



**LANCASTER
BIBLE COLLEGE**
Dining Services

Full Service Catering Guide





OUR PASSION FOR SERVICE

Treat yourself and delight your guests at your next event with Charger Catering by Aladdin catering services at Lancaster Bible College.

Offering everything from morning breakfast buffets and upscale coffee service to receptions and full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and take care of all the details to make your next event memorable.

This Full Service Catering Guide is designed for events where added service and elegant touches are desired, offering buffet service with china, glassware, silverware and linen napkins. For the more budget-conscious events, we encourage you to consider our Standard Catering Guide.

At all tiers, we are committed to delivering top-notch service with the best catered food in our region. Our experienced team of food service professionals have decades of experience catering every type of event from high-end Presidential inaugural events in Washington DC, extravagant weddings, intimate private dinners, and large picnics and barbecues. Whatever your needs and budget, Charger Catering by Aladdin can exceed even the highest expectations.

We are absolutely committed to creating a memorable event by providing fabulous food and excellent service for you and your guests. Be our guest and let us do the work!

CATERING INFORMATION

Charger Catering by Aladdin Guidelines subject to change without notice. Most current guidelines sent per request.

CONTACT US

Ellen Manning

717.560.8200 x5509

emanning@lbc.edu

PRICES AND MENU

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, and additional rental items requested.

CONFIRMATIONS AND GUARANTEES

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number and if additional guests attend you will be billed for the additional guests. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

TAKE-AWAY POLICY

We offer all of our buffets as an all-you-care-to-eat, self-serve dining experience. In order to comply with corporate food safety policies, we do not provide take-away containers, or allow serving dishes like platters and bowls to be taken from the buffet.

STAFFING FEES

Staffing is included for attending your buffets. You may request to have additional servers for clearing tables. The Catering Manager will advise you when there will be a \$25 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

CLIENT RESPONSIBILITIES

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using Formstack. Non-campus clients are to discuss payment arrangements with the Catering Manager at the time of booking each event.





BREAKFAST

All breakfasts are served on china and include regular Starbucks coffee and Teavana hot teas. Starbucks decaf coffee is available upon request. *Minimum of 12 guests.*

Morning Rush | \$11.00 per guest

New York Style bagels with variety of cream cheese spreads, butter, fruit preserves, fresh fruit platter, housebaked muffins, European pastries, orange or apple juice.

Healthy Morning | \$12.50 per guest

Greek Yogurt and Berry Parfaits, house-made granola, fresh fruit platter, whole grain bagels with low-fat cream cheese, orange juice and skim milk.

Eden Scramble | \$15.50 per guest

Choice of Challah French toast with orange and maple syrup or blueberry baked oatmeal with milk, served with fresh fruit platter, Applewood smoked pork or turkey bacon, scrambled eggs, skillet hash browns, housebaked breakfast breads, orange or apple juice.

Uptown Statesman | \$18.50 per guest

Choice of Individual Quiches Lorraine or Traditional Eggs Benedict with Hollandaise, served with fresh fruit platter, croissants and European pastries, and choice of avocado toast bar with mashed avocado, smoked salmon, and other toppings; or warm blueberry mascarpone crepes. Served with fresh squeezed orange or grapefruit juice.

Breakfast Add-ons:

Must be combined with one of the breakfasts listed above.

Breakfast Sandwiches | \$3.00 per person

Choice of Two Sandwiches: Egg & Cheese English Muffin; Sausage, Egg, & Cheese Scratch-made Biscuit; Bacon, Egg & Cheese Croissant; Southwestern Breakfast wrap with Chorizo.

Oatmeal Bar | \$3.00 per person

Whole Grain Oatmeal with toppings including dried cranberries, raisins, brown sugar, cinnamon, & walnuts.

Avocado Toast Bar | \$7.00 per person

Mashed fresh avocado, sliced tomato, smoked salmon, capers, cilantro sprigs, crumbled bacon, cream cheese, and whole grain toast points.

CASUAL LUNCH

12 person minimum for casual lunch buffets. Please add \$2 per person for meals served after 4PM

Panini, Soup, and Salad Buffet | \$17.50 per person

Choice of three hot gourmet panini sandwiches and Market Salad with two dressings. Served with chef's soup du jour, sweet potato chips, pound cake with berries and whipped cream, ice water, and iced tea.

- Smoked Turkey with Havarti, Sundried Tomato Pesto, and Spinach
- Hot Italian with Pepperoni, Salami, Capicola, Provolone, and Roasted Red Pepper
- Grilled Flank Steak, Blue Cheese, and Caramelized Onions
- Smoked Turkey with Local Apple, Brie, Spinach and Honey Mustard on Croissant
- Croque Monsieur with Smoked Ham, Gruyere, Dijon, and Bechamel on French Country Bread
- Caprese with Tomato, Basil, Fresh Mozzarella, and Balsamic Mayo
- Gourmet Grilled Cheese with Havarti, Cheddar, and American on Challah Toast

Build Your Own BLT Buffet | \$16.50 per person

A variety of toasted breads with Applewood Smoked Bacon, Maple Praline Bacon, Turkey Bacon, Lettuce, Seasonal and Heirloom Tomato Slices, and spreads including mayonnaise, lemon herb aioli, and goat cheese crema. Served with Fresh Corn, Asparagus, and Parmesan Penne Salad, Watermelon Slices, Choice of Warm Peach Cobbler with Whipped Cream or Strawberry Shortcake, Ice Water and Sweet Peach Iced Tea.





CASUAL LUNCH

12 person minimum for casual lunch buffets. Please add \$2 per person for meals served after 4PM

Artisan Sandwich Buffet | \$15.50 per person

Choice of three handcrafted sandwiches, and Balsamic Tortellini Salad or Fruit Salad. Served with Housemade Parmesan Ranch Chips, Brownies and Bars, sodas and bottled water.

- Tender Roast Beef, Cheddar Cheese, Horseradish Cream, and Caramelized Onions on French Baguette
- Tuscan Chicken with balsamic grilled chicken, roasted garlic hummus, roasted red pepper
- Tarragon Chicken Salad on Croissant
- Smoked Turkey and Bacon with Pesto Mayo on Focaccia
- Balsamic Portobello Mushroom with Lettuce and Tomato on Ciabatta

Gourmet Deli Buffet | \$14.50 per person

Smoked Turkey, Medium Rare Roast Beef, Italian Cured Meats, and choice of Waldorf Chicken Salad or Dijon Albacore Tuna Salad, with deli accoutrements and condiments. Served with sliced breads and artisan sandwich rolls, Housemade Parmesan Ranch Chips, Choice of Fruit Salad, Broccoli Salad or Creamy Coleslaw, and Jumbo Gourmet Cookies, sodas and bottled water.

Soup and Salad Buffet | \$13.50 per person

Choice of two scratch-made seasonal soups, Market salad with two dressings or classic Caesar salad, fruit salad, and choice of country potato salad or bowtie pasta salad. Served with artisan dinner rolls and butter, house-baked cookies, and iced tea and ice water.

QUICK BREAKS

15 person minimum

Veggie Break | \$6.00 per person

selection of grilled and raw seasonal vegetables, fresh pita, roasted red pepper hummus, and buttermilk ranch

Mediterranean Mezze Break | \$7.00 per person

roasted garlic hummus, baba ghanoush eggplant spread, feta and yogurt dip, mediterranean olives and vegetables, tabbouleh, fresh pita

Antipasto Break | \$8.00 per person

cured and dried meats, artisan cheeses, grapes and berries, dried fruits and nuts, crackers and flatbreads, Mediterranean vegetables

Salsa Break | \$5.50 per person

fresh tomato salsa, pineapple salsa, and fresh corn and avocado salsa served with house-made tri-color tortilla chips

Fruit and Cheese Break | \$5.00 per person

fresh seasonal fruit and berries with domestic cheese cubes and cuts, crackers

Artisan Cheese Break | \$6.50 per person

international and artisanal cheese selections in a variety of milks and textures, with grapes, berries, crackers, and baguette slices.

Cookie Break | \$5.50 per person

house-baked cookies, brownies, and dessert bars served with pitchers of milk



EXECUTIVE MENU

Designed for smaller meetings to be served in President's Dining Room for smaller lunch time guest counts to be pre-set for when guests arrive. Includes China service, Pre-set chef's choice dessert, iced tea and water, artisan dinner rolls and butter. Coffee service available for \$3 additional per person. Soup du Jour may be added for an additional \$3 per person.



Bruschetta Chicken | \$22.50 per person chilled balsamic grilled chicken breast with fresh tomato bruschetta and balsamic glaze, served with mixed greens salad and roasted potato and green bean medley.

Chicken Caesar Salad | \$21.50 per person Marinated grilled chicken or grilled jumbo shrimp (add \$3) over crisp romaine, focaccia croutons, grape tomatoes, parmesan crisps, and creamy caesar dressing.

Greek Chicken Salad | \$21.75 per person Marinated grilled chicken or grilled jumbo shrimp (add \$3) with romaine, tomato, cucumber, feta cheese, kalamata olives, red onion, and red wine vinaigrette.

Southwestern Salad | \$21.75 per person adobo dusted grilled chicken or skirt steak (add \$5) with romaine, corn and black bean salsa, tomatoes, queso fresco, crispy tortilla strips, and avocado lime dressing.



HOT BUFFETS

(add \$2 for meals served after 4 PM). All buffets include Ice Water and Iced Tea (Fresh squeezed lemonade can be added for an additional \$1 per person). 15 person minimum for hot buffets.

Little Havana | \$19.50 per person peca-dillo empanadas, ropa vieja (cuban shredded beef), pressed mini cuban sandwiches with Roasted Pork, salami and swiss, served with black beans, yellow rice, maduros (sweet plantains), tres leches cupcakes

French Bistro | \$20.50 per person Choice of traditional coq au vin (chicken with mushrooms, bacon, and wine) or beef bourguignon (braised beef with mushrooms) (add \$4.00 pp for both) served with a simple green salad with champagne vinaigrette, pommes gratin dauphinoise (au gratin potatoes), haricots verts (French baby green beans), French rolls, and profiteroles (cream puffs) with chocolate sauce

Smokehouse | \$21.50 per person tender smoked beef brisket and pulled pork bbq with trio of regional american sauces, bbq beans, smoky bacon mac'n'cheese, creamed spinach, warm blackberry cobbler with fresh whipped cream

Tour of Italy | \$20.50 per person choice of chicken marsala with sautéed mushrooms or lasagna bolognese (add \$4 for both), caprese salad, wild mushroom risotto milanese, fresh baked garlic breadsticks, fettucine alfredo, fresh green beans with roasted tomatoes, classic tiramisu

Asian Fusion | \$18.50 per person Grilled teriyaki chicken or miso glazed salmon (add \$3, or \$5 for both), ginger soy steamed broccoli, vegetable lo mein, thai fried rice, vegetable spring rolls, and mango coconut sticky rice

Surf and Turf | \$29.50 per person boneless braised beef short ribs with red wine jus and crispy onion strings, maryland lump crabcake with chesapeake remoulade, creamy mascarpone mashed potatoes, grilled asparagus, classic caesar salad, housemade sour dough bread, salted caramel bread pudding with crème chantilly



BEVERAGES

Starbucks Coffee Service | \$4.25 per person Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Teavana Hot Tea with Hot Water, Swizzle Sticks, Honey and Sugars served with china coffee cups

Starbucks Iced Coffee Service | \$3.75 per person Starbucks Iced Coffee, served in glass Irish coffee mugs with cream, sugars, and flavored syrups.

Conference Beverage Service | \$5.25 per person Starbucks Coffee and Teavana Tea service, accompanied by bottled or carafes of water

All Day Conference Coffee + Water Service | \$8.75 per person Deluxe Starbucks Coffee and Teavana Tea Service, refreshed throughout the day as needed, with bottled or carafes of water

Upscale Bottled Teas, Waters and Sodas | \$2.75 each Bottled Teas, Sparkling and Spring Waters, and Sodas charged by consumption (\$25 minimum)

Beverage Towers | Three gallon towers, each serves approximately 25 guests. Served with glasses and ice.

- Ice Water Tower | \$20.00
- Citrus Infused Water Tower | \$26.00
- Teavana Fresh Brewed Iced Tea Tower (Black, Green, White, Passion) | \$30.00
- Sweetened Teavana Black Tea Tower | \$32.00
- Cucumber and Honeydew Spa Water | \$32.00
- Blueberry Mint Lemonade Tower | \$38.00
- Strawberry Limeade Tower | \$38.00
- Watermelon Agua Fresca Tower | \$36.00

RECEPTIONS AND HORS D'OEUVRES



RECEPTION BUFFETS

Choose one of our themed reception buffets, then select stations or butlered hors d'oeuvres to complete your menu. If only stations are preferred without the themed central buffet, you must select at least 3 stations. Custom hors d'oeuvres and dinner buffets to fit your event are always available from our chef. Minimum guest count for receptions is 25.

Elegant Affair Buffet | \$17.99 per person

selection of international and domestic cheeses in variety of milks & textures, with dried fruits, fresh grapes, berries, crackers & flatbreads

crudité "shots" served in petite cups with fresh seasonal vegetables and red pepper hummus

warm crab + artichoke dip with fresh baguette slices

three layer pesto torte with parmigiana mascarpone, basil pesto, and sundried tomato pesto and crackers

mediterranean mezze with roasted garlic hummus, baba ghanoush, tabbouleh, kalamata olives, olive cured tomatoes, fresh pita

Around the Mediterranean | \$17.99 per person

from the south and the east

roasted garlic hummus, baba ganoush, feta and yogurt dip, kalamata olives, falafel, and tabbouleh with fresh pita and baked pita chips

from the riviera

fresh fruit skewers with lavender mint syrup + brown sugar & praline
baked brie en crouete with crackers

from the north and the west

antipasto featuring dried and cured meats, french, italian, and spanish cheeses, olive oil cured tomatoes, marinated artichoke hearts, grissini and flatbreads

Fresh & Local Buffet | \$12.99 per person

selection of grilled and raw local and seasonal vegetables, baked pita chips, red pepper hummus, and buttermilk ranch dip

fresh fruit vignette with melon, pineapple, berries, and grapes, honey vanilla greek yogurt dip

lancaster county and domestic cheese cubes and cuts with crackers

warm parmesan spinach and artichoke dip with fresh baguette slices



RECEPTION STATIONS

Choose one of our themed central buffets, then select stations or butlered hors d'oeuvres to complete your menu. If only stations are preferred without the reception buffets, you must select at least 3 stations. Minimum guest count for receptions is 25.

Carving Station | \$13 per person + chef attendant two selections from honey brined turkey, hickory smoked ham, grilled pork tenderloin, or tenderloin of angus beef (add \$4 pp), served with cranberry mustard sauce, horseradish cream, garlic aioli and petite artisan rolls

Pasta Station | \$7 per person penne pasta plus choice of cheese tortellini, beef ravioli, or wild mushroom ravioli (add \$1 pp), choice of two sauces (pesto cream, marinara, authentic bolognese meat sauce, or vodka), and toppings to include bacon, peas, broccoli, cheeses, Italian sausage, sautéed peppers, and red pepper flakes

Slider Station | \$11 per person selection of three gourmet sliders, served with housemade parmesan ranch chips, with three selections. Choose from:

- angus beef with Vermont white cheddar and smoked tomato jam;
- pulled pork with sweet mustard bbq sauce and carolina slaw;
- chicken or eggplant parmigiana sliders with smoked provolone;
- grilled portabellas with balsamic glaze;
- maryland lump crabcake with chesapeake remoulade (add \$2 pp);
- merlot braised angus short rib with brie and caramelized onion (add \$2 pp)

Fry Station | \$5 per person sweet potato fries, waffle fries, and handcut fries, served with dipping sauces, including warm cheese sauce, ketchup, smoked tomato jam, belgian fry sauce, bbq sauce, and smoky honey mustard



RECEPTION STATIONS CONT'D

Choose one of our themed central buffets, then select stations or butlered hors d'oeuvres to complete your menu. If only stations are preferred without the reception buffets, you must select at least 3 stations. Minimum guest count for receptions is 25.

Mashed Potato Martini Bar | \$7 per person mashed yukon gold and mashed sweet potatoes, served in a martini glass with toppings including whipped butter, sour cream, scallions, bacon crumbles, bleu cheese, cheddar cheese, marshmallows, and cinnamon

Fajita Station | \$11 per person grilled chicken breast, angus flank steak, and fajita vegetables served with guacamole, sour cream, salsa, shredded cheese, and flour tortilla shells

Nacho Bar | \$7 per person red, white, and blue tortilla chips with fresh guacamole, mild salsa, black bean & corn salsa, warm queso, sour cream, seasoned ground beef, sliced black olives, and jalapenos

Mac 'n' Cheese Bar | \$7 per person creamy mac'n'five-cheese accompanied with bacon, peas, sautéed mushrooms, cheddar, gruyere, bleu cheese, scallions, diced tomatoes, sriracha, caramelized onions, truffle oil, parmesan, bbq sauce, sliced jalapenos, pulled pork (add \$2 pp), lump crab (add \$3 pp), lobster (add \$4 pp)

Chilled and Raw Seafood Bar | Market Price sustainably sourced shellfish bar, including chilled jumbo shrimp, jonah stone crab claws, fresh shucked raw oysters, petite maine lobster rolls, served mignonette, cocktail sauce, lemon wedges

Asian Fusion Station | \$12 per person pork potstickers, crispy vegetarian spring rolls, steamed edamame, asian vegetable pad thai, mini korean bbq glazed pork belly bahn mi, fortune cookie, served in petite chinese takeout boxes with chopsticks

Cheesesteak Bar | \$8 per person chopped chicken and steak served with authentic amoroso rolls, melted cheese whiz, provolone, swiss, sautéed mushrooms, sautéed peppers and onions, pizza sauce



BUTLERED HORS D'OEUVRES

(prices are per dozen with stationary buffet, minimum 3 dozen per item unless otherwise indicated)

Petite Fried Green Tomato Napoleons | with black-eyed pea ratatouille + goat cheese crema, \$16.99/dz (V) (minimum 6 dz, available seasonably)

Wild Mushroom Arancini | fontina cheese filled risotto ball, served with crushed tomato marinara, \$16.99/dz (V)

Spanikopita | phyllo pastry filled with spinach and feta, garnished with tzatziki sauce, \$17.99/dz (V)

Mini Mac'N'Cheese Cupcakes | baked macaroni and three cheeses in petite cake with truffled aioli, \$18.99/dz (V)

Sweet Potato and Quinoa Cakes | served with blackberry salsa, \$20.99/dz (VG/GF)

Caprese Skewers | fresh mozzarella, local grape tomatoes, fresh basil + balsamic syrup, \$14.99 dz (V/GF)

Watermelon, Feta, and Blueberry Skewer | served with pomegranate molasses, \$15.99/dz (V/GF)

Tomato, Vidalia onion, goat cheese tartlet | \$15.99/dz (V)

Two Bite Chicken Parmigiana Sliders | parmesan crusted chicken, mozzarella, marinara on petite brioche, \$17.99/dz

Cajun Chicken 'n' Waffle Skewers | - fried chicken bite with petite waffle cube, blueberry + bourbon maple syrup, \$17.99/dz

Candied Bacon "Lollipop" - | skewered applewood smoked bacon with caramelized brown sugar and pralined pecan crumbs, \$18.99/dz (GF)

Pulled Pork Slider | Smoky braised pork shoulder, sweet mustard BBQ sauce, carolina slaw on petite brioche, \$19.99/dz

Two Bite Angus Sliders | grilled angus burgers with Vermont sharp cheddar, smoky tomato jam, petite brioche -- \$19.99/dz

Chipotle Beef Tostadas - | chipotle marinated beef tenderloin, salsa fresca, avocado crema + crispy flour tortilla, \$18.99/dz

Thai Beef Satays | thai marinated tenderloin strips served with spicy peanut sauce, \$19.99/dz

Shrimp 'n' Grits Spoons | sustainably source shrimp with black-eyed pea ratatouille + creamy cheddar grits, \$24.99/dz (GF)

Malaysian Shrimp Cake | wild sustainable gulf shrimp with mango ketchup, \$21.99/dz

Spicy Ahi Tuna Cones | petite sesame cones, sushi grade ahi tuna, sriracha mayo + wasabi pea, \$26.99/dz

Jumbo Lump Crabcakes | petite jumbo lump crab with chesapeake remoulade, \$25.99/dz

SWEET ENDINGS

Miniaturized Dessert Station | \$8.00 per person seasonal petite desserts crafted in our bakeshop, to include selections from mini cupcakes, petite pies, french macarons, chocolate covered strawberries, coconut macaroons, chocolate mousse cups, mini whoopee pies

Ice Cream Sundae Bar | \$7.00 per person selection of two ice cream flavors plus raspberry sorbet, served in waffle bowls with hot fudge and caramel, cherries, whipped cream, chocolate chips, crushed heath bars, m&ms, crushed pretzels, and sprinkles

Chocolate Fondue Station | \$8.00 per person choice of melted premium belgian chocolate (white, dark, milk, choose 2 if over 75 guests), served with strawberries, fresh pineapple, graham crackers, marshmallows, pretzel rods, brownie bites, and pound cake bites

Butlered Desserts

(prices are per dozen with sweet or savory stationary buffet, minimum 3 dozen per item except where indicated)

Housemade Gelato and Sorbetto Cones | selection of our own italian-style gelatos and sorbettos, served on petite sugar cones, \$19.99/dz (minimum 6 dz)

Milk and Cookie Shooters | chilled milk shot with mini straw and warm chocolate chip cookie, \$17.99/dz

French Quarter Beignets | warm authentic New Orleans pastry, tossed in cinnamon sugar with raspberry coulis, \$14.99/dz

Petite Housemade Windowsill Pies | Miniaturized Apple Crumb, Blueberry, Pumpkin, Pecan, and Cherry Cheesecake Pies -- \$16.99/dz

Profiteroles | choux pastry filled with vanilla bean gelato and drizzled with dark chocolate, \$24.99/dz

Cheesecake Cones | creamy NY style cheesecake, piped into almond lace cone, \$26.99/dz





RECEPTION BEVERAGES

Attended bars require additional \$50 per hour, per bartender fee with 2 hour minimum. 1 bartender per 50 guests is recommended. Includes appropriate glassware and bar equipment.

Non-Alcoholic Beverage Bar (attended) | \$3.75 per person sodas, flat and sparkling spring water, limes, lemons, and ice,

Mocktail Bar (attended) | \$5.00 per person two specialty non-alcoholic mocktails (request seasonal selections), sodas, juices, flat and sparkling spring waters, limes, lemons, mocktail garnishes, ice,

Hot Chocolate and Apple Cider Bar (self-serve) | \$4.75 per person Starbucks hot chocolate and local spiced apple cider, served with peppermint, raspberry, and caramel syrups, whipped cream, mini chocolate chips, cinnamon sticks, marshmallows, served in irish coffee glasses,

Or choose from our self-service beverage towers and coffee and tea service on page XX.