



Winter Hors D'Oeuvres

Seasonal Pricing

GETTYSBURG COLLEGE
CATERING
SERVICES



Passed

- Sweet Potato Spears with Soy and Ginger Dipping Sauce
- Mushroom Ragout Tartlets
- Crunchy Thai Chicken and Peanut Cakes
- Pork and Anise in Filo
- Cranberry Cocktail Meatballs
- Cheese Curd on Brioche
- Baguette Croustades of Chevre Cheese
- Blue Cheese and Walnut Shortbread with Chutney

Warm Tastings:

- Tiny Tomato Soup and Grilled Cheese
- Smoked Crispy Bacon with Spicy Aioli Dip
- Baked Potato Shooters
- Two-Bite Chili Shooters



Winter Dinners

Seasonal Pricing

GETTYSBURG COLLEGE
CATERING
SERVICES



Cheese Lovers

- Jumbo Asparagus with Oyster Mushrooms and Fresh Pecorino Cheese
- Roasted Beet Salad with Goat Cheese and Frisee
- Bucatini with Roasted Vegetables in a Tomato Anise Broth
- Baked Ricotta Pudding Cake

Super Gathering

- Shrimp in Spiced Phyllo with Tomato Chutney
- Miso Steak with Cluster Mushrooms
- Crushed Potatoes with Parsley and Thyme
- Indian Lime Pickle Swiss Chard
- Tempura Apples with Custard

Good Impressions

- Sweet Onion and White Peppercorn Soup
- Jumbo Asparagus with Oyster Mushrooms and Fresh Pecorino Cheese
- Prawns with Handkerchief Pasta
- White Chocolate Risotto

Dead-of-Winter-Fest

- Grilled Duck with Watercress and a Citrus Vinaigrette
- Braised Beef Short Rib
- Truffle Taro Root
- Warm Chocolate Cake with Amaretto Ice 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.

G