

Morning Fare

Beverage Service

Grab & Go Boxed Meals

Lunch & Dinner Buffets

Hors D'Oeuvres

Policies & Procedures



RED DOOR

CATERING

(484) 664 4030

catering@muhlenberg.edu

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RED DOOR

CATERING
at *M* Muhlenberg College

MORNING FARE

CONTINENTAL BREAKFAST \$8.06 per person

Seasonal Fresh Fruit
Freshly Baked Blueberry & Chocolate Chip Muffins
Freshly Baked Banana Bread
Select 1 of Your Choice:
Biscuits, Cinnamon Rolls, Coffee Cake,
Croissants or Danish

HEALTHY START BREAKFAST \$12.19 per person

Seasonal Fresh Fruit
Low-Fat Greek Yogurt Parfaits
With Fresh Berries and House Made Granola
Whole Wheat Bagels
With Cream Cheese, Butter and Jam
Granola Bars
Freshly Baked Blueberry and Oat Bran Muffins

COLD CEREAL AND YOGURT BAR \$13.75 per person

Seasonal Fresh Fruit
Build Your Own Yogurt Parfait
With Low Fat Vanilla Yogurt and Non-Fat Greek
Yogurt, Mixed Berries, Dried Fruit and House Made
Granola
Assorted Individually Packaged Cereal Cups

ADD ON MORNING STARTERS

The following items can be added to any of the
Morning Fare breakfast menus to create a custom
menu for any occasion

YOGURT PARFAITS \$2.49 per person
with Fresh Berries and House-Made Granola

OATMEAL \$1.89 per person
with Brown Sugar, Milk, Dried Fruits and Nuts

ASSORTMENT OF BAGELS \$2.19 per person
with Cream Cheese, Butter, and Jam

BACON & SWISS CHEESE QUICHE \$1.79 per person

ROASTED VEGETABLE QUICHE \$2.19 per person

BUTTERMILK PANCAKES \$1.39 per person
with Warm Maple Syrup

FRENCH TOAST \$1.79 per person
with Warm Maple Syrup



Seattle's Best™ regular and decaffeinated coffee and herbal and non-herbal hot tea to include decaffeinated options, chilled carafes of orange juice and cranberry juice, and carafes of ice water are included with all Continental and Buffet Breakfasts.
Services include delivery, labor, service wares, setup with linens on the buffet and guest tables, and clean up after your event.



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MORNING FARE

'BERG BUFFET BREAKFAST \$18.39 per person

Seasonal Fresh Fruit Salad

Customize Your Buffet with a Choice of:

2 Breakfast Breads:

Assorted Bagels, Assorted Donuts, Assorted Muffins, Banana Bread, Cinnamon Rolls, Coffee Cakes, Croissants or Danish

1 Breakfast Potato:

Hash Brown Potatoes, Home Fried Potatoes with Caramelized Onions and Peppers or Roasted Sweet Potatoes

2 Breakfast Meats:

Breakfast Sizzled Ham, Crispy Bacon, Sausage, Turkey Bacon, or Turkey Sausage

1 Egg Dish:

Scrambled Eggs, Scrambled Eggs with Cheese, Western Scrambled Eggs, Broccoli Cheddar Quiche or Garden Vegetable

MOYER BUFFET BREAKFAST \$26.63 per person

Apricot and Ginger Scones, Peach and Pecan Scones

Served with 'Bergshire Cream and Honey Butter

Lemon-Sour Cherry Coffee Cake

Chocolate Filled Croissants &

Raspberry Cream Cheese Filled Croissants

Variety of Sweet and Savory Bagels

with Cream Cheese, Butter, and Jam

Our Seasonal Breakfast Pastry

Fresh Fruit with Seasonal Berries

Scrambled Eggs

Shredded Hash Brown Potatoes

Crispy Bacon and Turkey Bacon

French Toast

with Warm Berry Topping and Maple Syrup



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BEVERAGE SERVICE

HOT BEVERAGES

COFFEE & HOT TEA \$3.09 per person

Seattle's Best™ regular and decaffeinated coffee and herbal and non-herbal hot tea to include decaffeinated options

HOT CHOCOLATE (Packets \$1.50 or By the Gallon \$9.99)

HOT APPLE CIDER (Seasonal)

COLD BEVERAGES

CARAFES OF ORANGE JUICE \$2.19 per person

CARAFES OF CRANBERRY JUICE \$2.19 per person

CARAFES OF APPLE JUICE \$2.19 per person

PITCHERS OF LEMONADE \$1.50 per person

PITCHERS OF UNSWEETENED ICED TEA \$1.50

PITCHERS OF SPARKLING CITRUS PUNCH \$3.09 per person

ICED WATER SERVICE WITH LEMONS AND LIMES \$1.25 per person

BOTTLED WATER \$2.19 per person

ASSORTED REGULAR AND DIET CANNED PEPSI PRODUCTS \$2.19 per person

ICED COFFEE WITH FLAVORED SYRUPS \$3.89 per person



BEVERAGE REFRESH \$1.89-\$2.50 per person

Please inquire with our team if your group is meeting or training all day regarding this service

Services include delivery, labor, service wares, setup with linens on the buffet tables, and clean up after your event.



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GRAB & GO BOXED MEALS

BOXED BREAKFAST \$8.25 per person

Bagel with Cream Cheese, Peanut Butter and Jam, Whole Fruit, Granola Bar, Bottle of Orange Juice, Napkin and Service ware

BOXED SANDWICHES \$15.29 per person

Service wares, whole fruit, bag of chips or pretzels, dessert and your choice of bottle water or canned regular or diet Pepsi is included with the individual boxed sandwiches

TUSCANY WRAP

Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, and Balsamic Vinaigrette

ROAST TURKEY & PROVOLONE SANDWICH

Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette

CALIFORNIA TURKEY CLUB

Roast Turkey, Avocado, Bacon, Lettuce, Tomato and Chipotle Mayonnaise on Focaccia

ROAST BEEF & CHEDDAR SANDWICH

Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll

PARMESAN ROAST BEEF SANDWICH

Thinly Shaved Roast Beef, Horseradish Mayonnaise, Grilled Red Onions, Leafy Greens and Tomato on a Parmesan-Crusted Roll

SPICY ITALIAN SANDWICH

Artisan Bread with Genoa Salami, Capicola Ham, Pepperoni, Chef's Hot Pepper Mayonnaise with Lettuce and Tomato

BUFFALO CHICKEN WRAP

Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine and Chopped Celery with Ranch on a Whole Wheat Wrap

CHICKEN CAESAR SALAD WRAP

Grilled Chicken, Chopped Romaine, Shredded Parmesan Cheese, Diced Tomatoes, and Creamy Caesar Dressing in a Whole Wheat Wrap

SUNDRIED TOMATO CHICKEN SALAD

Focaccia loaded with our Tasty Signature Sundried Tomato Pesto Chicken Salad

ATHENS GREEK WRAP

Romaine, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap

PORTOBELLO RUSTICO

Roasted Balsamic Portobello Mushroom, Fresh Mozzarella and Basil, Roasted Tomato Salsa and Baby Spinach on a Multigrain Roll

VEGETABLE CAPRESE SANDWICH

Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Parmesan Ciabatta Roll



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GRAB & GO BOXED MEALS

BOXED SALADS \$14.39 per person



SEEGERS SEASONAL CHOP HOUSE SALAD

Chef's Selection of Seasonal Lettuces tossed with Fresh Vegetables, and House-Made Dressing

GREEK SALAD

Classic Greek Salad of Vine Ripened Tomatoes, Cucumber, Red Onions, Kalamata Olives and Feta Drizzled with a Light Vinaigrette

EDAMAME NUT SALAD

Mixed Greens, Edamame, Granny Smith Apples, Dried Cranberries, Almonds, Sunflower Seeds and Creamy Poppy Seed Dressing

BLT AVOCADO CLUB SALAD

Chopped Romaine, Plum Tomatoes, Avocado, Cucumber, Bacon, Cheddar Jack Cheese, Croutons, and Red Pepper Ranch Dressing

GRILLED CHICKEN TABBOULEH SALAD

Lemon Sage Chicken, Traditional Tabbouleh, Grape Tomatoes and Kalamata Olives on a Bed of Greens with Baked Pita Croutons

CAESAR SALAD

Romaine Tossed with Caesar Dressing, Shredded Parmesan, Croutons and Your Choice of: Grilled Chicken, Grilled Steak, or Portobello Mushroom

Service wares, whole fruit, roll with butter packet, dessert and your choice of bottle water or canned regular or diet Pepsi is included with the individual boxed salads



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LUNCH & DINNER BUFFETS

THEMED BUFFETS

Have fun and add a unique twist to your next lunch or dinner.

ASIAN INSPIRED \$22.69 per person

Asian Vegetable Slaw, Cilantro-Soy Marinated Breast of Chicken, Lemon Ginger Steamed Broccoli, Sticky Rice, Vegetable Lo Mein, Coconut Lemon Almond Bars and Fortune Cookies

FAJITA \$22.50 per person

Corn Tortilla Chips with Pico de Gallo and Guacamole, Fix Your Own Fajita with the following toppings: Grilled Skirt Steak or Grilled Chicken, Roasted Vegetables, Black Beans, Grilled Onions & Peppers, Shredded Cheese, Lettuce, Tomato, Spanish Rice, Sour Cream, Flour Tortillas, Cinnamon Cupcakes with Cream Cheese Icing

LITTLE ITALY \$23.75 per person

Antipasto Platter of Italian-Style Meats, Cheeses and Marinated Vegetables, Garlic Bread Sticks, Caesar Salad with House-Made Croutons, Penne Pasta or Spaghetti with Marinara and Pesto Cream Sauce, Zucchini Sautee, Italian Meatballs or chicken Cacciatore Quarters, Shredded Parmesan Cheese, Tiramisu Torte or Cannoli

LAND & SEA \$31.25 per person

Caesar Salad with House-made Croutons, our Signature Bread and Butter, Grilled Flank Steak with Chimichurri Sauce, Garlic Shrimp Skewers, Roasted Vegetable Quinoa Stuffed Piquillo Red Pepper, Roasted Vegetables, Lemon Jasmine Rice, Chocolate Mousse Pie

OTT STREET BUFFET \$20.89 per person

Garden Salad with Ranch and Italian Dressings, Our Signature Bread and Butter, Chicken Marsala, Baked Pasta with Roasted Vegetables and Parmesan Cream Sauce, Green Beans and Carrots, Rice Pilaf, Carrot Cake with Cream Cheese Frosting

LEH STREET BUFFET \$32.50 per person

Garden Salad with Balsamic Vinaigrette and Parmesan Peppercorn Dressings, our Signature Bread and Butter, Lemon Parmesan Chicken with White Wine Chive Sauce, Broiled Salmon Fillet with Dill Butter, Roasted Vegetable and Rice Stuffed Pepper with Tomato Basil Sauce, Sautéed Green Beans and Red Peppers, Roasted Fingerling Potatoes, Boston Crème Cake

PROSSER BUFFET \$25.31 per person

Caesar Salad with House-made Croutons, our Signature Bread and Butter, Braised Beef Sicilian, Chicken Florentine, Gnocchi with Asparagus, Shiitake, Pearl Onion, Tomato, and White Wine Pesto Broth, Rice Pilaf, Sautéed Zucchini and Squash, Chocolate Ganache Tart with Oreo Crust

SOUTHERN \$20.75 per person

Garden Salad with Ranch and Italian Dressings, Buttermilk Biscuits and Butter, Southern Style Fried Chicken, Green Beans, Mashed Potatoes, Macaroni and Cheese, Banana Pudding

Services for buffet lunches and dinners include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.

Buffets include your choice of beverages:

Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water.

Seattle's Best™ regular and decaffeinated coffee

and herbal and non-herbal hot tea to include decaffeinated options may be added to your event.

Accompaniments may be exchanged to create a custom menu for any occasion., pricing may vary



RED DOOR CATERING

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LUNCH & DINNER BUFFETS

THEMED BBQ BUFFETS

Have fun and add a unique twist to your next lunch or dinner.

BASIC BBQ \$19.39 per person

Bowtie Pasta Salad with Roasted Vegetables, House Made Potato Chips, Hamburgers, Hot Dogs, Veggie Burgers with Buns, Sliced American Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Ketchup
Classic Cookies and Brownies
Also Available as a Drop Off to cook it yourself!

PREMIUM BBQ \$26.89 per person

Fresh Fruit Salad, Cole Slaw, Farmhouse Potato Salad, Corn Bread, Macaroni & Cheese, Corn on the Cob or Baked Beans, Pulled Pork Barbecue with Rolls, Grilled Barbecue Chicken Breast with Rolls, Barbecued Tofu, Lettuce, Tomato, Onion and Pickles, Mayonnaise, Mustard, Ketchup, Sliced Watermelon, Whoopie Pies

OLD FASHIONED BBQ \$27.50 per person

Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Salad, Country Potato Salad, Cornbread, Ranch Style Baked Beans, Barbecued Chicken, Barbecued Beef Brisket, Assorted Gourmet Cookies and Brownies



Ask us about having your event Chef attended!

Services for buffet lunches and dinners include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.

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LUNCH & DINNER BUFFETS

SANDWICH & SALAD BUFFETS

Looking for a lighter lunch option? Try one of our great sandwich or salad buffets!

THE ORIGINAL SANDWICH BOARD \$20.59 per person

Bowtie Pasta Salad with Roasted Vegetables

Roast Beef and Cheddar Sandwich – Roast Beef with Sharp Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll

Roast Turkey and Provolone Sandwich – Roasted Turkey Breast with Provolone Cheese, Lettuce, and Tomato on a French Baguette

Vegetable Caprese Sandwich – Roasted Eggplant with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Spinach on a Parmesan Ciabatta Roll

Mustard, Mayonnaise, Individual Bags of Potato Chips and Pretzels. Assortment of Classic Cookies and Brownies

GOURMET SANDWICH BOARD \$26.69 per person

Broccoli and Cavatelli Salad

Mixed Greens, Cucumber, Grape Tomatoes, Croutons, Balsamic Vinaigrette and Ranch Dressing

California Turkey Club – Roast Turkey, Avocado, Bacon, Lettuce, Tomato, Chipotle Mayonnaise on Whole Wheat Bread

Black and Bleu Beef Sandwich– Roast Beef, Caramelized Onions, Lettuce, Tomato, Bleu Cheese Mayonnaise on Whole Wheat Flatbread

Sundried Tomato Chicken Salad Sandwich – Loaded Ciabatta with our Tasty Sundried Tomato Pesto Chicken Salad

Mediterranean Vegetable Sandwich—

Eggplant, Peppers, Zucchini, Spring Greens, Tomato, Fresh Mozzarella, Artichoke Tapenade on Ciabatta Roll
Apple Pie

CAESAR SALAD \$21.25 per person

Build Your Own Caesar Salad

Grilled Chicken OR Seared Salmon, Grilled Tofu, Chopped Romaine, Shredded Parmesan, House-Made Garlic Croutons, Creamy Caesar Dressing, Chipotle Caesar Dressing, Chopped Tomato, Diced Cucumber, Chopped Egg, Chopped Bacon

Seasonal Fresh Fruit Salad with Whipped Cream

WRAP-CITY \$20.75 per person

Seasonal Fresh Fruit Salad

Asian Chicken Wrap - Teriyaki Chicken Wrap with Mongolian Barbecue Sauce, Crispy Noodles, Romaine, Carrots, and Fresh Scallion & Cilantro

Athens Greek Wrap – Romaine Lettuce, Cucumber, Tomato, Olive, Feta Cheese and Greek Vinaigrette in a Spinach Wrap

Tuscany Wrap – Roast Turkey, Fresh Mozzarella, Red Peppers, Lettuce, Tomato, Onion, And Balsamic Vinaigrette in a Sun-Dried Tomato Wrap
Individual Bags of Potato Chips and Pretzels. Assortment of Dessert Bars



Services for buffet lunches and dinners include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.

Buffets include your choice of beverages:

Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water.

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HORS D'OEUVRES

HOT HORS D'OEUVRES

by the dozen

CHICKEN

- Chipotle Wrapped Bacon with Chicken \$9.69
- Coconut Chicken with Orange Dipping Sauce \$9.69
- Gator Cakes with Bayou Remoulade Sauce \$16.25
- Mini Chicken and Waffle Stacks with Maple Honey Drizzle \$29.99

BEEF & PORK

- BBO Meatballs \$20.95
- Beef Short Rib in a Tortilla Cup \$19.69
- Chimichurri Beef Skewer \$18.45
- Chipotle Beef Amusette with Avocado \$19.69
- Sweet and Sour Meatballs \$20.95
- Maple Glazed Kielbasa \$17.19
- Pulled Pork Carnitas Taco with Lime Crema \$19.99
- Sausage Bites with Champagne Mustard \$17.19

SEAFOOD

- Bacon Wrapped Scallops \$27.29
- Crab and Risotto Bites \$20.95
- Mini Crab Cakes with Remoulade \$35.00
- Garlic Shrimp Skewers \$47.50

VEGETARIAN

- Baked Brie with Seasonal Berry Compote \$23.69
- Blue Cheese Stuffed Mushroom Caps \$24.39
- Brown Sugar Brie Bites with Pecans \$23.69
- Fried Mozzarella Sticks with Marinara \$18.75
- Tomato, Vidalia Onion and Goat Cheese Tart \$15.95
- Sweet Pea & Potato Samosa with Curry Yogurt Dipping Sauce \$15.65
- Spanakopita \$25.59



Service for hors d'oeuvres and desserts include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.
Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water.
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HORS D'OEUVRES

COLD HORS D'OEUVRES

By the dozen

VEGETARIAN

- Cucumber Rounds with Everything Hummus and Tomato \$12.50
- Fruit Skewers \$13.45
- Goat Cheese and Honey in Phyllo Cups \$26.59
- Caprese "Sandwich" of Cherry Tomato, Fresh Mozzarella, and Fresh Basil \$21.00

SEAFOOD

- Cool Salmon Canapés \$8.75
- Smoked Salmon and Chive Cream on a Toast Point \$17.50
- Crostini with Mango Shrimp Salsa \$19.39
- Shrimp Cocktail *Market Price*

CHICKEN & PORK

- Cantaloupe Wrapped with Prosciutto \$14.65
- Ham and Swiss Pinwheel \$9.69
- Curried Chicken and Golden Raisin Tartlets \$13.45
- Smoked Chicken Mousse in Phyllo Cup \$18.75



DIPS & DISPLAYS

Per person

WARM DIPS

- Warm Buffalo Chicken Dip with Tortilla Chips \$3.45
- Warm Spinach and Artichoke Dip with Pita Chips \$3.75
- Warm Crab and Spinach Dip with Crostini \$5.00

COLD DIPS

- Garlic or Red Pepper Hummus with Pita Chips \$1.89
- Pico De Gallo with Tortilla Chips \$1.89
- Fiesta Dip with Tortilla Chips \$3.75
- Creamy Mediterranean Dip with Pita Chips \$3.75

DISPLAYS

- Crudités with Ranch Dip \$4.09
- Seasonal Fresh Fruit Display \$5.00
- Tortilla Chips with Guacamole and Salsa \$3.75
- Tortilla Chips with Queso and Salsa \$3.75
- Domestic Cheese Display with Crackers \$5.00
- Gourmet Cheese Display with Crackers \$7.50
- Charcuterie Display (meats, cheeses and roasted vegetables) with Crostini \$10.00
- California Roll with Display (limited availability) with Soy Sauce and Wasabi \$18.75

Service for hors d'oeuvres and desserts include delivery, labor, service ware, setup with linens on the buffet and guest tables, and clean up after your event.
Lemonade, Iced Tea and Ice Water OR Assorted Regular and Diet Pepsi Canned Products and Iced Water.
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HORS D'OEUVRES

DESSERTS BY THE DOZEN

- Classic Cookie Assortment** \$14.40
- Gourmet Cookie Assortment** \$16.80
- Chocolate Brownies** \$13.80
- Chocolate Covered Pretzel Rods** \$13.80
- Cheesecake Bites** \$17.59
- Fresh Fruit and Berry Kabobs** \$28.80
- Flourless Chocolate Cake Bites** \$18.00
- Lemon Bars** \$14.40
- Macaroons** \$14.40
- Miniature Eclairs** \$14.40
- Miniature Fresh Fruit Tarts** \$21.60
- Mousse Tart** \$20.00
- Chocolate Truffles** \$22.50
- Miniature Cupcakes** \$14.40
- Peanut Butter Tandy Cake** \$14.70
- Assortment of Cereal Bars** \$18.00
- Rice Krispie Treats** \$18.00
- Whoopie Pies** \$14.40
- Smores Bars** \$18.00





RED DOOR
CATERING
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POLICIES & PROCEDURES

EXTERNAL EVENTS (NON AFFILIATED COLLEGE DEPARTMENTS)

Before a catering quote can be provided for an event, the first step needs to be reserving a room from the Office of Camps and Conference Services. They can be contacted at 434.664.3494 or TeamSeegers@muhlenberg.edu For the best results, this effort needs to be made at least fourteen (14) business days before your event date.

Once the 25live confirmation is complete with catering selected as a resource and approved, Red Door Catering may be contacted to provide you with guidance or a quote for your event.

We can be reached at 484.664.4030 or at catering@muhlenberg.edu.

CHANGES/GUARANTEES/CANCELLATIONS

All changes to menu and guest count must be confirmed five (7) business days prior to your event or event timeline agreed upon with Red Door Catering. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

Additional arrangements such as florals or rentals are subject to vendor deadlines and must be adhered to. These arrangements will be made on your behalf with the vendor from Red Door Catering.

Any event cancelled or updated within three (3) business days of execution may incur menu and/or staff modification and additional fees.

PAYMENT

All catered functions must be secured by payment before they occur.

A deposit of 50% will be taken for groups over 100 people 14 days prior to the event date

Checks, Visa, MasterCard, or American Express are all valid payment methods.

Checks must be made payable to: SODEXO

A guest count under the minimum of 12 people will incur an additional charge

A minimum delivery fee of \$50 may apply to events off campus

LINEN

As a standard, we provide red, white and/or black tablecloths for all food and beverage tables.

Full-service plated meals, as well as breakfast, lunch and dinner buffets will also include linens for guest tables.

Receptions, continental breakfasts, breakfast, meeting, and boxed lunches can have guest table linens for an additional charge.

This charge also applies to linen for tables outside of food and beverage service, such as, registration, auction, panel, etc.

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.



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POLICIES & PROCEDURES

STAFFING & ATTENDANTS

Our professional staff is here to ensure your event is successful and your guests are cared for according to your event vision.

Wait staff are scheduled for a minimum of 4 hour events(1 hour setup, 2 hour event and 1 hour breakdown) for a fee of \$120.00

If your event is over the minimum schedule time of 2 hours plus 1 hour set up and 1 hour breakdown a fee of \$30 per event hour, per attendant will apply.

Culinary attendants are scheduled for a minimum of 4 hour event (1 hour set up, 2 hour event and 1 hour breakdown) for a fee of \$140.00

Bartenders may also be provide to your event with the submission of an alcohol waiver form (this can discussed with the Office of Camps and Conferences) and a bartender will be provided for a minimum of 4 hours (1 hour setup, 2 hour event and 1 hour breakdown) for a fee of \$130.00

If you event is over the minimum schedule time of 2 hours plus 1 hour set up and 1 hour breakdown a fee of \$32.50 per event hour, per attendant will apply

CATERING EQUIPMENT

As the host of the catering event, you are responsible for the equipment we have provided for the service for your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost.

For very large events, specialty equipment may need to be rented at an additional charge.

FLORAL CHARGES

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

FOOD SAFETY

Due to food safety liability, we do not offer food-to-go from the event location.