



Juniata College Wedding Reception Menus



Events at Juniata College are catered exclusively by Sodexo, our on-site catering service. With a friendly and professional staff, our catering service will be sure to make your dining experience an enjoyable one. All of the wedding meal packages that we offer are customizable to fit your wedding style. As you plan your menu with our Conferences and Events staff, ask about our additional enhancements to create the perfect menu for your special day.

Complimentary services included in all wedding reception packages:

- Professional planning assistance provided by our Conferences and Events staff
- Customized room diagram
- Round banquet tables (seat up to 8 guests per table) and chairs
- Banquet tables for the bridal party table, gifts, cake, DJ, and place cards
- White or Ivory table linens and napkins, china, silverware, glassware, and table numbers
- Floor-length white or ivory table linens on bridal party table, gift table, cake table, DJ table, and place card table
- Served meals for bridal party table
- Cutting and plating of your cake
- Complimentary Coffee Station includes, Coffee, Decaf, and Hot Tea
- Professional and experienced catering staff
- Custom menus, special dietary menus, and kid's menu available upon request

Event Guidelines:

- Final menu must be submitted 2 months prior to your event.
- Final guest count must be submitted one week prior to your event.
- Seating assignments and meal selections must be submitted for served dinners.
- Special dietary needs and food allergies must be submitted one week prior to your event.
- All food and beverages must be provided by Sodexo and are not permitted to leave the event (exceptions are made for cake, favors, and bar beverages).
- Juniata College cannot purchase/sell alcohol. All alcohol must be provided by the client and cannot be sold at the event.
- All alcohol must be served by our TIPS trained bartenders.
- All alcohol must be removed from the event by 11:30 p.m

Plated Package 1: \$40 per person

Hors D'oeuvres

Stationed display of fresh seasonal fruit and domestic cheese with assorted crackers, breads, and mustard, and your choice of two of the following hors d'oeuvres or gourmet dips:

Hot Selections

- Chipotle Maple Bacon Wrapped Chicken
- Gator Cakes with Bayou Remoulade Sauce
- Coconut Chicken with Orange Dipping Sauce
- Lemon Pepper Chicken Skewer
- Greek Chicken Skewers
- Mini Ham Biscuit with Mustard Sauce
- Sausage Bites with White Wine and Dijon Mustard
- Maple-Glazed Apple Rumaki
- Sausage Stuffed Mushrooms
- Bacon Wrapped Scallops
- Swedish, BBQ, or Sweet & Sour Cocktail Meatballs
- Mini Greek Pizzas (V)
- Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce (V)

- Parmesan Artichoke Dip with Bagel or Pita Chips
- Spinach and Crab Dip with Baguette Rounds
- Spanakopita (V)

Cold Selections

- Ham Salad, Chicken Salad, Tuna Salad, and Egg Salad Finger Sandwiches
- Prosciutto Wrapped Melon and Dijon Dipping Sauce
- Mini Curried Chicken Tart
- Tzatziki Cucumber Yogurt Dip with Pita Chips
- Hummus with Pita Chips
- Baba Ghanoush with Pita Chips
- Creamy Mediterranean Dip with Bagel or Pita Chips

Dinner

Your dinner includes beverage service of water and iced tea, as well as served hot beverages. Also included is pre-set bread service and your choice of one of the following salads:

- Market House Salad with your choice of two dressings: Ranch, Italian, Balsamic Vinaigrette, and Low-Fat Ranch
- Greek Salad
- Caesar Salad

Entrees (choose two), served with your choice of two accompaniments:

- Sundried Tomato Crusted Chicken Breast
- Lemon Basil Chicken
- Grilled Chicken with Bruschetta
- Zia's Nutty Chicken
- Braised Ribs in a Tarragon and Red Wine Reduction
- Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce
- Parmesan Crusted Tilapia with Chive Butter Sauce
- Spaghetti Squash with Sofrito and Vegan Pinto Beans (Vegetarian)
- Teriyaki Tofu, Quinoa, and Pineapple (Vegetarian)
- Vegetable Whole Wheat Pasta Primavera (Vegetarian)

*Prices are subject to change. Prices shown do not include 6% sales tax and 18% gratuity.

Accompaniments

- Fresh Carrots with Dill
- Fresh Green Beans and Carrot Medley
- Grilled Balsamic Zucchini
- Herb Crusted Broiled Tomato
- Roasted Root Vegetables
- Fresh Spinach and Garlic Sauté
- Julienne of carrots and Fennel with Pearl Onions
- Roasted Fresh Asparagus
- Roasted Butternut Squash
- Sautéed Fennel and Brussel Sprouts
- Red Cabbage Braised
- Sautéed Zucchini
- Country Creamy Potatoes
- Horseradish Mashed Potatoes
- Caramelized Onion Mashed Potatoes
- Mashed Sweet Potatoes
- Oven Herb Roasted Potatoes
- Oven Roasted Sweet Potatoes
- Roasted Fingerling Potatoes
- Israeli Cous Cous
- Basil Orzo
- Fontina Risotto Cake
- Black Beans and Rice
- Vegetable Risotto

*Prices are subject to change. Prices shown do not include 6% sales tax and 18% gratuity.

Plated Package 2: \$52 per person

Hors D'oeuvres

Stationed display of fresh seasonal fruit, crudité and Ranch dip, and domestic cheese with assorted crackers, breads, and mustard, and your choice of three of the following hors d'oeuvres or gourmet dips:

Hot Hors D'oeuvres

- Blackened Chicken Slider
- Pork Pot Stickers with Garlic Soy Sauce
- Mini Crab Cakes with Cajun Remoulade Sauce
- Crab and Risotto Balls
- Chipotle Beef Tortillas with Avocado Crème
- Beef Satay with Sweet & Spicy Sauce
- Petite Beef Wellington
- Chipotle Maple Bacon Wrapped Chicken
- Gator Cakes with Bayou Remoulade Sauce
- Coconut Chicken with Orange Dipping Sauce
- Lemon Pepper Chicken Skewer
- Greek Chicken Skewers
- Mini Ham Biscuit with Mustard Sauce
- Sausage Bites w/ White Wine & Dijon Mustard
- Maple-Glazed Apple Rumaki
- Sausage Stuffed Mushrooms
- Bacon Wrapped Scallops
- Swedish, BBQ, or Sweet & Sour Cocktail Meatballs
- Mini Greek Pizzas (V)
- Mini Egg Rolls w/ Spicy Dipping Sauce (V)

- Parmesan Artichoke Dip with Bagel or Pita Chips
- Spinach and Crab Dip with Baguette Rounds
- Spanakopita (V)

Cold Hors D'oeuvres

- Crostini with Spicy Mango Shrimp Salsa
- Sundried Tomato and Gorgonzola Bruschetta
- Ham Salad, Chicken Salad, Tuna Salad, and Egg Salad Finger Sandwiches
- Prosciutto Wrapped Melon and Dijon Dipping Sauce
- Mini Curried Chicken Tart
- Shrimp Cocktail with Cajun Chicken Remoulade and Cocktail Sauce- add \$.50 per person
- Roasted Garlic Hummus and Smoked Salmon Bruschetta- add \$1.50 per person
- Tzatziki Cucumber Yogurt Dip with Pita Chips
- Hummus with Pita Chips
- Baba Ghanoush with Pita Chips
- Creamy Mediterranean Dip with Bagel or Pita Chips

Dinner

Your dinner includes beverage service of water and iced tea, as well as served hot beverages. Also included is pre-set bread service and your choice of one of the following salads:

- Market House Salad with your choice of two dressings: Ranch, Italian, Balsamic Vinaigrette, and Low-Fat Ranch
- Greek Salad
- Caesar Salad

Entrees (choose two), served with your choice of two accompaniments:

- Sundried Tomato Crusted Chicken Breast
- Lemon Basil Chicken
- Grilled Chicken with Bruschetta
- Zia's Nutty Chicken
- Braised Ribs in a Tarragon and Red Wine Reduction
- Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce
- Parmesan Crusted Tilapia with Chive Butter Sauce
- Spaghetti Squash with Sofrito and Vegan Pinto Beans (Vegetarian)
- Teriyaki Tofu, Quinoa, and Pineapple (Vegetarian)

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- Vegetable Whole Wheat Pasta Primavera (Vegetarian)
- Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions, and Orange Marmalade
- Coriander Rubbed Pork Tenderloin with Green Peppercorn Mustard Sauce
- Blackened Cod with Salsa Verde
- Citrus Salmon
- BBQ Shrimp- add \$1.50 per person
- Filet- add \$5.50 per person
- Crab Cake- add \$7.75 per person

Accompaniments

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| • Fresh Carrots with Dill | • Country Creamy Potatoes |
| • Fresh Green Beans and Carrot Medley | • Horseradish Mashed Potatoes |
| • Grilled Balsamic Zucchini | • Caramelized Onion Mashed Potatoes |
| • Herb Crusted Broiled Tomato | • Mashed Sweet Potatoes |
| • Roasted Root Vegetables | • Oven Herb Roasted Potatoes |
| • Fresh Spinach and Garlic Sauté | • Oven Roasted Sweet Potatoes |
| • Julienne of carrots and Fennel with Pearl Onions | • Roasted Fingerling Potatoes |
| • Roasted Fresh Asparagus | • Israeli Cous Cous |
| • Roasted Butternut Squash | • Basil Orzo |
| • Sautéed Fennel and Brussel Sprouts | • Fontina Risotto Cake |
| • Red Cabbage Braised | • Black Beans and Rice |
| • Sautéed Zucchini | • Vegetable Risotto |

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Buffet Package 1: \$30 per person

Hors D'oeuvres

Stationed display of fresh seasonal fruit and domestic cheese with assorted crackers, breads, and mustard.

Dinner

Customize your dinner buffet menu with your choice of one salad, two entrées, and two accompaniments. Also included is bread service, water, iced tea, and hot beverages (See selection lists on page 9).

Buffet Package 2: \$37 per person

Hors D'oeuvres

Stationed display of fresh seasonal fruit and domestic cheese with assorted crackers, breads, and mustard, and your choice of two of the following hors d'oeuvres:

Hot Hors D'oeuvres

- Chipotle Maple Bacon Wrapped Chicken
- Gator Cakes with Bayou Remoulade Sauce
- Coconut Chicken with Orange Dipping Sauce
- Lemon Pepper Chicken Skewer
- Greek Chicken Skewers
- Mini Ham Biscuit with Mustard Sauce
- Sausage Bites with White Wine and Dijon Mustard
- Maple-Glazed Apple Rumaki
- Sausage Stuffed Mushrooms
- Bacon Wrapped Scallops
- Swedish, BBQ, or Sweet & Sour Cocktail Meatballs
- Mini Greek Pizzas (V)
- Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce (V)

- Parmesan Artichoke Dip with Bagel or Pita Chips
- Spinach and Crab Dip with Baguette Rounds
- Spanakopita (V)

Cold Hors D'oeuvres

- Ham Salad, Chicken Salad, Tuna Salad, and Egg Salad Finger Sandwiches
- Prosciutto Wrapped Melon and Dijon Dipping Sauce
- Mini Curried Chicken Tart
- Tzatziki Cucumber Yogurt Dip with Pita Chips
- Hummus with Pita Chips
- Baba Ghanoush with Pita Chips
- Creamy Mediterranean Dip with Bagel or Pita Chips

Dinner

Customize your dinner buffet menu with your choice of one salad, two entrées, and two accompaniments. Also included is bread service, water, iced tea, and hot beverages (See selection lists on page 9).

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Buffet Package 3: \$46 per person

Hors D'oeuvres

Stationed display of fresh seasonal fruit, crudité and Ranch dip, and domestic cheese with assorted crackers, breads, and mustard, and your choice of three of the following hors d'oeuvres or gourmet dips:

Hot Hors D'oeuvres

- Blackened Chicken Slider
- Pork Pot Stickers with Garlic Soy Sauce
- Mini Crab Cakes with Cajun Remoulade Sauce
- Crab and Risotto Balls
- Chipotle Beef Tortillas with Avocado Crème
- Beef Satay with Sweet & Spicy Sauce
- Petite Beef Wellington
- Chipotle Maple Bacon Wrapped Chicken
- Gator Cakes with Bayou Remoulade Sauce
- Coconut Chicken with Orange Dipping Sauce
- Lemon Pepper Chicken Skewer
- Greek Chicken Skewers
- Mini Ham Biscuit with Mustard Sauce
- Sausage Bites w/ White Wine & Dijon Mustard
- Maple-Glazed Apple Rumaki
- Sausage Stuffed Mushrooms
- Bacon Wrapped Scallops
- Swedish, BBQ, or Sweet & Sour Cocktail Meatballs
- Mini Greek Pizzas (V)
- Mini Egg Rolls w/ Spicy Dipping Sauce (V)

- Parmesan Artichoke Dip with Bagel or Pita Chips
- Spinach and Crab Dip with Baguette Rounds
- Spanakopita (V)

Cold Hors D'oeuvres

- Crostini with Spicy Mango Shrimp Salsa
- Sundried Tomato and Gorgonzola Bruschetta
- Ham Salad, Chicken Salad, Tuna Salad, and Egg Salad Finger Sandwiches
- Prosciutto Wrapped Melon and Dijon Dipping Sauce
- Mini Curried Chicken Tart
- Shrimp Cocktail with Cajun Chicken Remoulade and Cocktail Sauce- add \$.50 per person
- Roasted Garlic Hummus and Smoked Salmon Bruschetta- add \$1.50 per person
- Tzatziki Cucumber Yogurt Dip with Pita Chips
- Hummus with Pita Chips
- Baba Ghanoush with Pita Chips
- Creamy Mediterranean Dip with Bagel or Pita Chips

Dinner

Customize your dinner buffet menu with your choice of one salad, two entrées, and two accompaniments. Also included is bread service, water, iced tea, and hot beverages (See selection lists on page 9).

Fresh salad selections (choose one):

- Market House Salad with your choice of two dressings: Ranch, Italian, Balsamic Vinaigrette, and Low-Fat Ranch
- Greek Salad
- Caesar Salad

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Buffet Entrée Selections (choose two):

- Chicken Marsala
- Lemon Parmesan Chicken with White Wine Chive Sauce
- Blackened Chicken Breast with Sweet Red Pepper Sauce
- Braised Beef Sicilian
- Caramelized Onion Meatloaf
- Mustard Herb Pork Loin
- Asian Marinated Pork Loin with Honey and Soy Glaze
- Broiled Salmon with Dill Butter
- Citrus Crusted Baked Tilapia
- Stuffed Peppers with Herbed Tomato Sauce (Vegetarian)
- Vegetarian Pad Thai (Vegetarian)
- Vegetable Lasagna (Vegetarian)

Buffet Accompaniments (choose two)

- Oven-Roasted Herbed Potatoes
- Garlic-Mashed New Potatoes
- Rice Pilaf
- Olive Oil and Garlic Pasta
- Fresh Roasted Vegetable Medley
- Lemon Garlic Broccoli
- Sautéed Zucchini
- Glazed Carrots
- Fresh Green Beans
- Variety of Seasonal Vegetables

Bar Package: \$200

- Up to 5 hours of service per 100 guests
- Complete bar set up
- Bartending Service (Two bartenders for the first hour of service, one bartender for the remaining service time)
- Storage of all beer and wine (beginning the day before the event through the morning after)
- Mixers (soda, juice, tonic water) and garnishes (lemons and limes), are provided for an additional \$5.00 per person

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