



Spring Hors d'oeuvres

GETTYSBURG COLLEGE
CATERING
SERVICES

Passed Items

- Peanut Curry Chicken Salad in Won Ton Cup
- Lettuce Cup with Stir-Fried Chicken
- Bacon Asparagus Brie Bites
- Shrimp and Green Chili Pate on Toast Point
- Smoked Salmon Tartines with Fried Capers
- Grape Fontina Skewers
- Tomato Tulips
- Veggie Cups with Lemony White Bean Hummus
- Bang Bang Cauliflower
- Polenta with Sun-dried Tomato Salsa

Deviled Eggs

Choose 2 Flavors

- Classic Savory
- Nutmeg and Sea Salt
- Bacon and Thyme
- Kalamata Olive
- Smoked Salmon
- Lemon-Dill Chicken
- Horseradish and Beet
- Avocado





Spring Dinners

GETTYSBURG COLLEGE
CATERING
SERVICES



Seasonal Citrus

- Citrus Salad
- Miso Salmon Resting on Ginger Rice
- Meyer Lemon Curd Tart with Candied Lemon Peels

Elegantly Spring

- Lemongrass Lobster Salad with Brioche Slices
- Rack of Lamb with Sour Cherry Glaze
- Garlic Roasted Potatoes
- Baby Carrots, Thai Eggplant and Pearl Onions
- Lavender Crème Brûlée

Flavorful Awakening

- Frico Salad with Spring Greens and Raspberry Acai Dressing
- Tarragon Chicken and Creamy Polenta with Parmesan Cheese
- Roasted Asparagus, Lemon and Leeks
- Mango Sorbet with Almond Tuiles

Sprigs of Spring

- Everything Spring Salad with Lemon Basil Vinaigrette
- Fusilli Col Buco with Braised Spring Vegetables
- Vegan Double Chocolate Chai Mousse

The End of Winter

- Mediterranean Chopped Salad with Balsamic Vinaigrette
- Apricot Glazed Pork Tenderloin
- Creamy Mashed Cauliflower
- Ramekin of Salted Caramel Cheesecake

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.