

Menu

VILLANOVA UNIVERSITY

CATERING MENU FALL | WINTER 2025



SNACK BREAKS

Priced per person

Mini Bagels, Cream Cheese & Jelly | \$1.50

Mini Muffins | \$1.50

Assorted Pastries | \$1.50

Brownies | \$1.25

Assorted Miniature Cookies | \$1.00

Mini Soft Pretzels | \$2.00

Greek Yogurt Parfaits | \$1.50

Overnight Oats | \$1.50

Nature's Bakery Bars | \$1.00

Bagged Potato Chips | \$1.00

Bagged Pretzels | \$1.00

Bagged Smartfood Popcorn | \$1.00

Hand Fruit | \$1.00

Fruit & Seed Bar | \$1.00



BEVERAGES



Coffee Service

La Colombe Coffee Service (20 person minimum) | \$3.00 per person
\$8.00 per person all day service

includes regular, decaffeinated & hot water

La Colombe Cold Brew (serves 10) | \$48.00

Bulk Beverages

Juice | \$2.00

Apple or Orange

Pressed Juice | \$4.50

cold pressed juices - green juice, roots juice, wellness green juice

Iced Tea | \$2.00

unsweetened, green tea & lemon wedges

Lemonade | \$2.00

Arnold Palmer | \$2.00

Spa Water | \$2.00

Water | \$2.00

Nova Breeze Punch | \$2.00

cranberry, lime juice, and ginger ale

Apple Cider | \$2.00

Hot Chocolate with mini marshmallows | \$2.00

Bottled Beverages

Soda Can | \$2.00

package includes: coke, diet coke, sprite, ginger ale, seltzer

Bottled Water | \$2.00

Smart Water or Perrier

HOT CHOCOLATE

\$10 per person

Choose the Base:

milk chocolate, dark chocolate, or white chocolate

Top it Off:

mini marshmallows, whipped cream, chocolate chips, crushed peppermint, toffee bites, cinnamon sticks, nutmeg

APPLE CIDER

\$10 per person

hot apple cider

with cinnamon sticks, star anise, cranberries, maple syrup, brown sugar and honey



MORNING BUFFET

\$25 per person | Minimum of 20

Scrambled Eggs

Breakfast Meat | Choice of Sausage, Bacon, Turkey Bacon, or
Taylor Ham Pork Roll

Home Fried Potatoes

Belgian Waffles with Syrup

Mini Bagel & Pastry Assortment

Condiments | Ketchup, Hot Sauce, Cream Cheese, Jelly

Water Dispenser

Orange Juice Dispenser

La Colombe Coffee, Tea, Decaf Coffee Service

NOVA FITNESS

\$18 per person | Minimum of 20

Baked Egg Whites with swiss chard, caramelized onions, red bell
peppers, and fresh herbs

Steal Cut Oatmeal with raisins and brown sugar

Chicken Apple Sausage

Greek Yogurt Parfaits

Mixed Berries, Oranges, Apples and Bananas

Water Dispenser

Orange Juice Dispenser

La Colombe Coffee, Tea, Decaf Coffee Service

CONTINENTAL

\$10 per person | Minimum of 20

Greek Yogurt Parfait

Assorted Mini Bagels & Mini Pastries

Organic Breakfast Bars

Fresh Fruit Salad

Water Dispenser

Orange Juice Dispenser

La Colombe Coffee, Tea, Decaf Coffee Service

ENCHANCEMENTS

add on to any breakfast buffet

Smoked Salmon Display | \$10 per person

lox, sliced tomato, red onion, capers, whipped cream cheese

Avocado Toast | \$5 per person

hass avocado, sour dough, bulgarian feta, everything bagel spice

Mini Frittata | \$6 per person

choice of bacon, spinach, wild mushroom, or aged cheddar

Steel Cut Oatmeal | \$6 per person

with apples, pears, cinnamon and maple syrup

Breakfast Breads | \$4 per person

banana, zucchini, pumpkin, lemon poppy

House-crafted Cinnamon Swirl Bun | \$4 per person

Sourdough French Toast | \$6 per person

topped with apples or cranberries

Pancake Bar | \$7 per person

with assorted berry compote

BREAKFAST SANDWICHES

\$8 per person | Choose 3

Applewood Smoked Bacon, Cage Free Egg, Cooper Sharp, Brioche

Taylor Ham/Pork Roll, Egg, and Cheese on Kaiser

Breakfast Sausage, Cage Free Egg on English Muffin

Egg White and Veggie Wrap

Apple, Cheddar Cheese & Sausage Biscuit

Sweet Potato, Bacon & Egg on Sourdough

STARTERS & APPS

Minimum of 12

Ambient

Antipasto Display | \$10.00 per person

antipasto, charcuterie, assorted cheeses with crackers & bread

Bruschetta and Burrata Station | \$15.00 per person

roasted tomato bruschetta, black olive bruschetta, roasted cherry tomatoes, fresh basil pesto, burrata, balsamic glaze, olive oil, toasted baguette and focaccia

Dip Trio | \$8.00 per person

tortilla chips, pico de gallo, mango salsa & guacamole

Mezze Platter | \$8.00 per person

hummus, tzatziki, baba ganoush with fresh pita & crudité

Cheese & Crudité | \$8.00 per person

assorted cheeses, mustards & crackers
roasted vegetables| rainbow carrots, Brussel Sprouts, squash
pumpkin hummus, roasted garlic aioli

Fresh Fruit Salad | \$4.00 per person

Mini Dessert Tray | \$6.00 per person

cranberry apple tarts, banana fosters cake,
pineapple upside down cake, chocolate decadance cake
after dinner mint



STARTERS & APPS

Minimum of 12

Hot | \$8.00 per person
served with crudité & pita chips

Buffalo Chicken Dip

Spinach and Artichoke Dip

Butternut Squash & Gruyere Dip

Caramelized Onions & Bacon Dip

Pumpkin Sage & Goat Cheese Dip

Baked Brie & Cranberry Dip

Apple Cheddar & Caramelized Onion Dip

Spinach, Artichoke & Roasted Butternut Dip



RECEPTION

Passed Hors D'Oeuvres | 1 hour of service

Choose: 4 | \$14 6 | \$18 8 | \$20

Meat | Poultry

Beef Tenderloin on a Crostini with Horseradish Crema

Steak Bites with Blue Cheese Butter

Chicken Parm Slider

Classic Pigs in a Blanket with Sauerkraut Mustard

Nashville Hot Chicken Slider

Black Angus Mini Sliders with Secret Sauce

Cheesesteak Egg Rolls with Sriracha Ketchup

Cuban Cigar Spring Roll with Chimichurri

Sweet Chili Chicken Skewers

Thai Beef Skewers

Buffalo Chicken Meatballs

Grilled Chicken Pesto Brochette

Kobe Beef Cucumber Canape with Wasbi Aioli

Beef Tartar on Potato Chip finished with Horseradish Aioli & Caper

Buttermilk fried chicken on hot honey biscuit

Roasted Duck Steamed Bun fresh Scallion and Hoisin

Mini Turkey & Cranberry Meatballs

Bacon-Wrapped Dates stuffed with Blue Cheese

Duck Confit & Fig Jam Tartlets

Apple Cider-Glazed Pork Belly Skewers

Short Rib on a Polenta Square



Seafood

Tuna Tartare on a Sweet Potato Chip
Teriyaki Salmon Skewer Bites
Crabmeat Stuffed Mushrooms
Buffalo Shrimp with Blue Cheese Drizzle
Seared Scallop on a Butternut Squash Puree
Lobster Mac & Cheese
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce | GF
Mini Crab Cakes with Apple Slaw
Paella Arancini and Saffron Aioli
Smoked Salmon bite with Cucumber, Chive Cream cheese & everything bagel
Fish Ceviche with Red Onion, Lime, Cilantro, & Jalapeno
American Caviar with Bilini, Crème Fraiche and Red Onion
Maple Glazed Shrimp & Apple Skewer

Vegetarian

Polenta Bites with Wild Mushrooms & Fontina
Broccoli & Garlic Ricotti Toast with Hot Honey
Marinated Feta & Olive Skewers
Classic Deviled Eggs
Vegetable Egg Rolls, Duck Sauce
Triple Onion and Brie Tart
Four Cheese Arancini with Roasted Tomato Aioli
Pan Seared Edamame Dumplings with Ginger Ponzu Sauce
Black Truffle Mac & Cheese Tarts
French Onion Soup Boules, Chive
Buffalo Cauliflower Bites, Buttermilk Ranch, Celery | GF
Mini Truffle Grilled Cheese
Caprese Skewers | GF
Cacio E Pepe Bites
Spanakopita Pinwheels
Gazpacho Shot, Heirloom Tomato, Cucumber, Mint | GF, Vegan
Roasted Brussels Sprout Skewer, Tahini, Sesame | GF, Vegan
Butternut Squash & Goat Cheese Tartlets
Wild Mushroom Arancini
Apple & Brie Crostini
Mini Sweet Potato Cakes with Maple Crème Fraiche
Roasted Beet & Whipped Feta Toast



BUILD YOUR STATION

prices based per person

Poke | \$25

Choose Your Base: select two

White or Brown Sushi Rice, Mixed Greens, Noodles or Tortilla Chips

Choose Your Protein: select one

Tuna, Salmon, Shrimp, Tofu

Top it Off: select five

Corn, Jalapeno, Cilantro, Kale, Cucumber, Sweet Onion, Green Onion, Pineapple, Edamame

Choose Your Sauce: select two

Ponzu, Spicy Mayo, Sweet Chili, Sriracha, Wasabi Soy Sauce

Dim Sum | \$25

Dumplings:

Chicken Lemon Grass Dumpling, Shrimp and Lemongrass Pot Sticker, Vegetable Spring Roll, Scallion Pancake

Soy Sauce & Spicy Mustard

Bao Buns: select two

Maple-Glazed Pork Belly with Pickled Apples

Roasted Butternut Squash & Sage with Crispy Tofu

Apple Cider Braised Chicken with Brussel Sprouts Slaw

Sweet Potato, Kale & Spiced Chickpea

Sesame Noodles:

Creamy Sesame Sauce, Carrots, Cucumber, Mint

Sushi | \$30

Spicy Tuna Roll, California Roll, Salmon & Avocado Roll, Vegetarian Roll

Edamame

Soy Sauce & Wasabi

Salad | \$20

Choose your Base: select two

baby kale, arugula, shaved brussels sprouts, spinach

Choose your Protein: select one

chicken, shrimp, tofu

Top it Off: select five

cucumber, carrots, tomato, onion, olives, artichoke, edamame, green beans, hard boiled eggs, olives, pepperoncini, feta, parmesan, goat cheese, cheddar cheese, croutons

seasonal favorites: butternut squash, maple glazed carrots, roasted beets, sweet potato cubes, sliced apples, sliced pears, pomegranate seeds, dried cranberries, figs, toasted pumpkin seeds, roasted chickpeas

Dress it Up: select two

maple- dijon vinaigrette, apple cider vinaigrette, fig vinaigrette, lemon-tahini dressing, herb buttermilk ranch

Grain Bowl | \$20

Choose 3

Greek Grain Bowl

farro, baby spinach, cherry tomatoes, kalamata olives, peppadew peppers, feta, red onion, red wine vinaigrette

Buddha Bowl

quinoa, lemon marinated white beans, kale salad, lemon herb bean dip, green goddess dressing

Poke Bowl

sushi rice, seaweed salad, cucumber, edamame, soy glaze, ahi tuna

Seasonal Vegetable Bowl | vegan, gf

spring greens, apples, raisins, pepitas, feta, balsamic dressing

Brown rice and Quinoa Bowl | vegan, gf

shredded kale, roasted broccoli, heirloom grape tomatoes, pickled carrots, edamame, and micro herbs

add grilled lemon thyme chicken to any bowl





Flatbreads | \$25

Choose 3

Seasonal Varieties

butternut squash, sage & goat cheese
apple, brie & caramelized onion
mushroom, fontina & thyme
pear & gorgonzola
roasted root vegetable & ricotta
pumpkin, sage & ricotta
fig, prosciutto & goat cheese
caramelized onion, kale & gruyere

Traditional Margarita

tomato sauce, mozzarella & basil

Wild Mushroom Truffle

wild mushrooms, caramelized onions, asiago cheese & ricotta

Mike's Hot Honey

thick cut Pepperoni, mozzarella, & Italian plum tomato sauce drizzled with Mike's Hot Honey

Spicy Italian Sausage

wood-roasted sausage, long hot pesto, mozzarella & tomato

Spinach & Ricotta

fresh tomatoes, spinach, ricotta, mozzarella & olive oil

Includes:

Chopped Italian Salad

crisp romaine, provolone, Italian meats, tomatoes, red onions, pepperoncini, mozzarella, white balsamic

Garlic Knots

Sliders | \$25

Choose 3

Cheeseburger

Nashville Hot Chicken Sliders with Pickles

Portobello Mushroom Slider

Slow-Braised Pork Belly Sliders with pickled carrots and sriracha mayo

Blackened Salmon Slider with Lemon Dill Aioli and Arugula

Maryland Style Crab Cake Slider with Cabbage Slaw and Old Bay

Falafel Sliders with Baby Spinach and Tzatziki

Apple Cider Pulled Pork

Butternut Squash & Black Bean | Vegetarian

Turkey & Cranberry Chutney

Includes:

Waffle Fries or Sweet Potato Fries

Green Salad with Lettuce, Tomatoes, Cucumber and a Lemon Vinaigrette

La Cocina | \$25

Choose 3 Proteins:

Beef Barbacoa, Chicken Ropa Veja, Cilantro Lime Shrimp,
Cumin Cauliflower

Roasted Butternut Squash & Black Beans & Rice

Flour & Corn Tortillas

Fresh Tortilla Chips

Pico De Gallo, Fire Roasted Salsa, Salsa Verde, Guacamole, Hot
Sauce, Sour Cream, Lettuce, Diced Tomatoes, Jalapenos, Cilantro

Maria's Italian Kitchen | \$30

Minimum of 12

Caesar Salad, Romaine, Shredded Parmesan, Creamy Caesar Dressing | GF

Classic Chicken Marsala

Pumpkin Sage Ravioli or Gnocchi

Charred Broccolini, Red Pepper Flakes, Shaved Garlic | GF, Vegan

Garlic Knots

Assorted Mini Desserts

Water Dispensers



Sandwiches | \$15

Choose 3 | Minimum 20

Oven Roasted Turkey Breast and **Copper Sharp Cheddar** Wrap

Honey Baked Ham and Swiss on a Pretzel Roll

Roast Beef and **Cooper Sharp Cheddar** on Brioche

Fresh Chicken Salad in Pita

Tuna Salad on a Kaiser Roll

Greek Salad Wrap

Grilled Chicken Wrap

Condiments on the Side

Includes

Homemade Potato Chips, Seasonal Pickles, Assorted Cookies

Water Dispensers

GF Options are available upon request

Hot Sandwiches | \$25

Choose 3

Classic Philly Cheesesteak with Wiz

Smoked Brisket Cheesesteak, Roasted Long Hots, **Cooper Sharp**

Buffalo Chicken Cheesesteak with Celery & Bleu Cheese

Chicken Parmesan Hoagie

Roasted Eggplant Hoagie

Maple Glazed Turkey & Brie Melt

Pulled Pork with Apple Slaw

Roasted Butternut Squash & Sage Grilled Cheese

Roast Beef & Horseradish Melt

Includes

Homemade Potato Chips, Chopped Italian Salad, Mini Desserts

Water Dispensers



Gourmet Sandwich | \$22

Choose 3 / Minimum 20

Turkey Club

black pepper turkey, bacon, tomato, lettuce, & avocado on sourdough

Turkey, Brie & Cranberry Sandwich

Spiced Turkey & Sweet Potato Wrap

Grilled Chicken Sandwich

grilled chicken breast, fontina, olive tapenade, arugula, basil aioli on whole grain bread

Buffalo Chicken Wrap

breaded buffalo chicken, celery, romaine on spinach wrap

Roast Beef & Horseradish Cream

Italian Cotta Ham Sandwich

with aged gruyere and honey dijon aioli on country bread

Maple-Glazed Ham & Gruyere

Albacore Tuna Salad

lemon aioli, capers, red onion, celery, dill pickles and lettuce on wheat

Caprese Sandwich

tomato & mozzarella, red onion, basil, balsamic vinaigrette on baguette

Herb Roasted Vegetable Wrap

tahini hummus, cucumber and seasonal vegetables

Nova Chopped Salad | GF

Little Leaf Lettuce, carrots, radishes, cucumbers, garden herbs, feta, green goddess dressing

Chili Tofu on Ciabatta | Vegan

miso garlic chili tofu, pickled carrot slaw, ginger soy aioli, on ciabatta

Garden Salad | GF, Vegan

with broccoli, cauliflower, red pepper, cherry tomatoes, endive, quinoa, green goddess dressing

Greek Vegan Salad | GF, Vegan

with cucumber, tomatoes, kalamata olives, vegan feta, radicchio, lemon, oregano, olive oil

Southwestern Salad | GF, Vegan

with black beans, roasted Corn, red peppers, avocado, romaine, tortilla strips, chipotle vinaigrette

Includes

Homemade Potato Chips, Assorted Cookies & Water Dispensers



DINNER

Minimum 25 | \$45

includes 2 entrees, 1 veg, 1 starch, 1 salad
fresh dinner rolls & desserts

Entree

Greek Grilled Chicken, Feta, Cucumber, Black Olive Salad

Grilled Flank Steak, Peppercorn Horseradish Cream Sauce

Argentinian Grilled Flank Steak with Chimichurri

Grilled Chicken Breast Pomodoro, Balsamic Bruschetta, Basil

Peruvian Chicken Thighs, Cilantro, Lime

Tuscan Chicken Breast with Sun dried Tomato Cream Sauce & Fried Basil

Southwest Grilled Chicken Thighs, Lemongrass, Ginger, Coconut Lime Sauce

Roasted Skuna Bay Salmon, Lemon Thyme

Eggplant Napoleon, Roasted Tomato | GF, Vegan

Crispy Tofu over Tri Color Quinoa Pilaf, Lemon Basil Tahini Sauce | GF, Vegan

Mediterranean Grilled Tofu Steaks, Lemon, Oregano, Olive Oil

Miso Glazed Tempeh, Scallions, Sesame

Seared Seitan Medallions, Mushroom Thyme Jus

Herb-Roasted Chicken with Apple Cider Glaze

Braised Short Ribs

Maple Dijon Pork Tenderloin

Wild Mushroom Risotto

Herb Crusted Salmon with Butternut Puree

Pork Chops with Spiced Apple Compote



Potato salad with bacon
and parsley

Vegetable

Roasted Brussels Sprouts
Caramelized Baby Carrots
Roasted Lemon Garlic Cauliflower
Grilled corn with queso fresco and lime
Steamed Bok choy with garlic oil
Grilled Eggplant with Pomegranate and Mint
Sauteed Sugar Snap Peas, Sesame Ginger
Garlic Roasted Broccolini with Lemon Zest
Brussel Sprouts Gratin
Butternut Squash with Sage Brown Butter

Starch

Herb & Olive Oil Fingerling Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes with Maple & Cinnamon
Pumpkin Sage Bread Stuffing
Wild Rice Pilaf with Mushrooms & Herbs
Butternut Squash Mac & Cheese

Salad

Kale Ceasar, Radicchio, Parmesan, Garlic Croutons, Lemon Ceasar Dressing
Boston Wedge, Pancetta, Heirloom Tomato, Caramelized Onions,
Gorgonzola, Whole Grain Mustard Dressing
Power Greens Salad, Kale, Arugula, Watercress, Shaved Brussels Sprouts,
Broccoli, Red Onion, Grape Tomato, Citrus Vinaigrette
Roasted Butternut Squash & Goat Cheese Salad
Shaved Brussel Sprouts & Kale Salad
Roasted Root Vegetable Salad
Pear, Pomegranate & Arugula Salad



Potato salad with bacon
and parsley

GUIDELINES

Booking Guarantees

To secure our services, please provide the following minimum notice:

- **14 Business Days** for events requiring alcohol service.
- **10 Business Days** for full-service catered events.
- **5 Business Days** for all other delivery or pickup orders.

Please note: While we strive to accommodate all requests, orders placed with less than 3 business days' notice are subject to availability and menu limitations.

Your final guest count is due **five (5)** business days before the event. This count is considered a final guarantee for invoicing. If we do not receive a final count, we will use the last estimate provided. Decreases will not be permitted after the deadline. Increases may be accommodated subject to availability and will incur additional charges.

Cancellation

We understand that plans can change. Should you need to cancel your event, please provide written notice. The following cancellation fees will apply, based on the date we receive notification. A "working day" is defined as Monday through Friday, excluding federal and University holidays.

- 5 or more full working days' notice: 10% of the total event cost will be charged.
- 3 to 4 full working days' notice: 25% of the total event cost will be charged.
- Less than 3 full working days' (72 hours) notice: 100% of the total event cost will be charged.

University Closures: In the event of an unexpected University closure, your event will be canceled at no charge. If the University announces a delayed opening that conflicts with the start time of your event, your event will also be canceled at no charge.

Hours of Operation

Catering Sales Office
Monday - Friday 7 am - 6 pm

Allergies & Dietary Restrictions

We are committed to providing an exceptional experience for all your guests and are proud to operate a nut-free kitchen. While all our menu offerings include vegetarian options, we are happy to provide vegan, gluten-free, and dairy-free meals upon request.

Our chefs are trained to handle specific food allergies with care; however, as our kitchen processes various ingredients, we cannot guarantee a 100% allergen-free environment.

Staffing

To ensure seamless service, staffing levels are determined by our catering department based on your final guest count, menu complexity, service style, and event logistics. We reserve the right to adjust staffing as needed to meet the requirements of your event.

Gratuity is not charged and is not expected.

Our professional staff is provided at a flat rate that includes a standard service period of up to five (5) hours.

- Event Attendant: \$125
- Chef/Carver: \$150
- Bartender: \$150
- Barback: \$125

Events exceeding the standard 5-hour service period will incur an overtime charge of \$25 per hour, per staff member.

Events held outside of the Connelly Center may incur other costs

Billing

- **University Departments:** A valid University index number must be provided at the time of booking.
- **External Groups:** External organizations must be sponsored by a University department and receive approval to use the department's index number for billing.

Tax-Exempt Status

Non-profit organizations must provide a copy of their valid tax-exempt certificate prior to the event to waive the 6% Pennsylvania state sales tax. If documentation is not provided in advance, tax will be applied to the final invoice.

Full- Service Catering

Our full-service menus are priced for events held within the Connelly Center. An event attendant is required for all full-service events to ensure a seamless experience; the associated staffing fee is the responsibility of the client. Events held in the President's Lounge also require an attendant. For events outside the Connelly Center, please be aware that additional logistical and transportation charges may apply and will be detailed in your event proposal.

Room Reservations

All venue and room reservations must be confirmed through **VenueVU** prior to booking your catering services.

Enhancements & Rentals

Tableware: We provide high-quality, eco-friendly disposable plates, flatware, and napkins for a fee of \$3.00 per person.

Upgraded Linens & Floral: Custom floral arrangements and upscale linens can be arranged through our catering coordinators for an additional charge to enhance your event's ambiance.

Food Removal Policy

Due to Pennsylvania state health code regulations and for the safety of your guests, any food remaining at the conclusion of an event may not be removed from the venue by the client or guests.

Holiday & Break Availability

Catering services are not available on designated Villanova University holidays. Service during University breaks is subject to limited availability and must be confirmed with the catering department in advance.

Alcohol Service Policy

All events serving alcohol must be staffed by one of our RAMP-certified bartenders. Villanova University prohibits the on-site sale of alcohol to individuals under any circumstances.

Permitting:

If your event requires guests to pay for attendance (e.g., ticketed events), a Pennsylvania Liquor Control Board (PLCB) permit must be obtained by the client. It is the client's responsibility to secure and provide proof of this permit.

Bar Service Packages

Our bar packages include a standard service period of up to five (5) hours. Events requiring service beyond this time will be charged an overtime fee of \$25 per hour.

- Full Bar Setup - \$300: Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda), standard garnishes (lemons, limes, olives), disposable glassware, and all necessary bar equipment and ice.
- Beer & Wine Bar Setup - \$200: Includes non-alcoholic beverages (bottled water, soft drinks), disposable glassware, and all necessary bar equipment and ice.