



# Distinctive Cuisine & Services

## BREAKFAST

All buffets and served breakfasts include OJ, water and coffee service

### Continental Breakfast

A lighter alternative for starting the day in a delicious way.....\$13.25

- Assorted Danish
- Assorted Muffins and Croissants
- Seasonal Fruit Tray

### Served Breakfast

Enjoy a served breakfast to start your day with choices from the breakfast menu.....\$17.85

- One Entrée
- One Meat
- One Side
- Two Pastries
- Fruit

### Breakfast Buffet

Wake up to a delicious breakfast buffet created from the offerings listed below.....\$18.75

- Two Entrées
- One Meat
- One Side
- Two Pastries
- Fruit

## Create a Served Breakfast or a Breakfast Buffet from the Choices Below

### Entrées

- Cheddar Scrambled Eggs
- French Toast
- Pancakes
- Blueberry, Chocolate Chip, or Buttermilk*
- Scrambled Eggs
- Spinach, Tomato & Cheddar Frittata
- Three-Cheese Quiche

### Meat Selections

- Applewood Smoked Bacon
- Chicken Sausage Links
- Grilled Ham Steak
- Sausage Links

### Sides

- Home Fried Potatoes
- O'Brien Potatoes
- Lyonnais Potatoes

### Pastries or Fruit

- Assorted Bagels
- Assorted Danish
- Assorted Doughnuts
- Assorted Muffins
- Assorted Scones
- Coffee Cake
- Fruit Tray
- Mini Croissants

### On-the-Go Breakfast

Each bagged breakfast comes with your choice of one of each of the following: pastry, snack, fruit and beverage.....\$9.99

#### Pastry

- Bagel
- Comes with butter, cream cheese, and jelly*
- Muffin
- Blueberry or Chocolate Chip*

#### Beverage

- Bottled Water
- Bottled Juice

#### Fruit

Additional selections of fruit available at an extra charge

- Apple
- Orange
- Banana

#### Snack

- Granola Bar
- Nutri-Grain Bar



# Distinctive Cuisine & Services

## LUNCH

### Black & Gold Bistro Delivered Lunches

Prepared lunch bags or deluxe boxed lunches to enjoy anywhere.  
All lunches include assorted soda or bottled water.

#### Deluxe Boxed Lunch

Gourmet sandwiches are served on brioche roll or GF roll. Lettuce and tomato are packed separately.....**\$18.10**

Choose one entrée:

- Ham & Swiss
- Turkey & American
- Italian & Provolone
- Veggie & Cheese
- Roast Beef & Cheddar

#### Also Includes:

- Garden Pasta Salad
- Assorted Cookies (2)
- Crisp Apple
- Condiments

#### On-the-Go Bagged Lunches

Bagged lunches are served on rolls with lettuce and tomato on the side.....**\$12.65**

#### Hoagie with Condiments

- Ham & Swiss
- Italian & Provolone
- Turkey & American
- Veggie & Cheese
- Roast Beef & Cheddar

#### Also Includes:

- Potato Chips
- Oreo Cookies
- Seasonal Whole Fruit



#### Basket Lunches

Choose from deluxe salad selections, wraps or twin petite croissants..... **\$14.50**

Choose one entrée:

#### Salad Selections

- Served with a roll and butter
- Chicken Salad and Fresh Fruit  
*California or Tarragon Salad*
- Deluxe Chef Salad
- Deluxe Vegetarian Salad
- Asian Noodle Salad with Chicken
- Mixed Greens Salad or  
Caesar Salad  
*with Chicken or Shrimp*

#### Wraps

- Ham & Swiss
- Italian & Provolone
- Turkey & American
- Veggie & Cheese
- Roast Beef & Cheddar

#### Twin Petite Croissants

- Chicken Salad with Lettuce and Tomato
- Tuna Salad with Lettuce and Tomato

#### Side Selections

- Choice of One - Additional \$3.25/basket
- Pasta Salad
- Small Caesar Salad
- Small Tossed Salad  
*Bleu Cheese, Italian, Ranch or  
Thousand Island Dressing*

#### Desserts

- Choice of One - Additional \$1.95/basket
- Bar Cookies
- Cookies
- Fruit Cup



# Distinctive Cuisine & Services

## LUNCH

Choose from a **Create Your Own Hot or Cold Buffet, Hot Served Luncheon, Cold Salad Plates and Sandwiches.**

**If you are in the mood for something different, try a Specialty Buffet.**

*Lunches are available from 11 a.m.–2 p.m. only*

### Luncheon Salads & Sandwiches

*Selections are served with water, iced tea, coffee service and dessert.*

*All salad entrées include assorted rolls. Please see the Bake Shop page for dessert options.*

**Caesar Salad .....\$13.25**

*Our homemade Caesar dressing on romaine lettuce with shredded Parmesan cheese and croutons topped with your choice of grilled chicken or grilled shrimp.*

**Chicken.....\$16.85**

**Shrimp.....\$18.35**

**Asian Noodle Salad**

**with Chicken.....\$14.99**

*Chilled Asian noodles with snow peas, carrots, red cabbage and red peppers. Topped with a marinated chicken breast and finished with a teriyaki glaze.*

**Cobb Salad.....\$16.85**

*Fresh lettuce greens, hard-boiled eggs, Applewood smoked bacon, bleu cheese crumbles, tomato, guacamole and grilled chicken. Your choice of two dressings.*

**Taco Salad.....\$15.10**

*Lettuce, tomatoes, taco meat, Monterey Jack cheese, black olives and diced onions. Served with chips, salsa, guacamole and sour cream.*

**Cranberry Walnut Salad..\$13.99**

*Baby mixed greens topped with raisins, spicy candied walnuts, and finished with raspberry vinaigrette dressing.*

**Maryland Crab Cake**

**Sandwich.....\$18.35**

*Crabmeat sautéed to a golden brown served on a Kaiser roll with chips and a dill pickle.*

**Brioche Sandwich.....\$14.55**

*Choice of ham, turkey, roast beef, tuna or chicken salad on a brioche roll. Served with lettuce, tomato, chips, and a dill pickle.*

**Turkey Club .....\$15.10**

*Turkey on toasted bread with applewood smoked bacon, lettuce and tomato. Served with chips, cole slaw and a dill pickle.*



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Prices effective as of August 2022

Millersville University Catering

Menu updated as of January 2024

717-871-5143

An additional 18% gratuity will be applied to all served meals.

*Upon request, additional items are available in every selection for an extra charge.*

*Please note that for all buffets, there will be an additional charge for parties of fewer than 20 guests.*



# Distinctive Cuisine & Services

## LUNCH

### **Bolger Cold Luncheon Buffet.....\$20.65**

*Selections are served with condiments, water, iced tea, coffee service and your choice of dessert.*

*Please see the Bake Shop page for dessert options.*

*For groups over 50 people, we suggest a variety of premade sandwiches.  
(Sandwiches are ordered by quantity.)*

#### **Sliced Meats & Meat Salads**

*Choice of Three*

- Roast Beef
- Salami
- Roasted Turkey Breast
- Smoked Ham
- Chicken Salad
- Choice of California or Tarragon*
- Tuna Salad

#### **Sliced Cheeses**

- Choice of Two*
- American
- Cheddar
- Swiss
- Provolone
- Muenster

#### **Rolls & Breads**

- Choice of Two*
- Assorted Sliced Breads
- Italian, Wheat or Whole Grain*
- Homemade Mini White Rolls
- Homemade Mini Wheat Rolls
- Kaiser Rolls
- Soft Tortillas
- Gluten-free bread available upon request.*

#### **Sides**

- Choice of One*
- Roasted Vegetable Tray
- with Chipotle Dip*
- Fresh Vegetable Tray
- with Dill Dip*
- Black Bean and Corn Salad
- with Tortilla Chips*

#### **Salads**

- Choice of One*
- Caesar Salad
- Cole Slaw
- Homemade Pasta Salad
- Macaroni Salad
- Red and White Potato Salad
- Tossed Salad
- Choice of 2 dressings*
- Greek Salad
- Mixed Green Salad
- Choice of 2 dressings*



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# Distinctive Cuisine & Services

## DIETARY RESTRICTIONS

### Buffet

Lunch.....\$22.70

Dinner.....\$34.50

### Eggplant Rollups



Breaded, sliced eggplant, rolled, and filled with ricotta cheese. Topped with marinara sauce.

### Marinara Gnocchi



Homemade gnocchi pasta shaped with a fork. Tossed in a delicious marinara sauce.

### Lemon Baked Haddock



Fresh haddock topped with olive oil and freshly squeezed lemons.

### Florentine Lasagna Roulade



Lasagna rolls filled with onions, assorted cheeses and spinach alfredo sauce.

### Vegetable Lasagna



Stacked layers of lasagna alternating with fresh roasted vegetables and béchamel sauce.

### Portabella Mushrooms



Grilled marinated portabella mushrooms, topped with sautéed spinach, red peppers and diced tomatoes.

### Tortellini in Rosé Sauce



Fresh cheese tortellini in a creamy marinara sauce

### Jackfruit Rice & Beans



New Orleans-style rice and beans with jackfruit.

### Spinach and Quinoa Timbale



A delightful, layered dish of potatoes, black beans, dual-colored quinoa, and fresh spinach.

Please note that this entrée satisfies all the requirements for vegetarian, vegan, gluten-free, lactose-free and nut allergy diets

### Served Only

Please inquire about pricing for served meals.

### Mushroom Ravioli



These delicate squares of pasta are stuffed with an aromatic mushroom, black truffle and 3-cheese filling. Served in a light pink sauce.

### Jackfruit Pad Thai



A stir-fry noodle dish made with eggs, jackfruit and vegetables. Topped with crushed peanuts.

### Five-Cheese Ravioli



Large ravioli topped with fresh sautéed spinach with a light lemon butter sauce.

### Key

Vegetarian

Vegan

Dairy-Free

Gluten-Free

Certain items can be made gluten-free; please inquire. Although items may be nut-free, they were not prepared in a nut-free environment.

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# Distinctive Cuisine & Services

## LUNCH

### **Bolger Hot Luncheon Buffet.....\$22.70**

*Selections are served with condiments, water, iced tea, coffee service and your choice of dessert.  
Please see the Bake Shop page for dessert options.*

#### **Entrées**

- Choice of Two
- Choice of Three: Add \$2.95 per person
- Beef Tips with Mushrooms
- Chicken Marsala
- Chicken Piccata
- Eggplant Roll-Ups
- Florentine Lasagna Roulade
- Grilled Ham Steak with Pineapple
- Herb-Crusted Tilapia
- Lasagna with Meat
- Lemon Baked Haddock
- Marinated Flank Steak
- Portabella Mushrooms
- Sliced Turkey Breast with Gravy
- Spinach and Quinoa Timbale
- Tortellini in Rose Sauce
- Marinara Gnocchi

#### **Salads**

- Choice of One
- Tossed Salad  
*Choice of 2 dressings*
- Mixed Greens  
*Choice of 2 dressings*
- Caesar Salad
- Greek Salad
- Macaroni Salad
- Cole Slaw
- Italian Pasta Salad

#### **Pastas**

- Choice of One
- Penne with Pesto
- Baked Ziti
- Roasted Vegetable Pasta
- Stuffed Shells with Marinara Sauce
- Tortellini Alfredo

#### **Sides**

- Choice of Two
- Risotto with Garlic and Cilantro
- Rice Pilaf
- Gourmet Potatoes
- Oven-Roasted Potatoes
- Red-Skin Mashed Potatoes
- Buttered Noodles
- Green Beans
- Squash, Apple and Cranberry Bake
- Broccoli Florets
- Roasted Vegetable Medley
- Baby Carrots



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# Distinctive Cuisine & Services

## LUNCH

### Served Lunches

Selections are served with a mixed green salad with choice of two dressings, choice of two sides, assorted rolls, water, iced tea, coffee service and your choice of dessert. Please see the Bake Shop page for dessert options. Parties over 15 may select an additional entrée or dessert (choice of two) at an additional charge.

#### **Fettuccine Alfredo.....\$14.95**

Fettuccine noodles tossed in Alfredo sauce, served with chicken or shrimp.

**Chicken.....\$17.55**

**Shrimp.....\$19.75**

#### **Chicken Ravioli with Pesto....\$19.75**

Tender, plump ravioli stuffed with grilled chicken, Romano and mozzarella cheeses.

Served with a delicious pesto.

#### **Sirloin Beef Tips.....\$19.99**

Tender sirloin beef tips sautéed with garlic, onions and sliced mushrooms in a rich brown sauce.

#### **Chicken Mapi.....\$19.75**

Boneless chicken breast lightly dusted and sautéed with bacon, mushrooms and artichoke hearts, and finished with heavy cream.

#### **Chicken Sesame.....\$19.75**

Boneless chicken breast lightly breaded with sesame seeds. Pan-seared and finished with a creamy onion sauce.

#### **Salmon Sesame.....\$21.25**

Fresh salmon fillet sprinkled with black sesame seeds and grilled to perfection.

#### **Chicken Piccata.....\$19.75**

Boneless chicken breast, dredged in an egg batter, lightly sautéed with a light lemon sauce and capers.

#### **Marinated Flank Steak.....\$18.99**

Teriyaki or citrus lime marinated tender flank steak, slowly grilled and thinly sliced.

#### **Maryland Crab Cake.....\$21.25**

Crabmeat blended with diced peppers and onions and sautéed to a light golden brown.

**Please see our dietary restrictions page for additional options.**

### Sides

Choice of Two

Risotto with Garlic and Cilantro

Rice Pilaf

Gourmet Potatoes

Oven-Roasted Potatoes

Red-Skin Mashed Potatoes

Buttered Noodles

Green Beans

Squash, Apple and Cranberry Bake

Broccoli Florets

Roasted Vegetable Medley

Baby Carrots

Vegetable Stir Fry



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# Distinctive Cuisine & Services

## SPECIALTY

### Break Selections À la Carte

Keep attention levels high at your meetings by providing stimulating break refreshments. Price per person

Hot Beverage Service..... <b>\$3.99</b> <i>Coffee, Assorted Teas &amp; Iced Water</i>	Coffee & Doughnuts ..... <b>\$7.25</b> <i>Assorted Doughnuts served with Coffee, Assorted Teas &amp; Iced Water.</i>	Cheese and Cracker Tray..... <b>\$2.65</b>
Mid-Morning Replenish..... <b>\$3.15</b> <i>Coffee, Assorted Teas &amp; Iced Water</i>	Pretzels..... <b>\$1.60</b>	Fresh Seasonal Fruit Tray..... <b>\$3.99</b>
Assorted Sodas ..... <b>\$1.75</b>	Potato Chips..... <b>\$1.60</b>	Fresh Vegetable Tray..... <b>\$3.25</b> <i>with Dill Dip</i>
Iced Tea/Lemonade ..... <b>\$2.90</b>	Popcorn..... <b>\$1.60</b>	Roasted Vegetable Tray..... <b>\$3.75</b> <i>with Chipotle Dip</i>
Bottled Water..... <b>\$1.99</b>	Trail Mix..... <b>\$1.99</b>	Hot Soft Pretzels..... <b>\$1.70</b> <i>with Mustard</i>
Assorted Dozen Doughnuts..... <b>\$17.99</b>	Amish Peanut Butter Platter..... <b>\$4.55</b> <i>with Celery, Fresh Sliced Apples, Pretzels &amp; Crackers</i>	Hummus Bar ..... <b>\$5.50</b> <i>Red Pepper, Bacon Cheddar, Tomato Basil, or Spinach &amp; Feta-flavored Hummus with Fresh Vegetables and Pita Chips</i>
Assorted Bagels..... <b>\$3.15</b> <i>with Whipped Cream Cheese &amp; Jelly</i>	Apples ..... <b>\$1.75</b>	Nacho Bar ..... <b>\$7.55</b> <i>with Tortilla Chips, Cheese Sauce, Salsa, Sour Cream, Chili, Jalapeño Peppers &amp; Black Olives</i>
Coffee & Bagels ..... <b>\$6.99</b> <i>Assorted Bagels with Whipped Cream Cheese &amp; Jelly. Served with Coffee, Assorted Teas &amp; Iced Water.</i>	Bananas .... <b>\$1.35</b>	
	Banana Bread..... <b>\$1.90</b> <i>with Light Cream Cheese</i>	

## Specialty Buffet.....\$16.99

Selections are served with a mixed greens salad with two dressings, cookies or bar cookies, assorted sodas, and bottled water

### Baked Potato Bar

- Bacon Bits
- Cheese Sauce
- Chili
- Green Onions
- Sour Cream
- Steamed Broccoli

### Pasta Bar

- Penne Pasta
- Tri-Color Rotini
- Wheat Pasta
- Alfredo Sauce
- Marinara Sauce
- Marinara Sauce with Meatballs
- Garlic Bread
- Italian Bread

### Deconstructed Salad Bar

- Mixed Greens
- Choice of Two Dressings
- Black Olives
- Red Onions
- Carrots
- Cucumbers
- Grape Tomatoes
- Assorted Rolls

*For an additional cost:  
Grilled Chicken  
Grilled Shrimp  
\*Inquire within for pricing.*

### Pizza Buffet

- Cheese
- Pepperoni
- Vegetable
- White with Mushrooms & Garlic

### Taco Bar

- Hard & Soft Shells
- Tortilla Chips
- Seasoned Chicken
- Seasoned Beef
- Guacamole
- Sour Cream
- Salsa
- Lettuce
- Onions
- Olives
- Shredded Cheese





# Distinctive Cuisine & Services

## BARBECUES

Have your BBQ anywhere you would like, whether in one of our dining rooms or another on-campus location. Additional charges apply.

### The All-American Barbecue.....\$16.45

#### Includes:

- Pub Burgers
- Hot Dogs
- Veggie Burgers
- Rolls
- Baked Beans
- Lettuce
- Tomato
- Onion
- Pickles
- American Cheese
- Condiments
- Assorted Bar Cookies
- Assorted Sodas &
- Bottled Water

#### Sides

- Choice of Two
- Fresh Fruit Salad
- Red & White Potato Salad
- Macaroni Salad
- Pasta Salad
- Cole Slaw
- Potato Chips



#### Upgrade Your BBQ

### All-American Chicken BBQ .....\$18.75

*Includes everything with the All-American BBQ plus boneless BBQ chicken breast.*

### The Executive BBQ .....\$24.15

*Includes everything with the All-American BBQ plus BBQ spare ribs.*





# Distinctive Cuisine & Services

## HORS D'OEUVRES

For gala receptions, we offer exceptional hors d'oeuvres to impress your guests, clients or conference attendees.

### Individual Hors d'Oeuvres

Minimum order of 4 dozen, priced per dozen

- Parmesan Asparagus Puffs.....**\$22.75**  
*Maximum order 6 dozen*
- Chicken Skewers.....**\$26.99**  
*Pesto, Thai Curry or Tandoori*
- Beef with Horseradish Sauce.....**\$22.99**
- Brie en Croûte with Raspberry Jam.....**\$27.99**
- Bruschetta with Chèvre & Tomatoes.....**\$14.99**
- Cheese or Chicken Quesadilla.....**\$14.99**
- Cherry Tomatoes Stuffed with Vegetable Cream Cheese.....**\$13.65**
- Chicken Medallions .....**\$17.55**  
*Pesto, Thai Curry or Tandoori*
- Chicken Wings.....**\$14.99**  
*Asian, Sweet Mustard or Buffalo*
- Meatballs.....**\$14.99**  
*Teriyaki, Swedish or Sweet & Sour*

- Mini Beef Kabobs.....**\$22.99**
- Mini Reubens .....**\$16.99**
- Mini Crab Cakes with Tartar Sauce.....**\$23.99**
- Mini Quiche.....**\$17.99**  
*Lorraine, Spinach or Tomato & Goat Cheese*
- Mini Shrimp and Pineapple Kabobs .....**\$23.50**
- Mushrooms Stuffed with Crab Meat.....**\$26.50**
- Mushrooms Stuffed with Spinach .....**\$16.50**
- Pot Stickers with Hot Mustard Sauce  
*Contains nuts* .....**\$17.99**
- Scallops Wrapped in Bacon.....**\$24.50**
- Shrimp Sofrito.....**\$24.50**
- Shrimp Wrapped in Bacon.....**\$24.50**
- Spanakopita.....**\$18.99**

### Appetizer Trays & Dips

Available per serving

- Assorted Cheese & Crackers.....**\$2.60**
- Baked Brie with Caramelized Almonds.....**\$3.99**  
*with Crackers*
- Fresh Vegetable Tray.....**\$3.25**  
*with Dill Dip*
- Hot Crab Dip with Toasted Baguettes.....**\$5.70**
- Marauder Crab Dip with Crackers.....**\$5.70**
- Roasted Vegetable Tray.....**\$3.75**  
*with Chipotle Dip*
- Seasonal Fruit Tray.....**\$3.99**
- Spinach Dip with Toasted Baguettes .....**\$3.15**
- Sushi Tray..... **Market Price**



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# Distinctive Cuisine & Services

## DINNER

### Hot Dinner Buffet.....\$34.50

*Buffet dining at its best with great choices to please any palate.  
Selections are served with condiments, water, iced tea, coffee service and your choice of dessert.  
Please see the Bake Shop page for dessert options.*

#### Entrées

- Choice of Two
- Choice of Three: Add \$3.75 per person
- Baked Sugar Cured Ham
- Chicken Marsala
- Chicken Piccata
- Flounder Florentine
- Herb-Crusted Tilapia
- Lasagna
  - Meat or Vegetable*
- Roasted Turkey Breast
- Marinated Flank Steak with
  - Natural Gravy
- Stir-Fry Sirloin Tips with Broccoli
- Marinara Gnocchi
- Jackfruit Rice & Beans

#### **Entrées available for an additional cost:**

- Flounder Stuffed with Crabmeat*
- Maryland Crab Cakes*
- Sesame-Crusted Salmon*
- Shrimp Stuffed with Crabmeat*
- Sliced Beef Tenderloin*

#### Pasta

- Choice of One
- Stuffed Shells
- Baked Ziti
- Florentine Lasagna Roulade
- Penne Primavera\*
- Tortellini Alfredo

#### Salads

- Choice of One
- Mixed Greens
  - with two dressings Caesar*
- Salad
- Greek Salad
- Red & White Potato
- Salad Italian Pasta Salad

#### Vegetables & Sides

- Choice of Two
- Asian Glazed Green Beans
- Glazed Yams
- Green Beans Almondine
- Green and Yellow Herbed Squash
- Steamed Broccoli
- Parsley Baby Carrots
- Roasted Vegetables
- Bread Stuffing
- Gourmet Potatoes
- Red-Skin Mashed Potatoes
- Oven-Roasted Potatoes
- Rice Pilaf
- Herb Risotto

*\*Wheat Pasta Available*



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## DINNER

Our dinners are presented beautifully and served in a friendly, attentive and professional manner.

### Served Entrées

Selections are served with mixed greens salad with two dressings, two sides, assorted rolls, water, iced tea, coffee service and your choice of dessert. Parties over 20 may select an additional entrée or dessert (choice of two) at an additional charge.

Please see the Bake Shop page for dessert options.

#### **Chicken Chesapeake.....\$30.30**

Boneless chicken breast, grilled and topped with shrimp and lump crabmeat, baked and served with a Maryland cream sauce.

#### **Chicken Marsala.....\$27.35**

Boneless chicken breast, lightly sautéed and baked, topped with marsala wine and mushroom sauce.

#### **Chicken Piccata.....\$27.35**

Boneless chicken breast, dredged in an egg batter, lightly sautéed with a light lemon sauce and capers.

#### **Chicken Ravioli with**

#### **Pesto.....\$27.30**

Tender, plump ravioli stuffed with grilled chicken, Romano and mozzarella cheeses. Served with a delicious pesto.

#### **Chicken Sesame.....\$27.35**

Boneless chicken breast, lightly breaded with sesame seeds. Pan-seared and finished with a creamy onion sauce.

#### **Chicken Valentino.....\$28.99**

Boneless chicken breast stuffed with spinach, diced tomatoes, Parmesan, feta and mozzarella. Sautéed, finished in the oven and served over marinara sauce.

#### **Duck Breast with**

#### **Raspberry Coulis .....\$37.99**

Pan-seared duck breast, served with a raspberry coulis reduction.

#### **Braised Short Rib ..... \$32.00**

Tender short ribs slow cooked and served with a rich, hearty beef and tomato reduction sauce.

#### **Marinated Flank Steak.....\$29.25**

Teriyaki or citrus lime marinated tender flank steak, slowly grilled and thinly sliced.

#### **Roast Tenderloin Madeira...\$36.25**

Whole roasted tenderloin, seasoned with an herb rub, seared and slow-roasted. Sliced and served with a Madeira wine demi-glaze.

#### **Sirloin Tips.....\$29.15**

Tender beef sirloin tips sautéed with garlic, onions and sliced portabella mushrooms served with a rich brown sauce.

#### **Seasoned Pork Tenderloin...\$27.30**

Seared pork tenderloin served with a mushroom demi-glaze.

#### **Flounder Florentine.....\$27.25**

Flounder stuffed with sautéed spinach and Parmesan cheese. Finished with a white wine cream sauce.

#### **Crab Stuffed Flounder.....\$29.15**

Fresh flounder fillet stuffed with seasoned crabmeat, baked and topped with a rich cream sauce.

#### **Maryland Crab Cakes.....\$34.50**

Crabmeat blended with diced peppers and onions and sautéed to a light golden brown.

#### **Sesame Salmon.....\$29.99**

Fresh salmon fillet dredged in black sesame seeds and grilled to perfection.

#### **Shrimp Scampi.....\$32.85**

Shrimp sautéed with a hint of garlic, white wine and lemon. Served with our delicious pasta.

#### **Surf & Turf.....\$39.99**

Petite filet accompanied by shrimp stuffed with our own Maryland crabmeat mixture.

#### **Sides**

Choice of Two

Risotto with Garlic and Cilantro

Rice Pilaf

Gourmet Potatoes

Oven-Roasted Potatoes

Red-Skin Mashed Potatoes

Buttered Noodles

Green Beans

Squash, Apple & Cranberry Bake

Broccoli Florets

Roasted Vegetable Medley

Baby Carrots

Please see our dietary restrictions page for additional options.



# Distinctive Cuisine & Services

## BAKERY

Homemade baked goods from the Millersville University Bake Shop.

### Signature Desserts

Available for lunch and dinner meals at an additional charge.

Individual Rum Cakes

*with Caramelized Bananas\**

Chocolate Lava Bundts

Chocolate Mousse Torte

*Rich chocolate cake layered with dark chocolate mousse and chocolate sour cream icing*

Sour Cream Apple Pie

Mixed Berry Cream Crepes\*

### Cakes & Other Desserts

Angel Food Cake

*with Strawberry Sauce*

Apple Walnut Cake

*with Cream Cheese Frosting*

Carrot Cake

*with Cream Cheese Frosting*

Cheesecakes

*Plain*

*Plain with Fruit Topping*

*(Cherry, Blueberry or Strawberry)*

*Raspberry Swirl*

*Lemon Supreme*

*Pumpkin*

Chocolate Mousse

Crème Brûlée\*\*\*

Ice Cream Cake Roll (Served Only)

*Choice of Ice Cream with Vanilla Cake.*

*Served with strawberry sauce, chocolate sauce and whipped cream.*

Pumpkin Cake Roll

Red Velvet Cake

*with Cream Cheese Icing*

Assorted Bar Cookies

Assorted Brownies

Assorted Cookies

Assorted Cupcakes

### Pies, Puddings, Cobblers & Crisps

Rice Pudding\*\*

Dirt Pudding\*\*

Apple Pie

Peanut Butter Mousse Pie

Pumpkin Pie

Fruit Cobbler or Crisp

*Apple, Cherry, Blueberry or Mixed Berry*

Bourbon Chocolate Pecan Pie

Key Lime Pie

\* available for 50 guests or fewer

\*\* available for buffet only

\*\*\* available for 20 guests or fewer

All cakes and cheesecakes for 16+ guests and all pies for 8+ guests will be sent whole and pre-cut for any events outside of the Bolger Conference Center.



[catering@millersville.edu](mailto:catering@millersville.edu)

Prices effective as of August 2022

Millersville University Catering

Menu updated as of January 2024

An additional 18% gratuity will be applied to all served meals.

Upon request, additional items are available in every selection for an extra charge.

Please note that for all buffets, there will be an additional charge for parties of fewer than 20 guests.



# Distinctive Cuisine & Services

## SPECIALTY

### Home or Office Party Platters

We provide a variety of take-home choices to enhance any gathering.

#### Cold Trays

- Meat and Cheese Tray.....**\$10.50**  
*Includes choice of two meats, two cheeses, Kaiser and whole-wheat rolls, and condiments.*
- Fresh Fruit Tray.....**\$3.99**
- Fresh Vegetable Tray.....**\$3.25**  
*with Dill Dip*
- Cheese and Cracker Tray.....**\$2.60**
- Roasted Vegetable Tray.....**\$3.75**  
*with Chipotle Dip*

#### Homemade Salads

*Priced Per Half Gallon*

- Cole Slaw..... **\$12.99**
- Red-Skin Potato Salad.....**\$11.45**
- Macaroni Salad.....**\$11.45**
- Pasta Salad.....**\$12.35**
- Chicken Salad ..... **\$28.25**
- Tuna Salad .....**\$22.75**

#### Cakes & Pies

- Apple Walnut Layer Cake.....**\$22.15**
- Carrot Layer Cake.....**\$22.80**
- 9-in. Round Layer Cake.....**\$21.50**
- 12-in. Round Layer Cake.....**\$28.50**
- Cheesecake Supreme.....**\$20.80**
- Specialty Cheesecake.....**\$31.99**  
*Plain with Fruit Topping (Cherry, Blueberry or Strawberry), Raspberry Swirl, Lemon Supreme or Pumpkin*
- Chocolate Mousse Torte.....**\$28.75**
- Mocha Mousse Torte.....**\$28.25**
- Decorated Full Sheet Cake.....**\$56.00**
- Decorated Half Sheet Cake.....**\$35.00**
- Peanut Butter Mousse Pie.....**\$16.80**
- Pumpkin Pie.....**\$16.80**
- Sour Cream Apple Pie.....**\$16.80**

#### Items by the Dozen

- Chocolate Brownies.....**\$11.15**
- Iced Fudge Brownies.....**\$11.15**
- Mint Layered Brownies.....**\$11.75**
- Bar Cookies.....**\$10.75**
- Assorted Scones.....**\$12.55**  
*Raspberry, White Chocolate, Chocolate Chip, Cinnamon Raisin or Orange Cranberry*
- Chocolate Chip Cookies.....**\$10.25**
- Assorted Cupcakes.....**\$12.65**
- Danish.....**\$16.99**
- Muffins.....**\$14.35**
- Mini Muffins.....**\$9.99**  
*Regarding flavor assortment of muffins and cookies: Catering reserves the right to select the assortment for orders under 5 dozen and for orders placed with less than 2 weeks' notice. For orders over 5 dozen and with proper notice, we will accommodate the customer's request.*

#### Party Trays

- Wrap Trays.....**\$83.00**  
*15 wraps cut in half to provide a 30-piece assortment. Choose from Turkey & American, Vegetarian, Beef & Cheddar, or Ham & Swiss.*

*Select two varieties for your tray.*

*More choices available on larger orders.*

**GF Wraps Available**

- Wing Tray.....**\$69.00**  
*5 dozen wings complete with bleu cheese dip and celery.*

#### Pizza

- Cheese Pizza.....**\$14.25**
- Pepperoni Pizza.....**\$15.25**
- Veggie Pizza.....**\$14.99**
- White Pizza ..... **\$12.90**

