Just Desserts

Included with all Buffet Meals. Also available as an a la carte selection - $2.00 per person.

Brownies

Decadent rich chocolate brownies glazed with more chocolate! At your request, they may be topped with chopped nuts, mini M&Ms, Reese's Pieces, or chocolate chips.

Cookies

Fresh baked chocolate chip, triple chocolate, oatmeal, sugar or peanut butter, two per person.

Lemon Meringue Pie

Assorted Fresh Baked Fruit Pies

Chocolate, Yellow or Marble Sheet Cake

Individual Cupcakes

Ice Cream Sundae Bar

(Available at Hempfield Cafeteria events only)

Other desserts are available upon request. Consult the catering coordinator for more details.

Campus Catering at Hempfield

Joan L. Wheeler, Coordinator
200 Church Street
Landisville, PA 17538

Phone: 717-898-5611
Fax: 717-618-7012
E-mail: catering@hempfieldsd.org

Please provide 2 weeks notice for your event.

A $20.00 fee will be added for all off-premise events.

PA sales tax* 6%. If tax exempt, please provide the number.

Prices are subject to change without notice.

Campus Catering at Hempfield

200 Church Street
Landisville, PA 17538
717.898.5611

Campus Catering is a division of Hempfield Food Services Department, serving the Hempfield community.

Breakfast Menu

Continental Breakfast $5.25 per person

Choose two entrees:

Muffin Basket

Bagels & Cream Cheese

Yogurt w/ Granola & Fresh Fruit

Cinnamon Rolls

Your Breakfast includes:

Assorted Fruit Juices

Bottled Water

Breakfast Buffet $6.25 per person

Choose two entrees:

Breakfast Sandwiches or Wraps

Pancakes w/ Sausage or Bacon

Assorted Quiche or Frittata

Baked French Toast Casserole

Your Breakfast Includes:

Assorted Fruit Juices

Bottled Water

Additional Items:

Hot Beverage Service $1.00 per person

Additional Entrée $1.00 per person

Mixed Fruit $1.00 per person

Specialty Trays

Cubed Cheese Tray

Offers a variety of Swiss, Cheddar, Pepper Jack and crackers with your choice of mustard.

16" - Serves 12—15 $48.00

18" - Serves 20 –25 $60.00

Traditional Meat & Cheese Platter

Cooked ham, salami, turkey breast, pepperoni, Capiccola, Swiss, Cheddar, Pepper Jack and crackers surrounding green & black olives.

16" - Serves 16—20 $62.50

18" - Serves 25 –30 $84.95

Vegetable Platter

A bountiful selection of the freshest vegetables; broccoli, cauliflower, celery, carrots, green peppers, grape tomatoes surrounding Ranch dip.

16" - Serves 15—20 $37.45

18" - Serves 25 –30 $57.45

Sandwich Ring

Create an attraction with our own Knight's Sandwich Ring! Your choice of Turkey Club Ring or Italian Combo Ring includes lettuce, tomato, pickles and onions.

Small Ring - Serves 8—12 $29.00

Large Ring - Serves 16—20 $36.00

Mixed Fruit Tray

A delicious assortment of fresh cut fruit served chilled. Whipped topping available upon request.

Small - Serves 8—10 $25.00

Large - Serves 15 –25 $37.50

Cold Luncheon Buffet

Choose from either sandwich or salad menu,
one side dish, dessert & drink for $6.95 per person

Sandwiches
Choose Your Bread:

*Kaiser rolls, croissants, pretzel rolls,
assorted tortilla wraps, Ciabatta rolls*

Choose TWO Proteins:

*Oven roasted turkey, Virginia brand ham,
top round roast beef, homemade chicken salad,
tuna or egg salad*

Choose TWO Cheeses:

Swiss, American, Muenster, Provolone, Colby Jack

Sandwiches include crispy fresh lettuce, tomato,
onion, and assorted condiments.

Salads
Choose Your Base:

*Chopped Romaine, Iceberg lettuce, Spring Blend,
Italian Blend, baby spinach leaves*

Choose Your Topping:

***Chicken Caesar** (Grilled chicken marinated in
Caesar dressing, tomatoes, carrots, cucumbers
and Mozzarella Cheese)*

***Yogurt & Berry, (**Fresh blueberries, strawberries,
blackberries & almond slivers served
with assorted yogurts,)*

***Specialty Chef** (Sliced Ham, Turkey, American
and Swiss Cheese Strips, Hard Boiled Eggs)*

Salads include croutons, crackers, or rolls
and a variety of dressing packets.

Sides

Choose one:
*Italian Pasta Salad , Red Skin Potato Salad, Citrus
Rice Salad, Crispy Crudités, and Fresh Cut Fruit*

Hot Luncheon Buffet

Choose one sandwich, one side dish, dessert and
beverage for $7.95. Add Soup for $1.95 per person.

Pulled Pork BBQ Sandwich
Served on a Kaiser roll.

Meatballs Marinara
On a 6" sub roll with parmesan cheese.

Chicken Breast Sandwich—
*Your choice, Marinated in Italian dressing,
roasted in honey mustard sauce or breaded
"Clux Delux". Served on a Ciabatta roll.*

Baked Potato Bar
*Your Choice of toppings include: chili, bacon,
cheese, taco meat, salsa, sour cream,
broccoli or BBQ pulled pork.*

Sides

Choose one:
*Italian Pasta Salad , Red Skin Potato Salad, Citrus
Rice Salad, Crispy Crudités, and Fresh Cut Fruit*

Highlighted Soups

Beef Vegetable

Minestrone

Chicken w/Wild Rice

Chunky Chili

Creamy Baked Potato

Corn Chowder

Chicken Noodle

Dinner Buffet Menu

Choose one entrée for $9.95 or two for $12.95 per person.
Meal includes starch choice, vegetable or salad, rolls,
drinks and dessert. Hot beverages available upon request.

Roasted Turkey w/ Sage & Rosemary

Herbed turkey roast served with pan gravy.

Honey Mustard Glazed Baked Ham

*Oven roasted ham glazed with brown sugar,
honey & spicy brown mustard.*

Chicken Cordon Bleu

*Baked chicken breast stuffed with ham and
Swiss cheese.*

**Sun Dried Tomato and Roasted Red Pepper
Linguini***

*Linguini with sun-dried tomato sauce, roasted
red peppers and fresh baby spinach.*

**Rotini with Asparagus, Lemon and Herb
Sauce***

*Pasta tossed with lemon-garlic seasoned olive
oil, with asparagus, and fresh scallions .*

Baked Stuffed Shells*

*Pasta shells stuffed with ricotta, parmesan and
mozzarella cheese baked in marinara sauce.*

Coffee-Glazed Oven Brisket

*Beef brisket, deliciously slow roasted in a
coffee-barbeque sauce.*

Vegan friendly meal.

Starch Choices

*Whipped Potatoes, Baked Baby Potatoes,
Scalloped Potatoes, Rice Pilaf, Saffron Rice*

Vegetable Choices

*Tossed Salad, Green Beans Almandine,
California Medley, Honey Glazed Carrots,*
Minted Green Peas, Fiesta Corn

Hors D'Ouervers Menu

Choose 4 items to create your own reception menu.
$7.95 per person * Includes hot or cold beverages.

Caramelized Brie

*Brie cheese topped with almonds slivers & dried
fruit compote, served with toasted baguette.*

Spinach Artichoke Gratin

*A creamy blend of artichoke hearts, spinach &
parmesan, served with tortilla chips.*

Mediterranean Display

*Salami, Capiccola ham, mozzarella, olives, arti-
chokes, with sliced baguette.*

Seven Layer Tex-Mex Terrine

*Layered terrine of guacamole, fresh tomato
salsa, refried beans, cheddar cheese,
sour cream, jalapeños, black olives and
cilantro, served with tortilla chips.*

Mini Sandwiches

*Assortment of petite sandwiches to include
chicken salad, tuna salad, egg salad on
mini croissants or rye squares.*

Focaccia Diamonds

*Italian bread with roasted red peppers, or cara-
melized onions brushed with garlic.*

Sweet Petites

*Fudge brownie triangles, lemon bars,
petit fours, mini cream puffs, and
chocolate dipped strawberries.*