

DELIVERY MENU

Proceeds benefit students, graduates and our neighbors in need.



DAILY BREAKS

*Minimum of 20 guests.
All items priced per person.*

SNACKS

SIMPLY PHILLY	\$7
soft pretzels, potato chips and popcorn	
CHOCOLATE GOODIES	\$8
fudge brownies, chocolate chunk cookies and dipped strawberries	
HEALTHY SNACKS	\$9
granola bars, trail mix and fruit skewers with yogurt dip	

PLATTERS

Serves 25 guests.

Gluten and dairy-free options available.

CHEESE AND CRACKERS	\$125
artisan cheeses, grapes, pepper relish, and crackers	
CHARCUTERIE BOARD	\$150
cured meats and cheeses, marinated vegetables and olives	
CRUDITÉ	\$80
raw, grilled and roasted vegetables with hummus	
MEDITERRANEAN PLATE	\$130
classic hummus, smokey baba ganoush, artichoke tzatziki and pita	
SEASONAL FRESH FRUIT	\$100
assorted melon and berries	

DRINKS AND BEVERAGES

Minimum order of 15 guests.

All items priced per person.

CLASSIC SODAS	\$3
Coca-Cola, Diet Coke and Sprite	
GOURMET FLAVORED PELLEGRINO	\$3
assorted varieties	
COFFEE OR TEA	\$3
regular or decaf coffee, assorted varieties of tea	
ASSORTED JUICES	\$4
orange, cranberry and apple	
HOT CHOCOLATE	\$4
assorted varieties	
SAN PELLEGRINO	\$3
BOTTLED ICED TEA	\$4

CATERED BREAKFAST

*All catered breakfast orders require a minimum of 20 guests.
An additional surcharge for groups with less than 20 guests.*

Prices are per person based on two hours of service.

Staffing can be provided for an additional charge.

Gluten and dairy-free options are available.

SIMPLY CONTINENTAL	\$12
sliced fruit with honey yogurt, mixed muffins and danishes coffee and tea service with accompaniments, assorted fruit juices	
CONTINENTAL PLUS	\$14
Sun dried tomato and ricotta quiche, sliced fruit, mixed muffins and danishes, coffee and tea service with accompaniments, assorted fruit juices	
CLASSIC AMERICANA	\$16
scrambled eggs, home fries with peppers and onions, maple glazed bacon and turkey apple sausage, country style biscuits with butter and preserves, coffee and tea service with accompaniments, assorted fruit juices	

À LA CARTE BREAKFAST ITEMS

SCRAMBLED EGGS with fresh herbs.....	\$5
SCRAMBLED EGGS with Abundantly Good cheese.....	\$6
INDIVIDUAL FRITTATAS	\$6
bacon and cheese or sun-dried tomato with ricotta	
SUN-DRIED TOMATO AND RICOTTA QUICHE	\$6
SLOW-COOKED OATMEAL with brown sugar and cinnamon	\$3
MAPLE GLAZED BACON	\$4
TURKEY SAUSAGE	\$4
HOME FRIES WITH PEPPERS AND ONIONS	\$3
BREAKFAST BURRITOS	\$6
egg, bacon and cheddar cheese	
ENGLISH MUFFIN BREAKFAST SANDWICH	\$6
egg, bacon and American cheese	
YOGURT PARFAITS with fresh berries and maple granola.....	\$2
SEASONAL FRUIT SALAD	\$5
ASSORTED PASTRIES	\$4
maple scones, banana bread and apple strudel muffins	
ARTISANAL BAGELS	\$5
ENGLISH MUFFINS	\$5

Interested in ordering or need more information? Contact Chef Nicholas Wolber 215-770-7318; catering@philabundance.org

CATERED LUNCH

BOXED LUNCHES \$12

Served with chips, coleslaw, cookie and bottled water. Gluten and dairy-free options available.

BLT

bacon, lettuce, tomato and pesto aioli

CALIFORNIA TURKEY CLUB

roasted turkey, bacon, lettuce and tomato

ROAST BEEF

horseradish aioli, caramelized onion and swiss cheese

ITALIAN HOAGIE

ham, genoa salami, pepperoni, provolone cheese, roasted peppers and Italian dressing

TUNA BLAST

albacore tuna, cheddar cheese, mayonnaise and house-made pickles

MEDITERRANEAN VEGETABLE WRAPS

grilled vegetables, quinoa, feta cheese and hummus

TARRAGON CHICKEN AND BRIE

tarragon, mustard, mayonnaise and apple

SMALL SANDWICH PLATTER Serves 15 \$150

Served with chips and bottled water.

LARGE SANDWICH PLATTER Serves 24..... \$240

Served with chips and bottled water.

Large platters include two sandwich types.

SIGNATURE SALADS \$10

Served with house-made bread, cookie and bottled water. Gluten and dairy-free options available

SPINACH, BEET AND GOAT CHEESE SALAD

baby spinach, roasted beets, goat cheese and cider vinaigrette

COBB SALAD

romaine lettuce, chicken, cucumber, tomatoes, hard-boiled egg, bacon and blue cheese with avocado dressing

CAESAR SALAD

romaine, house-made croutons and parmesan with traditional caesar dressing

MOROCCAN CHICK PEA AND QUINOA

chick peas, quinoa, apricots, raisins, harissa, roasted squash, and pumpkin seeds with preserved lemon vinaigrette

PCK SALAD

mixed baby greens, carrots, tomatoes, and croutons with balsamic vinaigrette

LARGE SALAD PLATTERS

Serves 15 guests. Includes dressing on the side.

BEET AND GOAT CHEESE SALAD	\$50
COBB SALAD.....	\$70
CAESAR SALAD.....	\$40
MOROCCAN CHICK PEA AND QUINOA.....	\$60
PCK SALAD	\$40

DESSERT PLATTERS

COOKIE PLATTER 24 pieces	\$25
BROWNIE PLATTER 24 pieces.....	\$25
LEMON BARS 24 pieces.....	\$35
TIRAMISU PARFAITS 24 servings.....	\$45
FRESH FRUIT SALAD 10 servings.....	\$50

CATERED LUNCH CONTINUED

HOT BUFFET

*All catered lunch orders require a minimum of 20 guests.
An additional surcharge will apply for groups with less than 20 guests.*

Prices are per person based on two hours of service.

Staffing can be provided for an additional charge.

Gluten and dairy-free options available.

BBQ \$16

GRILLED CAROLINA CHICKEN

served with mustard bbq sauce

HERBED RED POTATO SALAD

served with relish, egg and paprika

SAUTÉED GREEN BEANS

served with caramelized onions

ZESTY COLESLAW

CORNBREAD MUFFINS

COOKIES AND BROWNIES

LIGHT AND FIT \$22

SALMON PICCATA

served with lemon and caper berries

SPINACH SALAD

served with beets and goat cheese

MOROCCAN BARLEY

served with chickpeas, raisins and spices

CHARRED CAULIFLOWER

served with spicy tahini

FRESH FRUIT AND YOGURT

served with melon and berries

TEX MEX \$22

GRILLED HANGER STEAK

served with achiote and citrus

CAESAR SALAD

served with chipotle dressing and spiced croutons

RED BEANS AND RICE

served with tomato and oregano

ROASTED CARROTS

served with chipotle

JALAPENO CORNBREAD

MINI CHEESECAKES

PASTA \$16

PENNE PRIMAVERA

served with veggies and ricotta

TUSCAN CHICKEN AND FARFALLE

served with pecorino romano and kale

CAESAR SALAD

served with parmesan dressing and croutons

HERBED FOCACCIA

SALTED CARAMEL BREAD PUDDING

NEW ORLEANS \$18

JAMBALAYA

served with andouille sausage

MAQUE CHOUX

served corn and peppers

SAUTÉED GREEN BEANS

served with caramelized onions

CHICKEN ETOUFFEE

ROLLS

LEMON TARTS

ASIAN FUSION \$20

GLAZED SALMON

served with orange and ginger

SOBA NOODLE SALAD

served with ginger soy vinaigrette

KUNG PAO ROOT VEGETABLES

VEGETARIAN FRIED RICE

SPRING ROLLS

MARINATED CITRUS COCONUT PUDDING

FULL DAY PACKAGE

\$60 per guest with a minimum of 60 guests required for all corporate packages.

Price includes delivery, setup and disposables. Gluten and Dairy-Free Options Available. Service not included.

MORNING

Selection of Quiches and Frittata
Sliced Fruit with Honey Yogurt
Assorted Pastries
Coffee and Tea Service
Assorted Juices

LUNCH

Roasted Turkey Club Sandwich
Grilled Veggie Wraps
Potato Salad
Individual Bags of Chips
Cookie and Brownies
Sodas and Bottled Water

MIDDAY BREAK

Fruit and Cheese Kabobs
House-Made Trail Mix

DINNER

Chicken Piccata
Grilled Salmon
Barley Pilaf
Citrus and Arugula Salad
Glazed Root Vegetables

DESSERT

Mini Cranberry Cheesecakes
Assorted Teas and Lemonade

EVENT MEAL PACKAGES

Prices are per person based on two hours of service. Disposables and chaffing supplies are included in the price.

Delivery and service staff can be added for an additional charge. Gluten and Dairy-Free Options Available.

BBQ AND OUTDOOR EVENTS\$20

Client must provide grill and fuel at any outdoor event or rental arrangements can be made.

Burgers and Sausages	Fresh Baked Rolls
Grilled BBQ Chicken	Green Salad with Balsamic Vinaigrette
Classic Potato Salad	Sliced Fruit
Penne and Mozzarella Salad	Chips and Sodas

RISE AND SHINE\$16

Scrambled Eggs	Breakfast Pastries
Bacon and Turkey Sausage	Yogurt and Granola
Home Fries with Peppers	Bottled Juices
Sliced Fruit	Coffee and Tea

BROAD STREET PARTY\$22

Mini Cheesesteaks	Coleslaw
Assorted Hoagies	Chips
Soft Pretzels	Cookies and Brownies
Baked Macaroni and Cheese	Assorted Sodas

NEW ORLEANS\$24

Smoky Chicken Gumbo	Caramelized Green Beans
Soft Rolls	Bread Pudding
Braised Creole Beef	Corn Maque Choux
New Orleans Rice	Assorted Sodas

LATIN FLAVORS\$24

Grilled Lime and Cilantro Chicken	Tortillas
Mexican Rice and Beans	Mini Churros and Chocolate
Chipotle Marinated Steak	Fresh Salsa and Chips
Caesar Salad	Assorted Sodas

TASTE OF NAPOLI\$23

Tuscan Pasta with Chicken	Fresh Baked Rolls
Meatballs and Sausage	Green Salad with Balsamic Vinaigrette
Eggplant Parmigiana	Sliced Fruit
Tomato and Mozzarella Salad	Assorted Soda

A LA CARTE / ADD-ONS

Each pan feeds 24 guests. *Priced per pan.*

SPINACH AND RICOTTA LASAGNA.....	\$50	TOASTED BARLEY	\$40
ITALIAN SAUSAGE AND PEPPERS	\$75	MIXED GREEN SALAD	\$40
HERB ROASTED CHICKEN QUARTER	\$60	CLASSIC POTATO SALAD	\$45
BAKED MACARONI AND CHEESE	\$50	COUNTRY-STYLE BISCUITS	\$40
CHEESY POTATOES	\$50	CORNBREAD MUFFINS.....	\$40
GLAZED ROOT VEGETABLES	\$40	FRESH ROLLS	\$40
RICE PILAF	\$40	COLESLAW	\$40

ADDITIONAL SERVICES

NON-CONSUMABLE RENTAL OPTIONS

We can provide linen, china, glasses, silverware, tables and chairs through a local rental company for an additional charge.

SERVICE PERSONNEL

Professionally trained and fully uniformed servers, bartenders, chefs and event supervisors are available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

SERVER.....	\$20 PER HOUR
BARTENDER	\$25 PER HOUR
CHEF	\$30 PER HOUR
EVENT SUPERVISOR	\$25 PER HOUR

OPERATING PROCEDURES

MINIMUM ORDERS

We have a \$150 minimum on all catering deliveries. Any request below that will be taken based on availability.

CONTACTLESS DELIVERY

During this time of COVID-10 and when preparing food items, PCKatering practices contactless delivery, which means that your food is prepared, packed and delivered under the strictest health and safety standards and procedures possible. All staff are required to follow CDC guidelines, including wearing appropriate PPE, practicing social distancing and implementing measures to ensure that your food arrives safely and on-time.

PLACING AN ORDER

Allow at least one week before placing an order. We do our best to accommodate last minute orders; however, anything under that may be subject to availability.

DELIVERY HOURS

Weekdays: 7am – 8pm

Weekends: 8am – 8pm; *\$1000 minimum purchase applies.*

CANCELLATION POLICY

Events cancelled within seven calendar days are subject to a 30 percent charge on the estimated food and goods. Events cancelled within two calendar days will be charged 50 percent and within 24 hours, a cancellation charge of 90 percent will apply.

PAYMENT

We accept all major credit cards through a World Pay virtual terminal. Unfortunately, our accounting office is unable to split invoices into multiple credit card charges. We also accept checks made out to Philabundance (please include PCKatering in the memo section).

DISPOSABLES

Our Ecofriendly package will be included with all breakfast and lunch events and deliveries. For evening events, we include high quality black disposables at no additional charge. Please ask about upgrading to our Ecofriendly packages.

Interested in ordering or need more information? Contact Chef Nicholas Wolber 215-770-7318; catering@philabundance.org

LEARN MORE

ABOUT THE PHILABUNDANCE COMMUNITY KITCHEN

Philabundance Community Kitchen (PCK), is an adult culinary arts vocational training program. Our mission is to promote the self-sufficiency of able bodied, low-income adults through training and placement in a commercial kitchen setting, while at the same time, providing meals to agencies that feed people in need. Much of the food used during training is donated product collected from area food businesses. Meals prepared through this program are distributed to homeless and other hungry neighbors.

PCK provides training in culinary arts, safe food handling, life skills and job readiness. Additionally, hands-on training is provided daily while producing meals for on-site service and high-volume distribution. PCK opportunities include:

- Professional chef and guest instruction
- Ongoing case management and social support
- Catering experience
- National Restaurant Association ServSafe Certification
- Job preparation/placement assistance



ABOUT PCKATERING

Through PCK's social enterprise, PCKatering, our team provides professionally-prepared food to you, and, in return, proceeds of your order will benefit students, graduates and our neighbors in need.

PCKatering provides customers with the highest quality catering at competitive prices. PCKatering serves private as well as corporate breakfasts, lunches, dinners, cocktail receptions, weddings, birthdays, showers, corporate picnics and other celebratory events. Fully staffed events or drop-and-go menus are available. Using thoughtfully-sourced food, PCKatering will complement your corporate meetings, reception or community event with delicious sandwiches, salads, appetizers and desserts.



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