



Dinner

GETTYSBURG COLLEGE
CATERING
SERVICES



Buffet



Served



Entrée Choices

POULTRY

- Balsamic Glazed Chicken
- BBQ Bourbon Chicken
- Parmesan Chicken
- Stuffed Chicken Breast with Country Gravy
- Roast Herb Sliced Turkey Breast

PORK

- Apple Stuffed Pork Lion
- Black Forest Glazed Ham
- Dijon Crusted Pork Loin
- Carmelized Grilled Pork
- Seared Pork Chop

BEEF

- Beef Burgundy
- Beef Medallions Stroganoff
- Flat Iron Steak with Balsamic Glaze
- Oven BBQ Beef Brisket
- Potato Encrusted Beef Tenderloin
- Roast Beef Strip Loin with Merlot Demi Glaze

SEAFOOD

- Baked Seafood Casserole
- Bourbon Glazed Shrimp
- Eastern Shore Crab Cake
- Herb Roasted Tilapia
- Herbal Salmon Filet
- Sauted Tuna in Ginger Butter Sauce



Vegetarian Entrees

- Baked Ziti
- Eggplant Parmesan

- Portabella Mushroom
- Stuffed Sweet Peppers

- Vegetable Kabobs

- Veggie Lasagna

STARCH (CHOOSE 1)

- Fettuccine Alfredo
- Jasmine Rice
- Mashed Potatoes
- Quinoa
- Rice Pilaf
- Risotto
- Roasted Baby Potatoes
- Spiced Couscous
- Steamed Pasta
- Three Cheese Polenta
- Trotolle with Marinara
- Wild Rice Blend

VEGETABLE (CHOOSE 1)

- Asparagus
- Baby Carrots
- Broccoli
- Brussels Sprouts
- Corn
- Green Beans
- Grilled Vegetable Medley
- Roasted Root Vegetables (Seasonal)
- Sugar Snap Peas

ITEMS INCLUDED WITH DINNER SERVICE:

- Mixed Greens and Vegetable Salad
- 2 Dressing Choices – Dinner Rolls and Smart Balance Spread
- Our Bakery Cakes and Pie Assortment
- Upscale Dessert – for an additional charge
- Fruit Plates Available Upon Request for Allergens and Dietary Restrictions
- Coffee, Decaf, Hot Water with Tea Assortment
- Iced Tea and Ice Water
- Linen & China