

Partnering for Excellence

We are proud to partner with **PSU Great Valley** to provide seamless, professional catering and on-site staffing tailored to fit your budget and your event. We don't just provide flavorful food...

We fuel your workday.

Exclusive Corporate Offers:

New clients receive **10% off website pricing**, a **complimentary hot breakfast item**, or a **free Signature Side for lunch** for groups of 20 people or more.

A complimentary **Signature Soup** of Garden Tomato Basil or Chicken Orzo for groups of 50 people or more.

All-Day Catering Packages

Available for groups of 20 people or more.

Additional discount for groups of 100 people or more.

SERVICE HIGHLIGHTS

Customizable Packages

*Any item can be enhanced with optional upgrades
From gourmet protein additions to artisan snack trays.*

Last-Minute Requests

*We expertly handle bookings within a **3-day window** of your event date.*

Rapid Response

*Need food now? We offer **same-day and next-day** catering options.*

**Based on current kitchen availability.*

Dietary Flexibility

Ask us about tailoring any package to meet your group's dietary needs.



Package #1: The Executive Express (\$31.99 pp)

Designed for high-efficiency meetings where time is of the essence.

CONTINENTAL BREAKFAST

Morning Basket

A curated selection of breakfast breads, bagels, muffins, and pastries

Served with butter, cream cheese, and fruit preserves

Fresh Fruit Salad

A medley of fresh, hand-cut melons, pineapple, and seasonal berries

Signature Coffee Service

Freshly roasted coffee served piping hot in thermal urns

Served with half & half and a selection of sweeteners

*Optional Upgrade for \$3.99 pp:

Avocado Crostinis

Fresh avocado, vibrant tomato-basil-mozzarella relish, and rich balsamic drizzle atop toasted artisan bread.

HANDCRAFTED HANDHELDS

An assortment of individually boxed artisan sandwiches from our "Wayne Classic" deli tray:

*Chicken Caesar, Classic Italian, Roasted Turkey, Chicken Salad, Roasted Veggie & Hummus (*VG)*

Served with chips, a gourmet cookie, and a whole fruit

Gourmet Cookie Tray

A curated cookie selection featuring gourmet classics, decadent chocolate, and seasonal specialty recipes.

*Optional Upgrades:

Brownies (+\$1.00 pp)

Sweet Seduction Dessert Tray (+\$3.00 pp)

A dazzling display of fruit kabobs, chocolate covered strawberries, assorted gourmet cookies, and brownies

Gourmet Salad (+\$3.99 pp)

Package #2: The Executive Suite (\$36.99 pp)

A balanced, comprehensive spread perfect for lunch-and-learns or department summits.

CONTINENTAL BREAKFAST

Morning Basket

A curated selection of breakfast breads, bagels, muffins, and pastries

Served with butter, cream cheese, and fruit preserves

Fresh Fruit Salad

A medley of fresh, hand-cut melons, pineapple, and seasonal berries

Signature Coffee Service

Freshly roasted coffee served piping hot in thermal urns

Served with half & half and a selection of sweeteners

HANDCRAFTED HANDHELDS

An assortment of individually boxed artisan sandwiches from our "Wayne Classic" deli tray:

Chicken Caesar, Classic Italian, Roasted Turkey, Chicken Salad, Roasted Veggie & Hummus (*VG)

Served with chips, a gourmet cookie, and a whole fruit

SIGNATURE SIDES

Mediterranean Orzo Salad

Chilled orzo pasta tossed with crisp cucumbers, bell peppers, tomatoes, fresh garden herbs

Tossed in our bright citrus vinaigrette

Rainbow Salad

A crisp medley of seasonal greens and colorful market-fresh vegetables.

Served with our signature balsamic vinaigrette and creamy garden ranch dressings.

SUITE FINALE

Gourmet Cookie Tray

A curated cookie selection featuring gourmet classics, decadent chocolate, and seasonal specialty recipes.

Package #3: PHILLY ALL-STAR (\$45.99 pp)

Bring local flavor to your team with this premium, build-your-own buffet experience.

ALL-AMERICAN BREAKFAST

A hearty, energizing start to the workday.

Scrambled Eggs

Classic protein-rich eggs whipped into pillowy perfection.

OR

Veggie Frittata

Velvety whipped eggs, baby spinach & roasted bell peppers baked with creamy aged cheddar and Gruyère cheeses

AND

Wood-Smoked Bacon

Slow-cured bacon strips with a robust rustic flavor at once savory and subtly sweet.

OR

Grilled Sausage Links

Plump caramelized sausage links bursting with flavor.

***Complimentary Mid-Morning Refresh of our Signature Coffee Service**

TASTE OF PHILLY BUFFET

Deconstructed Cheesesteak Bar:

Thinly sliced, premium ribeye served with melted artisanal cheese.

Accompaniments:

Gourmet club rolls, sweet bell peppers, caramelized onions, and zesty dill pickle chips

Handcrafted Hoagie Hub:

An elegant arrangement of miniature hoagies featuring Italian specialty meats and oven-roasted turkey

**Roasted Vegetables for special diets available upon request*

Accompaniments:

Kettle-cooked potato chips

Rainbow Salad

A crisp medley of seasonal greens and colorful market-fresh vegetables.

Served with our signature balsamic vinaigrette and creamy garden ranch dressings.

Gourmet Cookie Tray

A curated cookie selection featuring gourmet classics, decadent chocolate, and seasonal specialty recipes.

AFTERNOON RESET

Philly Pretzel Tray

A hometown staple of classic Philadelphia pretzels sliced into bite-size portions.

Served with assorted dipping sauces.

Fresh Crudité Tray

A vibrant display of crisp carrots, celery, cucumber, cherry tomatoes, and broccoli

Served with garden ranch dip

Signature Coffee Refresh

A mid-day recharge of freshly roasted coffee.

Package #4: The Dynamic Duo (\$58.99 pp)

An engaging menu to enliven your day with sophisticated flavor pairings and a dual-entrée experience.

TOASTY TEASER

Avocado Crostinis

Fresh avocado, vibrant tomato-basil-mozzarella relish, and rich balsamic drizzle atop toasted artisan bread.

Strawberries & Fig Cheese Petites

Whipped Philadelphia cream cheese, sliced seasonal strawberries and artisanal fig jam atop toasted crostinis

Breakfast Parfaits

Velvety Greek yogurt layered with agave nectar, toasted granola, and a medley of fresh berries

Fruit Salad

A colorful assortment of tangy tropical pineapple, fresh melons, and seasonal berries

Veggie Frittata

Velvety whipped eggs, baby spinach & roasted bell peppers baked with creamy aged cheddar and Gruyère cheeses.

Signature Coffee Service

Freshly roasted coffee served piping hot in thermal urns

Served with half & half and a selection of sweeteners

BISTRO DUO

A refined lunch presentation offering a choice of high-quality proteins and chef-selected accompaniments.

Chicken Piccata

Tender, pan-seared chicken breast topped with a zesty lemon-caper sauce and fresh lemon wheels

AND

Salmon Gremolata

Delicate salmon fillets encrusted with garden herbs and a bright citrus gremolata

OR

Chimichurri-Glazed Flank Steak

Premium flank steak, seared to a tender medium and served with a bold, hand-blended herb chimichurri

SIGNATURE SIDES

Rice Pilaf

Fluffy long-grain rice simmered in savory broth with toasted aromatic herbs

Green Bean Medley

Fresh-snapped green beans sauteed with garden herbs

Rainbow Salad

A crisp medley of seasonal greens and colorful market-fresh vegetables.

Served with our signature balsamic vinaigrette and creamy garden ranch dressings.

Salad Rolls

A selection of artisan rolls served with whipped butter.

Gourmet Cookie Tray

A curated cookie selection featuring gourmet classics, decadent chocolate, and seasonal specialty recipes.

AFTERNOON RESET

Fresh Crudité Tray

A vibrant display of crisp carrots, celery, cucumber, cherry tomatoes, and broccoli

Served with garden ranch dip

Signature Coffee Refresh

A mid-day recharge of freshly roasted coffee.