



SUMMER DINNERS

GETTYSBURG COLLEGE
CATERING
SERVICES

Beach Blast

\$26.00/person

- Yellow Pepper Soup
- Orecchiette with Pesto Rosso
- Black Cod with Corn & Spinach
- Chilled Watermelon Cocktail with Yuzu

Blowout Celebration

\$30.00/person

- Jambon de Bayonne, Baby Artichokes and Arugula
- Sautéed Foie Gras with Glazed Peaches
- White Truffle Risotto with a Gulf Shrimp Fondue
- Espresso & Chocolate Torte

MidSummer Night

\$27.00/person

- Soup of Sweet Pea with Crab-Stuffed Zucchini Blossoms
- Seared Wild Salmon with Spring Onions & Rhubarb
- Summer Berries in Spiced Phyllo

Grillin Time!

\$25.00/person

- Heirloom Tomato Salad
- Smoked Brown Sugar Porkloin with Peach Barbecue Sauce
- Grilled Sweet Potato Wedges
- Seasoned Grilled Corn Off the Cob
- Scratch Smores

Farm to Fork - Local

\$28.00/person

- Micro Greens in Tini Glass
- Weikerts Beef with Demi Glace –
Choice of Caramelized Onion, Green Peppercorn or Compound Butter
- Farmers Market Potatoes & Vegetable Medley
- Fruit Cobbler with Chantilly Cream



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

All Dinner 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.*