



New Street Catering



breakfast



breakfast collections

BASIC BEGINNINGS

Assorted Danish 200-430 cal each
Gourmet Coffee, Decaf and Hot Tea 0 cal/8 oz. serving
Includes appropriate condiments

MINI CONTINENTAL

Miniature Muffins 80-120 cal each
Miniature Danish 140-170 cal each
Miniature Croissants 180 cal each
Miniature Bagels 110-160 cal each
Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
Assorted Juice 110-170 cal each
Gourmet Coffee, Decaf and Hot Tea 0 cal/8 oz. serving
Includes appropriate condiments

HEALTHY CHOICE BREAKFAST

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups 140-260 cal each
2% Milk 140 cal/8 oz. serving
Bananas 110 cal each
Assorted Individual Yogurt Cups 50-150 cal each
Gourmet Coffee, Decaf and Hot Tea 0 cal/8 oz. serving
Includes appropriate condiments

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Miniature Muffins, Danish and Scones

Miniature Muffins 80-120 cal each
Miniature Danish 140-170 cal each
Miniature Scones 120-240 cal each
Includes appropriate condiments

Granola Bars (190 cal each)

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



breakfast

hot breakfast

Available for 12 guests or more

ULTIMATE BREAKFAST

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Cheddar Vegetable Strata	190 cal/4.75 oz. serving
■ Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

AMERICAN BREAKFAST

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

Danish	200-430 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

FRENCH TOAST BREAKFAST

Orange Cinnamon French Toast served with your choice of Breakfast Potato, Crisp Bacon, choice of Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

■ Orange Cinnamon French Toast	90 cal each
Maple Syrup	110 cal/1 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

breakfast



breakfast enhancements

JUST PANCAKES

Silver Dollar Pancakes 50 cal each
Maple Syrup 110 cal/1 oz. serving
Includes appropriate condiments

JUST FRENCH TOAST

■ Orange Cinnamon French Toast 90 cal each
Maple Syrup 110 cal/1 oz. serving
Includes appropriate condiments

HAND WRAPPED BREAKFAST BURRITOS

Choose from the following Hand-wrapped Breakfast Burritos!

Meat Lover's Breakfast Burrito with Bacon,
Sausage and Ham 810 cal each
■ Potato, Cheddar and Pico de Gallo Breakfast Burrito 440 cal each
■ Florentine Breakfast Burrito 580 cal each

Egg Whites available on request - nominal fee may apply



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lunch & buffet

classic collections

Available for 12 guests or more

DELI EXPRESS

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	30 cal/2 oz. serving
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Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

CLASSIC BAGGED LUNCH

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
■ Cookie	170-200 cal each

Add 8 oz. bottle of water for an additional fee

CLASSIC SELECTIONS

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Grilled Chicken Club With Bacon And Swiss On Toasted Wheat Bread (750 cal each)

■ Greek Salad Wrap With Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes And Red Onion (430 cal each)

Roast Beef With Tarragon Horseradish Spread On Wheatberry Bread (430 cal each)

Turkey Breast With Mesclun Greens And Sage Cream Cheese On Ciabatta Bread (420 cal each)

Chicken Salad With Bacon and Apple on Ciabatta (620 cal each)

PREMIUM BAGGED LUNCH

Turkey Fajita on Ciabatta with Tabbouleh Salad	
Smoked Turkey Fajita on Ciabatta	350 cal each
■ Chile Lime Cucumbers	25 cal/3 oz. serving
■ Corn and Black Bean Salad	120 cal/4 oz. serving
Cinnamon Cookies	180 cal each

Grilled Chicken Salad with a Fresh Roll	
Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette	420 cal each
Bakery Fresh Roll	90 cal each
■ Gourmet Cookie	170-200 cal each

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert and 8 oz. Bottled Water

lunch & buffet

classic collections



THE EXECUTIVE LUNCHEON

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	380-760 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Sliced Portobello Mushrooms with Arugula and Olive Pesto Spread on a French Baguette (560 cal each)

Chicken Caesar Wrap (630 cal each)

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll (380 cal each)

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo (600 cal each)

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato (540 cal each)

Turkey Cobb Lavash with Bacon, Blue Cheese crumbles and Avocado Mayo (670 cal each)

Deli style Turkey, Ham, and Mozzarella with Pesto Mayo on a Baguette (640 cal each)

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)

■ Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts (210 cal/3 oz. serving)

■ Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 cal/3 oz. serving)

■ Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix (110 cal/3.25 oz. serving)

■ Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 cal/4 oz. serving)

■ Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 cal/3.5 oz. serving)

■ Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

■ Traditional Garden Salad (50 cal/3.5 oz. serving)

Ranch Cellentani Pasta Salad (130 cal/3 oz. serving)

■ Herbed Quinoa Side Salad (110 cal/3.5 oz. serving)

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lunch & buffet

buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

TRADITIONAL AMERICAN

Baby Spinach Salad	60 cal/2.15 oz. serving
Bakery Fresh Rolls	90 cal each
Roasted New Potatoes	110 cal/2.75 oz. serving
■ Fresh Herbed Vegetables	100 cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 cal/3 oz. serving
■ Peach Cobbler	120 cal/3.75 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

TASTY TEX MEX

Create your own Fajitas with our Tex Mex sides!

■ Chips and Salsa	150 cal/2 oz. serving
■ Mexican Rice	130 cal/3 oz. serving
■ Refried Beans	140 cal/3.75 oz. serving

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 cal/5 oz. serving
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Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 cal/5 oz. serving
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■ Fire Roasted Salsa	10 cal/1 oz. serving
■ Salsa Verde	10 cal/1 oz. serving
■ Pico De Gallo	10 cal/1 oz. serving
Cinnamon Crisps	20 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

CLASSIC PIZZA

■ Classic Garden Salad	50 cal/3.5 oz. serving
■ Traditional New York-style Cheese Pizza Slices	330 cal each
Meat Lover's Pizza Slices	470 cal each
■ Garden Vegetable Pizza Slices	380 cal each
Home-style Kettle Chips	240 cal/1.25 oz. each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

TRAVOLINO BUFFET

Three Italian Classics and sides...substitute Chicken Parmesan for an additional fee

Caesar Salad	160 cal/2.66 oz. serving
■ Garlic Breadsticks	110 cal each
Eggplant Parmesan	390 cal/7.71 oz. serving
Italian Sausage	670 cal/7.75 oz. serving
■ Rigatoni Marinara	120 cal/4.5 oz. serving
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Add on Grilled Chicken Breast (160 cal/3 oz. serving)

lunch & buffet

buffets



Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

BBQ PICNIC

■ Home-style Potato Salad	240 cal/4 oz. serving
■ Fresh Country Coleslaw	170 cal/3.5 oz. serving
House-made Kettle Chips	240 cal/1.25 oz. each
Grilled Hamburgers with Buns	330 cal each
Hot Dogs with Buns	310 cal each
■ Garnish Tray (Lettuce, Pickles, Tomatoes)	10 cal each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BUILD YOUR OWN BITE SIZED BBQ

■ Fresh Country Coleslaw	170 cal/3.5 oz. serving
■ Vegetarian Baked Beans	150 cal/4 oz. serving
Collard Greens	90 cal/3 oz. serving
■ Macaroni and Cheese	260 cal/4 oz. serving
Hush Puppies	70 cal each
Pulled Chicken	190 cal/3 oz. serving
Pulled Pork	300 cal/3 oz. serving
■ ■ Slider Buns	80 cal each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments





lunch & buffet

buffet starters

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

BUFFET STARTERS

- Seasonal Garden Salad With Balsamic Vinaigrette (50 cal/3.5 oz. serving)
- Classic Caesar Salad (160 cal/2.66 oz. serving)
- Greek Salad With Crumbled Feta (120 cal/3.25 oz. serving)
- Antipasto Salad (130 cal/3 oz. serving)
- Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)
- Add An Extra Buffet Starter? (35-250 cal each)

BUFFET ENTREES

- Grilled Chicken Breast with Cider Marinade (120 cal/3 oz. serving)
- Chicken Cacciatore with Fresh Herbs and Vegetables (180 cal/5 oz. serving)
- Roasted Turkey with Cranberry Relish (150 cal/3.5 oz. serving)
- Cajun Roasted Pork Loin (240 cal/5 oz. serving)
- Grilled Salmon with Sundried Tomato Pesto Sauce (240 cal/6.75 oz. serving)
- Seasoned Roast Beef with Demi Glace (310 cal/6 oz. serving)
- Farfalle with Sun-dried Tomatoes and Sautéed Broccoli (260 cal/8.75 oz. serving)

BUFFET SIDES

- Italian Seasoned Green Beans (40 cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 cal/3 oz. serving)
- Tomato Caper Ratatouille (45 cal/4.25 oz. serving)
- Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
- Toasted Orzo with Spinach and Cranberries (170 cal/4 oz. serving)
- Add an extra Buffet Side? (40-250 cal each)

BUFFET FINISHES

- Apple Pie (410 cal/5.5 oz. serving)
- New-York Style Cheesecake (460 cal each)
- Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)
- Warm Peach Cobbler (120 cal/3.75 oz. serving)
- Spiced Carrot Cake (370 cal/3 oz. serving)
- Add an extra Buffet Finish? (120-460 cal each)

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receptions



reception additions

CLASSIC CHEESE TRAY

serves 12, 24, or 48

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS

serves 12, 24, or 48

Fresh Garden Crudités with Ranch Dill Dip and Pita Chips

- Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving
- Pita Chips 270 cal/4 oz. serving

FRESH SEASONAL FRUIT

serves 12, 24, or 48

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

ANTIPASTO PLATTER

serves 12, 24, or 48

Antipasto Platter with Marinated Vegetables, Italian Meats and Assorted Cheeses (250 cal/5 oz. serving)

ASSORTED MINI SANDWICHES

serves 12, 24, or 48

An assortment of our most popular Mini Sandwiches

- Ham and American Cheese Mini Sandwiches 260 cal each
- Roast Beef and Cheddar Mini Sandwiches 280 cal each
- Turkey and Swiss Mini Sandwiches 320 cal each
- Mini Caprese Sandwiches 250 cal each

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Sales Office at (610) 436-3130 to arrange a personal consultation.

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receptions

reception stations

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. Available for 12 guests or more.

HAPPY HOUR

Have a "pub" break with your favorite Happy Hour finger foods

■ Chilled Spinach Dip with Pita Chips	230 cal/2.25 oz. serving
Mini Cheesesteaks	170 cal each
Buffalo Chicken Tenders served with Celery Sticks and Blue Cheese Dip	680 cal/6.75 oz. serving
Assorted Cookies and Dessert Bars	170-370 cal each

AMERICAN TEA

The perfect selection of sweet and savory snacks...make sure to add on a gallon or two of our Hot Tea!

Fresh Mozzarella Tea Sandwiches	250 cal each
Grilled Chicken and Apple Tea Sandwiches	230 cal each
Roast Beef and Brie Tea Sandwiches	270 cal each
■ Scones with Jam and Honey Cream Cheese	380 cal each
Assorted Petit Fours	60-140 cal each
Shortbread Cookies	350 cal each

GROWN UP MAC AND CHEESE

Our gourmet Mac & Cheese topped your way

Chicken & Chipotle Macaroni and Cheese	710 cal/11.75 oz. serving
■ ■ Roasted Mushrooms	100 cal/2.5 oz. serving
Sauteed Shrimp	120 cal/4 oz. serving

snacks

CHOCALOLIC

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars	45 -70 cal each
Chocolate Chip Cookies	170-200 cal each
Chilled Chocolate Milk	200 cal/8 oz. serving
Chocolate Dipped Pretzels	110 cal each
Chocolate Dipped Strawberries	40 cal each

ENERGY BREAK

Raise the bar!

Granola Bars	90 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

THE HEALTHY ALTERNATIVE

Get healthy with our heart-happy break

Apples	80 cal each
Oranges	80 cal each
Bananas	110 cal each
Pears	100 cal each
Individual Yogurt Cups	50-150 cal each
Trail Mix	290 cal each
Granola Bars	190 cal each

SNACK ATTACK

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each

beverages

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving)

Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving)

Iced Tea (0 cal/8 oz. serving)

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving)

Fruit Punch (50 cal/8 oz. serving)

Iced Water (0 cal/8 oz. serving)

Infused Water

Lemon Infused Water	0 cal/8 oz. serving
Orange Infused Water	10 cal/8 oz. serving
Apple Infused Water	20 cal/8 oz. serving
Cucumber Infused Water	10 cal/8 oz. serving
Grapefruit Infused Water	10 cal/8 oz. serving

Bottled Water (0 cal each)

Assorted Sodas (Can) (0-150 cal each)

Assorted Individual Fruit Juices (110-170 cal each)



desserts

Available for 12 guests or more

Assorted Gourmet Cookies (170-200 cal each)

Bakery-fresh Brownies (250 cal/2.25 oz. serving)

Gourmet Dessert Bars

■ Lemon Cheesecake Bars	310 cal/2.75 oz. each
■ Raspberry Coconut Bar	370 cal/3.25 oz. serving

Selected Petit Fours (60-140 cal each)

■ Custom Artisan Cupcakes (380 cal each)

ordering information

LEAD TIME

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

contact us today

610.436.3130

NewStreetCatering@wcupa.edu

www.NewStreetCatering.com

Prices effective until 08/01/2017

■ Vegetarian ■ Vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.