

# SODEXO CATERING

*Providing you with a memorable experience!*

In an effort to provide our customers with affordable options we've packaged many offerings which we trust will fit most budgets.

Menu options may be customized.

Thank you for considering Sodexho Campus Services here at William Penn University.

## **William Penn**

### *Refreshments*

#### **BEVERAGES:**

(Gallon Serves 16 People)

Coffee	\$8.40/Gal.
Hot Cocoa	\$8.40/Gal.
Bottled Water	\$1.25 each
Orange Juice (Minute Maid)	\$9.50/Gal.
Bottled Juices	\$1.75 each
Fruit Punch	\$8.00/Gal.
Lemonade	\$8.00/Gal.
Bottled Soda (16 oz.)	\$1.50 each
Iced Tea	\$7.50/Gal.

#### **INDIVIDUAL PRICING:**

(Pricing includes deliver to on campus sites)

½ Sheet Cake – Frosted	\$18.45 each
Full sheet Cake – Frosted	\$30.25 each
Donuts	\$8.00/Dozen
Muffins	\$9.00/Dozen
Cinnamon Rolls	\$9.00/Dozen
Bagels	\$1.50 each w/Cream Cheese
Danish	\$8.75/Dozen
Breakfast Bread (serves 6-8ppl.)	\$6.50 each
Rice Krispie Treats	\$6.00/Dozen
Cookies	\$3.95/Dozen
Brownies	\$9.00/Dozen

**William Penn**

*Hors D Oeuvres*

**COLD**

*per person*

<u>CHEESE &amp; CRACKERS</u> : Sliced Cheddar, Colby, and Swiss Cheeses Served with Assorted Crackers.	\$2.50
<u>MEAT &amp; CHEESE</u> : Gourmet Meat and Cheese served with Assorted Crackers.	\$2.75
<u>NINE LAYER TACO DIP</u> : Served with Fresh Tortilla Chips.	\$1.35
<u>VEGETABLE TRAY</u> : Assorted Fresh Vegetables with Ranch Dip.	\$1.50
<u>FRESH FRUIT TRAY</u> : Assorted Fresh Seasonal Cubed Fruit Served with Sweet Yogurt Dip.	\$1.75
<u>SPINACH DIP</u> : Seasoned Spinach Dip Served in a Fresh Baked Bread Bowl with Assorted Crackers.	\$1.15
<u>PINWHEELS</u> : Seasoned Cream Cheese Rolled in a Flat Bread.	\$2.45
<u>MINI QUICHES</u> : Variety of Mini Quiches.	\$2.45
<u>COCKTAIL SHRIMP</u> : Jumbo Tiger Shrimp Served with Cocktail Sauce and Garnished with Lemons.	\$3.00

**William Penn**

*Hors D Oeuvres*

**HOT**

*per person*

<u>MEATBALLS</u> : Served with choice of BBQ, Sweet-n-Sour, or Swedish Sauces.	\$1.25
<u>BARBECUE SMOKIES</u> : Smokies in a Rich BBQ Sauce.	\$1.25
<u>CHICKEN TENDERS or DRUMMIES</u> : Served with Assorted Dipping Sauces.	\$3.00
<u>PORK EGG ROLLS</u> : Served with Sweet-n-Sour Sauce.	\$1.75
<u>STUFFED MUSHROOMS</u> : Stuffed with Lump Crab Meat & Seasoned Cream Cheese	\$2.25
<u>SPINACH &amp; ARTICHOKE DIP</u> : Served in a Bread Bowl.	\$1.25

## **William Penn**

### *Served Breakfast*

**FRENCH TOAST:** Three Slices of Texas Toast Dipped in a Sweetened Egg Batter with Four Strips of Crisp Bacon. \$5.50

**HAM AND CHEESE OMELET:** Fluffy Three Egg Omelet Stuffed with Smoked Ham & Cheddar Cheese with a side of Hashbrowns. \$6.15

**MORNINGSIDE SKILLET:** Scrambled Eggs topped with Diced Ham, Onions, and Mushrooms covered with Cheddar Cheese all over a bed of Crisp Hashbrowns. \$6.00

**BISCUITS AND GRAVY:** Flaky Biscuits topped with A Rich Pepper and Sausage Cream Gravy with a side of Scrambled Eggs. \$5.25

**SOUTHWEST HUEVOS RANCHEROS:** Fried Egg, Green Chili, Refried Beans and Salsa Layered Between Three Tortillas with a side of Hashbrowns. \$6.25

All Items served with Fresh Fruit Cup, Juice, and Coffee.

### *Breakfast Buffets*

**BUILD YOUR OWN BREAKFAST BUFFET:** With Choices of -  
Scrambled Eggs or Scrambled Eggs with Cheese.  
Sausage Links or Ham or Bacon.  
Hashbrowns or Homefries.  
Pancakes or French Toast.  
Danish or Muffins.  
Fruit Salad or Melon Slices. \$6.00

**CONTINENTAL BREAKFAST BUFFET:** Includes –  
Danish  
Fruit Salad  
Muffins  
Coffee, Juice, and Hot Tea \$4.70



## **William Penn**

### *Served Lunch*

**BOURBON GLAZED PORKLOIN:** Topped with Crimini Mushroom Sauce. Served with Roasted Red Potatoes and Chefs Vegetables. \$8.75

**SMOTHERED CHICKEN BREAST:** Grilled Chicken Breast Topped with a Bacon, Onion, & Mushroom Sauce. Served with Rice Pilaf and Chefs Vegetables. \$7.75

**ITALIAN LASAGNA:** Blend of Zesty Italian Sausage and Beef Teamed with Homemade Marinara layered with a Three Cheese Blend. Served with Breadsticks and Chefs Vegetables. \$8.00

**CHICKEN CAPPELINNI:** Julienne Chicken Breast served over Thin Spaghetti topped with a Light Garlic Sauce with Green Onion, Sundried Tomato, and Mushrooms. Served with Breadsticks and Chefs Vegetables. \$8.25

**CHICKEN CLUB SANDWICH:** Chicken Breast Topped with Bacon and Swiss Garnished with Lettuce Tomato all served on Fresh Baked Kaiser. Served with Gourmet Chips. \$7.50

**CLASSIC FRENCH DIP:** Slow Roasted Beef Round sliced Thin with Fresh Baked Sub Roll and sides of Horseradish Sauce and Au Jus. Served with Gourmet Chips. \$7.75

**AMERICAN CLUB:** Stacked Sandwich with Bacon, Turkey, and Ham with Lettuce, Tomato, and American Cheese. Served with Gourmet Chips. \$7.25

*All above items are served with Coffee, Tea, and Water. Served with Garden Salad, and Choice of Dessert - Angel Food Cake with Strawberries, or Carrot Cake, or Chocolate Cake.*

**HOT FRIED CHICKEN SALAD:** Breaded and Pan Fried Chicken Breast Bordered with Fresh Cut Fruit and Drizzled With Poppyseed Dressing all atop a Bed of Crisp Romaine. \$8.25

**CLASSIC CAESAR:** Choice of Chicken or Beef atop a bed of Crisp Romaine Garnished with Egg, Roma Tomato, Crouton and Shredded Parmesan served with a Creamy Caesar Dressing. \$7.75

Substitute Shrimp add \$1.00

Salad items served with Coffee, Tea, and Water. Hot Breadstick, and Choice of Dessert – Angel Food Cake with Strawberries, or Carrot Cake, or Chocolate Cake.

## **William Penn**

### *Served Dinner*

<u>PRIME RIB</u> : Slow Roasted and Trimmed 10oz slice served with Au Jus & Horseradish Sauce.	\$16.25
<u>SEARED SIRLOIN</u> : with Jack Daniels Glaze.	\$12.75
<u>ROAST PORK LOIN</u> : Seasoned Porkloin topped with a Bordelaise Sweet Onion Sauce.	\$10.00
<u>STUFFED IOWA CHOP</u> : Hearty 12oz Pork Chop Stuffed with Traditional Dressing and topped with a Demi Glaze.	\$15.00
<u>CHICKEN BREAST MARSALA</u> : 6oz Boneless Chicken Breast Sauté in Marsala Wine & Mushroom Sauce.	\$10.50
<u>BUTTER BREADED COD</u> : Cod Filets rolled in Seasoned Seasoned Buttered Japanese Bread Crumb.	\$10.25
<u>BLACK EYES</u> : Walleye Filets Coated with Cajun Seasoning Seared and Topped with Lemon Garlic Cream Sauce.	\$14.75

All Items served with Coffee, Tea, and Water. Choice of Salad, Vegetable, Starch, and Dessert. (See Below)

## **William Penn**

### *Sides*

#### **SALAD:**

Garden Salad Choice of Dressing  
Baby Greens Choice of Dressing

Caesar Salad  
French Onion Soup

#### **VEGETABLE:**

Steamed Fresh Vegetable Blend  
Green Bean Almondine

Seasoned Baby Carrots  
Broccoli with Lemon Butter

#### **STARCH:**

Baked Potato w/ Sour Cream & Butter  
Herb Roasted Red Potato

Steamed Rice Pilaf  
Butter Herb Pasta

#### **DESSERT:**

Brownie Sundae  
Angel Food Cake with Strawberries

Apple Pie  
Carrot Cake

Assorted Gourmet Desserts Additional \$3.75

## **Presidential**

*Hors D Oeuvres*

**COLD**

*per person*

<b>*CANAPES:</b> House made Canapés: Smoked Salmon and Feta Cheese, Ham with Fresh Chive and Seasoned Cream Cheese, and Cilantro Lime Shrimp.	\$3.50
<b>*TUXEDO DIPPED STRAWBERRIES:</b> Fresh Strawberries Dipped in White and Dark Chocolate.	\$2.75
<b>*PROSCIUTTO &amp; ASPARAGUS:</b> Asparagus wrapped with Prosciutto and Seasoned Cream Cheese.	\$2.50
<b>ROASTED VEGETABLE BASKET:</b> Fresh Asparagus, Cherry Tomatoes, Mushrooms, Squash , and Green Onions Roasted in Balsamic Vinegar.	\$2.25
<b>MAYTAG BRUSCHETTA:</b> Baguette Sliced and Grilled, served with Maytag Bleu Cheese and Roma Tomato Blend.	\$2.25
<b>*FRUIT KABOBS:</b> Skewered Strawberries, Pineapple and Cantaloupe Served with a Yogurt Sauce.	\$2.25

## **Presidential**

*Hors D Oeuvres*

**HOT**

*per person*

<b>BAKED CREAMERY BRIE:</b> Brie in a Puff Pastry Shell Drizzled with Raspberry Vinaigrette served with Gourmet Crackers.	\$3.00
<b>*CHEVRE CHICKEN MEDALLIONS:</b> Chicken Breast, Chevre, and Fresh Basil, with Roasted Pistachios and Onion Cream.	\$3.35
<b>*BOURSIN STUFFED BELLAS:</b> Boursin Cheese Stuffed Baby Bellas topped with Parmesan.	\$2.50
<b>PETIT TENDERLOIN SANDWICH:</b> Seared Beef Tenderloin Served with Assorted Gourmet Rolls and Sauces.	\$4.90
<b>SPINACH CREPE:</b> Creole Seasoned Cream Cheese with Fresh Spinach Topped with Roma & Cucumber Cold Sauce.	\$2.50
<b>*SPANAKOPITA:</b> Spinach, Garlic, Onion, Feta Cheese and Cream Cheese Wrapped in Phyllo Dough.	\$2.75
<b>*BACON WRAPPED SCALLOPS:</b> Large Sea Scallops Lightly Dusted and Wrapped in Smoked Bacon.	\$3.75

\* Items maybe Butler Passed.

## **Presidential**

### *Buffet*

**BISTRO:** Pepper Crusted Prime Rib, Blackened Cod Filet, and Grilled Chicken Breast w/ Garlic Apples, Served with Sides of Bacon & Leek New Potatoes, Green Beans w/ Lemon Zest, Focaccia Bread, and Homemade Peach, Cranberry, and Carmel Cheesecake for Dessert. \$16.50

**SOUTHWESTERN:** Chipotle Rubbed BBQ Baby Backs, Five Spice Sirloin Steak, and Tombstone Fried Chicken. Served with sides of Garlic Smashed Yukon Gold Potato, Homemade Baked Beans, Corn Bread, and for Dessert is Apple Cobbler Ala Mode. \$15.50

**CHEF TOSSED STIR FRY:** Choices of Large Shrimp, Sirloin, and Chicken Breast tossed with your choice of Thai, Kung Pao, Hunan, and Teriyaki Sauces. Assorted Vegetables and Fried Rice with Fried Wonton and Apple Rumaki for Dessert. \$13.50

## **Presidential**

### *Served Breakfast*

**BREAKFAST QUICHE:** Choose from Ham & Cheddar, Spinach & Onion, or Sausage, Mushroom, and Cheddar. \$7.00

**BREAKFAST STEAK BURRITO:** Warm Flour Tortilla Stuffed with Egg, Grilled Sirloin, Jack Cheese, Cheddar Cheese, Onions & Peppers topped with Sour Cream, Salsa, & Guacamole \$7.00

**CAPTAINS OMELET:** Three Egg Omelet Stuffed with Smoked Ham, Cheddar Cheese, Onions, and Mushrooms \$6.75

**EGGS BENEDICT:** Poached Eggs Canadian Bacon, Fresh Asparagus, and Hollandaise all atop Toasted Ciabatta \$7.75

All Items served with Sliced Fresh Melon, Lyonnaise Potatoes, Juice, and Coffee.

## **Presidential**

### *Served Lunch*

**SHRIMP & TENDERLOIN CAESAR:** Topped with Homemade Caesar Dressing, Cherry Tomato, Garlic Crisps, Parmesan, and Fresh Cracked Black Pepper. \$12.00

**GRILLED SALMON SALAD:** Accompanied with Walnuts, Garlic Crisps, Mandarin Oranges, Red Onion, & Sweet Poppyseed Dressing. \$10.50

**PALMA DE LAURO:** Grilled Chicken Breast and Homemade Marinara, served over Rotini with Warm Breadstick. \$9.25

**FRESNO GRILLED POLLO SANDWICH:** Chicken Breast sauté in Rosemary Scented Olive Oil, with Crisp Hearts of Romaine, Avocado, & Roma Tomato served on Ciabata Bun and Side of Homemade Chips. \$8.75

**PORKLOIN CAPPELLINI:** Porkloin with a Light Sundried Tomato, Mushroom, and Garlic Sauce over Cappellini with Warm Breadstick. \$9.00

All Items served with Coffee, Tea, and Water and Chefs Choice Dessert

## **Presidential**

### *Served Dinner*

HARBOR CRAB CAKE: Lump Crab Meat Blended with Chopped Onions, Celery, and Coated with Seasoned Breadcrumbs and Pan-fried Topped with Gruyere Garlic Cream. \$18.50

MAYTAG BLUE CHEESE TENDERLOIN OF BEEF: Slow Roasted Beef Tenderloin Served Atop Maytag Bleu Cheese and Horseradish Sauce. \$21.50

DEL MONACO STEAK: Dijon & Garlic Coated Ribeye Grilled to Medium Rare. \$19.90

STUFFED CHICKEN BREAST: Artichokes and a Cream Cheese Blend, Stuffed in Boneless Chicken Breast and Wrapped with Prosciutto Ham Served with a Pecan Demi Glaze. \$12.75

PORK TENDERLOIN FLAMBEAU: Pork Tenderloin Marinated in Honey and Fresh Cracked Black Pepper Seared then Slow Roasted. \$15.00

All Entrée's served with Rolls, Choice of Salad, Starch, Vegetable, and Dessert.

## **Presidential**

### *SALAD/SOUP:*

Insulata Caprese  
Baby Greens w/ Raspberry Vinaigrette  
California Caesar  
Baked French Onion Soup

### *VEGETABLE:*

Roasted Fresh Vegetable  
Rosemary Green Beans  
Steamed Broccoli & Baby Carrots Topped w/ Garlic Butter  
Asparagus w/ Lemon Zest

### *STARCH:*

Butter Duchess Potato  
Smashed Sweet Potato w/ Rosemary Scented Butter  
Southwest Orzo  
Oven Roasted Red Potato w/ Fresh Cracked Black Pepper

### *DESSERT:*

Tiramisu  
Strawberry Wave Cheesecake  
Homemade Hot Fudge Sundae Cheesecake  
Jack Daniels Pecan Pie

## Policies and Procedures:

All reservations for facilities, i.e. function room, tables, chairs, audio visual needs, on the William Penn University Campus must be made through Jodi Steinlage the Conference Coordinator at 641-673-2152 or for the PAC Center Chad Rogers the Director of the PAC at 641-673-1024. Once facilities are secured please contact Sodexo for your foodservice needs at 641-673-1071.

A 50% deposit is required at the time the food order is received by Sodexo for amounts of \$ 750.00 or greater. The remaining balance is due the day of the event.

All food orders must be placed with Sodexo no later than 10 days before the event. Any event booked within 10 days of an event will be assessed a 5% service fee with a minimum of \$25.00. A minimum guaranteed headcount must be given at this time and a final headcount given 3 days prior to the event. Please contact us at 641-673-1071.

Pricing is based on a minimum of 20 guests. Parties booked below minimums are subject to additional cost and must be approved by Sodexo.

Any events held on the William Penn University campus must use the Sodexo Catering Service for any food and beverage needs.

All prices for buffets and plated meal options include linens and china. Extra Linens requested by party will be charged \$4.00 per linen.

All caterings will be charged tax, an additional 7% of the total. Unless the organization is tax exempt.

Black Chair Covers w/ White Sash are available for \$3.50 each placement with a minimum charge of \$ 100.00. With out a sash \$1.50 each placement with a minimum charge of \$ 50.00.

Pricing for Buffets and Seated Meals are based on (three) hr service from contracted meal time. Includes preplanned programming. Going beyond 3 hours of service will result in an additional charge of \$ .50 per guest per hour.

No alcoholic beverages are to be served on the William Penn University campus. Sparkling Beverages are available.

Substitute paper service for china at a \$1.00 per person. Substitutions must be pre approved by Sodexo. Bio-Degradable paper service is available for \$1.25 per person.

Children under 12 receive a 20% discount (Not to exceed 10% of the guaranteed count.)

Additional setup or decorating may be charged an additional \$15.00 per hour with a minimum of 1 hour.

Sodexo will set and prepare food for 5% over guarantee count on buffets and served meals.

*Please remember....*

*Excess amounts of food are not allowed  
to leave the premises due to public  
health concerns.*

*Buffets remain available 15 minutes  
after the last person is served.*

*Equipment/wares not recovered or damaged  
will be charged to the customer at  
replacement cost.*