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 Ganoosh
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.