



FALL HORS D'OEUVRES

GETTYSBURG COLLEGE

CATERING
SERVICES

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



Passed

- Twice Baked Truffled Potatoes 18.00 per dozen
- Turkey Mole in Filo Nest 13.00 per dozen
- Steak Au Poivre Crustini 24.00 per dozen
- Focaccia with Carmelized Onions, Goat Cheese, and Asparagus 15.00 per dozen
- Grilled Shrimp with Tequila Mayo 18.50 per dozen
- Mini Bell Pepper Muffins with Tapenada and Mascarpone 15.00 per dozen
- Chutney Chicken Rolls 16.80 per dozen
- Smoked Salmon and Cream Cheese Croquettes 19.20 per dozen

Fondue Dippers Display Bar

\$5.50/person

Choose 1 Fondue:

- Swiss Fondue
- Baked Comemburt
- Fontina Fondue with Black Truffles

Choose 4 Dippers:

- Apple Wedges
- Cubed Bread
- Walnuts
- Grapes
- Nut-Meg Dipped Potatoes
- Asparagus
- Cauliflower
- Prosciutto Wrapped Apple Slices

Soup Sips (choose 1):

\$2.00/person

- Beef Consommé
- Butternut Squash with Seasoned Pepitas
- Mushroom with Barley Wontons
- Gazpacho in Cucumber Cup
- Spiced Carrot

Please note: All pricing is based on events within the Dining Center.
\$3.00/person will be added for events throughout campus.