



GATERING MENU

MESSIAH UNIVERSITY TWO BRIDGES CATERING

A Division of Messiah University Dining Services

2024-2025





BREAKFAST MENU

ACCOMPANIMENTS A LA CARTE

- Bacon | \$2.25
- Turkey Bacon | \$2.25
- Sausage | \$1.50
- Chicken Sausage | \$1.50
- Fresh Fruit Salad | \$3.75
- Scrambled Eggs | \$2.50

PASTRIES

- Pastries | \$14 dz
- Scones | \$14 dz
- Muffins | \$14 dz
- Donuts | \$15 dz
- Donut Holes | \$4 dz
- Sticky Buns | \$15.50 dz
- Cinnamon Buns | \$14 dz
- Coffee Cakelettes | \$14 dz
- Falcon Bars | \$3.50 each
- Breakfast Breads | \$10 per loaf
blueberry, chocolate, cranberry, cappucino
- Bagels | \$19 dz
with cream cheese

gf - gluten free
df - dairy free
v - vegetarian

HOT BREAKFAST

minimum guest count of 10 people

Scrambled Eggs (gf) | \$7.50
light, fluffy & perfectly seasoned

French Toast | \$12.75
with fresh berries & syrup

Peach French Toast | \$8.50
baked with peach compote

Chicken Biscuits | \$8.25
breaded chicken, biscuits & honey

Frittata (gf) or Quiche | \$10
peppers, onion, cheddar & Monterey Jack cheese with SAUSAGE or SPINACH & TOMATO

Breakfast Sandwich | \$9
fried egg & American cheese with SAUSAGE or BACON on a BAGEL, CROISSANT or ENGLISH MUFFIN

YOGURT & FRUIT

Yogurt Bar - 10 person minimum

Yogurt Parfait | \$3.75 each
fresh fruit, yogurt & granola

Yogurt Bar | \$5 per person
vanilla yogurt with granola & dried fruit

Deluxe Yogurt Bar | \$7.75 each
fresh fruit, yogurt & granola

Whole Fruit | \$1 each
apples, oranges, bananas



Messiah Funds 25% discount on Food

BEVERAGE MENU



HOT BEVERAGES

AIRPOT (10-12 SERVINGS)

- Coffee | \$13
- Decaf Coffee | \$12.50
- Hot Tea Service | \$7.50
- Hot Chai | \$16
- Hot Chocolate | \$12.50
- Hot Cider | \$8.50

3 GALLON MINIMUM (42-48 SERVINGS)

- Coffee | \$52.50
- Decaf Coffee | \$51
- Hot Tea Service | \$24
- Hot Chai | \$60
- Hot Chocolate | \$49.50
- Hot Cider | \$28.50

ICED BEVERAGES

- Iced Coffee | \$14 per airpot
- Iced Coffee | \$54 per 3 gallons
- Iced Chai | \$16 per pitcher
- Iced Chai | \$60 per 3 gallons

Flavored Syrups | \$.50 per person

COLD BEVERAGES

PITCHER (10-12 SERVINGS)

- Ice Water | \$2
- Iced Tea | \$6.50
- Lemonade | \$6.50
- Punch | \$6.50
- Apple Juice | \$9
- Orange Juice | \$9
- Cranberry Juice | \$9

2 GALLON MINIMUM (28-32 SERVINGS)

- Ice Water | \$5
- Iced Tea | \$18
- Lemonade | \$18
- Punch | \$18
- Apple Juice | \$24
- Orange Juice | \$24
- Cranberry Juice | \$24

BOTTLED

- Bottled Water | \$1.25 each
- Canned Soda | \$1.25 each
- LaCroix | \$1.50 each
- Iced Tea | \$1.50 each
- Lemonade | \$1.50 each
- Punch | \$1.50 each
- Welch's Sparkling Red | \$3 each
- Welch's Sparkling White | \$3 each





PLATTERS

small (10-15 guests)

medium (20-25 guests)

large (30-35 guests)

Fresh Fruit Salad \$35 | \$50 | \$62

Fresh Sliced Fruit \$42 | \$56 | \$68

Cheese & Crackers \$44 | \$60 | \$76

Vegetable Crudité \$30 | \$45 | \$60

with ranch & hummus

Antipasti Display \$75 | \$95 | \$115

house selection of gourmet meats, cheeses, marinated vegetables & accompaniments

COLD DIPS

priced per quart

Salsa | \$15

with tortilla chips (gf, df, v)

Fresh Guacamole | \$17

with tortilla chips (gf, df, v)

Mediterranean Hummus | \$22

with pita chips & vegetable sticks (gf, df, v)

Tomato & Basil Bruschetta | \$16

with crostini (df, v)

HOT DIPS

priced per quart - 2 quart minimum

Artichoke & Spinach | \$22

with pita chips (v)

Bacon Jalapeño | \$22

with pita chips

Buffalo Chicken | \$22

with tortilla chips (gf)



APPETIZER MENU



HORS D'OEUVRES

priced per dozen - 2 dozen minimum

Mini Quiche | \$25

BBQ Meatballs | \$18

Sweet & Sour Meatballs | \$18

Meatballs in Marinara | \$18

Buffalo Chicken Spring Rolls | \$26.75

Franks in a Blanket | \$16

Vegetarian Potstickers | \$20.25

Pork Potstickers | \$20.25

with sweet soy dipping sauce

Mini Crab Cakes | \$25

with remoulade

Vegetable Spring Rolls | \$14

with sweet chili dipping sauce (v)

Chilled Shrimp | \$ market price

with cocktail sauce (gf)

Crudit  Trifle | \$20

celery, carrots & red peppers with roasted garlic hummus (gf, df, v)

APPETIZER MENU

SNACKS

approximately 20 servings per pound

Gourmet Seasonal Snack Mix | \$12 per pound

Cheddar Snack Mix | \$12 per pound

Salted Caramel Snack Mix | \$12 per pound

S'mores Snack Mix | \$12 per pound

Martin's Potato Chips (gf) | \$6 per pound

Pretzels | \$6 per pound

Trail Mix | \$10 per pound

Chex Mix | \$10 per pound

Mixed Nuts | \$12 per pound

Granola Bars | \$1.25 each

Dried Fruit | \$18.50 per pound

Hershey's Minis | \$9.50 per pound



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ACCOMPANIMENTS

- add Grilled Chicken | \$4 per person
- add Flank Steak | \$5 per person (minimum 10)
- add Shrimp | \$5 per person
- add Salmon | \$5 per person (minimum 10)

DRESSINGS

Ranch, Italian, Poppy Seed, Oil & Vinegar, Balsamic Vinaigrette. Raspberry Vinaigrette

LUNCH MENU

SOUPS

minimum of 20 servings

- Tomato Bisque (v) | \$3.50
- Roasted Vegetable (v) | \$3
- PA Dutch Chicken Noodle | \$3.75
- New England Clam Chowder | \$5

Soup Du Jour | \$3
minimum of 10 servings

ENTRÉE SALADS

minimum guest count of 10 people

Garden Vegetable | \$11.25

mixed greens, grape tomatoes, cucumbers, red onions, croutons and choice of dressing; rolls & butter

Messiah Baby Bleu | \$13.25

mixed greens, strawberries, Mandarin oranges, spiced pecans, feta & Balsamic vinaigrette; rolls & butter

Classic Caesar | \$11.25

crisp Romaine lettuce, Parmesan & asiago cheeses, garlic croutons & Caesar dressing; rolls & butter

Cobb | \$13.25

mixed greens, bacon, grape tomatoes, avocado, red onions, hard-boiled egg, bleu cheese crumbles & choice of ranch or poppy seed dressing; rolls & butter

Greek | \$12.50

mixed greens, feta cheese, cucumbers, grape tomatoes, red onions, Kalamata olives & Greek dressing; rolls & butter

Southwest | \$13.25

mixed greens, grape tomatoes, cheddar cheese, avocado, roasted corn, black beans, crispy tortilla strips & chipotle ranch dressing; rolls & butter



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SANDWICH MENU

WRAPS

Wraps | \$6.50 each

whole wraps cut in half

CHOICE OF THREE PER ORDER

smoked turkey

honey ham

roast beef

vegetable deli

tuna salad*

chicken salad*

chickpea salad*

*MINIMUM OF 6 TO ORDER

BUILD-YOUR-OWN

minimum of 10

Sandwich Buffet | \$15 per person

ham, smoked turkey & roast beef *
cheddar & Swiss cheeses
lettuce, tomato & pickle spears
assorted breads & rolls

Choice of ONE Side Salad

broccoli salad, potato salad (gf); quinoa salad (gf)
tortellini salad, macaroni salad or fruit salad

Choice of ONE Snack

potato chips or pretzels

*vegetarian option available upon request

GOURMET SANDWICHES

minimum of 10; maximum of 50

Smoked Turkey & Bacon | \$11.50

smoked turkey, Swiss, bacon, lettuce, tomato & garlic mayo

Roast Beef | \$11.50

roast beef, horseradish cream, arugula & crispy onions

Italian | \$11.50

ham, salami, pepperoni, banana pepper, lettuce, tomato, Italian seasoning, oil & vinegar

BLT | \$8

bacon, lettuce and tomato with garlic aioli

California Veggie | \$7

shredded carrots, pickled red pepper, leaf lettuce, arugula, tomato & Boursin cheese (v)

Caprese | \$9

fresh mozzarella, baby spinach, tomato & pesto aioli (v)
ADD GRILLED CHICKEN | \$4

PETITE PLATTER

chef's assorted selections

Small Platter (10-15 guests) | \$65

Medium Platter (20-25 guests) | \$85

Large Platter (30-35 guests) | \$105



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FRESH TO GO MENU



LUNCHES TO GO

MAXIMUM OF 3 CHOICES PER ORDER

smoked turkey
honey ham
roast beef
vegetable deli

tuna salad*
chicken salad*
chickpea salad*

*MINIMUM OF 6 TO ORDER

Bagged Pick-Up | \$11.50

Delivery | \$12.75

kaiser roll sandwich
apple
potato chips
packaged cookies
bottled water
mayo & mustard
napkin

Deluxe Box Pick-Up | \$13.50

Delivery | \$14.75

choice of kaiser roll or wrap
deli salad of the day
fresh fruit salad
potato chips
two fresh-baked cookies
bottled water
mayo & mustard
utensils & napkin

Healthy Choice Pick-Up | \$13.75

Delivery | \$15

garden salad
sliced, grilled chicken breast
dressing packet
whole wheat roll
apple or orange
granola bar
bottled water
utensils & napkin

DELI SALADS

minimum of 10 - priced per serving

Tortellini Pasta Salad (v) | \$2

Macaroni Salad (v) | \$2

Broccoli Salad (gf) | \$1.50

Potato Salad (gf, v) | \$1.50

Bacon Ranch Potato Salad (gf) | \$2

Greek Orzo Salad (v) | \$1.50

Quinoa Salad (gf, v) | \$2.50

Garden Side Salad (v) | \$3.25

Caesar Side Salad (v) | \$1.75

Fresh Fruit Salad (gf, df, v) | \$3.75



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TACO BAR

\$13.75 per person

seasoned chicken
seasoned beef
hard taco shells
soft tortilla shells
shredded cheddar
shredded lettuce
black olives
sliced jalapeños
sour cream
guacamole
pico de gallo



PIZZA

10 slices per 16" pizza

Cheese | \$17

tomato sauce & mozzarella cheese

Pepperoni | \$18

tomato sauce, mozzarella cheese & pepperoni

White | \$17

olive oil, ricotta, Parmesan, mozzarella, garlic & herbs

Vegetarian | \$19

tomato, peppers, onions, mushrooms, spinach & mozzarella

Supreme | \$19

pepperoni, sausage, ham, mushrooms, bell peppers & onions

BBQ Chicken & Bacon | \$19

grilled chicken, crumbled bacon, red onion, cheddar, mozzarella & cilantro with BBQ sauce

Buffalo Chicken | \$19

grilled chicken, crumbled bleu cheese, Buffalo wing sauce & mozzarella

Gluten Free Cheese (8") | \$14

Gluten & Dairy Free (8") | \$16

ADDITIONAL TOPPINGS | \$1.50

sausage, ham, chicken, black olives, broccoli, pepperoni, fresh tomatoes, mushrooms, bell peppers, onion, pineapple & jalapeño



PIZZA & TACOS



HOT BUFFET MENU

MINIMUM GUEST COUNT OF 10 ALL BUFFETS INCLUDE:

Rolls & Butter

CHOICE of
SOUP or SALAD
(Garden, Greek or Caesar)

TWO ACCOMPANIMENTS

SEAFOOD

Atlantic Salmon | \$30
citrus beurre-blanc or lemon chive butter (gf)

Lump Crab Cake | \$32.50
fresh lump crab cake broiled with lemon butter

CHICKEN

Herb Grilled Chicken Breast | \$20
marinated with fresh herbs, garlic & onion (gf, df)

Chicken Chesapeake | \$25
grilled chicken topped with crab mornay sauce

Bruschetta Chicken Breast | \$20.50
grilled with fresh tomato, basil & garlic (gf, df)

Boursin Chicken | \$21.75
Boursin cream sauce, sautéed onions & mushrooms

Pan Roasted Chicken Breast | \$21.50
lemon garlic beurre-blanc (gf)

BEEF

Beef Brisket | \$25
with caramelized onions (gf, df)

Braised Beef Short Ribs | \$32
boneless ribs in a Burgundy sauce (df)

Grilled Flank Steak | \$30
French marinade or Korean BBQ style (gf, df)





HOT BUFFET MENU

MINIMUM GUEST COUNT OF 10 ALL BUFFETS INCLUDE:

Rolls & Butter

CHOICE of
SOUP or SALAD
(Garden, Greek or Caesar)

TWO ACCOMPANIMENTS

ACCOMPANIMENTS

choice of two

- sautéed green beans with roasted garlic & shallots (gf, df, v)
- roasted seasonal vegetables (gf, df, v)
- roasted asparagus (gf, df, v)
- petite carrots (gf, df, v)
- sautéed zucchini & squash (gf, df, v)
- white cheddar macaroni & cheese (v)
- roasted red potatoes (gf, df, v)
- rice & vegetable pilaf (gf, df, v)
- roasted garlic whipped potatoes (gf, v)
- potato au gratin Dauphinois (v)

PASTA

Spinach Ravioli | \$15.50

with marinara sauce (v)
ADD CHICKEN | \$4 PER PERSON
ADD SHRIMP | \$5 PER PERSON

Baked Cheese Tortellini | \$15.75

with pesto cream sauce (v)
ADD CHICKEN | \$4 PER PERSON
ADD SHRIMP | \$5 PER PERSON

Fettuccini Pasta | \$15.50

with creamy Parmesan sauce (v)
ADD CHICKEN | \$4 PER PERSON
ADD SHRIMP | \$5 PER PERSON

VEGETARIAN

Baked Tofu | \$20

with gochujang sauce & sesame seeds (v)

Greens & Grains Bowl | \$20

quinoa, brown & wild rice, wilted spinach, & Green Goddess dressing (v)





BARBECUE MENU

BUILD-A-BARBECUE

minimum guest count of 20 - priced per person

BACKYARD BBQ | \$18.50

Hamburgers & Buns
Cheese
Lettuce
Tomato
Ketchup & Mustard

choice of FOUR SIDES

GRILLED BBQ | \$17.25

choice of ONE ENTRÉE:
BBQ Grilled Chicken
Olive Oil & Herb Marinated Chicken
Hot Italian Sausage with Grilled Onions & peppers

choice of FOUR SIDES

SLOW COOKED BBQ | \$16.50

choice of ONE ENTRÉE with Kaiser rolls:
Pulled Pork
Pulled Beef Brisket
Pulled Chicken

choice of FOUR SIDES

SIDES

choice of four

garden salad & two dressings
tomato cucumber salad (gf, v)
macaroni salad (v)
coleslaw (gf, v)
potato salad (gf)
fruit salad (gf, df, v)
sliced watermelon (gf, df, v)
potato chips (gf, df, v)
corn cobettes (gf, v)
macaroni & cheese (v)
zucchini & squash (gf, df, v)
roasted ranch potatoes (gf, v)
assorted cookies

A LA CARTE

Hot Dogs & Buns | \$2.50 each
Veggie Burgers & Buns | \$6.50 each





DESSERTS

PER SERVING

- Triple Chocolate Cake | \$3.75
- Peanut Butter Triple Layer Cake | \$3.75
- Raspberry Filled Vanilla Cake | \$4
- Key Lime Pie | \$3.75
- Vanilla Cheesecake | \$3.50
- Chocolate Chip Cheesecake | \$3.50
- Caramel Apple Blossom | \$4
- Chocolate Truffle Cake (gf) | \$5
- Chocolate Mousse (gf) | \$2.50
- Strawberry Mousse (gf, df) | \$2.50
- Raspberry Mousse (gf, df) | \$2.50
- Cheesecake Cup (gf) | \$3.50
- Fresh Fruit Plate (gf, df) | \$4.50

MINI DESSERTS

priced per dozen; 2 dozen minimum

- Mini Cannoli | \$18
- Mini Macarons (almonds) | \$13
- Mini Cream Puffs | \$13
- Mini Eclairs | \$13
- Mini Cheesecakes (nuts) | \$13
- Petit Fours Squares | \$13
- Chef's Assortment | \$13
- Mini Mousse Bites (gf) | \$15
(3 dz minimum)

ICE CREAM

SUNDAE BAR | \$5 per person
 minimum guest count of 25
 attendant required if over 50 people
 \$20/hour - 2 hours minimum

CHOICE of ice cream:
VANILLA, CHOCOLATE or STRAWBERRY
 with chocolate sauce, caramel, M&Ms
 crushed oreos, whipped topping, & sprinkles

Ice Cream Novelties | \$1.25 each
 Premium Novelties | \$2.50 each



DESSERT MENU

BAKERY MENU

COOKIES

\$14 per dozen

Chocolate Chip
M&M
Sugar
Peanut Butter Cup
Snickerdoodle
Oatmeal Raisin
Cranberry Orange
White Chocolate Macadamia
S'mores
Assorted

BARS

\$16 per dozen

Rice Krispy Bars (gf)
Cinnamon Toast Crunch Bars
Lucky Charms Bars (gf)
Chocolate Fudge (gf)
Oreo Bites
Snickerdoodle Blondies

BROWNIES

priced per dozen

Brownies | \$11
Chocolate Mint Brownies | \$23
Peanut Butter Brownies | \$23
Double Chocolate Brownies | \$23

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CAKE FLAVORS

STANDARD: vanilla, chocolate or marble

SPECIALTY: carrot, red velvet, strawberry, oreo, apple spice, cinnamon swirl

FROSTING:

vanilla, chocolate, cinnamon, peanut butter, cream cheese, whipped vanilla

FILLINGS:

strawberry, raspberry, lemon, cannoli, Bavarian cream

CAKES

6" TWO LAYER CAKE - SERVES 6-8

Standard Flavors | \$24

Specialty Flavors | \$27

Filling | \$5

10" TWO LAYER CAKE - SERVES 14-16

Standard Flavors | \$48

Specialty Flavors | \$54

Filling | \$5

HALF SHEET SINGLE LAYER - SERVES 36

Standard Flavors | \$48

Specialty Flavors | \$54

Filling | \$10

FULL SHEET SINGLE LAYER - SERVES 72

Standard Flavors | \$65

Specialty Flavors | \$80

Filling | \$15

CUPCAKES

2 dozen minimum per flavor

Standard Size | \$19.25 per dozen

Jumbo Size | \$3.50 each

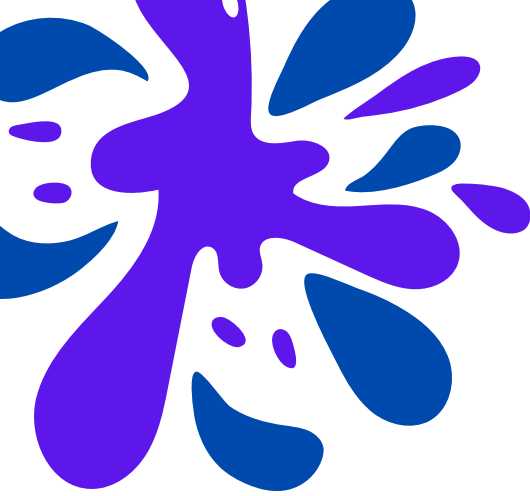
Jumbo Decorated | \$5 each

Special Personalization | \$10 minimum

Graphic Transfer | \$12 per sheet
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BAKERY MENU



ADDITIONAL ITEMS

CONCESSIONS

**50 PERSON MINIMUM
ATTENDANT REQUIRED
\$20/HOUR - 2 HOUR MINIMUM**

Cotton Candy Machine | \$35

SUPPLIES | \$.50 per person
candy floss, cotton candy cones

Popcorn Machine | \$35

SUPPLIES | \$.30 per person
popcorn kernels, popcorn bags

Snow Cone Machine | \$35

SUPPLIES | \$.50 per person
ice, flavored syrup, cone cups

ADDITIONAL COSTS

- Paper Service | \$.50 per person
- Upscale Disposables | \$1.50 per person
- China, Glassware and Flatware | \$3.00+ per person
- Linen Napkin | \$.50 each
- Linen/Flatware Roll-up | \$.50 each
- Buffet Linens | \$12.50 per table
- Guest Table Linen | \$4.75 each
- High Top Linen | \$3 each
- Disposable Table Cover | \$3 each
- House Centerpiece | \$5 each
- Floral Centerpiece | market price
- Served Meal | minimum \$2 per person
- Off-Campus Delivery | \$50

ALL CHANGES TO:

EVENT TIMES

MENU ITEMS

GUEST COUNTS

DIETARY RESTRICTIONS

DUE 5 BUSINESS DAYS prior to event
to avoid \$20 service charge

SPECIAL DIETARY NEEDS

MAY INCUR ADDITIONAL CHARGES

