



FALL DINNERS

GETTYSBURG COLLEGE
CATERING
SERVICES

www.gettysburg.edu/catering • Dean Anthony, danthony@gettysburg.edu or Alice O'Brien, aobrien@gettysburg.edu • 717-337-6387



Vegetarian

\$22.00/person

- Aromatic Tomato and Kimchee Soup
- Baby Lettuces with Pickled Zucchini Blossoms and Yogurt Tahini Vinaigrette
- Cauliflower Bisteeya with Spiced Eggplant Puree
- Pumpkin Charlotte

Low Fat Yet Elegant

\$24.00/person

- Heirloom Tomatoes with Orange Zest
- Organic Chicken with Bean and Crushed Red Beets
- Mango and Papaya Carpaccio with Cilantro Candy

Fungus Extravasganza

\$23.00/person

- Bouillon of Forest Mushrooms with Sherry
- Jumbo Asparagus with Oyster Mushrooms and Fresh Pecorino Cheese
- Char with Pea Sprouts and Forest Mushrooms
- Truffled Taro Root
- Merinque Mushroom Cookies with Dark Chocolate Mousse

Autumn Harvest

\$25.00/person

- Eggplant Veloute with Figs
- Calamari with Pumpkin Seeds and a Butternut Squash Relish
- Roast Loin of Pork with Cinnamon Glazed Tart Apples
- Plum Tartlettes

*Included with each dinner: Dinner Rolls, Smart Balance Spread,
Hot/cold Beverages, Linen, and setup.*

All Dinners options are served (no buffets available).

*Please let us know if any guests have allergies or dietary restrictions
we will be happy to accommodate their needs.*