

Wedding Guide



RED DOOR
CATERING
at *M* Muhlenberg College



Small rectangular name card on a wooden stand.

Small glass jar containing butter with a butter knife.

Menu card with the word "Menu" in a decorative script font. Below it, there is a small green logo and some illegible text.



Your Wedding. Our Passion. The Perfect Match.

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together at every step in the process to create a reception that reflects your personalities and indulges your senses.

Red Door Weddings brings the sophistication of creative, inspired and utterly delicious cuisine, along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings years of experience in designing and delivering perfectly executed events, and we stake our reputation on nothing short of your happiness. Congratulations; we look forward to creating a wedding day tailored to your unique style, vision and budget.



Contact Us:

catering@muhlenberg.edu
(484) 664-4030

facebook.com/reddoorcater

BUFFET SELECTIONS



BUFFET SELECTIONS

All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

THE DELUXE BUFFET

\$50.00

COCKTAIL HOUR

HORS D'OEUVRES

Vegetable Spring Rolls | 1 each | 20 cal with Sweet & Tangy Asian Sauce | 1 oz. | 30 cal

Tuscan Bruschetta | 1 each | 70 cal

Crab & Risotto Bites | 1 each | 80 cal

DELUXE BUFFET

Field Greens Salad accompanied by Orange Basil Dressing  | 1 salad | 60 cal

Whole Green Beans Almandine   | 4 oz. | 60 cal

Oven Roasted Rosemary Red Potatoes   | 4 oz. | 120 cal

Chicken with Sherry & Mushrooms | 1 entrée | 260 cal

Broiled Salmon with Dill Butter | 1 entrée | 270 cal

VEGETARIAN ENTRÉE

Chèvre, Orzo & Basil Portobello  | 1 entrée | 610 cal

ENTRÉE EXCHANGES


Apricot & Goat Cheese Chicken Breast with Pan Au Jus | 1 entrée | 880 cal

Flat Iron Beef Steak with Arugula Pesto | 1 entrée | 440 cal

Coriander Rubbed Pork Tenderloin with a Green Peppercorn Mustard Sauce | 1 entrée | 350 cal

Lemon Pepper Oven Baked Trout with a Roasted Pepper Garlic Aioli | 1 entrée | 210 cal

VEGETARIAN EXCHANGES

Eggplant Parmesan with a Marinara Sauce  | 1 entrée | 280 cal

Southern Fried Portobello with Mashed Potato & Mushroom Sauce  | 1 entrée | 480 cal

THE PREMIUM BUFFET

\$44.00

COCKTAIL HOUR

HORS D'OEUVRES


Mini Samosas  | 1 each | 120 cal

Grilled Pita with Falafel & Vegetable Relish  | 1 each | 150 cal

Coconut Shrimp with Sweet & Spicy Dipping Sauce

1 each | 710 cal

PREMIUM BUFFET

Spring Garden Salad | 1 Salad | 280 cal accompanied by Honey Lime Vinaigrette  | 2 oz. | 240 cal


Balsamic Roasted Vegetables  | 4 oz. | 80 cal

Seasoned Mashed Potatoes  | 4 oz. | 120 cal

Chicken Cordon Bleu with a Lite Cream Sauce | 1 entrée | 620 cal

Blackened Flank Steak with Demi-Glace | 1 entrée | 245 cal

VEGETARIAN ENTRÉE

Wild Mushroom Lasagna with a Marinara Sauce  | 1 entrée | 690 cal

ENTRÉE EXCHANGES

Chicken Piccata | 1 entrée | 310 cal

Italian Beef Top Round Au Jus | 1 entrée | 350 cal

Roasted Loin of Pork with Pan Gravy | 1 entrée | 190 cal

Cod Veracruz with a Pan Sauce | 1 entrée | 120 cal

VEGETARIAN EXCHANGES

Vegetable Wellington with a Roasted Red Pepper Coulis  | 1 entrée | 510 cal

Eggplant Pastitsio with Yogurt Béchamel  | 1 entrée | 330 cal

THE TRADITIONAL BUFFET

\$38.00

COCKTAIL HOUR


HORS D'OEUVRES

Curried Chicken & Golden Raisin Tartlets | 1 each | 140 cal

Cucumber Rounds with Feta & Tomato  | 1 each | 50 cal

Spanakopita | 1 each | 45 cal

PREMIUM BUFFET

Chophouse Iceberg Wedge with Red Onion, Hard Cooked Egg & Crumbled Bacon accompanied by Bleu Cheese Dressing  | 1 Salad | 410 cal

Grilled Zucchini   | 4 oz. | 25 cal

Red Potatoes Parsley  | 4 oz. | 150 cal


Grilled Chicken with Bruschetta Topping  | 1 entrée | 140 cal

Pork Tenderloin with a Raspberry Sauce | 1 entrée | 350 cal

VEGETARIAN ENTRÉE

Roasted Vegetable Orzo Risotto  | 1 entrée | 200 cal

ENTRÉE EXCHANGES

Rosemary Garlic Chicken Breast with a Lite Garlic Cream Sauce  | 1 entrée | 250 cal

Roast Beef Au Jus | 1 entrée | 145 cal

Brown Sugar Rubbed Pork Loin with a Lemon Butter Sauce | 1 entrée | 300 cal

Tilapia Provençal  | 1 entrée | 90 cal

VEGETARIAN EXCHANGES

Risotto ala Mushroom  | 1 entrée | 570 cal

Vegetarian Stuffed Cabbage Rolls with Herb Tomato Sauce  | 1 entrée | 200 cal

THE GRAND WEDDING BUFFET



THE GRAND WEDDING BUFFET

All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

\$129.79 per person

COCKTAIL HOUR

HORS D'OEUVRES

Charred Peached Wrapped in Prosciutto | 1 each | 60 cal


Vegetable Spring Rolls | 1 roll | 90 cal

with Sweet & Tangy Asian Sauce | 1 oz. | 30 cal


Chipotle Maple Bacon Wrapped Chicken | 1 each | 50 cal

Black & White Scallops | 1 each | 15 cal

GRAND BUFFET

Baby Field Greens with Fresh Strawberries, Red Onion, Gorgonzola & Toasted Walnuts accompanied by a Honey Poppy Seed Dressing  | 1 salad | 550 cal

Caramelized Root Vegetables  | 4 oz. | 70 cal

Polenta with Garlic & Parmesan Cheese  | 4 oz. | 110 cal

Herb Encrusted Beef Tenderloin Platter | 1 entrée | 250 cal

Charleston Crab Cakes with a Rémoulade Sauce

1 entrée | 320 cal

VEGETARIAN ENTRÉE

Stuffed Portobello with Roasted Tomato Vinaigrette 

1 entrée | 500 cal

ENTRÉE EXCHANGES

Horseradish Crusted Chicken with Green Onion Veluté

1 entrée | 470 cal

Beef Bourguignon | 1 entrée | 470 cal


Seared Salmon with Tropical Salsa  | 1 entrée | 170 cal

Pan-Seared Pork Tenderloin with Apples & Onions

1 entrée | 530 cal

VEGETARIAN EXCHANGES

Eggplant Rollatini with Marinara Sauce  | 1 entrée | 270 cal

Portobello Mushroom Napoleon with a Roasted Tomato Coulis 

1 entrée | 580 cal

GRAND FINISHING TOUCHES

Finishing Touches

CHOICE OF THREE:

Petit Fours | 1 each | 100 cal

Assorted Biscotti | 1 each | 160-210 cal

Assorted Filled Shortbread Cookies | 1 each | 160-210 cal

Truffle Brownie Bites | 1 each | 60 cal

Seasonal Fresh Fruit Kabobs   | 1 each | 60 cal

Decorated Cupcakes | 1 each | 300-390 cal

Coffee Bar

Seattle's Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle's Best Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).

Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

SERVED WEDDING SELECTIONS



SERVED WEDDING SELECTIONS

All services include artisan breads (1 roll| 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

THE DELUXE SERVED COCKTAIL HOUR

\$60.00

BUTLERED HORS D'OEUVRES

Sun-Dried Tomato & Gorgonzola Bruschetta 

1 each | 100 cal


Pistachio Grapes with Orange Cream Cheese 

1 each | 20 cal

Cantaloupe Wrapped in Prosciutto | 1 each | 45 cal

Smoked Salmon Pinwheel | 1 each | 60 cal

DELUXE SERVED MEAL



Mixed Greens with Tomato, Cucumber, Carrots, Cheddar Cheese & Olives | 1 salad | 50 cal accompanied by Herbed Vinaigrette  | 2 oz. | 200 cal

Seasonal Roasted Root Vegetables   | 4 oz. | 60 cal

Caramelized Yukon Gold Mashed Potatoes  | 4 oz. | 110 cal

Broiled Strip Steak served with Demi-Glace | 1 entrée | 355 cal

VEGETARIAN ENTRÉE

Penne Pasta with Butternut Squash & Portobello Mushrooms   | 1 entrée | 420 cal

ENTRÉE EXCHANGES

Sauteed Chicken with Sherry & Mushrooms | 1 entrée | 260 cal


Pesto Crusted Salmon with Parmesan Cream Sauce

1 entrée | 640 cal

THE PREMIUM SERVED COCKTAIL HOUR

\$54.00

BUTLERED HORS D'OEUVRES


Vidalia Onion & Goat Cheese Tart  | 1 each | 100 cal

Tomato Basil Bruschetta  | 1 each | 50 cal

Ginger Chicken Satay | 1 each | 330 cal

Smoked Salmon Roulade | 1 each | 70 cal

PREMIUM SERVED MEAL

Spinach, Red Leaf & Crispy Romaine Tossed with Dried Cranberried, Mandarin Oranges & Toasted Sunflower Seeds accompanied by a Honey Lime Dressing  | 1 salad | 160 cal

Roasted Julienne Vegetables   | 4 oz. | 20 cal

Smoked Gouda Duchess Potatoes | 4 oz. | 220 cal

Filet Mignon Medallions in Shiitake Mushroom Cream Sauce

1 entrée | 510 cal

VEGETARIAN ENTRÉE

Vegetable Wellington with Roasted Red Pepper Coulis 

1 entrée | 510 cal

ENTRÉE EXCHANGES

Sauteed Chicken with Creamy Chive Sauce  | 1 entrée | 240 cal

Pan-Seared Pork Tenderloin with Apples & Onions

1 entrée | 530 cal

Roasted Rosemary Rack of Lamb with Red Wine Sauce

1 entrée | 655 cal

THE TRADITIONAL SERVED COCKTAIL HOUR

\$48.00



BUTLERED HORS D'OEUVRES

Tuscan Bruschetta | 1 each | 70 cal

BBQ Meatballs | 1 each | 60 cal

Ham & Cheese Puffs | 1 each | 100 cal

TRADITIONAL SERVED MEAL

Mixed Field Greens with Tomatoes, Cucumbers & Carrots accompanied by Balsamic Dressing   | 1 salad | 40 cal

Fresh Green Beans   | 4 oz. | 30 cal

Sour Cream & Chive Mashed Potatoes  | 4 oz. | 100 cal

Grilled Chicken Breast with Mushroom Cream Sauce
1 entrée | 205 cal

VEGETARIAN ENTRÉE

Eggplant Rollatini with Marinara Sauce  | 1 entrée | 270 cal

ENTRÉE EXCHANGES

Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce | 1 entrée | 290 cal

Parmesan Crusted Tilapia with a Chive Butter Sauce
1 entrée | 320 cal

THE GRAND SERVED WEDDING



THE GRAND SERVED WEDDING


All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped buffet and dining tables within the listed price, as well as delivery, set up and clean up. Freshly brewed fair trade coffee (8 oz. | 0 cal), decaffeinated coffee, and hot teas with hot water are included.

\$149.79 per person

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES


Chicken Satay | 1 skewer | 105 cal

Tomato, Vidalia Onion & Goat Cheese Tart  | 1 tart | 100 cal

Crostini with Spicy Mango Shrimp Salsa | 1 each | 70 cal

Seared Tuna on Lotus Root | 1 each | 25 cal

GRAND SERVED MEAL WITH DUET ENTRÉE


Crispy Greens with Cranberries, Mandarin Oranges & Toasted Pumpkin Seeds accompanied by a Citrus Vinaigrette  | 1 salad | 470 cal

Grilled Asparagus   | 4 oz. | 20 cal

Roasted Garlic Red Potatoes   | 4 oz. | 140 cal

Charleston Crab Cake | 1 crab cake | 190 cal & Herb Crusted Beef Tenderloin | 3 oz. | 220 cal with a Béarnaise Sauce
2 oz. | 150 cal

VEGETARIAN ENTRÉE

Portobello Mushroom Napoleon with a Roasted Tomato Coulis  | 1 entrée | 580 cal

ENTRÉE EXCHANGES

Steak au Poivre with a Peppercorn Demi | 1 entrée | 380 cal

Pistachio Crusted Chicken Breast with a Warm Apple Compote | 1 entrée | 840 cal

Grilled Shrimp Skewer | 1 skewer | 110 cal with Béarnaise Sauce
2 oz. | 150 cal

GRAND FINISHING TOUCHES

Finishing Touches

CHOICE OF THREE:

Petit Fours | 1 each | 100 cal

Assorted Biscotti | 1 each | 160-210 cal

Assorted Filled Shortbread Cookies | 1 each | 160-210 cal

Truffle Brownie Bites | 1 each | 60 cal

Seasonal Fresh Fruit Kabobs   | 1 each | 60 cal

Decorated Cupcakes | 1 each | 300-390 cal

Coffee Bar

Seattle's Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle's Best Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).

Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

HORS D'OEUVRES RECEPTIONS






HORS D'OEUVRES RECEPTIONS



Our hors d'oeuvres receptions are presented with north stationary and butlered items and an elegant carved selection. All receptions include china, linen-draped buffet and dining tables in the listed price, as well as delivery, set up and clean up. Hors d'oeuvres receptions include coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), hot tea (8 oz. | 0 cal) and freshly brewed iced tea (8 oz. | 0 cal).

DELUXE HORS D'OEUVRES \$35.00

STATIONARY HORS D'OEUVRES




Seasonal Fruit   | 2 oz. | 25 cal
& Cheese Display  | 2 oz. | 150 cal with Crackers
3 each | 25 cal
Spanakopita | 1 each | 45 cal


BUTLERED HORS D'OEUVRES

Sun-Dried Tomato & Gorgonzola Bruschetta  | 1 each | 100 cal
Curried Chicken & Golden Raisin Tartlets | 1 each | 140 cal
Greek Pizza  | 1 each | 80 cal
Seafood Stuffed Mushroom Caps | 1 each | 15 cal
Crostini with Spicy Mango Shrimp Salsa | 1 each | 70 cal
Ham & Cheese Pinwheels | 1 each | 100 cal

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.


Maple Glazed Roasted Turkey Breast  | 3 oz. | 130 cal
Accompanied by Cranberry and Orange Compote  (1 oz. | 30 cal) & Creamy Dijon Mustard  (1 oz. | 35 cal)

Oven Roasted Top Round Beef  | 3 oz. | 140 cal
Accompanied by Horseradish Cream (1 oz. | 50 cal) & Roasted Garlic Au Jus (1 oz. | 25 cal)



Brown Sugar Rubbed Pork Loin | 3 oz. | 160 cal
Accompanied by Chipotle Mayonnaise  (1 oz. | 40 cal) & Stone Ground Mustard Sauce  (1 oz. | 20 cal)

PREMIUM HORS D'OEUVRES \$30.00

STATIONARY HORS D'OEUVRES

Gourmet Cheese Display  | 2 oz. | 280 cal
Chipotle Maple Bacon Wrapped Chicken | 1 each | 50 cal
California Sushi Roll | 1 each | 60 cal


BUTLERED HORS D'OEUVRES



Tomato Basil Bruschetta  | 1 each | 50 cal
Artichoke Hearts with Roasted Tomato Sauce  | 1 each | 110 cal
Cantaloupe Wrapped with Prosciutto | 1 each | 45 cal
Mini Crab Cakes with Rémooulade Sauce | 1 each | 70 cal
Miso Dressed Crab Salad on Cucumber | 1 each | 50 cal
Coconut Shrimp | 1 each | 710 cal

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.




Grilled Marinated Flank Steak | 3 oz. | 150 cal
Accompanied by a Mango Chipotle Ketchup  (1 oz. | 35 cal) & Creamy Dijon Mustard  (1 oz. | 35 cal)

Turkey London Broil  | 3 oz. | 100 cal
Accompanied by an Orange Balsamic Gastrique (1 oz. | 35 cal) & Green Peppercorn Mustard Sauce (1 oz. | 50 cal)

Herb Grilled Salmon | 2 oz. | 150 cal
Accompanied by Tarragon Tomato Aioli  (1 oz. | 120 cal) & Cherry Tomato Salsa  (1 oz. | 20 cal)

TRADITIONAL HORS D'OEUVRES \$27.00

STATIONARY HORS D'OEUVRES




Seasonal Fruit   | 2 oz. | 25 cal
& Cheese Display  | 2 oz. | 150 cal with Crackers
3 each | 25 cal
Swedish Meatballs | 1 each | 40 cal



BUTLERED HORS D'OEUVRES



Tuscan Bruschetta | 1 each | 70 cal
Assorted Tea Sandwiches | 1 each | 40 cal
Tomato, Vidalia Onion Goat Cheese Tart | 1 each | 100 cal
Mini Rubeen | 1 each | 150 cal
Cool Salmon Canapés | 1 each | 60 cal

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

Herb Roasted Turkey Breast  | 3 oz. | 130 cal
Accompanied by Cranberry and Orange Compote  (1 oz. | 30 cal) & Creamy Dijon Mustard  (1 oz. | 35 cal)

Maple Peach Glazed Smoked Pit Ham | 3 oz. | 260 cal
Accompanied by Honey Mustard  (1 oz. | 70 cal) & Dijon Mayonnaise  (1 oz. | 120 cal)

Southwest BBQ Pork Loin | 3 oz. | 160 cal
Accompanied by Chipotle Mayonnaise  (1 oz. | 40 cal) & Honey Mustard  (1 oz. | 20 cal)

THE GRAND HORS D'OEUVRES WEDDING RECEPTION



THE GRAND HORS D'OEUVRES WEDDING RECEPTION


Our grand hors d'oeuvres receptions are presented with north stationary and butlered items and an elegant carved selection. All receptions include china, linen-draped buffet and dining tables in the listed price, as well as delivery, set up and clean up. Hors d'oeuvres receptions include coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), hot tea (8 oz. | 0 cal) and freshly brewed iced tea (8 oz. | 0 cal).


\$50.00 per person

STATIONARY HORS D'OEUVRES

Artisan Cheese Display with Crackers 

2 oz. + crackers | 240 cal

Spinach & Artichoke Dip  | 1 oz. | 60 cal

with Baguette Rounds  | 1 slice | 100 cal


Beef Satay with Sweet & Spicy Sauce | 1 each | 110 cal

Lox Display | 2 oz. | 80 cal

BUTLERED HORS D'OEUVRES

Cucumber Rounds with Feta, Tomato and Olive 

1 each | 30 cal

Brie & Raspberry Chutney Phyllo Timbales 

1 each | 120 cal

Bleu Cheese Stuffed Mushroom Cap  | 1 each | 110 cal

Mini Beef Wellington | 1 each | 70 cal



Crab & Risotto Bites | 1 each | 80 cal

Tuxedo Shrimp with Diablo Sauce | 1 each | 150 cal

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

Apricot Glazed Turkey Breast | 3 oz. | 120 cal

Accompanied by a Cranberry Orange Compote  (1 oz. | 30 cal) & Creamy Dijon Mustard  (1 oz. | 35 cal)

Beef Tenderloin with Herb Crust | 3 oz. | 220 cal

Accompanied by an Horseradish Aioli Cream (1 oz. | 50 cal) & Stone Ground Mustard  (1 oz. | 20 cal)

Roasted Leg of Lamb with Fresh Rosemary & Mint | 4 oz. | 260 cal

Accompanied by Mint Jelly  (1 oz. | 50 cal) & Mediterranean Tzatziki (1 oz. | 20 cal)

GRAND FINISHING TOUCHES

Finishing Touches

CHOICE OF THREE:

Petit Fours | 1 each | 100 cal

Assorted Biscotti | 1 each | 160-210 cal

Assorted Filled Shortbread Cookies | 1 each | 160-210 cal

Truffle Brownie Bites | 1 each | 60 cal

Seasonal Fresh Fruit Kabobs   | 1 each | 60 cal

Decorated Cupcakes | 1 each | 300-390 cal

Coffee Bar

Seattle's Best Regular Coffee (8 oz. | 0 cal) and Decaffeinated Seattle's Best Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal).

Bar also includes Tazo® Herbal (8 oz. | 0 cal), Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Tea Stations with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

SOUPS

All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection. Pricing is per person

Italian Wedding Soup \$3.25

6 oz. | 130 cal

Roasted Corn & Lobster Bisque \$4.30

6 oz. | 280 cal

Chilled Cantaloupe Mint Soup \$1.39

6 oz. | 110 cal

Curried Butternut Squash Soup \$2.75

6 oz. | 100 cal



CHEF CARVING TABLE

A chef carved selection is a beautiful addition to a buffet meal or hors d'oeuvres package and provide a touch of grandeur to your event. All carved selections include assorted Mini Rolls (1 roll | 150 cal) and condiments. Pricing is per person.

Chef Attendant starting at \$150.00 per attendant for a minimum of 2 hours.



Roasted Turkey Breast \$4.99

3 oz. | 120 cal

Accompanied by a Cranberry Orange Compote  (1 oz. | 30 cal)
& Creamy Dijon Mustard  (1 oz. | 35 cal)

Beef Tenderloin with Herb Crust \$5.29

3 oz. | 220 cal

Accompanied by an Horseradish Aioli Cream  (1 oz. | 50 cal)
& Stone Ground Mustard  (1 oz. | 20 cal)

Roast Loin of Pork \$5.00



3 oz. | 160 cal

Accompanied by a Chipotle Mayonnaise  (1 oz. | 40 cal)
& Stone Ground Mustard  (1 oz. | 20 cal)




ACTION AND BAR STATIONS

Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chefs attended action or bar stations, and watch your event come to life. Pricing is per person




Mashed Potato Bar \$10.00

Smooth & Creamy Yukon Gold  (4 oz. | 120 cal) or Sweet Mashed Potatoes  (4 oz. | 210 cal) topped with your choice of toppings including Country Brown Sauce (1 oz. | 10 cal), Bacon (1 oz. | 160 cal), Cheddar Cheese (1 oz. | 110 cal) & Toasted Pecans (1 oz. | 210 cal).

Macaroni & Cheese Bar \$26.49

The ultimate comfort food made your way. Customize your mac & cheese  (4 oz. | 110 cal) with an incredible, mouth watering assortment of toppings of Blackened Chicken  (2 oz. | 65 cal), Grilled Chicken (2 oz. | 80 cal), Ground Beef (2 oz. | 140 cal) & Ham  (2 oz. | 60 cal) accompanied by Parmesan Cream (1 oz. | 120 cal) & Aged Cheddar Cheese Sauce (1 oz. | 110 cal).

Risotto Bar \$25.00


Endless Cream Risotto (3 oz. | 150 cal) with Seasoned Shrimp (2 oz. | 90 cal), Rosemary Chicken  (2 oz. | 70 cal), Roasted Butternut Squash   (2 oz. | 25 cal) or delectable combinations with fresh Shaved Parmesan Cheese (2 tbsp. | 40 cal).

Shrimp & Grits Bar \$25.00

Sautéed Shrimp with Tasso Ham Gravy (1 oz. | 40 cal), Creamy Grits (1 oz. | 60 cal), Fried Green Tomatoes (1 slice | 30 cal), Shredded Cheddar Cheese (1 oz. | 10 cal), Bacon (1 tsp. | 10 cal), & Scallions (1 oz. | 10 cal) with Assorted Hot Sauces

Slider Station \$25.00

Choice of Three Sliders:

Delicately delicious mini versions of the Classic Cheeseburger (1 slider | 180 cal), Hamburger (1 slider | 170 cal), Pork BBQ (1 slider | 330 cal), Crab Cake  (1 slider | 130 cal), or Buffalo Chicken (1 slider | 290 cal) Slider Roll with assorted toppings (1 topping | 0-110 cal)

MENU ACCOMPANIMENTS




MENU ACCOMPANIMENTS, CONTINUED

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

STATIONARY HORS D'OEUVRES

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost, pricing is per person

Seasonal Sliced Fresh Fruit Display  **with a Raspberry Fruit Dip**
2 oz. | 25 cal | \$3.00
1 oz. | 60 cal | \$3.00

Seasonal Cubed Fresh Fruit | 2 oz. | 25 cal &
Local Artisan Cheese Display | 2 oz. | 280 cal
served with an assortment of Crackers
(3 crackers | 25 cal) & Crostini Breads
(1 slice | 60 cal) | \$4.99

Imported & Local Cheese Display
| 2 oz. | 240 cal

Wedges of Imported Cheeses with Clusters
of Grapes and an assortment of Crackers
(3 crackers | 25 cal) & Crostini Breads
(1 slice | 60 cal) | \$5.29

BUTLERED HORS D'OEUVRES

Add a touch of elegance to your event with butlered hors d'oeuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

Endive with Goat Cheese
1 each | 60 cal | \$14.00 per dozen

Mini Chicken Wellington
1 each | 90 cal | \$22.00 per dozen

Gourmet Crudité Display | 4 oz.+ dip | 120 cal
Local Baby Vegetables and fresh, colorful
seasonal favorites served with Bacon Ranch
& Onion Cheese Dips | \$3.59

Spinach & Artichoke Dip | 3 oz. | 180 cal
served with an assortment of Pita Chips 
2 oz. | 190 cal & **Crostini**  | 1 slice | 60 cal
A creamy dip of Artichoke, Spinach &
Parmesan Cheese, baked until golden
brown | \$3.00


Lox Platter | 130 cal
Smoked Salmon Filet with Finely Chopped
Egg, Red Onion & Capers (1 serving | 130
cal), served with Flatbreads (¼ flatbread | 70
cal), Crostini (1 slice | 60 cal) & Sliced
Baguettes (1 slice | 100 cal) | \$6.59

Bacon Wrapped Scallops
1 each | 45 cal | \$38.00 per dozen

Shrimp Cocktail Shot & Zesty Cocktail Sauce
1 each | 130 cal | Market Price

DESSERTS

To enhance or replace the traditional
wedding cake, consider our fun dessert
selections. You can even turn this into a
unique "favor" bar by offering custom
containers to bring home.

Candy Station  | 3 oz. | 370 cal
Begins at \$5.00 per person

Decorated Cupcake Bar
1 each | 300-390 cal
Begins at \$16.00 per dozen

Warm Cookies | 1 cookie | 160-180 cal
& **Milk Station** | 8 oz. | 30-56 cal
Begins at \$2.99 per person

Iced Cookie | 1 each | 110 cal
Large customized sugar cookies with a choice
of icing to match your wedding colors &
branding
Pricing varies, speak with our catering
professionals for options

Ice Cream Sundae Bar \$8.00 per person
choice of two ice cream flavors:
Chocolate (1 scoop | 90 cal), Vanilla (1
scoop | 90 cal) or Strawberry (1 scoop | 80 cal)
choice of two sauces:
Chocolate (2 oz. | 200 cal), Strawberry
(2 oz. | 90 cal) or Butterscotch (2 oz. | 140 cal)
choice of three toppings:
Sprinkles (1 oz. | 130 cal), Cookie Crumbs
(1 oz. | 130 cal), Crushed Peanuts
(1 oz. | 170 cal), Heath Bar™ Pieces
(1 oz. | 150 cal), or M&M's® (1 oz. | 140 cal),
Maraschino Cherries (1 cherry | 15 cal), &
Whipped Topping (2 oz. | 180 cal) are included

BEVERAGES

Prices are listed for self-serve beverages.
Additional charges apply for served
beverages.

NON-ALCOHOLIC BEVERAGES
Soft Drinks \$2.00 each
regular (12 oz. | 140-180 cal) |
diet (12 oz. | 0-5 cal)

Bottled Water \$2.00 each | 16.9 fl. oz. | 0 cal

Sparkling Water \$2.59 each | 11 oz. | 0 cal

Sparkling Cider \$2.59 each | 8 oz. | 140 cal

PUNCH SELECTIONS

Sparkling Fruit Punch \$2.59 each
8 oz. | 120 cal

Sparkling White Grape Punch \$2.59 each
| 8 oz. | 105 cal

Iced Water Station \$2.50 per person
8 oz. | 0 cal | Served with Fresh Quartered
Oranges, Lemons & Limes

Coffee Bar \$3.79 per person
Seattle's Best Regular Coffee (8 oz. | 0 cal)
and Decaffeinated Seattle's Best Coffee
(8 oz. | 0 cal) Bar with Assorted Creams
(1 oz. | 15 cal), Shaved Chocolate
(1 oz. | 145 cal) and Flavored Syrups
(1 oz. | 20-80 cal).
Bar also includes Tazo® Herbal (8 oz. | 0 cal),
Non-Herbal Regular (8 oz. | 0 cal) and
Decaffeinated (8 oz. | 0 cal) Tea Stations
with Honey (1 oz. | 90 cal) and Fresh Lemon
(1 wedge | 0 cal).

POLICIES & PROCEDURES



EXTERNAL EVENTS

External events are non affiliated campus groups or groups that catering will be traveling off sight. Before a catering quote can be provided for an external group having an event on campus your first step needs to be reserving a space with the Camps and Conference Services Department or seeking support from the Office of Seegers Union and Campus Events. 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.

Information about catering can be found at dining.muhlenberg.edu

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 ten (10) 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.

PAYMENTS/DEPOSITS

A deposit of 50% is due 4 weeks prior to your event date

All catered functions must be secured by payment before the scheduled event date.

Checks (made payable to SODEXO), Visa, MasterCard, or American Express are all valid payment methods.

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

POLICIES AND PROCEDURES, CONTINUED

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, receptions, lunch and dinner buffets will also include linens for guest tables.

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.

STAFFING & ATTENDANTS

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

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 available to add an extra pizzazz to your event starting at \$150.00 per attendant for a minimum of 2 hours plus 1 hour set and 1 hour breakdown. If you require additional time a fee of \$37.50 per event hour, per attendant will apply.

If your event requires a bartender an alcohol waiver form must first be completed with the Camps and Conference Manager.

A bartender will be provided for 1-99 guests for a minimum schedule time of 2 hours plus 1 hour set up and 1 hour breakdown for \$130.00. If you require additional time a fee of \$32.50 per event hour, per attendant will apply.

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.



RED DOOR

CATERING

at *M* Muhlenberg College