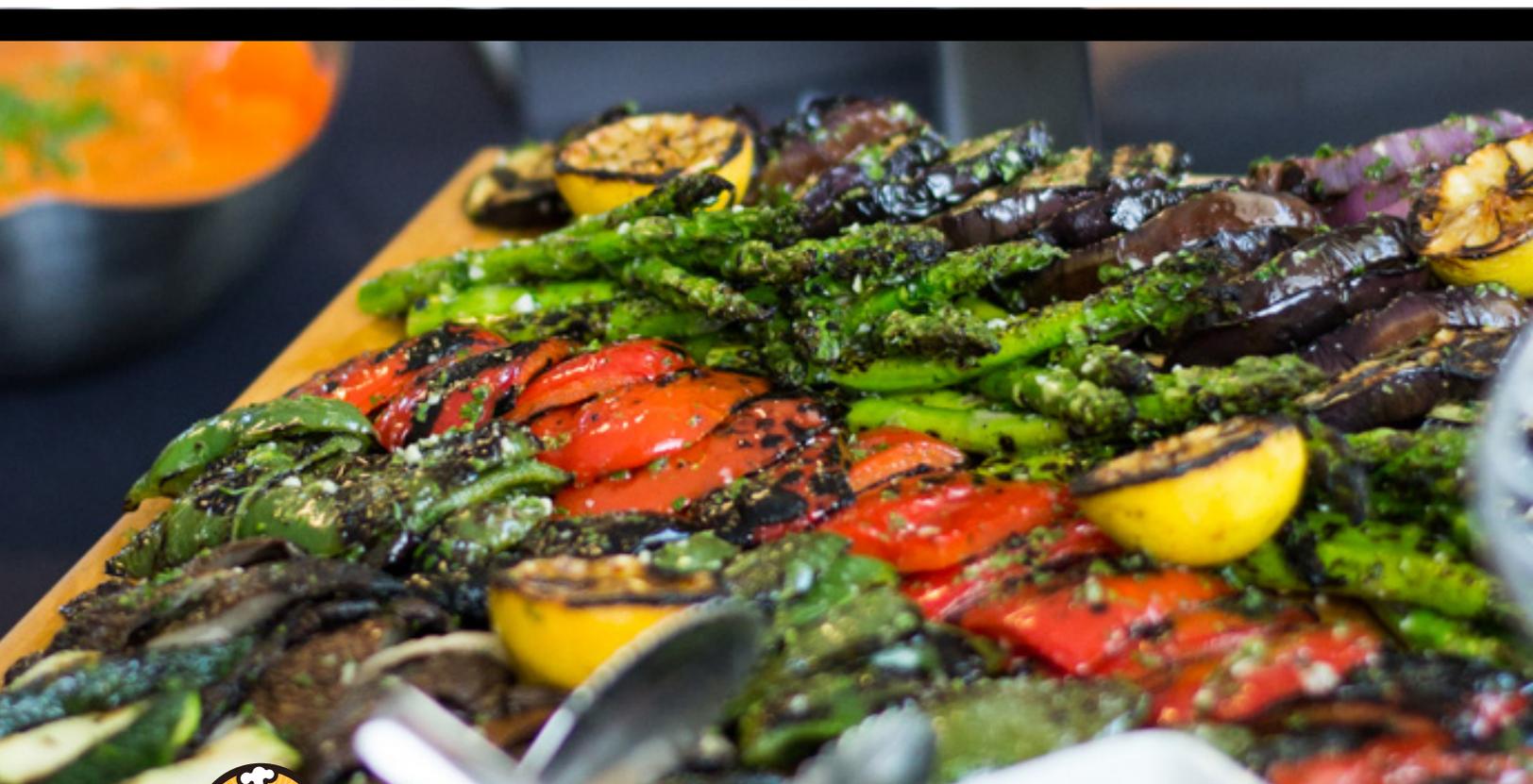




# CATERING IDEA BOOK 2020



**Metz**  
CULINARY MANAGEMENT

# WELCOME

We are excited to provide you with our catering idea book to assist in planning your next event. The menus on the following pages are only a suggestion, however, they represent some of our popular selections.

Our commitment is to customize menus for your occasion. We continually develop new menus and ideas that incorporate regional preferences and cutting-edge culinary trends. From a formal dinner to meeting break refreshments, we will always offer creative menus, elegant presentations and thoughtful service to provide you and your guest with a memorable dining experience.

# POLICIES & PROCEDURES

## GENERAL INFORMATION

Pricing and hours of operation are available any day of the week; however, banquet event orders will be done on a per person basis. Each catered event will include all necessary dinnerware and service ware. Please contact your dining services representative with any pricing questions.

## ROOM BOOKING

All events are booked through a Penn State campus representative. After you are finished booking your room, please contact your dining services representative with all food needs.

## SPECIAL DIETS

We are pleased to offer and arrange special diet meals, including, but not limited to, vegetarian, vegan, gluten free, dairy free, and soy free diets.

## ALCOHOL

Metz Culinary Management at Penn State is not a licensed provider for alcoholic beverages. We will supply bartending services at \$30/hour and non-alcoholic beverages to complement your bar arrangements for an additional fee. All alcohol services must have Penn State approval prior to the event.

## NOTIFICATIONS

Catering services will need at least seven (7) working days' notice in order to prepare for your event and insure the availability of items. Fourteen (14) working days will be required for events of fifty people or more. It is important to provide adequate notice to ensure the details of your event are communicated so we can exceed your expectations.

## GUARANTEES

We will need a guaranteed person count 48 hours prior to your event. You will be responsible for the full cost of the actual number that service was provided for. A budgeted figure will assist us in organizing your event.

## ATTENDANT REQUEST

If more than a drop off and clean up are required for the event, we can provide a catering attendant at the cost of \$25.00 per hour.

## OFF CAMPUS DELIVERIES AND PICK UP

To cover the cost of delivery and pick up, events less than 20 persons will require a delivery fee of \$35. For events above 20 persons, additional costs will be discussed with location and length of service as key determining factors.

## AFTER HOURS AND WEEKEND SERVICE

After 5 p.m. weekdays and on weekends staffing provided will require an additional fee to support the cost of the catering during these time frames. The pricing will be as follows:

- 25% service labor charge. Event cost + 25% of total cost of event. Based on a drop off and pick up.
- Attendant service during this time frame will be priced and billed as staffing requires.

## CANCELLATIONS

We require a minimum of three (3) working days advance notice in case of cancellations.

# BREAKFAST

## COFFEE SERVICE

**\$2.25**

Coffee      Tea      Water

## QUICK START

**\$3.95**

Select one juice (orange/apple/cranberry), fresh brewed coffee, assorted teas, bagels, cream cheese, butter, and jelly

## METZ CONTINENTAL

**\$6.75**

Select two juices (orange/apple/cranberry), fresh brewed coffee, assorted teas, muffins or danish, granola and yogurt, bagels or English muffins, and fresh fruit

## DAY BREAKERS

**\$9.75**

Scrambled eggs, pick two meats (ham/bacon/sausage), home fries, choice of two juices (orange/apple/cranberry), fresh cut fruit, muffins with butter and jelly, plus fresh brewed coffee and assorted teas

## GET UP & GO

**\$6.50**

Pick two juices (orange/apple/cranberry), fresh brewed coffee, assorted teas, fresh fruit, whole wheat muffins, light cream cheese, nut butter, sugar-free jam, assorted granola bars

# LUNCH

## SIGNATURE LUNCH

**\$11**

Choice of three gourmet sandwich selections, one salad mix and one composed salad, chips, bottled water, lemonade, and dessert

## HEALTHY LUNCH

**\$12.25**

Choice of salmon or vegetable sandwich, one composed salad, spa-water, hand fruit, baked chips, or pretzels, and granola bars

## SANDWICHES

**BLACK & BLEU** Roast beef, caramelized onions, baby arugula, bleu cheese, and citrus vinaigrette

**TUSCAN** Prosciutto, capicola, provolone, roasted peppers, tomato, spring mix, onion, and herbed dressing

**SONOMA GRILLED CHICKEN** Marinated chicken, avocado, smoked bacon, romaine, and lemon aioli

**TURKEY HARVEST** Roasted turkey, smoked gouda, cranberry orange spread, Granny Smith apples, and spring mix

**SEARED SALMON** Wild salmon, baby spinach, dill hummus, and red onions

**ROASTED VEGETABLE** Roasted seasonal vegetables with hummus and fresh greens

## SALADS (CHOICE OF HOUSE DRESSING)

Caesar

Oriental

Creek

## CLASSIC LUNCH

**\$9.95**

Choose three chef inspired classic sandwiches, bottled water, lemonade, chips or pretzels, choice of one salad mix, and one composed salad, and choice of one dessert

## BOXED LUNCH

**\$9**

Choose two chef inspired classic sandwiches, bottled water, chips or pretzels, seasonal hand fruit selection, and fresh baked cookies

## CHEF INSPIRED CLASSIC SANDWICHES

Ham & cheddar

Turkey & Swiss

Classic Italian

Grilled vegetable

Tuna salad

Roasted chicken salad

Egg salad

Roast beef & pepper jack

## SALAD MIXES (CHOICE OF HOUSE)

Caesar

Mixed greens

Spinach

## COMPOSED SALADS

Mediterranean grains

Classic coleslaw

Grilled vegetable pasta

Red skin potato

Broccoli, bacon, & cheddar

Fresh cut fruit

## DESSERTS

Courmet cookies

Fudge brownies

Signature bars

All lunches include plates, napkins, cups, condiments and pickle. Additional beverage service can be added to any of the lunch for an additional cost (soda, tea, coffee).

# DELI PLATTER

Includes choice of three meats, cheeses, and breads, plus one salad mix and one composed salad, house-made chips, bottled water, flavored house-brewed tea, choice of two desserts

## DELI PLATTERS

**\$10.25**

Served with lettuce, tomatoes, onions, pickles, mayo, and mustard.  
Wraps also available.

Roasted turkey  
Baked ham  
Roast beef  
Salami  
Pepperoni  
Pastrami

Cheddar  
American  
Provolone  
Swiss  
Pepper jack  
Couda

Ciabatta  
Whole wheat  
Kaiser roll  
Brioche  
Croissant  
Pretzel bun

## SALAD MIXES (CHOICE OF HOUSE DRESSING)

Caesar

Mixed Greens

Spinach

## COMPOSED SALADS

Mediterranean grains  
Classic coleslaw  
Grilled vegetable pasta

Red skin potato  
Broccoli, bacon, & cheddar  
Fresh cut fruit

## DESSERTS

Courmet cookies

Fudge brownies

Signature bars

# SERVED & BUFFET MENU

Select a menu from our most popular options listed below or a Metz representative can help design a menu. For buffet meals, an additional charge will be added to the most expensive entrée desired.

## ENTRÉE SELECTIONS

Filet mignon... \$27.50  
Herb roasted chicken... \$19  
Vegetable lasagna... \$18  
Stuffed portobello mushroom... \$19  
Atlantic salmon... \$24.25

Roasted pork loin... \$21  
Chicken breast... \$21  
Fillet of flounder... \$22.50  
Fried chicken... \$19  
Roasted beef au jus... \$23.50

## CARVING SELECTIONS

Whole turkey breast... \$22.50  
Beef tenderloin... \$27.50  
Prime rib... \$26

Pork loin... \$22.50  
Marinated flank steak... \$23.75

## STARCH SELECTIONS

Mixed grain rice pilaf  
Roasted red potatoes  
Sweet potato casserole  
Black beans & rice

Mashed potatoes  
Roasted root vegetables  
Couscous pilaf

## VEGETABLE SECTIONS

Sautéed green beans  
Brussels sprouts  
Herb roasted vegetables  
Seasoned broccoli

Grilled asparagus with lemon  
Seasonal fresh vegetables  
Oven roasted cauliflower

---

## **SALAD SELECTIONS**

Mixed greens

Caesar

## **DESSERT SELECTIONS**

Strawberry short cake

Whipped chocolate mousse

Assorted dessert bars

Cheesecake

Double layer chocolate cake

Crème brûlée

Fresh fruit tarts

Seasonal dessert parfaits

# THEMED BUFFET

## ITALIAN

Chicken Parmesan  
Vegetable lasagna  
Tuscan vegetables  
Garlic bread  
Caesar or mixed greens salad  
Tiramisu

**\$19.50**

Two pastas:  
penne, spaghetti, rotini, or ziti  
Two sauces:  
marinara, alfredo, roasted garlic  
pesto, or prima rosa

## INDIAN

Chicken tikka masala  
Alu chole  
Palak paneer  
Vegetable samosas  
Tamarind chutney  
Naan

**\$18.75**

Tomato chutney  
Cilantro chutney  
Basmati rice pullao  
Cucumber raita  
Choice of desserts

## SUMMER CLASSIC COOKOUT

Grilled chicken  
Hot dogs, hamburgers  
Baked beans  
Fresh corn on the cob  
House-made chips

**\$14.75**

Pasta salad  
Potato salad  
Condiments and toppings  
Cookies and brownies

## ASIAN

Char Sui glazed chicken  
Korean-style beef  
Vegetable egg rolls  
Stir fried vegetables  
Ponzu grilled squash

**\$17.75**

Coconut curry sticky rice  
Buckwheat soba noodle salad  
Won ton crisps & duck sauce  
Fortune cookies

## LATIN AMERICAN

Barbacoa burrito  
Chimichurri chicken tacos  
chipsSpanish rice  
Latin street corn

## SOUTHERN BBQ

Eastern Tennessee pulled pork  
Memphis ribs  
Hickory smoked wings  
Carolina- & St. Louis-style sauces  
Fire & ice coleslaw

## MEDITERRANEAN

Ras el hanout pork tenderloin  
Schug chicken  
Grilled lamb kofta  
Htipiti  
Hummus

**\$15.75**

Chorizo & garlic green beans  
Chili lime tri-color tortilla  
Cilantro black bean salsa  
Spiced cinnamon churros

**\$19.50**

Buttermilk skillet cornbread  
BBQ bacon potato salad  
Pimento macaroni and cheese  
Braised collards  
Moon pies

**\$18.75**

Warm pita  
Rice pilaf  
Mediterranean grain salad  
Cremolata grilled vegetables  
Baklava

# RECEPTIONS

## STATION MENU

- Cheese & cracker tray... \$3.50
- Mediterranean hummus & olives... \$3.50
- Fresh fruit tray... \$3.50
- Antipasto platter... \$4.75
- Buffalo chicken dip... \$4.75
- Hot artichoke dip with grilled pita chips... \$4.50
- Fresh vegetable tray... \$3.50
- Shrimp cocktail... \$6.75
- Assorted bruschetta... \$4.50

## HORS D'OEUVRE STATION

- Beef & horseradish crostini... \$4.75
- Pulled pork tortilla crisp... \$4.75
- Sausage & provolone arancini... \$4.75
- Cuban pork spring rolls... \$4.95
- Braised short ribs & potato... \$5.75
- Pork belly, sweet potato, broccolini... \$5.75
- Teriyaki chicken skewer... \$5.50
- Caprese skewer... \$5.50
- Chorizo & kale stuffed clams... \$5.50
- Scallops wrapped in bacon... \$6.50
- Petite crab cakes... \$6.50
- Grilled tuna & wasabi cream... \$6.50
- Chilled spicy cilantro shrimp... \$6.50
- Boursin chicken empanada... \$6.50
- Havana-style chicken croquette... \$5.50
- Sriracha apricot chicken satay... \$5.50
- Avocado pastry, asparagus, pico de gallo... \$5.50

## BAKE SHOP

- Petite gourmet cookies... \$2.95
- Assorted cereal bars... \$3.50
- Petit fours and mini Italian cakes... \$3.95
- Fresh baked cookies... \$2.25
- Assorted dessert bars... \$3.50
- Double chocolate brownies... \$2.95
- Decorated sheet cake
  - half sheet... \$19.95
  - full sheet... \$39.95

## BEVERAGES

- Iced tea... \$1.49
- Bottled water... \$1.49
- House blend coffee... \$2.25
- Assorted soft drinks... \$1.49
- Assorted juices... \$1.89
- Flavored spa water... \$1.89



**Metz**  
CULINARY MANAGEMENT