

Seasonal Menu

OPTION ONE

\$19 per person

- Three Hot Appetizers
- Two Cold Appetizers
- One Crudité or Cheese Platter
- Choice of Dip with Pita & Vegetables
- Assortment of Three Desserts

OPTION TWO

\$24 per person

- Three Hot Appetizers
- Two Cold Appetizers
- One Crudité or Cheese Platter
- Choice of Dip with Pita & Vegetables
- Antipasto Platter & Breads
- Assortment of Three Desserts



Minimum orders for lunches & appetizers are: 15-20 guests.

HOT APPETIZERS

- Maryland-Style Crab Cakes** classic remoulade
- Sweet Potato Samosas** preserved lemon aioli
- Shrimp and Grits** Creole spices & gruyere
- Beef and Mushroom Rolls** horseradish & oregano
- Carolina Chicken Sliders** pickles & slaw
- Short Rib Flatbread** goat cheese & sage

COLD APPETIZERS

- Greek Salad Shooters** cucumber, feta & red pepper vinaigrette
- Brie and Cranberry Tarts**
- Deviled Eggs** bacon jam
- Marinated Beet Skewers** blue cheese & hearts of palm
- Savory Squash Mousse** fennel-endive agrodolce & sage salt

DIPS

(served with grilled pita & pickled vegetables)

- Roasted Tomato & Olive Tapenade**
- Butternut Squash Hummus**
- Smoky Eggplant Baba Ganoush**
- Spinach & Artichoke**

DESSERTS

- Caramel Apple Streusel Bars**
- Mini Cranberry Cheesecakes**
- Chocolate Truffles** with shredded coconut
- Peppermint Bark**
- Pecan Diamonds**
- Nutella Palmier**

ORDERING

215-235-5052 ext. 129 • catering@philabundance.org • philabundance.org/pckatering

Proceeds of your order benefit students, graduates and our neighbors in need.