



## Summer Hors D'Oeuvres

Seasonal Pricing

GETTYSBURG COLLEGE  
**CATERING**  
SERVICES



### Passed Items

- Tropical Chicken Skewers with Peanut Plantain Dipping Sauce
- Pork and Red Pepper Skewers with Mango Dipping Sauce
- Beef Bulgogi Lettuce Cups with Soy Ginger Dipping Sauce
- Grilled Garlic and Herb Shrimp
- Local Honey Citrus Glazed Scallops
- Cherry Tomatoes with White Bean Puree or Roquefort and Watercress
- Crab and Corn Salad on Homemade Corn Chips
- Grilled Zucchini and Roasted Red pepper Hummus Canapés
- Mediterranean Pinwheels

### Za's!

Mini Pizzas on Baby Naan

#### Choose 2 Flavors

- Cambozola, Roasted Garlic, Sun-Dried Tomatoes, and Basil
- Margherita
- Smoked Chicken
- Strawberry, Arugula and Prosciutto
- Caramelized Onion and Mushroom
- Grilled Heirloom Tomato and Pesto
- BBQ Prawn and Salsa Verde





## Summer Dinners

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### **Beach Blast**

- Yellow Pepper Soup
- Orecchiette with Pesto Rosso
- Black Cod with Corn and Spinach
- Chilled Watermelon Cocktail with Yuzu

### **Blowout Celebration**

- Jambon de Bayonne, Baby Artichokes and Arugula
- Sauteed Foie Gras with Glazed Peaches
- White Truffle Risotto with a Gulf Shrimp Fondue
- Espresso and Chocolate Torte

### **MidSummer Night**

- Soup of Sweet Pea with Crab-Stuffed Zucchini Blossoms
- Seared Wild Salmon with Spring Onions and Rhubarb
- Summer Berries in Spiced Phyllo

### **Grillin Time!**

- Heirloom Tomato Salad
- Smoked Brown Sugar Porkloin with Peach Barbecue Sauce
- Grilled Sweet Potato Wedges
- Seasoned Grilled Corn Off the Cob
- Scratch Smores

### **Farm to Fork - Local**

- Micro Greens in Tini Glass
- Weikerts Beef with Demi Glace – Choice of Caramelized Onion, Green Peppercorn or Compound Butter
- Farmers Market Potatoes and Vegetable Medley
- Fruit Cobbler with Chantilly Cream

#### **Included with Dinner Service**

Dinner Rolls, Smart Balance Spread, Hot/Cold Beverages, Linen, and Setup.

All Dinner options are served (no buffets available).

Please let us know if any guests have allergies or dietary restrictions we will be happy to accommodate their needs.

