

café on the park catering
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CATERED BREAKFAST MENU

Continental Buffet.....\$5.75/person

Assortment of Danish, Bagels, Muffins, Breakfast Bread and Fresh Fruit, Coffee, Tea, and Juice

Quickstart Buffet.....\$7.50/person

Scrambled Eggs, Bacon, Sausage, and Hash Browns, Coffee, Tea, and Juice

Café Breakfast Buffet.....\$8.50/person

French Toast, Scrambled Eggs, Bacon, Sausage, and Hash Browns, Coffee, Tea, and Juice

The Full Spread Buffet\$10.00/person

Assortment of Danish, Bagels, Muffins, Breakfast Bread, Fresh Fruit

Choice of French Toast or Pancakes with Maple Syrup

Scrambled Eggs, Bacon, Sausage, and Hash Browns, Coffee, Tea, and Juice

Brunch Buffet.....\$16.00/person

Assortment of Danish, Bagels, Muffins, Breakfast Bread, Fresh Fruit

French Toast, Scrambled Eggs, Bacon, Sausage, Hash Browns

Tossed Garden Salad, Fresh Fruit Salad

Sliced Beef Sirloin with Roasted Garlic Demi Glace

Roasted Chicken Breast with Mushroom Cream Sauce

Herb Roasted Red Potatoes and Vegetable Medley

Fresh Breads and Rolls

Coffee, Tea, Juices, Iced Tea, and Soft Drinks

Grab 'N Go Breakfast.....\$6.00/person

Fresh Baked Muffin, Whole Fruit, Yogurt Cup, and Bottle of Juice

Bellefonte Bull's-Eye Breakfast.....\$7.50/person

Scrambled Eggs, choice of Bacon, Sausage, or Scrapple, Potatoes, Fruit, and choice of Coffee, Tea, or Juice

Home-style Breakfast.....\$7.75/person

Choice of Pancakes or French Toast

Choice of Bacon, Sausage, or Scrapple, Potatoes,

Fruit, and choice of Coffee, Tea, or Juice

Breakfast Wrap.....\$8.00/person

Breakfast wrap filled with Scrambled Eggs, Sausage, Salsa, and Cheese

Potatoes, Fruit, and choice of Coffee, Tea, or Juice.

CATERED LUNCH MENU

All lunches include Coffee, Tea, and Iced Tea

Express Lunch Buffet.....\$8.00/person

A Selection of Two Soups
Tossed Salad with Assorted Toppings and Dressings
Sliced Fresh Fruit
Assorted Breads and Rolls
Selection of Cookies and Brownies

Deli Buffet.....\$10.00/person

Tossed Salad with assorted toppings and dressings
Fresh Pasta and Potato Salad
Sliced Turkey , Ham, Roast Beef, and Cheeses with Lettuce, Tomato, Onions, and Pickles
Assorted Breads and Rolls
Selection of Cookies and Brownies

Wrap Party.....\$12.00/person

Assorted Pre-made Wraps: Beef, Chicken, and Vegetarian
Tossed Salad with Assorted Toppings, and Dressings
Sliced Fresh Fruit
Fresh Pasta and Potato Salad
Selection of Cookies and Brownies

Philly Buffet.....\$14.00/person

Tossed Salad with Assorted Toppings, and Dressings
Fresh Pasta and Potato Salad
Philly Cheesesteak (*Beef or Chicken*)
Italian Sausage
Sautéed Peppers, Onions, and Mushrooms
Sandwich Rolls
Selection of Cookies and Brownies

THE CAFÉ LUNCH BUFFET

one entrée \$14.00/person

two entrees \$15.50/person

three entrees \$17.00/person

Tossed Salad with Assorted Toppings, and Dressings
Soup of the Day
Assorted Breads and Rolls
Seasonal Vegetable Medley
Choice of Herb Roasted Red Potatoes or Wild Rice Medley
Assorted Sliced Cakes and Pies
Choice of:

- * Sliced Beef Sirloin with Roasted Garlic Demi-Glace
- * Herb Roasted Chicken Breast with Wild Mushroom Cream Sauce
- * Seared Salmon with Lemon Butter Sauce
- * Sliced Smoked Pork Loin with Apricot Chutney
- * Vegetarian Lasagna

SERVED LUNCHES:

Entrees

All entrée selections, except pasta selections, include choice of appetizer, seasonal vegetable medley, choice of potato or rice, dessert, rolls and butter. Pasta dishes only include choice of appetizer, dessert, rolls and butter. Prices are per person.

Grilled Marinated Chicken Breast.....	\$9.00
Roasted Chicken Breast with Tarragon Cream Sauce.....	\$11.00
Sliced Roasted Beef Sirloin with Caramelized Onions.....	\$15.00
Jumbo Lump Crab Cake with Creole Remoulade.....	\$13.00
Seared Salmon Filet with Lemon Chive Sauce.....	\$14.00
Grilled Mahi Mahi with Fruit Salsa.....	\$15.00
6oz. Filet Mignon with Roasted Garlic Demi-Glace...	\$18.00
Fettuccini Alfredo.....	\$8.00
With Grilled Chicken....	\$11.00
With Grilled Shrimp....	\$12.50
Pasta Primavera.....	\$8.00
Mushroom Ravioli....	\$10.00

Appetizers

Soup of the Day
 Fresh Fruit Cup
 Tossed Salad
 Caesar Salad

Desserts

N.Y. Style Cheesecake
 Chocolate Mousse with Berries
 Tiramisu
 Strawberry Shortcake (seasonal)

Entrée Salads

All salads served with rolls and butter, and choice of dessert from above. Add cup of soup for an additional \$1.50/person

Caesar Salad.....	\$9.00
<i>Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing</i>	
With Grilled Chicken.....	\$11.00
With Grilled Shrimp.....	\$14.00
Steak Salad.....	\$13.00
<i>Mixed Greens, Marinated Flank Steak, Feta Cheese, Tomatoes, Cucumbers</i>	
Antipasto Salad.....	\$14.00

Romaine Lettuce, Salami, Pepperoni, Provolone, Pepperoncini, Olives, and Tomatoes

Chef Salad.....\$13.00

Mixed Greens, Ham , Turkey , Swiss, Cheddar, Hard Boiled Egg, Tomatoes, and Cucumbers

Sandwiches

Sandwiches served with potato chips and choice of dessert from above. Add side salad or cup of soup of the day for an additional \$1.50/person

Grilled Burger.....\$9.00

8oz. Burger with Lettuce, Tomato, Onion

Grilled Chicken BBQ.....\$9.00

Grilled Chicken Breast, Melted Cheese, Lettuce, Onion, BBQ Sauce)

Steak Sandwich\$10.00

Marinated Flank Steak, Roasted Peppers, Lettuce, Onion,

Pesto Aioli and Italian Wrap.....\$10.00

Salami, Ham, Provolone, Lettuce, Tomato, Italian Dressing

GRAB 'N GO BOX LUNCHES

Box lunches include sandwich, coleslaw, potato chips, chocolate chip cookies, and drink.

Ham and Swiss on Marble Rye \$8.50

Roast Beef and Cheddar on Kaiser.....\$9.50

Turkey and Provolone on Ciabatta.....\$9.00

Grilled Tofu and Vegetable Wrap.....\$9.00

CATERED DINNER MENU

All dinners include warm rolls and butter, coffee, tea, and iced tea

Light Dinner Buffet.....\$16.00/person

Soup du Jour
Tossed Salad with Assorted Toppings, and Dressings
Choice of one Entrée
Seasonal Vegetable Medley
Potato or Rice du Jour
Fresh Baked Cookies and Brownies

Full Dinner Buffet...\$18.00/person

Soup du Jour
Choice of Tossed Salad or Caesar Salad
Choice of Two Entrées
Seasonal Vegetable Medley
Potato or Rice du Jour
Assorted Sliced Cakes and Pies

Extended Dinner Buffet.....\$22.00/person

Soup du Jour
Choice of Tossed Salad or Caesar Salad
Sliced Fresh Seasonal Fruit
Choice of Three Entrées
Potato or Rice du Jour
Assorted Sliced Cakes and Pies

Entrée Selections

Seared Chicken Florentine
Grilled Bruschetta Chicken
Roasted Chicken Breast with Wild Mushroom Sauce
Grilled Marinated Flank Steak with Caramelized Onion Demi-Glace
Sliced Roasted Sirloin with Roasted Garlic Demi-Glace
Sliced Beef Tenderloin with Mushroom Truffle Sauce (*additional \$2.00/person*)
Smoked Pork Loin with Apricot Chutney
Roasted Pork Tenderloin with Roasted Pepper Sauce
Salmon Saltimboca
Baked Cod with Lemon Butter Sauce
Grilled Mahi Mahi with Tropical Fruit Salsa
Vegetarian Lasagna
Pasta with Sun dried Tomatoes, Goat Cheese, Olives, and Pine Nuts

Italian Buffet.....\$19.00/person

Fresh Baked Garlic Bread

Tossed Salad with Assorted dressings and toppings
 Antipasto Salad
 Choice of Three Pastas:
Fettuccini, Spaghetti, Ziti, Penne, Tortellini, Ravioli
 Choice of Three Sauces:
Marinara, Alfredo, Pesto, Garlic & Olive Oil, Clam Sauce
 Meatballs
 Italian Sausage
 Tiramisu and Cannolis

SERVED DINNERS:

*Dinner selections include choice of appetizer and salad, seasonal sides, and choice of dessert.
 All prices are per person.*

Appetizers

Soup Du Jour
 Fresh Fruit Cup
 Wild Mushroom Risotto
 Chilled Shrimp Cocktail (*add \$5.00/person*)

Salads

Tossed Salad
 Caesar Salad
 Spinach Salad with Strawberries,
 Walnuts, Goat Cheese

Entrées

Grilled Bruschetta Chicken.....\$18.00
 Stuffed Chicken Breast.....\$19.00
 Chicken Cordon Bleu.....\$20.00
 Meatloaf Dinner.....\$19.00
 Eight Ounce Grilled Sirloin with Caramelized Onion Demi-Glace ..\$22.00
 Eight Ounce Filet Mignon with Roasted Garlic Demi-Glace.....\$30.00
 Surf and Turf - Filet Mignon and Crab Cake.....\$36.00
 Grilled Salmon Fillet with Citrus Chive Buerre Blanc...\$23.00
 Stuffed Flounder.....\$26.00

Desserts

Chocolate Mousse with Fresh Seasonal Berries
 N.Y. Style Cheesecake
 Peanut Butter Pie
 Penn State Creamery Ice Cream Sundae
 Seasonal Crème Brulee

**Vegetarian and Vegan meals available upon request.*

Cocktail Receptions

Hors d' Oeuvres

Prices are Per 50 Pieces

Vegetable Spring Rolls.....	\$70.00
Raspberry Brie Purses.....	\$85.00
Mini Quiche.....	\$75.00
Mini Crab Cakes.....	\$95.00
Smoked Salmon Tartlet.....	\$85.00
Scallops Wrapped in Bacon.....	\$125.00
Sausage Stuffed Mushroom Caps.....	\$80.00
Spicy Tai Beef in Cucumber Cups.....	\$90.00
Tomato and Basil Bruschetta.....	\$65.00
Spanikopita.....	\$70.00
Hazelnut Crusted Chicken Satay.....	\$80.00

Cold Displays

Prices are Per Person

International and Domestic Cheese.....	\$4.00
Sliced Fruit and Berries.....	\$3.50
Fresh Vegetable Crudite.....	\$3.00
Antipasti.....	\$6.00
Seafood bar on Ice.....	\$13.00
Charcuterie.....	\$10.00
Assorted Mini Desserts.....	\$11.00

Please add 6% Pennsylvania Sales tax and 18% Gratuity for all Items.