

Catering services are offered Monday-Friday, 7am-6pm during Fall and Spring semester. A service charge of \$100 will be applied for services outside of normal business hours, which includes holidays. Linen, plates and silverware are included in price. Gratuity of 18% is added to the total bill.

There is a minimum of \$50 charge for luncheons. A \$10 fee will be applied to delivery outside of the LSF building

Luncheons and Dinners

SERVED ENTRÉE SALADS

Chicken Fajita Salad

Grilled Seasoned Chicken Breast on a bed of Crisp Greens, Green Peppers, Onions, Fresh Tomatoes, Cheddar Cheese, Tortilla Chips, Salsa and Sour Cream

\$ 9

Chicken or Tuna Caesar Salad

Breast of Chicken or Tuna Steak, grilled, served atop Fresh Greens tossed with Parmesan Cheese, Caesar Dressing, , Fresh Tomatoes and Croutons

\$ 9

Asian Chicken Salad

Grilled Teriyaki Chicken Breast, Sesame Seasoned Pasta, Scallions, Sunflower Seeds, and Mandarin Oranges atop a bed of Crisp Greens with Rice Vinaigrette Dressing

\$ 9

Chef's Salad

Julienne Ham, Turkey, Red Onions, Tomatoes, Hard Boiled Egg, Cheddar, Mozzarella, and Provolone Cheeses on a bed of Fresh Greens

\$ 9

Turkey Bacon Club Salad

Sliced Breast of Turkey, Smoked Bacon, Red Onion, Cheddar Cheese, Tomatoes, Croutons with your choice of dressings

\$ 9

Lobster Salad

Lobster Claws with Baby Iceberg Lettuce, Fresh Vegetables and Red Pepper Dressing

\$ 12

Chopped Italian Salad

Chopped fresh greens with Genoa salami, pepperoni, provolone cheese, mozzarella cheese, tomatoes, artichokes, cucumbers and red onions. Served with a traditional vinaigrette.

\$ 10

Entree Salads are served with Warm Rolls, Butter, Coffee, Iced Tea, Water and Dessert

SERVED LUNCHESES AND DINNERS

Honey Chipotle Salmon

Top Crusted Salmon, with a Perfect Balance of Smoky Chipotle, Fresh Herbs and Sweet Honey
\$ 13

Chicken Bruschetta Scallopini

Thin Strips of Chicken Breast, Sauteed with Fresh Garlic, Tomatoes, Basil in a Balsamic Reduction. Served with Risotto Primavera
\$ 12

Meat or Vegetable Lasagna

\$ 10

Incrustadas Pescado

Tilapia filet, encrusted with Corn Tortillas, topped with Tomatillo Sauce, served with Spanish Rice
\$ 13

Garden Manicotti

Pasta filled with Ricotta Cheese, Vegetables baked with Mozzarella and Provolone in Marinara Sauce
\$ 11

Old Fashioned Meatloaf

Served with Whipped Potatoes and Vegetable

\$10

Pot Roast

Slow Roasted and Served with Potatoes, Carrots, and Gravy
\$ 11

Pork Loin

Roasted and Served with Brown Rice Pilaf and Cherry Chutney
\$ 11

Chicken with Brie and Apples

Breast of Chicken Stuffed with Sweet York Apples, Cranberries, Creme Brie, with a Champagne Butter Sauce
\$ 14

Vegan Risotto

Arborio Rice, Onion, Fresh Garlic, with Steamed Vegetables, cooked in Vegetable Stock
\$ 10

Pasta North Central

Seasoned Chicken, Penne Pasta, Olive Oil, Sundried Tomato and Black Olive Pesto
\$ 11

Hot Turkey Blue Plate

Sliced Hot Turkey, Whipped Potatoes, and Vegetable

\$11

Hot Entrees include choice of Salad, Rolls with Butter, Chef's Fresh Vegetables and Dessert Regular and Decaf Coffee, and Iced Tea

48 hours notice is required for less than 42 guests. 2 week notice is required for more than 42 guests

Luncheon Buffets

Soup, and Salad Buffet

Your Choice of Homemade Soup, Crisp Greens, Toppings, Pasta or Potato Salad, Rolls

\$ 9

Add deli meats, cheeses, and bread for \$2 extra

Pasta Buffet

Assorted Pastas, Marinara Sauce with Meat, Pesto Cream Sauce, Broccoli Cheese Sauce Steamed Vegetables, House Salad, Garlic Breadsticks

\$10

Hot Sandwich Buffet

Pulled Pork or Sliced Turkey, Italian Beef, Rolls, Pasta or Potato Salad, Marinated Vegetable Salad or Coleslaw

\$10

PNC Buffet

Herb Chicken Breast in a Champagne Cream Sauce, Baked Tilapia with a Citrus Glaze, Rice Pilaf, Steamed Vegetables, House Salad

\$ 12

Midwestern Buffet

Sliced Roast Beef, Sliced Breast of Turkey, Breaded Chicken Strips, Mashed Potatoes and Gravy, Steamed Vegetable, Tossed Salad, Apple Pie

\$ 12

Potato Buffet

Baked or Mashed Potatoes, Sweet Potatoes, Sour Cream, Scallions, Cheddar Cheese, Bacon Bits, Steamed Broccoli, Corn

\$ 8

All buffets are served with fresh rolls and butter, dessert, coffee, iced tea and water

Desserts

Your dessert selection is included with Served Hot Entrees, Salad Entrees, and Buffets. Additional prices are for upgraded selections. One choice only.

Assorted Fruit or Cream Pies

Carrot Cake

Ice Cream or Sherbet

Gourmet Brownie

Seasonal Fruit Cup

Assorted Dessert Bars

(Lemon, 7 Layer, Caramel-Oatmeal, Raspberry)

Tiramisu

\$ 2

Vanilla Mousse with Fresh Berries

\$1.75

Gourmet Cheesecake

\$ 3

Chancellor's Key Lime Pie

\$ 2

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