

# WILKES UNIVERSITY MEDALLION CATERING

## Morning Refreshments

### *The Continental*

*Fresh Brewed Regular and Decaffeinated Coffee*  
*Assorted Regular and Decaffeinated Tea*  
*Assorted Flavored Teas*  
*Breakfast juice (Choice of One)*  
*(Orange, Apple, Grapefruit, Tomato Or Cranberry)*  
*Assorted Muffins and Danish OR Coffee cake slices*  
*Flavored Butter and jams*  
\$4.55 per person

### *The Wilkes Wake up*

*Fresh Brewed Regular and Decaffeinated Coffee*  
*Assorted Regular and Decaffeinated Tea*  
*Two Fruit juices*  
*(Orange, Apple, Grapefruit, Tomato OR Cranberry)*  
*Assorted Fruit breads with appropriate flavored butter*  
*(Choice of Two)*  
*(Banana, Orange-Cranberry, Pumpkin, Applesauce or Lemon-Poppy)*  
*Bagels with Plain or Lite Cream cheese, jams and butter*  
*Sliced Seasonal fruit*  
\$7.20 per person

### *Healthy Start Breakfast*

*Fresh Brewed Regular and Decaffeinated Coffee*  
*Assorted Regular and Decaffeinated Tea*  
*Orange & Cranberry Juice*  
*Low fat Muffins*  
*Assorted Fresh Bagels with Lite Cream cheese*  
*Sliced Seasonal fruit*  
*Individual Yogurt & Granola*  
\$6.75 per person

### *Add Ons*

|   |                          |
|---|--------------------------|
| <i>Orange juice, Cranberry juice, Apple juice, Grapefruit juice or Tomato</i> | <i>\$ .95 per bottle</i> |
| <i>Mini Croissants</i>  | <i>\$1.65 per person</i> |
| <i>Sliced Seasonal Fruit</i>  | <i>\$1.20 per person</i> |
| <i>Assorted Bottled juice/Bottled Water</i>                                   | <i>\$1.30 per person</i> |
| <i>Bagels with Cream cheese</i>   | <i>\$1.55 per person</i> |
| <i>Bagels with Lox with Cream cheese</i>                                      | <i>\$4.10 per person</i> |
| <i>Granola and Yogurt</i>   | <i>\$2.10 per person</i> |
| <i>Nutra Grain/ Breakfast or Granola Bars</i>                                 | <i>\$1.30 per person</i> |

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Sunrise Breakfast Buffet*

*(A Minimum of 20 people for Buffets)*

### *The Early Bird Buffet*

*Orange Juice*

*Scrambled Eggs & French Toast with Warm Syrup*

*Smoked Bacon or Sausage links*

*Breakfast Potatoes*

*Mini Croissants or Toast*

*\$ 6.75 per person*

### *Susquehanna Riverside Sunrise Breakfast*

*Orange Juice*

*Scrambled Eggs & Buttermilk Pancakes*

*Smoked ham & Bacon*

*Lyonnaise Potatoes*

*Sliced Seasonal fruit*

*Assorted Bagels with Cream cheese OR Biscuits with Butter and Jelly*

*\$8.25 per person*

### *Mountainside Breakfast*

*Choice of Two Juices*

*(Orange, Apple, Cranberry or Grapefruit)*

*Belgium Waffles, Blueberry Pancakes & Scrambled Eggs with Cheddar Cheese*

*Country Sausage & Smoked Ham OR Bacon*

*Fresh Seasonal Fruit Bowl*

*Lyonnaise Potatoes*

*Assorted breakfast Breads, Bagels and Muffins*

*Flavored Butters, Cream cheese, Butter and Jelly*

*\$9.75 per person*

### **BREAKFAST SPECIALS**

*Added to an Event or A LA Carte*

*Quiche: Your choice of Lorraine, Spinach & Mushroom or Hash brown & Sausage* \$3.25 per person

*Pancakes: Served with Whipped Butter, Maple Syrup, and Fruit Topping* \$3.25 per person

*French Toast: Your choice of Grand Marnier, Bananas Foster, or Traditional Cinnamon* \$3.25 per person

*All Buffets are served with Fresh brewed Regular and Decaffeinated Coffee*

*Assorted Regular and Decaffeinated Tea*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Brunch Selections*

*(A Minimum of 20 people for Buffets)*

### *The Wilkes Brunch Buffet*

*Orange Juice*

*Carved Slow Roasted Virginia Ham*

*Scrambled eggs with Cheddar Cheese*

*Country Sausage*

*Home Fried Potatoes*

*Red Bliss and Mashed Potatoes*

*Seasonal Vegetables*

*Herbed Dinner rolls and Butter*

*Fresh Seasonal Sliced Fruit*

*Assorted Breakfast Muffins and Breads with Flavored Butters*

*\$ 14.50 per person*

### *The Champagne Brunch Buffet*

*Orange Juice*

*Belgium Waffles & Blueberry pancakes*

*Smoked ham*

*Carved Meat of Roast Beef OR Turkey*

*Home Fried Potatoes*

*Wild Rice Pilaf*

*Seasonal Vegetables*

*Seasonal Mirrored Fruit display*

*Chocolate Covered Strawberries*

*Dinner rolls and butter*

*Assorted Breakfast Muffins and Breads with Flavored Butters*

*\$ 18.75 per person*

*(Price does not include Champagne)*

*All Buffets are served with Orange juice, Fresh brewed Regular and Decaffeinated Coffee*

*Assorted Regular and Decaffeinated Tea*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## Gourmet Sandwiches

### *Vegetarian Foccacia*

*Hummus with Thin Crisp Cucumbers and Arugula on a Foccacia roll*  
\$6.75 per person

### *Chicken Caesar Salad Wrap*

*Romaine lettuce, Tomatoes, Black Olives and Chicken Breast Tossed with Caesar Dressing and folded in a Flavored Flour Wrap*  
\$9.30 per person

### *Seven Story Club*

*Triple decker sandwich of Turkey, Ham, Bacon and Swiss cheese. Served with Lettuce and Tomato on Italian Bread*  
\$9.30 per person

### *Chicken Pesto Ciabatta*

*Pesto Grilled Chicken Breast served on Home style Ciabatta bread*  
\$9.30 per person

### *Healthy Lunch Pocket*

*Thinly Sliced Carrots, Zucchini, Cucumbers, Grilled Red Peppers, Red onion and Swiss cheese in an Oversized Pita pocket with Herbed Cream cheese*  
\$7.30 per person

### *Smoked Turkey and Brie*

*Sliced Turkey & Brie cheese served on a Croissant with Cranberry Mayonnaise*  
\$9.95 per person

### *Old Country Beef*

*Roast beef and Smoked Shaved Gouda on a Sourdough Roll, with Caramelized Onions, Dijon Mustard and Leaf lettuce.*  
\$9.30 per person

### *Wraps*

*Roast Turkey, Roast Beef, Roasted Vegetable or Italian. Served with Appropriate sauce*  
\$9.30 per person

### *Back Mountain Ham and Swiss Croissant*

*Smoked Ham and Imported Swiss piled on a Fresh Croissant  
With Mesclun greens and Honey Mustard*  
\$9.30 per person

*Choose One Sandwich option for your event, Add a Second Sandwich for additional \$2.95 per person  
All sandwiches served with Side salad of the day or Potato chips, Cookie or Brownie, and iced tea or Lemonade  
Bottled water or bottled soda \$1.25 per bottle*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## Lunch Salads

*Soup of the Day or Fresh Fruit Cup*      \$1.90 Additional

### **Oriental Chicken Salad**

*Fresh Romaine and Red Cabbage piled high with Grilled Chicken, Sprinkled with Chow Mien noodles, Almonds and sprayed with Oriental dressing*

*(This can be served as a vegetarian salad with all added ingredients served separately)*

*Knot rolls and butter*

*\$7.85 per person*

### **Chef Salad**

*Crisp Garden greens with Fresh vegetables with choice of dressing*

*Sliced Turkey, Ham, and Assorted Cheeses*

*Served in Bread bowl*

*\$8.55 per person*

### **Old El Paso Taco Salad**

*Tortilla shell filled with Mixed Greens*

*Tangy sautéed Beef, Refried beans*

*Chopped tomatoes, Scallions (optional), and black olives*

*Topped with sour cream and Monterey Jack cheese*

*Salsa & Guacamole on side*

*\$9.30 per person*

### **Vegetarian Hummus Plate**

*Hummus with Pita bread with Vegetable sticks and Black olives, carrot and celery sticks and pita wedges*

*\$7.25 per person*

### **Cobb Salad**

*A bed of mixed greens with Smoked Turkey, Avocado, egg, bacon and Crumbled Bleu cheese served with Ranch dressing*

*\$9.20 per person*

### **Greek Salad**

*Mesclun & Spinach with Feta cheese, Kalamata olives, Cherry tomatoes, Artichokes, Croutons, Red Onions (optional) with a Red wine oregano vinaigrette*

*Served with Pita bread*

*\$ 8.95 per person*

*Lunch includes Fresh baked Cookies or Brownies and Choice of Coffee, Decaffeinated Coffee, Hot tea or Iced tea (Sweetened or Unsweetened)*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Served Luncheons*

*(Customized Menus are Available)*

### ***Arizona Fiesta Steak***

*Grilled sliced Top Round with Tomato salsa*

*Served with Chipotle Mashed Potatoes*

*Glazed Fresh Carrots and Corn*

*\$11.95 per person*

### ***Rosemary Chicken Tuscany***

*Boneless Breast of Chicken with Rosemary, Garlic and Tomatoes*

*Garlic Mashed Potatoes, Seasonal Vegetables*

*\$10.95 per person*

### ***Shrimp Scampi Quiche or Classic Quiche Lorraine***

*Fresh baked Quiche with Baby Shrimp and fresh Garlic*

*Served with Side of Fresh Fruit salad, and with Fresh rolls and butter*

*\$8.50 per person*

### ***Vegetable Pot Pie with Polenta Crust***

*Seasonal Vegetables in a Vegetable veloute in a Polenta crust*

*Fresh Green beans*

*\$9.95 per person*

### ***Chicken Piccata***

*Boneless Breast of Chicken lightly sautéed and served in a light lemon sauce with capers*

*Red Parsley Potatoes, Fresh Green beans*

*\$11.95 per person*

### ***Chevre, Orzo and Basil Stuffed Portobello***

*Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and Fresh basil*

*\$9.95 per person*

### ***Cracker Crumb Tilapia in Orange sauce***

*Baked Tilapia with Cracker Crumb topping in Orange sauce*

*Red Bliss potatoes, Fresh Green beans*

*\$11.40 per person*

### ***Slow Roasted Barbequed Pulled Duck***

*Served over Chiffonade Potato sticks and Lightly Steamed Baby Spinach*

*\$12.95 per person*

*All lunches served with Tossed salad with Choice of Two dressings & Rolls and Butter*

*Chef's Choice of Dessert*

*Coffee and Tea service & Pitchers of Iced Tea or Lemonade*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Specialty Lunch Buffets*

### ***Cozumel Old Country Buffet***

*Seared Chicken and Mexican seared Beef  
Warm Flour Tortillas, Sautéed onions and peppers  
Spanish Rice and Refried Beans, Corn Bread  
Salsa, Sour cream, cheddar cheese, lettuce, tomato, onions and Guacamole  
Fried ice cream or Assorted Sugar Cookies  
\$10.35 per person*

### ***The Kansas City Buffet***

*Roast Turkey or Roast Beef  
Mashed Potatoes and Gravy  
Buttered corn, Fresh Baked Rolls  
Tossed Salad with choice of dressings  
Apple crumb pie  
\$12.45 per person*

### ***Florence Italian Buffet***

*Caesar salad with croutons, shredded parmesan cheese and dressing  
Steamed Seasonal Fresh vegetables  
Two assorted pastas with sauces (Marinara and Alfredo)  
Parmesan Chicken Breast  
Fresh Garlic Sticks  
Mini Cannoli or Assorted cookies  
\$13.50 per person*

### ***The Far East Oriental Buffet***

*Stir-fried Island Chicken with Garlic sauce & Vegetables  
Teriyaki Vegetables, Fresh Jasmine Rice  
Golden Brown Vegetable Egg Rolls  
Ginger Cookies & Fortune cookies  
\$12.45 per person*

### ***The Patio Buffet***

*Grilled lime Cilantro Chicken breasts  
Tossed Greens Salad  
Fresh fruit salad, Tortellini Antipasto Salad  
Stir-fried Vegetables over Brown Rice  
Chilled Sherbet in Martini glass  
\$13.45 per person*

*All buffets served with Choice of Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Regular or Decaffeinated Tea  
Iced Tea or Lemonade  
All buffets served with Coffee and Dessert service*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Deli Lunch Buffets*

### *Soup and Caesar Bar*

*Homemade Soup du jour with Romaine lettuce with Parmesan cheese, olives, tomatoes, croutons, and Caesar dressing served with rolls and butter*

*\$5.95 per person*

### *Options for Caesar Bar (per person)*

*Add Grilled Chicken \$2.75, Grilled Steak \$4.95, Grilled Shrimp \$5.50, Grilled Salmon \$4.95 or Hummus scoop \$2.75*

### *Salad Buffet*

*Chicken salad, Egg salad & Tuna salad or Seafood salad*

*Tossed salad with Fresh Deli Rolls*

*Choice of Two dressings, Potato chips*

*Relish tray and Condiments*

*Chef's choice of dessert*

*\$10.35 per person*

### *Deli Buffet*

*Sliced Roast Beef, Ham, Turkey and Hummus*

*Swiss, American & Provolone cheese*

*Assorted Fresh Rolls and Potato chips*

*Relish tray and Condiments*

*Assorted Cookies*

*\$12.45 per person*

### *The Buffet Sampler*

*Choice Two Deli Meats and Cheeses*

*Tossed salad with Choice of Two dressings*

*Pasta Salad*

*Baked Ziti with Four cheeses*

*Relish Tray and Condiments*

*Fresh Baked Rolls*

*Assorted Cookies or Brownies*

*\$13.45 per person*

*All buffets served with Choice of Fresh Brewed Regular and Decaffeinated Coffee*

*Assorted Regular or Decaffeinated Tea*

*Iced Tea or Lemonade*

*All buffets served with Chef's Choice of Dessert*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## Boxed Lunches

### Choice # 1

Back Mountain Ham and Cheese  
Turkey and Cheese  
Plains Roast Beef and Monterey Jack Cheese  
Tuna, Chicken or Egg Salad  
\$7.60 per person

### Choice # 2

Low Country Fried Chicken  
Summit Caesar Salad Wrap  
Chicken Caesar Salad  
Wyoming Valley Vegetarian Delight Stuffed Pita  
\$8.75 per person

All Boxed lunches include Side salad, Bag of Potato chips, Whole Fresh Fruit, Giant Cookie & Bottled water or Canned soda

## Afternoon Refreshments

### The Cookie Monster

Assorted GIANT Fresh Baked  
Cookies  
Fresh Brewed Regular and  
Decaffeinated Coffee  
Assorted Regular and Decaffeinated  
Tea  
Whole and Skim Milk or Iced Tea  
\$4.10 per person

### The Fiesta

Tri Color Tortilla Chips & Salsa  
Chili con Carne and Toasted Pita  
Points  
Pepper Jack Cheese and Crackers  
Assorted Sodas and Bottled water  
\$6.20 per person

### The Mid-Day Break

Seasonal Sliced Fresh Fruit  
Assorted Cookie Bars & Brownies  
Lemonade or Fruit Punch  
Iced Tea & Bottled Water  
\$5.15 per person

### Add Ons

|  |                   |
|--|-------------------|
| Fresh Vegetable Tray with Dip                      | \$2.65 per person |
| Assorted Domestic Cheeses and Crackers             | \$2.40 per person |
| Assorted Cookies                                   | \$6.65 per dozen  |
| Assorted Brownies                                  | \$7.65 per dozen  |
| Freshly Brewed Regular and Decaffeinated Coffee    | \$9.55 per gallon |
| Unsweetened and Sweetened Iced Tea                 | \$7.65 per gallon |
| Assorted Bottled Soda /Bottled Water/Bottled juice | \$1.30 per bottle |
| Hot chocolate                                      | \$9.55 per gallon |
| Lemonade or Fruit punch                            | \$9.10 per gallon |

If you wish to replenish your beverages, the additional charge will be based on consumption.  
All prices subject to change

Menus and availability subject to change.

# WILKES UNIVERSITY MEDALLION CATERING

## *Specialty Coffee Breaks*

*(Only served in Student Center Building or Approved Location)  
(For 20 guests or more)*

### *The Chocolate Lovers Break*

*Freshly brewed Regular and Decaffeinated Coffee  
Assorted Regular and Decaffeinated Tea  
Mocha Flavored Coffee, Hot Chocolate  
Chocolate Milk, Whole Milk  
Chocolate Brownies, Chocolate Chip Cookies  
Hershey Kisses, Chocolate Covered Pretzels  
\$5.50 per person*

### *Heart Smart Break*

*Crudités of Fresh Vegetables with Low fat Herb Dip  
Display of Fresh Fruit with Yogurt Dip  
Assortment of Granola Bars/Nutri grain bars  
Bottled Water  
Assorted Bottled Juices  
\$5.95 per person*

### *Half Time Break*

*Salted Peanuts  
Soft pretzels with Honey Mustard  
Cracker Jacks and Popcorn  
Assorted sodas and Powerade or Bottled Water  
\$5.95 per person*

### *The Executive Break*

*Freshly brewed Regular and Decaffeinated Coffee  
Assorted Regular and Decaffeinated Tea  
French Vanilla Roast or Monthly Specialty Flavored Coffee  
Assorted Fruit Muffins, Brioche and Biscotti  
Sliced Seasonal Fruit  
Assortment of Jams, Flavored Fruit Butters and Herb Butter  
Chocolate Covered Pretzels  
\$6.50 per person*

*If you wish to replenish your beverages, the additional charge will be based on consumption.  
All prices subject to change*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Specialty Breaks*

### *Winter Warmer (Seasonal)*

*Hot Chocolate with Whipped Cream, Warm Apple Cider and Cinnamon Sticks, Assorted Cookies and Ginger Snaps  
\$2.75/ 15 person minimum*

### *Beach Refresher (Seasonal)*

*Cubes of Minted Seasonal Melons and Fruits, served with Fresh baked Sugar Cookies, Mango Lemonade, Brewed Iced  
tea with Condiments and Chilled Bottled water  
\$3.95/ 15 person minimum*

### *Snack Break*

*Potato Chips w/French Onion Dip, Pretzels, Snack Mix & Assorted Cookies. Served w/Assorted Sodas & Bottled water  
\$3.95/ 15 person minimum*

### *The Chocolate Lovers Break*

*Freshly brewed Regular and Decaffeinated Coffee  
Assorted Regular and Decaffeinated Tea  
Mocha Flavored Coffee, Hot Chocolate, Chocolate Milk, Whole Milk,  
Chocolate Brownies, Chocolate Chip Cookies  
Hershey Kisses, Chocolate Covered Pretzels  
\$5.75 per person*

### *Heart Smart Break*

*Crudités of Fresh Vegetables with Low fat Herb Dip  
Display of Fresh Fruit with Yogurt Dip  
Assortment of Granola Bars/Nutri-grain bars  
Bottled Water, Assorted Bottled Juices  
\$5.95 per person*

### *Wilkes Half Time Break*

*Salted Peanuts  
Soft pretzels with Honey Mustard  
Cracker Jacks and Popcorn  
Assorted sodas and Powerade or Bottled Water  
\$6.20 per person*

### *The Executive Break*

*Freshly brewed Regular and Decaffeinated Coffee  
Assorted Regular and Decaffeinated Tea  
French Vanilla Roast or Monthly Specialty Flavored Coffee  
Assorted Fruit Muffins, Brioche and Biscotti  
Sliced Seasonal Fruit  
Assortment of Jams, Flavored Fruit Butters and Herb Butter  
Chocolate Covered Pretzels  
\$6.75 per person*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## Dinner A' La Carte

*(For an event that requires a more formal atmosphere, we suggest a served meal. Please contact the Catering Office to customize a menu for your event)*

*Here is a sample of options to be served:*

### Appetizers

**Tequila Barbequed Shrimp**  
*Stir Fried Jumbo Shrimp with Tequila  
BBQ sauce with Bacon  
Served with Cilantro Rice*

**Deluxe Fruit plate (Seasonal)**  
*Sliced Fresh Seasonal Fruit laced  
with Port Wine*

**Ravioli with Tomato Basil  
Cream sauce**  
*Three Large Raviolis with Fresh  
Tomato Basil Cream sauce with  
shaved Parmesan*

### Soups and Salads

#### Soups

*Italian Wedding Soup*

*Soup du Jour*

*Maryland Crab Bisque*

#### Salads

**Mesclun Greens**  
*Mesclun greens with Red and Yellow  
peppers, Black olives and shaved  
parmesan*

**Caesar Salad**  
*Fresh Romaine lettuce with seasoned  
croutons, Parmesan cheese and Caesar  
dressing*

**Spinach salad**  
*Fresh Spinach leaves with Yellow  
and Red bell tomatoes, Feta cheese  
and Red onion with Italian dressing*

*All dinners served with house salad and choice of dressing & Fresh rolls and butter  
Freshly brewed Regular and Decaffeinated coffee or Tea*

### Poultry Selections

#### **Coconut Chicken**

*Baked Chicken Breast coated with Flaked Coconut  
Served with Apricot sauce*

#### **Chicken Saltimbocca**

*Sautéed breast of Chicken served over spinach, sprinkled with sage topped with a thin sliced of prosciutto and imported  
Italian cheese*

#### **Grilled Chicken Breast Dijonaise**

*Grilled Chicken Breast with a Sweet and Spicy Dijon sauce*

#### **Chicken Breast Piccata**

*Sautéed Chicken Breast with Lemon Butter, White wine, Parsley and Capers*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## Seafood Selections

### *Scallops Sicilian*

*Sea scallops sautéed in Olive Oil, served over pasta and Topped with Mushroom Tomato Basil sauce*

### *Maui Maui with Tropical Fruit salsa*

*Grilled Swordfish topped with a Delectable tropical fruit salsa*

### *Pan Seared Salmon with Roasted leeks*

*Pan-seared Salmon fillets Roasted on a bed of Leeks*

### *Golden Tilapia*

*Marinated Tilapia fillets bedded on fresh julienne vegetables*

*All dinners served with house salad and choice of dressing & Fresh rolls and butter*

*Freshly brewed Regular and Decaffeinated coffee or Tea*

## Beef Selections

### *Prime Rib Au Jus*

*Slow Roasted Queen cut (10-12 oz) of Prime Rib of Beef*

*Served with Au Jus and Horseradish sauce*

### *Peppered Beef Tenderloin Medallions with Madeira Sauce*

*Roasted beef Tenderloin with a Pepper Crust topped with Madeira Wine sauce*

### *Roasted Top Round of Beef with Mushroom Bordelaise*

*Roasted Beef served with Mushroom Bordelaise*

### *Marinated London Broil*

*Marinated London Broil, Grilled and Served with Mushroom Sherry Reduction*

### *Yankee Pot Roast*

*Cubed Beef with Potatoes, Carrots and Celery in a Brown gravy. Served with Biscuits*

## Pork & Veal

### *Apple Ginger Pork Cutlet*

*Grilled Pork Chop Marinated with Apples, Fresh Ginger, Garlic and Topped with Demi-glaze*

### *Pork Tenderloin with Raspberry sauce*

*Slow Roasted Pork Tenderloin with a Raspberry, Garlic sauce*

### *Veal Marsala*

*Medallions of Veal topped with a sherry wine and mushroom sauce*

*All dinners served with house salad and choice of dressing & Fresh rolls and butter*

*Freshly brewed Regular and Decaffeinated coffee or Tea*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## Dinner Buffet Suggestions

### Classic Dinner Buffet

Choice of One Entrée, Vegetable, and Starch from the List below  
House Salad with Choice of Two dressings & Rolls and Butter, Chef's Choice of Dessert  
\$15.95 per person

### Deluxe Dinner Buffet

Choice of Two Entrees ( 1-Meat/Fish & 1- Pasta), Vegetable and Starch from list below  
House Salad with Choice of Two dressings & Rolls and Butter, Chef's Choice of Dessert  
\$18.65 per person

### Ultimate Dinner Buffet

Choice of Two Entrees (1-Meat/Fish & 1-Pasta), One Carved Meat Selection, Two Vegetables, & Starch from list.  
House Salad with Choice of Two dressings & Rolls and Butter, Chef's Choice of Dessert  
\$20.75 per person

## Menu Suggestions

### Entrees

Stuffed Pork Loin  
Chicken Veronique  
Turkey Divan  
Lemon Grilled Chicken  
Penne Pasta w/Fresh Spinach, Tomato & Feta  
Lasagna with meat sauce  
Sliced Roast Turkey  
Sliced Roast Beef  
Sliced Pork Loin  
Sliced Baked Ham  
Bowtie with Roasted Red Pepper sauce  
Beef Teriyaki  
Broiled Cod with Lemon  
Chicken Marsala  
Vegetarian Strudel  
Seared Lemon Herb Salmon filet (Market price)  
Sausage and Peppers & Onions  
Chicken Florentine

### Vegetables

Green beans with Red peppers  
Orange glazed Carrots  
Steamed Broccoli  
Spinach with Garlic  
Vegetable Stir Fry  
Cauliflower Au Gratin  
Buttered Corn  
Sugar Snap Peas with Sesame seeds  
Lemon Garlic Broccoli  
Grilled Yellow Squash  
Broccoli with Walnuts  
Seasonal Mixed Vegetables  
Balsamic Roasted Vegetables  
Honey Glazed Baby Carrots  
Brussels Sprouts in Butter sauce  
Asparagus Wrapped in red peppers  
Squash Mix  
Green Peas with Mushrooms

### Starch

Roasted Red Potatoes  
Baked Potatoes  
Au Gratin Potatoes  
Lemon Rice  
Rice Pilaf  
Rosemary Potatoes  
Potatoes O'Brien  
Red Mashed Potatoes  
Cilantro Rice  
Garlic Whipped Potatoes  
White & Wild Rice  
Mashed Potatoes  
Baked Sweet Potato  
Scalloped Potatoes  
Couscous  
Mushroom Orzo  
Butternut Squash  
Spaghetti Squash

### Carved Meats

Baked Glazed Ham, Roast Top Round of Beef, Roast Turkey Breast, Marinated London Broil, or Roast Pork Loin,  
Upscale Carving meats of Roast Leg of Lamb, Roast Prime Rib Au Jus, & Roast Beef Tenderloin

**Upscale Carving Meats are according to Market prices**

All buffets served with Choice of Fresh Brewed Regular and Decaffeinated Coffee/ Tea  
Iced Tea or Lemonade

All buffets served with Coffee and Dessert service

Menus and availability subject to change.

# WILKES UNIVERSITY MEDALLION CATERING

## Trays & Displays

*(Minimum Order 10 people)*

### **Pepperoni & Cheese Tray**

*Always a favorite! Complete with Mustard, Assorted Crackers and Mixed Olives*

*\$3.00 per person*

### **Gourmet Greek Display**

*Creamy Hummus, Roasted Eggplant Baba Ghanoush, and Herbed Feta cheese. Served with Basket of Pita Chips and Olives*

*\$5.00 per person*

### **Crudités with Dip**

*Fresh Seasonal Vegetable served with Spinach or Ranch Dip*

*\$2.35 per person*

### **Cheese & Cracker Tray**

*Imported and Domestic cheese served with Assorted Crackers and Breadsticks*

*\$3.50 per person*

### **Fresh Seasonal Fruit Tray (Available March-Sept)**

*Array of Fresh Seasonal Fruit with a Yogurt Dipping Sauce*

*\$3.65 per person*

### **Bruschetta Tray**

*Italian Bread glazed with Virgin Olive Oil, Tomato Basil Bruschetta, Topped with Pecorino Romano cheese*

*\$2.35 per person*

### **Vegetable and Hummus**

*Hummus with a touch of Sesame and lemon, Surrounded by an assortment of Grilled and Fresh Vegetables.*

*Accompanied by a basket of Pita Chips*

*\$3.15 per person*

### **Chicken Delight**

*Chicken Tender and Chicken Wing Platter with Hot sauce and Bleu cheese*

*\$5.75 per person*

### **Shrimp Cocktail**

*Chilled Jumbo Shrimp with Cocktail sauce and lemon*

*\$Market price*

### **Antipasto Tray**

*An array of smoked meats and Cheese with marinated vegetables served with Italian Garlic Bread \$6.25 per person*

*Items to be added onto a Hors d' Oeuvres Party or Dinner Buffets*

*Menus and availability subject to change.*

# WILKES UNIVERSITY MEDALLION CATERING

## *Back to Basics*

*This service was designed for those individual departments who desire a special catered event, but need to consider their budgeted constraints.*

*This service is designed to be a PARTY-PICK UP ONLY, this service WILL NOT be delivered.  
All disposable products will be supplied for your event.*

### ***Morning Starter***

*Fresh Brewed Regular and Decaffeinated Coffee*

*(In Coffee disposable box)*

*Assorted Regular and Decaffeinated Tea, One Bottle of Fruit juice*

*Assorted mini Muffins or KrispyKreme Donuts*

*\$3.25 per person*

*Donuts additional \$.75 per person*

### ***Cheese and Crackers***

*Domestic cheese served with Assorted Crackers*

*\$2.25 per person*

### ***Express Deli Tray***

*Assorted Deli Tray, Roast beef, Turkey, Ham and Swiss*

*Fresh baked Roll, Chips, Assorted Cookies, and Condiments*

*And Choice of Bottled water or Can soda*

*\$5.25 per person*

### ***Just Salad***

*Chicken Salad, Egg Salad, Tuna Salad, and Tossed Salad*

*Choice of Two Dressings, Potato chips, Relish Tray and Condiments*

*Fresh Deli Rolls, Assorted Cookies and Soda*

*\$6.25 per person*

*Menus and availability subject to change.*