breast Sliced and Served with Gravy

PINEAPPLE GLAZED HAM

Ham Baked with a Pineapple Brown Sugar Glaze

RASPBERRY PORK LOIN

Pork Loin Rubbed with Raspberry Sauce Cooked to Perfection

PORK TENDERLOIN MEDALLIONS

Pork Medallions Served with Baby Portobella Sauce

STUFFED PORK CHOPS

Center Cut Pork Chops Stuffed with Homemade Sage Dressing and Served with Gravy

HERB CRUSTED PRIME RIB

USDA Grade A Prime Slow Roasted and Served with Horseradish Sauce

Served or Buffet Menu *(Served with rolls and butter)*

STEAK ROSA

Flat Iron Steak Grilled with Sea Salt and Served with a Tomato, Garlic and Mushroom Sauce

FILET MIGNON

Hand-Cut Beef Tenderloin Wrapped in Smokehouse Bacon

CARVED ROAST BEEF

With Au Jus or Served with Mushroom Gravy and Horseradish Sauce

LOBSTER RAVIOLI

Served with Your Choice of Marinara or Alfredo Sauce

CHEESE RAVIOLI OR STUFFED SHELLS

Pasta Stuffed with a Blend of Cheeses and Served with Marinara Sauce

COCONUT SHRIMP – *(Not A Buffet Option)*

DILL CRUSTED COD

Cod Baked with Panko Bread Crumbs, Dill and Lemon.

COD CRAB AUGRATIN

Baked Cod with Crab Cheese Mixture and Lemon Juice

STARCH SIDES

- Baked Potato
- Parsley Potatoes
- Mashed Red Skins
- Cheddar Mashed Potatoes
- White Rice
- Wild Rice
- Brown Rice
- Twice Baked Potato
- Confetti Rice,
- Au Gratin Potatoes
- Pasta Marinara
- Pasta Alfredo

VEGETABLE SIDES

- Fresh Green Beans
- Dill Glazed Baby Carrots
- Buttered Corn
- Cauliflower
- Broccoli
- Peas
- Asparagus
- Zucchini Sauté
- Roasted Garlic Broccoli

Hors d'oeuvre Receptions

CHEESE AND CRACKER TRAY

Cheddar, Swiss, and Hot Pepper with Mustard Dip and Crackers

CHEESE AND MEAT TRAY

Cheddar, Swiss, and Hot Pepper Cheese, Salami, Pepperoni with Mustard Dip and Crackers

GOURMET TRAY

Cheddar, Swiss, and Hot Pepper Cheese, Salami, Olives, Marinated Vegetables, Pepperoni with Mustard Dip and Crackers

VEGETABLE TRAY

Assorted Vegetables with Ranch Dip

FRESH FRUIT TRAY

Seasonal Fruits with Marshmallow Cream or Cream Cheese Dip

PINEAPPLE FRUIT TREE

4-Foot Pineapple Tree Bearing Skewers of Cut Fruit and Served with Dip

CHEESE BALL WITH CRACKERS

Special Blend of Cheese and Herbs Served with Assorted Crackers

SHRIMP COCKTAIL

Served with Cocktail Sauce and Sweet and Sour Sauce

ASSORTED SILVER DOLLAR SANDWICHES

Assorted Silver Dollar Rolls with Roast Beef, Ham and Turkey, Cheese, Lettuce and Tomato with Side Condiments

MINI CROISSANT SANDWICHES

Mini Croissants with Chicken Salad, Tuna Salad, and Ham Salad and Topped with Green Leaf Lettuce

Hors d'oeuvre Receptions (Cont'd)

BOURSIN STUFFED CHERRY TOMATOES

Cherry Tomatoes Stuffed with Boursin Cheese

ASSORTED CANAPÉS

Four Varieties of Mini Canapés with Shrimp

SPANIKOPITA

Phyllo Stuffed with Greek Feta, Cream Cheese, and Spinach

STUFFED MUSHROOMS

Stuffed Mushrooms with Sausage and Bread Stuffing,

or

Crab Stuffed Mushrooms

or

Cheese Stuffed Mushrooms

COCKTAIL MEATBALLS

Your Choice of: BBQ, Sweet and Sour, or Swedish Sauce

BRUSCHETTA

Toasted Baguette Topped with Tomatoes and Basil Marinade

MARINATED SCALLOPS

Marinated Sea Scallops Wrapped in Bacon

EGG ROLLS

Choice of: Pork, Chicken, Shrimp, or Vegetable, Served with Sweet and Sour Sauce

Hors d'oeuvre Receptions (Cont'd)

MARINATED TERIYAKI KABOBS

Choice of: Teriyaki Chicken or Beef Skewers, Served with Sweet and Sour Sauce

ASIAN DUMPLINGS

Choice of: Chicken or Pork Dumplings, Steamed and Served with Sweet and Sour Sauce

WARM ARTICHOKE DIP

Warm Artichoke Dip Served with Pita Chips

MINI CRAB CAKES

CHICKEN WINGS

Buffalo, Garlic Parmesan or BBQ-Style served with Celery Sticks, Bleu Cheese, and Ranch Dressing

MINI QUICHE

Assorted Mini Quiche

CHICKEN OR BEEF KABOBS

Chicken or Beef with Onions and Peppers Skewered and Marinated
Served with Sweet and Sour Sauce or Ginger Sauce

CHEESE FONDUE STATION

*If you have an idea for a menu item you do not see in the choices,
please feel free to talk to the chef to help you pick a great item to complete your party.*

Desserts

Chocolate Ho Ho Cakes
Pumpkin Rolls
Cheese Cakes
Chocolate or Yellow Cakes Your Choice of Icing
Berry and Crème Pies
Fruit Napoleons
Carrot Cake
Fried Cheesecake
Fruit Cobblers or Crisp
Strawberry Shortcake
Lemon Bars
Assorted Brownies
Chocolate Fondue
Chocolate Covered Strawberries
Assorted Gourmet Cookies
Petit Fours and Mini Cheese Cakes
Holiday Cookie Selection

SPECIALIZED DECORATED CAKES

Round, ½ sheet cake, full sheet cake

Wide Selection of Sweet Street and Devonshire Cakes, Cheese Cakes, Pies and Bars

Please contact dining services for the choices!

EXHIBITION DESSERT STATION (*Extra Charge)

Bananas Foster Flambe over Ice Cream or Cheese Cake
Hot Apple and Carmel Funnel Cakes
Grilled S'more Panini

Beverages

Mock Champagne Punch

Lemonade

Iced Tea

Bottled Water

Tropical Punch

Orange Juice

Apple Juice

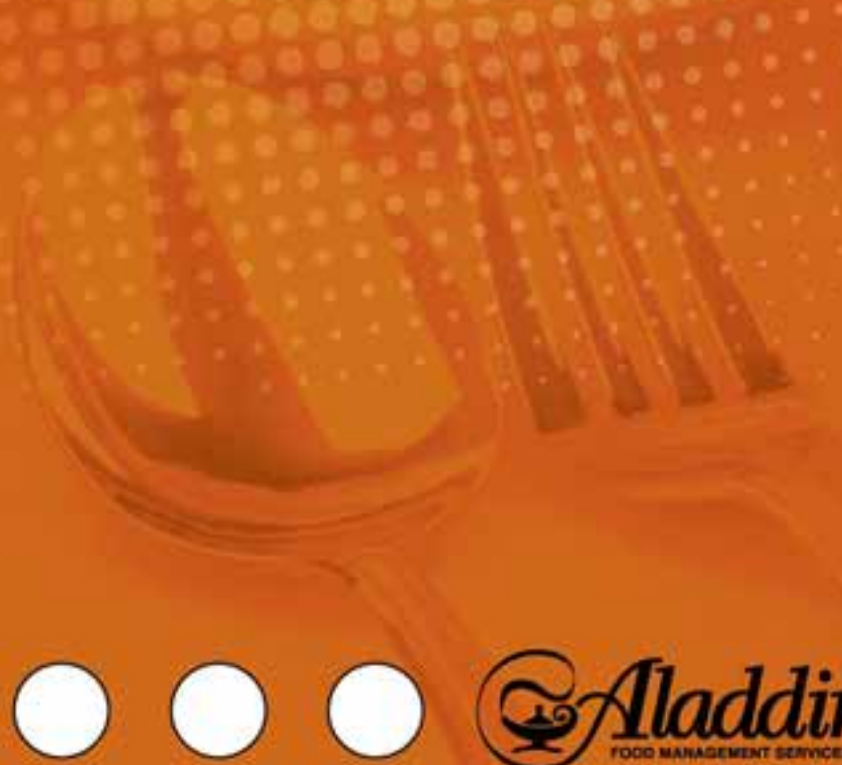
Cranberry Juice

Hot Chocolate

Raspberry Iced Tea

Assorted Soda

Special House Blend Coffee or Decaffeinated



ALADDIN CATERING SERVICES • 51 WEST ST. • WAYNESBURG, PA 15370
OFFICE: 724-852-3264 • FAX: 724-627-5765 • CATERING@WAYNESBURG.EDU