

Menu

VILLANOVA UNIVERSITY

CATERING MENU SPRING | SUMMER 2026



SNACK BREAKS

Priced per person

Mini Bagels, Cream Cheese & Jelly | \$1.50

Assorted Pastries | \$1.50

Brownies | \$1.25

Assorted Miniature Cookies | \$1.00

Mini Soft Pretzels | \$2.00

Nature's Bakery Bars | \$1.00

Bagged Chips | \$1.00

Bagged Sunchips | \$1.00

Bagged Pretzels | \$1.00

Bagged Smartfood Popcorn | \$1.00

Hand Fruit | \$1.00

S'Mores Kit | \$7.00

Traditional Donuts | \$2.50

Seasonal Gourmet Donuts | \$4.50



LOOK FOR THIS
ICON HIGHLIGHTING
SPRING FEATURES



BEVERAGES

Coffee Service

La Colombe Coffee Service (20 person minimum) | \$3.00 per person

\$8.00 per person all day service *

includes regular, decaffeinated & hot water

La Colombe Cold Brew (serves 10) | \$48.00

*based on 2 hours of service | all day service based on 5 hours

Bulk Beverages

Juice | \$2.00

Apple or Orange

Iced Tea | \$2.00

Lemonade | \$2.00

Arnold Palmer | \$2.00

Nova Breeze Punch | \$2.00

cranberry, lime juice, and ginger ale

Horchata | \$2.50 🌿

Watermelon Aqua Fresca | \$2.00 🌿

Water Dispenser

Bottled Beverages

Soda Can | \$2.00

package includes: coke, diet coke, sprite, ginger ale

Bottled Water | \$2.00

Smart Water or Perrier

Moment Beverage | \$3.25

MORNING BUFFET

\$26 per person | Minimum of 20

Scrambled Eggs

Breakfast Meat Option | choice of one

Sausage, Bacon, Turkey Bacon, or Taylor Ham/ Pork Roll

Home Fried Potatoes

Belgian Waffles with Syrup

Mini Bagel & Pastry Assortment

Condiments | Ketchup, Hot Sauce, Cream Cheese, Jelly

Water Dispenser

Orange Juice Dispenser

La Colombe Coffee, Tea, Decaf Coffee Service

NOVA FITNESS

\$19 per person | Minimum of 20

Scrambled Egg Whites with Peppers & Onions

Protein Waffles with Maple Syrup

Chicken Apple Sausage

Chia Seed Parfait

Fruit Salad

Granola Bars

Mixed Berries, Oranges, Apples and Bananas

Water Dispenser

Orange Juice Dispenser

La Colombe Coffee, Tea, Decaf Coffee Service

CONTINENTAL

\$11 per person | Minimum of 20

Greek Yogurt Parfait

Assorted Mini Bagels & Mini Pastries

Fruit Salad

Water Dispenser

Orange Juice Dispenser

La Colombe Coffee, Tea, Decaf Coffee Service

ENCHANCEMENTS

add on to any breakfast buffet

Smoked Salmon Display | \$11 per person

mini bagels, lox, sliced tomato, red onion, capers, whipped cream cheese

Mini Frittata | \$7 per person

choice of two: bacon, spinach, wild mushroom, and aged cheddar

Oatmeal | \$7 per person

with apples, pears, cinnamon and maple syrup

Seasonal House-made Large Muffins | \$5 per person 🌸

House-crafted Cinnamon Swirl Bun | \$5 per person

Sourdough French Toast | \$7 per person

topped with maple syrup

Pancake Bar | \$8 per person

with assorted berry compote

BREAKFAST SANDWICHES

\$9 per person | Choose 3

Applewood Smoked Bacon, Cage Free Egg, Cooper Sharp, Brioche

Taylor Ham/Pork Roll, Egg, and Cheese on Kaiser

Breakfast Sausage, Cage Free Egg on Croissant

Egg White and Veggie Wrap

Breakfast Burrito with Chorizo, Cage Free Eggs, and Peppers & Onions 🌸

BREAKFAST BAGEL SANDWICHES

\$13 per person | Choose 3

Signature Everything

cured smoked salmon, whipped feta spread, shaved red onion and cucumber on toasted **ZARO** everything bagel

Heirloom Classic

applewood smoked bacon or honey roasted turkey bacon, herby cream cheese and vine-ripened tomato on **ZARO** plain bagel

Garden Harvest

garden vegetable cream cheese topped with seasonal sliced vegetables, sprouts on **ZARO** everything bagel

West Coast Bagel

smashed avocado, vine-ripened tomatoes, shaved red onion, vegan scallion “cream cheese” on **ZARO** plain bagel

Green Goddess

herb whipped goat cheese spread, shaved asparagus and spring radishes on multigrain bagel



SANDWICHES

\$16 per person

Choose 3 | Minimum 20

GF Options are available upon request

Oven Roasted Turkey Breast and Provolone Wrap

Honey Baked Ham and Swiss on a Pretzel Roll

Roast Beef and [Cooper Sharp Cheddar](#) on Brioche

Fresh Chicken Salad in Pita

Tuna Salad on a Kaiser Roll

Greek Salad

Roasted Vegetable Spinach Wrap with Hummus

Grilled Chicken Southwest Caesar Wrap 

Condiments on the Side

Includes

Homemade Potato Chips, Seasonal Pickles, Assorted Cookies

Water Dispensers

Enhancements | \$5 per person

Caesar Salad, Pasta Salad or Garden Salad

Hot Sandwiches | \$26

Choose 3

Classic Philly Cheesesteak with Wiz

Smoked Brisket Cheesesteak, Roasted Long Hots, [Cooper Sharp](#)

Buffalo Chicken Cheesesteak with Celery & Bleu Cheese

Chicken Parmesan Hoagie

Roasted Eggplant Hoagie

Meatball Hoagie with Provolone and Marinara 

Roast Pork, Broccoli Rabe, Sharp Provolone

Pulled Pork with Apple Slaw

Fried Chicken, Buttermilk Ranch, Shaved Lettuce on Potato Bun

Includes

Homemade Potato Chips, Chopped Italian Salad, Mini Desserts

Water Dispensers



Gourmet Sandwich | \$23

Choose 3 / Minimum 20

Turkey Club

black pepper turkey, bacon, tomato, lettuce, & lemon avocado puree on olive sourdough roll

Grilled Chicken Sandwich

grilled chicken breast, fontina, olive tapenade, arugula, basil aioli on ciabatta bread

Buffalo Chicken Wrap

breaded buffalo chicken, celery, romaine on spinach wrap

Albacore Tuna Salad

lemon aioli, capers, red onion, celery, dill pickles and lettuce on wheat

Caprese Sandwich

tomato & mozzarella, red onion, basil, balsamic vinaigrette on baguette

Herb Roasted Vegetable Wrap 🌿

tahini hummus, cucumber and seasonal vegetables

Nova Chopped Salad | GF

Little Leaf Lettuce, carrots, radishes, cucumbers, garden herbs, feta, green goddess dressing

Spring Ham Sandwich 🌿

pea pesto and radish on ciabatta

Chicken Croissant 🌿

poached chicken, tarragon and cucumber on whole wheat croissant

Smoked Salmon Bagel 🌿

with whipped feta on **ZARO** everything bagel

Roast Beef 🌿

sunflower crema and shaved asparagus on onion roll

Garden Salad | GF, Vegan

with broccoli, cauliflower, red pepper, cherry tomatoes, endive, quinoa, green goddess dressing

Greek Vegan Salad | GF, Vegan

with cucumber, tomatoes, kalamata olives, vegan feta, radicchio, lemon, oregano, olive oil

Southwestern Salad | GF, Vegan

with black beans, roasted corn, red peppers, avocado, romaine, tortilla strips, chipotle vinaigrette

Includes

Homemade Potato Chips, Assorted Cookies & Water Dispensers



STARTERS & APPS

Minimum of 12

Ambient

Antipasto Display | \$11.00 per person

antipasto, charcuterie, assorted cheeses with crackers & bread

Bruschetta and Burrata Station | \$16.00 per person

roasted tomato bruschetta, black olive bruschetta, roasted cherry tomatoes, fresh basil pesto, burrata, balsamic glaze, olive oil, toasted baguette and focaccia

Dip Trio | \$9.00 per person

tortilla chips, pico de gallo, roasted corn salsa & guacamole

Mezze Platter | \$9.00 per person

hummus, tzatziki, baba ganoush with fresh pita & crudité

Cheese & Crudité | \$9.00 per person

assorted cheeses, mustards & crackers

roasted vegetables| sugar snap peas, asparagus and english cucumbers

roasted red hummus, dijon mustard

Fresh Fruit Salad | \$5.00 per person

Mini Dessert Tray | \$7.00 per person

Seasonal Pie in a Jar | \$7.00 per person

Dips | \$9.00 per person

Buffalo Chicken Dip | served with crudité & pita chips

Spinach and Artichoke Dip | served with crudité & pita chips

Caramelized Onions & Bacon Dip | served with crudité & pita chips

Beer Cheese Dip & Mini Pretzels

French Onion Dip & Potato Chips

Cannoli Cream with Cannoli Chips



RECEPTION

Passed Hors D'Oeuvres | 1 hour of service

Choose: 4 | \$14 6 | \$18 8 | \$20

Beef & Poultry

Beef Tenderloin Crostini with Horseradish Cream

Italian Meatball Canapé on Garlic Bread and Shaved Parmesan

Pork Belly Bahn Mi in Cucumber Cup with Pickled Carrots and Aioli

Curried Chicken Salad Cup with Cucumber

Steak Bites with Blue Cheese Butter

Chicken Parmesan Slider

Pigs in a Blanket with Sauerkraut Mustard

Nashville Hot Chicken Slider

Sweet Chili Chicken Skewers

Thai Beef Skewers

Grilled Chicken Pesto Brochette

Kobe Beef Cucumber Canapé with Wasabi Aioli

Beef Tartar on Potato Chip with Horseradish Aioli and Capers

Buttermilk Fried Chicken Biscuit with Hot Honey

Roasted Duck Steamed Bun with Scallions and Hoisin



Seafood

Scallop Crudo on Shiso Leaf with Yuzu Aioli

Seared Ahi Tuna with Ginger Glaze on Wonton Crisp

Maine Lobster and Gruyere Gougere with Crème Fraiche

Shrimp "Cocktail" Tostada on Blue Corn Tortilla

Clams Casino with Smoked Bacon

Teriyaki Salmon Skewer Bites

Crabmeat Stuffed Mushrooms

Buffalo Shrimp with Blue Cheese Drizzle

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce | GF

Mini Crab Cakes with Apple Slaw

Smoked Salmon Everything Bagel Bite with Cucumber & Cream Cheese

Ceviche with Red Onion, Lime, Cilantro, and Jalapenos in a Shot Glass

Vegetarian

Heirloom Tomato Bisque, with Classic Grilled Cheese

South Philly Skewer with Pickled Sweet Pepper, Sharp Provolone, Olive
Polenta Fries & Spring Chimichurri

Asparagus and Oyster Mushroom Yakatori Skewer

Broccoli & Garlic Ricotta Toast with Hot Honey

Classic Deviled Eggs

Vegetable Egg Rolls & Duck Sauce

Four Cheese Arancini with Roasted Tomato Aioli

Pan Seared Edamame Dumplings with Ginger Ponzu Sauce

Buffalo Cauliflower Bites, Buttermilk Ranch, Celery | GF

Caprese Skewers | GF

Cacio E Pepe Bites

Spanakopita Pinwheels

Gazpacho Shot from Heirloom Tomatoes, Cucumber & Mint | GF, V

Roasted Brussels Sprout Skewer with Tahini & Sesame | GF, V

Roasted Beet & Whipped Feta Toast



BUILD YOUR STATION

prices based per person

Poke | \$27

Choose Your Base: select two

White or Brown Sushi Rice, Mixed Greens, Noodles or Cucumber Salad

Choose Your Protein: select one

Tuna, Salmon, Shrimp, Tofu

Top it Off: select five

Corn, Jalapeno, Cilantro, Kale, Cucumber, Sweet Onion, Green Onion, Pineapple, Edamame

Choose Your Sauce: select two

Ponzu, Spicy Mayo, Sweet Chili, Sriracha, Wasabi Soy Sauce

Dim Sum | \$22

Dumplings:

Chicken Lemon Grass Dumpling, Shrimp and Lemongrass Pot Sticker, Vegetable Spring Roll, Scallion Pancake
Soy Sauce & Duck Sauce

Sesame Noodles:

Creamy Sesame Sauce, Carrots, Cucumber, Mint

Sushi | \$32

Spicy Tuna Roll, California Roll, Salmon & Avocado Roll, Vegetarian Roll
Edamame

Soy Sauce & Wasabi



Grain Bowl | \$21

Choose your Base: select two

Baby Kale, Arugula, Spinach, Quinoa Pilaf, Farro

Choose your Protein: select one

Chicken, Shrimp, Tofu, Ahi Tuna

Top it Off: select five

Cucumber, Carrot, Tomato, Onion, Olives, Artichoke Hearts, Edamame, Green Beans, Hard Boiled Eggs, Pepperoncini, Feta Cheese, Parmesan, Goat Cheese, Cheddar, Croutons

Seasonal Favorites: Shaved Fennel, Roasted Asparagus, Watermelon Radish, Pea Tendrils, Balsamic Strawberries, Roasted Chickpeas

Dress it Up: select two

Lemon-dijon Vinaigrette, Champagne Vinaigrette, Herb & Balsamic Vinaigrette, Lemon-tahini Dressing, Herb Buttermilk Ranch

Yakitori | \$31

Choose your Protein: select three

Chicken Thigh, Pork Belly, Beef, Shrimp, Salmon, Tofu, King Oyster Mushroom

Includes:

Smashed Cucumber Salad
Chilled Soba Noodle Salad
Ginger & Scallion Jasmine Rice
Seasonal Pickled Vegetables
Assorted Dipping Sauces



Flatbreads | \$26

Choose 3

Seasonal Varieties

green goddess, asparagus, whipped ricotta & baby spinach
roasted rhubarb & goat cheese
spring onion & prosciutto

Traditional Margarita

tomato sauce, mozzarella & basil

Wild Mushroom Truffle

wild mushrooms, caramelized onions, asiago cheese & ricotta

Mike's Hot Honey

thick cut pepperoni, mozzarella, & italian plum tomato sauce drizzled
with Mike's Hot Honey

Spicy Italian Sausage

wood-roasted sausage, long hot pesto, mozzarella & tomato

Spinach & Ricotta

fresh tomatoes, spinach, ricotta, mozzarella & olive oil

Includes:

Seasonal Salad

with white balsamic dressing

Maria's Italian Kitchen | \$31

Minimum of 25

Caesar Salad, Romaine, Shredded Parmesan, Creamy Caesar Dressing | GF

Classic Piccata

Spaghetti with Lemon Olive Oil or Gemelli Pasta with Pesto Cream Sauce

Charred Asparagus with Gremolata

Garlic Bread

Assorted Mini Desserts

Water Dispensers

Sliders | \$26

Choose 3

Cheeseburger

Nashville Hot Chicken Sliders with Pickles

Portobello Mushroom Slider

Slow-Braised Pork Belly Sliders with Pickled Carrots and Sriracha Mayo

Blackened Salmon Slider with Lemon Dill Aioli and Arugula

Maryland Style Crab Cake Slider with Cabbage Slaw and Old Bay

Falafel Sliders with Baby Spinach and Tzatziki

Butternut Squash & Black Bean | Vegetarian

Lamb Merguez with English Peas, Pickled Onion & Mint 🌿

Bison, Wild Mushrooms & Gruyere 🌿

Grilled Halloumi & Artichoke 🌿

Grilled Portobello & Pesto Slider 🌿

Includes:

Waffle Fries or Sweet Potato Fries

Green Salad with Tomatoes, Cucumber and a Lemon Vinaigrette

La Cocina | \$26

Choose 3 Proteins:

Beef Barbacoa, Chicken Ropa Veja, Cilantro Lime Shrimp,
Roast Pork El Pastor, Cumin Cauliflower

Includes:

Black Beans & Rice

Flour & Corn Tortillas

Fresh Tortilla Chips

Pico De Gallo, Salsa Verde, Guacamole, Hot Sauce, Sour Cream,
Lettuce, Jalapeños, Queso Fresco

DINNER

Minimum 25 | \$46

includes 2 entrees, 1 veg, 1 starch, 1 salad
fresh dinner rolls & desserts

Entree

Lemon-Yogurt Grilled Chicken, Shaved Spring Vegetale Salad
Greek Chicken, Cucumber, Tomato, Feta and Red Onions
Roasted Sirloin Steak, Sping Onion Soubise
Grilled Flank Steak, Carrot Top and Pea Tendril Chimichuri
Grilled Chicken Breast Pomodoro, Lemon, Articoke Tapenade
Corriander Crusted Chicken Thighs, Strawberry and Habanero Salsa
Tuscan Chicken Breast, Sundried Tomato Cream Sauce, Fried Basil
Southwest Grilled Chicken Thighs, Lemongrass, Ginger, Coconut Lime Sauce
Honey and Miso Glazed Salmon, Radish and Cucumber Salad
Eggplant Napoleon, Roasted Tomato (GF, V)
Crispy Tofu over Tri Color Quinoa Pilaf, Lemon Basil Tahini Sauce (GF, V)
Mediterranean Grilled Tofu Steaks, Lemon, Oregano, Olive Oil
Miso Glazed Tempeh, Scallions, Sesame
Seared Seitan Medallions, Mushroom Thyme Jus
Braised Short Ribs
Grilled Pork Tenderloin
Wild Mushroom Risotto



Potato salad with bacon
and parsley

Vegetable

Roasted Brussels Sprouts
Caramelized Baby Carrots
Roasted Lemon Garlic Cauliflower
Grilled Corn with Queso Fresco and Lime
Grilled Eggplant with Pomegranate and Mint
Sautéed Sugar Snap Peas, Sesame Ginger
Garlic Roasted Broccolini with Lemon Zest
Roasted Fennel Wedge
Sautéed Kale
Blistered Snap Peas & Togarashi

Starch

Herb & Olive Oil Fingerling Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf with Mushrooms & Herbs
Lemon-Herb Basmati Pilaf
Couscous with Roasted Apricots & Scallions
Smashed Potatoes with Chive Butter

Salad

Boston Wedge, Pancetta, Heirloom Tomato, Caramelized Onions,
Gorgonzola, Whole Grain Mustard Dressing
Power Greens Salad, Kale, Arugula, Watercress, Shaved Brussels Sprouts,
Broccoli, Red Onion, Grape Tomato, Citrus Vinaigrette
Watercress & Endive with Plums, Honey-Mustard Vinaigrette
Cucumber & Snap Pea Ribbon Salad, White Balsamic Dill Vinaigrette
Baby Arugula & Strawberry Salad, Pecorino, Balsamic Glaze
Spring Caesar Salad with Lemon Parmesan Dressing



GUIDELINES

Advance Notice Requirements

To provide you with the highest quality service and freshest ingredients, we require the following notice for all catering orders:

- **14 Business Days** for events requiring alcohol service.
- **10 Business Days** for full-service catered events.
- **5 Business Days** for all other delivery or pickup orders.

Please note: While we strive to accommodate all requests, orders placed with less than 3 business days' notice are subject to availability and menu limitations.

Contract Requirements

A signed catering contract is required to confirm and secure all events.

Events will not be considered confirmed, scheduled, or guaranteed until a signed contract has been received by the Catering Office. No services, staffing, or food orders will be finalized without a fully executed contract.

No exceptions will be made to this policy.

Alcohol Service

Any event serving alcohol and requiring guests to pay for attendance may require a permit from the Pennsylvania Liquor Control Board (PLCB).

Please review our Alcohol Policy for additional requirements and guidelines.

Room Reservations

All room reservations must be secured prior to booking catering services through VenueVU.

Holidays & University Breaks

Catering services are unavailable on designated Villanova University holidays. During university breaks, catering availability may be limited and subject to staffing and operational considerations.

Food Removal Policy

Due to Pennsylvania state health code regulations and for the safety of your guests, any food remaining at the conclusion of an event may not be removed from the venue by the client or guests.

Billing

- **University Departments:** A valid University index number must be provided at the time of booking.
- **External Groups:** External organizations must be sponsored by a University department and receive approval to use the department's index number for billing.

Tax-Exempt Status

Non-profit organizations must provide a copy of their valid tax-exempt certificate prior to the event to waive the 6% Pennsylvania state sales tax. If documentation is not provided in advance, tax will be applied to the final invoice.

Attendance Guarantee

A final attendance guarantee must be submitted **five (5) full business days** prior to the event date.

If a final guarantee is not received, the most recent attendance estimate on file will be considered the guaranteed count and used for billing purposes.

Changes to guest counts after the guarantee deadline may not be accommodated. If adjustments can be made, additional charges may apply.

Minimum Attendance Guarantee

The Client agrees to a minimum attendance guarantee of **20 attendees**. Charges will be based on this minimum guarantee even if fewer attendees participate in the Event.

Cancellation Policy

The following cancellation fees apply:

Notice Provided	Cancellation Fee
5 full business days	10% of total event cost
3 full business days	25% of total event cost
less than 72 hours	100% of total event cost

If Villanova University unexpectedly closes, events will be canceled without penalty.

If the University announces a two-hour delayed opening and the event falls within the affected timeframe, the event will be canceled without charge.

Staffing Guidelines & Fees

To ensure seamless service, staffing levels are determined by our catering department based on your final guest count, menu selection, service style, and event logistics. We reserve the right to adjust staffing as needed to meet the requirements of your event.

Gratuities are not charged and are not expected.

Our professional staff is provided at a flat rate that includes a standard service period of up to five (5) hours.

- Event Attendant: \$125
- Chef/Carver: \$150
- Bartender: \$150

*Events exceeding the standard 5-hour service period will incur an overtime charge of **\$25 per hour, per staff member.***

Events held outside of the Connelly Center may incur other costs

Alcohol Service Policy

All events serving alcohol must be staffed by one of our **RAMP-certified bartenders**. Villanova University prohibits the on-site sale of alcohol to individuals under any circumstances.

Permitting:

If your event requires guests to pay for attendance (e.g., ticketed events), a Pennsylvania Liquor Control Board (PLCB) permit must be obtained by the client. It is the client's responsibility to secure and provide proof of this permit.

Bar Service Packages

Our bar packages include a standard service period of up to **five (5) hours**. Events requiring service beyond this time will be charged an overtime fee of **\$25 per hour**.

- Full Bar Setup - \$300: Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda), standard garnishes (lemons, limes, olives), disposable glassware, and all necessary bar equipment and ice.
- Beer & Wine Bar Setup - \$200: Includes non-alcoholic beverages (bottled water, soft drinks), disposable glassware, and all necessary bar equipment and ice.

Disposable Service

We provide high-quality, eco-friendly disposable service. This includes premium compostable plates, linen-like napkins, cups, and heavyweight cutlery.

Full- Service Catering

Our full-service menus are priced for events held within the Connelly Center.

- An event attendant is required for all full-service events
- Attendant staffing fee is the responsibility of the client
- Events held in the President's Lounge require an attendant.
- For events outside the Connelly Center, please be aware that additional logistical and transportation charges may apply and will be detailed in your event proposal.

Additional enhancements, including floral arrangements and upgraded linens, may be arranged through a Catering Coordinator for additional charges.

Allergies & Dietary Restrictions

We are committed to providing an exceptional experience for all your guests and are proud to operate a nut-free kitchen. While all our menu offerings include vegetarian options, we are happy to provide vegan, gluten-free, and dairy-free meals upon request.

Our culinary team is trained to prepare specialized meals that address food allergies and dietary restrictions while maintaining quality and presentation.

If a suitable option is not available on our standard menu, our Executive Chef will be pleased to develop a customized menu to meet your specific needs.

Our Commitment

All food prepared and served by Catering is free from:

- Partially hydrogenated oils (trans fats)
- Monosodium glutamate (MSG)
- Peanuts
- Tree nuts
- Coconut

In addition:

- All seafood is sustainably sourced in accordance with the Monterey Bay Aquarium Seafood Watch Program.
- Cooking and salad oils are non-GMO, expeller-pressed canola oil.

Office Hours

Monday – Friday

7:00 a.m. – 6:00 p.m.

Catering Offices are located in Tolentine 118

