ABOUT PHILADELPHIA CATERING COMPANY

2019 South 26th Street, Philadelphia, PA 19145
Phone: 215.468.0518 · Fax: 215.468.0818 · E-mail: info@philadelphiacatering.com

Affordable Custom Catering for your Business
Since 1987 we have successfully run our business by having "hands on" involvement with every order. We know you have more important things to worry about than food, and we make working with us easy for you. At Philadelphia Catering Company, we provide your business with the highest level of quality and service. No matter the size of your event - whether it is for ten guests, or two thousand - we guarantee freshly prepared food, prompt delivery, and fast, courteous set up. We are a fully licensed and insured catering company. We are always available to discuss your catering needs, and look forward to the opportunity to serve you.

Approved caterer for both Drexel University & the University of Pennsylvania

Free set-up, delivery and pick-up in the Center City area

Corporate billing and charge accounts

Corporate checks accepted

We accept Visa, MasterCard, and American Express

See our menu online at www.PhiladelphiaCatering.com

OUR SERVICES & CATERING MENU

"There is a sufficiency in the world for man's need but not for man's greed."

Mohandas K. Gandhi

The goal of The Philadelphia Catering Company is to provide affordable custom catering to businesses and institutions in the Philadelphia area. We achieve this goal by exclusively servicing institutional and corporate clients and working to identify, address, and adapt to the specific needs of these organizations within this market.
segment. In conducting business, we will consider environmental, social, and community issues, that our daily operations may impact in a positive way.

It's easy being green! Here's the latest update on our green initiative program:

**Trash**
Before setting our green initiative goals, we sent 100% or about 750 yards of refuse to the landfill each year. This year we are on track to recycle close to 60% of our trash. In the last 6 months we have recycled 240 yards of the total of the 420 yards of refuse we generate. We continue offer our customers a line of biodegradable and compostable plates, napkins and utensils. Many of our trays & bowls are made from recycled material.

**Cooking oil**
We have partnered with Waste Oil Recyclers, Inc to recycle used cooking oil. To date we have converted approximately 81 gallons of used cooking oil into bio diesel fuel. Our CO2 savings is equivalent to planting 130 trees! For more information you can view their website at [www.wasteoilrecyclers.com](http://www.wasteoilrecyclers.com).

**Suppliers**
In addition to looking for the best quality and price from our suppliers, we are now also considering MBE and WBE entities in our supplier choice. It is our plan to assess our current utilization of these types of vendors, then develop a timeline to incrementally increase our use of these vendors over the next five year period. We estimate our current utilization at approximately 6.5% with our goal to increase at a rate of an additional 5% per year. We are also looking to source more foods locally. This year we started working with a MBE produce supplier for all our fruits & vegetables and a local bakery to make most of our breakfast pastries. We also contract with the Berks County Association of the Blind to produce a utensil set for our box lunches.

**New Facility**
In our new expanded facility we have installed all new energy saving fluorescent lighting, as well as hi-efficiency HVAC and water heater units. We are ADA compliant with handicap parking, a handicap restroom and handicap access. In the office we recycle toner cartridges and make efforts to communicate electronically whenever possible.

**Social & Community Issues**
This Year PCC partnered with The Institute For The Development of African American Youth, Inc (IDAAY) to provide apprenticeships for its Job START Occupational and Career Exploration Program. Participants are given a 3 month paid internship at Philadelphia Catering Company where we teach them all aspects of the catering business. For more information about IDAAY, Inc please visit their website at [www.IDAAY.org](http://www.IDAAY.org).

**Breakfast & Brunch**

At Philadelphia Catering, Co., we have a perfect breakfast menu for your business meeting or conference. All prices per person.
<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Washington Square Breakfast</strong></td>
<td>$10.25</td>
</tr>
<tr>
<td>minimum of 15 people</td>
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<tr>
<td>Bagels, scones, mini filled Danish, fresh fruit platter with sliced melon, bananas, grapes, and fresh berry and yogurt parfaits with granola. Assorted bottled juices and water.</td>
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<tr>
<td><strong>Boardroom Breakfast</strong></td>
<td>$7.20</td>
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<tr>
<td>An assortment of freshly baked bagels, muffins, and mini danish served with butter, jelly, cream cheese and assorted bottled juices and water.</td>
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<tr>
<td><strong>Rittenhouse Breakfast</strong></td>
<td>$6.00</td>
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<tr>
<td>Filled croissants, scones, assorted sliced coffee cakes and fresh melon slices.</td>
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<tr>
<td><strong>Executive Breakfast</strong></td>
<td>$7.65</td>
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<tr>
<td>A little bit of everything; includes bagels, muffins, mini danish, filled croissants, scones, sliced coffee cakes and assorted bottled juices and water.</td>
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<tr>
<td><strong>Lite Continental Breakfast</strong></td>
<td>$9.40</td>
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<tr>
<td>Fresh cut fruit, yogurt and granola topping, muffins, mini danish, and assorted bottled juices and water.</td>
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<tr>
<td><strong>Basket of Bagels</strong></td>
<td>$3.65</td>
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<tr>
<td>Served with regular, flavored and lite cream cheeses, butter, and jelly.</td>
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<tr>
<td><strong>NY Style Bagel Buffet</strong></td>
<td>$175.00</td>
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<tr>
<td>3 business day notice required</td>
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<tr>
<td>serves 20 people</td>
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<tr>
<td>The ultimate bagel buffet. Includes butter, jelly, cream cheese, tomato slices, onion slices, sliced hard-boiled eggs, and 1 side smoked salmon.</td>
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<tr>
<td><strong>Smoked Whitefish Salad Platter</strong></td>
<td>$135.00</td>
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<tr>
<td>3 business day notice required</td>
<td></td>
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<tr>
<td>serves 20 people</td>
<td></td>
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<tr>
<td>Includes whitefish salad (5lb.) thinly sliced red onion, sliced tomato, sliced hard-boiled eggs, capers, bagels, butter, jelly, &amp; cream cheese.</td>
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</tbody>
</table>
Combination of Bagels & Muffins  
$4.10

Basket of Scones orFilled Croissants  
$3.50

Create your own breakfast assortment, ask for a combination of any of the following: mini danish, assorted coffee cakes, scones, croissants, filled croissants, bagels & muffins.

Hot Breakfasts

(minimum of 20 people)

Country Inn Buffet  
$7.05
Home-style French toast and country sausage served with maple syrup, butter, and powdered sugar.

Olde City Breakfast  
$7.05
minimum 20 people for either omelets or scrambled eggs
Cheese omelets or scrambled eggs, country sausage, and English muffins served with butter and jelly.

Breakfast Sandwiches  
$5.50
choose one - minimum of 20
Burrito w/salsa, Croissant, or 6” Italian roll (add 50¢)
Your choice of:
• Egg & cheese
• Pepper, egg, & cheese
• Sausage, egg, & cheese
• Bacon, egg, & cheese
• Turkey bacon, egg, & cheese

Grand Brunch Buffet  
$15.70
minimum of 25 people for either omelets or scrambled eggs
Assorted breakfast pastries, bagels with flavored cream cheeses & jellies, fresh cut fruit with yogurt & granola topping, cheese omelettes or scrambled eggs, French toast, sausage, assorted bottled juices and water, and coffee & tea service.
**Breakfast Meats a la Carte**  
**minimum of 15 people per side order**

Pork Bacon (3 strips per person) $2.25 per person  
Turkey Bacon (3 strips per person) $2.25 per person  
Pork Sausage Links (2 links per person) $2.25 per person

**Add On To Your Breakfast**

House-made French toast w/ syrup & powdered sugar  
(minimum of 15) $3.95

Breakfast potatoes - served w/ketchup & hot sauce  
(minimum of 15) $2.95

Fresh cut fruit $2.60  
with yogurt and granola topping - add $1.90  
(minimum of 10)

Parfait platter - yogurt and fresh berry parfait served with a side of crunchy granola  
(minimum of 5) $3.15 per person

House made oatmeal  
(minimum of 15) $4.25 per person
  • Cinnamon  
  • Brown sugar  
  • Raisins  
  • Cream

Yogurt cups $2.00

Granola / fruit bars $1.55

Mini boxes of cereal and milk  
(minimum of 15) $3.05

**Beverage**

**Coffee Service** $2.45  
Caterers work early hours and we understand the importance of a good cup of coffee.
(There is a minimum of 5 for either coffee, decaf, or tea with any breakfast and a minimum of 40 without breakfast).

**Homemade Hot Chocolate**
$1.95

**Bottled spring water**
$1.40

**Tropicana pure premium orange juice**
$1.80
(order in increments of 15)

**Chilled assorted Tropicana bottled fruit juices**
$2.00

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**Boxed & Bagged Lunches**

**Boxed Lunches**
$11.45

Boxed Lunch - A complete meal with sandwich or salad and dessert packaged in individual boxes. Sandwiches come with your choice of deli sandwich, side order of potato salad, pasta salad, or coleslaw, chips and cookies. Salads come with dressing and cookies.

**Sandwiches**
Turkey
Chicken Salad
Tuna
Ham & Cheese
Roast Beef
Grilled Chicken
Grilled Vegetables
Cheese & Roasted Peppers

**Salads**
Garden Salad
Chef’s Salad
Grilled chicken caesar
Caesar Salad
Grilled chicken garden Salad
Greek Salad
**Bagged Lunch**

$9.15

A lower cost version of our boxed lunch, but in a bag. Includes sandwich, chips, and a cookie. Mini hoagies can be added for an additional $0.25 per person.

Substitute a specialty sandwich for an additional $.50/box (See Specialty Sandwiches page)

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**Sandwich & Salad Packages**

**Add Soup to your Sandwich Package for $59**

**Mixed Sandwich Tray**

$7.85

A delicious assortment of our deli sandwiches served on various breads, rolls, croissants, tortilla and ciabatta breads with condiments on the side.

**Mixed Hoagie Tray**

$7.85

An assortment of the classic Philadelphia sandwich with condiments on the side.

- Italian
- Turkey
- Tuna
- Roast beef
- Grilled vegetable
- Mixed cheese

**Executive Sandwich Tray**

$8.10

An assortment of our specialty sandwiches with deli pickle chips & olives.

For side dish combinations see our combination packages below.

**Tray of Tortilla Wraps**

$8.10

An attractively presented assortment of our specialty sandwiches wrapped in tortillas.

**Crusty French Baguette Sandwich Platter**

$8.10

Specialty sandwiches made on crusty french bread and cut into sandwich slices.
Mini Deli Sandwich Tray $8.10
Assorted sandwiches on mini rolls served with pickle chips on the side.
• Turkey w/ Dijon spread
• Ham & Swiss w/ Dijon spread
• Roast Beef w/Horseradish mayo
• Chicken salad
• Tuna salad
• Grilled vegetable w/Dill mayo
  - Eggplant
  - Grilled red pepper
  - Yellow squash

Hot Sandwich Buffet $9.15
minimum of 15 people
Assortment of tasty sandwiches served hot, with chips & deli pickles.
• Marinated chicken w/cheddar, grilled red onion, roasted peppers, & chipotle mayo.
• Tavern ham with asiago & whole grain mustard.
• Turkey & swiss with dijon spread.
• Tuscan sautéed broccoli, roasted peppers & melted asiago cheese.

Grilled Panini Sandwich Lunch $8.65
please order panini in even increments
Panini means little bread and in Italy it is synonymous with sandwich. Our version is a grill pressed sandwich on soft flatbread.

Southwest Chicken - Marinated chicken, cheddar cheese, balsamic roasted onions, & chipotle mayo.

Muffuletta - Salami, ham, provolone, roasted pepper and olive spread.

Italian Grilled Cheese - Asiago cheese, broccoli, roasted peppers and pesto.

Turkey Cubano - Turkey, swiss cheese, turkey bacon, pickles & mustard.

Buffalo Chicken - With blue cheese and provolone.

BBQ Chicken - With cheddar cheese.
BBQ Roast Beef - With cheddar cheese & caramelized balsamic onions.

Pastrami Ruben - With pastrami, Swiss cheese, sauerkraut & Thousand Island dressing.

Turkey - with spinach, provolone cheese & Dijon mayo.

The Oafwich - The classic Powelton Pizza sandwich, beer battered chicken tenders, sauteed spinach w/ garlic, bacon, provolone & sundried tomato mayonnaise.

Great Bargain Lunches

Lunch Package #1  $10.40
A variety of attractively displayed hoagies with condiments on the side, assorted chips, freshly baked cookies, and assorted 12-ounce sodas with ice.

Lunch Package #2  $12.70
A tray of assorted hoagies with condiments on the side, a tray of salad with an assortment of dressings, freshly baked cookies, and assorted 12-ounce sodas with ice.

• Italian
• Turkey
• Tuna
• Roast beef
• Grilled vegetable
• Mixed cheese

See Our Specialty Sandwiches »

(Choose Side Orders) »

Salad Luncheon  $10.40
minimum of 15 people
Top your own garden salad with grilled chicken strips, julienne ham, turkey, provolone, and hard boiled eggs. Served with assorted dressings and cookies.

Grilled Chicken Caesar Salad Luncheon  $9.95
A healthy portion of our most popular salad served with garlic bread and cookies.
Sandwich & Salad Package
$11.80
Deli sandwich, garden salad or caesar salad, and cookies or brownies.

Salad Luncheon Platters

An entrée sized portion served on a platter to share.
Medium Platter Serves 8-10
Large Platter Serves 15

Chicken Salad Platter
$99.75 Med
$141.75 Large
3 gourmet chicken salads: our classic red grape and dill, curry chicken with golden raisins, and Asian sesame chicken. Served with sliced club rolls, salad greens, fresh cut veggies and assorted dressings.

Boneless Buffalo Chicken
$89.25 Med
$131.25 Large
Tangy and tender served with romaine lettuce, cucumber, tomato, crispy tortilla strips and blue cheese dressing (add chopped smoked bacon for $.75 per person).

Grilled Chicken Caesar Salad
$78.75 Med
$115.50 Large
Romaine lettuce topped with char-grilled marinated chicken and croutons served with tangy Caesar dressing (substitute grilled shrimp - add $2.50 per person).

Boneless Chicken Trio
$68.25 Med
$99.75 Large
Boneless buffalo, BBQ and teriyaki Chicken Strips served with celery and blue cheese dip.

Greek Salad Platter
$57.75 Med
$84.00 Large
Romaine lettuce, feta cheese, marinated red onion, tomato, cucumber, pepperoncini served with balsamic vinaigrette & grilled pita (add on Mediterranean sliced chicken - $2.95 per person).

Middle Eastern Falafel Platter
$84.00 Med
$120.75 Large
Falafel, grilled pita, crumbled feta, hummus, diced tomato, and cucumber served with lemon tahini sauce.

**Mediterranean Lunch Platter**

$89.25 Med

$131.25 Large

Tender sliced marinated chicken, artichoke hearts, feta cheese, kalamata olives, roasted pepper strips and Orzo/cucumber/grape tomato & dill pasta salad.

(Add grilled pita bread - $0.90 per person)

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**Meet Our Sandwiches**

*In response to customer demand, the Philadelphia Catering Company has come up with a new delicious sandwich menu. For detailed and pricing information, please visit our [Sandwich Packages page.](#)*

**Deli Sandwich Assortment**

Roasted turkey, white meat tuna, ham & swiss, roast beef, grilled chicken breast, our famous chicken salad, grilled vegetables, cheese & roasted peppers, and grilled portabella mushroom.

**Specialty Sandwiches**

**Turkey Deluxe**

Romaine lettuce, cranberry relish and green apple slices, dijon Mayo.

**Roast Beef Deluxe**

Horseradish mayo, provolone cheese, and roasted peppers.

**Southwest Chicken**

Marinated grilled chicken, cheddar cheese, chopped tomato, and chipotle mayonaise.

**Club Sandwiches**

Ham & swiss, turkey, or roast beef with bacon.

**The Californian**
Avocado with bacon, tomato and lettuce.

**Chicken Fajita Wrap**
Grilled chicken, avocado, lettuce and cilantro.

**The Muffelatta**
Ham and salami with olive tapenade, roasted peppers, provolone cheese, and extra virgin olive oil.

**Grilled Chicken Caesar Wrap**
Romaine lettuce, grilled chicken strips and caesar dressing.

**Asian Chicken Wrap**
with Thai Peanut sauce.

**Chicken Cutlet**
with provolone, sautéed spinach and roasted peppers.

**Jerk Vegetable Cubano Panini**
grilled vegetables with jerk spiced rub and Swiss cheese.

**Falafel Sandwich**
wheat pita pocket with hummus, falafel, lettuce, tomato, cucumber and Kalamata olive.

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**Vegetarian Specialty Sandwiches**

**Sicilian**
Asiago, broccoli, roasted peppers and pesto.

**Insalada**
Fresh mozzarella cheese, roasted peppers, grilled eggplant, basil pesto and romaine.
Mediterranean Wrap
Romaine, tomato, balsamic caramelized red onion, cucumber, feta cheese.

Middle Eastern Wrap
Hummus, romaine, and thinly sliced carrots and red peppers.

Vegetarian Muffelatta
Olive tapenade, roasted peppers, fresh mozzarella cheese, and romaine.

Hot Lunches

(minimum 15 people)

Moderate Lunches
includes one entrée and two side dishes

• Two entrees for groups of 30 or more
• Add dinner rolls & butter - $.65 per person

Meat Entrées

• Char-grilled smoky maple chicken
• Char-grilled marinated chicken in an herb sauce
• Char grilled barbecued chicken
• Sausage lasagna (one side dish only) - increments of 15
• Grilled Reuben sandwich - turkey or pastrami
• Hot sliced top round of beef au jus or hot sliced turkey breast with gravy - add rolls and condiments for 0.75 per person
• Meatball & sausage sandwiches
• Asian stir-fry (choose from beef or chicken)
• Roasted top round of beef au jus
• Orange glazed Virginia smoked ham
• Chili con carne
• Fettuccine with chicken strips, julienne red & yellow peppers and sundried tomato in a pesto sauce (one side dish only)
• White bean chicken chili

$12.05
International themed chicken lunches

Vegetarian Entrées

- Vegetable lasagna (one side dish only) - increments of 15
- Eggplant Parmesan
- Stuffed shells with ricotta cheese
- Cheese ravioli
- Vegetarian chili (vegan)
- Asian vegetable stir-fry (vegan)
- Fettuccine with julienne red & yellow peppers and sundried tomato in a pesto sauce

Side Dishes

(Choose Two)

Option to choose side dish from Luscious / Lavish menu for an additional $.50 per person per side

- Trottole Pasta Salad with zucchini, grape tomatoes, black olives and parmesan
- Homemade red potato salad
- Cold bowtie pasta salad with spinach & sundried tomatoes
- Homemade coleslaw
- Sesame roasted potatoes
- Asian pasta salad
- Bruschetta
- Garlic bread
- Corn bread
- Herbed rice
- Penne marinara
- Roasted red potatoes
- Egg rolls
- White rice
- Mashed potatoes
- Garden salad
- Caesar salad
- Homestyle potato salad

Luscious Lunches

includes one entrée and two side dishes and salad

- Two entrees for groups of 30 or more
- Add dinner rolls & butter - $.65 per person
- See side dishes below Lavish Lunches
Beef and Pork $15.65

- Chargrilled flank steak with a sautéed mushroom au jus
- Chargrilled flank steak with a ginger glaze
- Super tender pot roast with au jus
- Grilled pork tenderloin with a spicy plum sauce
- Roasted pork tenderloin with dijon cream sauce
- Roasted pork tenderloin with a rosemary au jus
- Grilled pork tenderloin with roasted shallot & sundried tomato BBQ sauce

Poultry $14.15

- Sautéed chicken with spinach, sundried tomatoes & goat cheese in a lemon herb sauce
- Sautéed chicken strips and julienne vegetables in an asian black bean sauce
- Sautéed chicken breast with artichoke hearts in a lemon herb sauce
- Sautéed chicken breast with mushrooms, shallots & marsala wine
- Sautéed chicken breast with Dijon basil cream sauce
- Chargrilled chicken breast with lime/brown sugar & whole grain mustard marinade
- Chargrilled chicken breast with wild mushrooms & a lemon herb sauce

International themed chicken lunches »

Vegetable & Meatless Entrées $14.15

- Cheese tortellini with broccoli, sundried tomato in basil cream sauce
- Portabella mushroom stuffed with sautéed spinach & topped with provolone cheese
- Thinly sliced and battered eggplant stuffed with ricotta and spinach
- Grilled slices of soy marinated tofu atop sautéed tricolor peppers with a ginger glaze (vegan)
- Roasted marinated cauliflower steaks (vegan)
- Tortellini with butternut squash in spinach cream sauce
- Grilled zucchini boats stuffed with eggplant, yellow squash, tomatoes, chick peas & portabella mushrooms (vegan)
- Chick Pea & Cauliflower Kung Pau - Soy lime marinated chick peas & tempura cauliflower in a spicy Kung Pau sauce
- Quinoa Stuffed Peppers in roasted pepper tomato sauce (vegan)

Lavish Lunches

includes one entrée, two side dishes, and salad

- Two entrees for groups of 30 or more
- Add dinner rolls & butter - $.65 per person
- See side dishes below
Beef and Pork $18.80

- Roasted beef tenderloin with shallot-herb sauce
- Tender baby back ribs
- Prime rib of beef
  (must be ordered in increments of 15)

Fish $16.70

- Herb crusted salmon filet in a dijon cream sauce
- BBQ seasoned salmon filet
- Sautéed shrimp & scallop scampi with fresh tomato
- Broiled salmon filet with lemon dill sauce
- Broiled flounder filet stuffed with sautéed spinach and roasted pepper
- Jumbo crab cake with herbed tartar
  add $5.25 per person
- Pan seared sea bass with a black bean garlic sauce and cilantro
  add $6.00 per person

Side Dishes (Choose two)

- Wild rice
- Rice pilaf
- Grilled vegetable kebabs
- Mashed fresh roasted sweet potatoes with nutmeg
- Roasted vegetable medley
- Green beans with julienne carrot
- Steamed broccoli with lemon zest
- Mashed potatoes with roasted garlic
- Egg noodles with parsley butter
- Roasted red potatoes with rosemary
- Mashed potatoes with sour cream, chives & horseradish
- Sautéed zucchini & red pepper with garlic
- Honey glazed carrots with walnuts
- Chilled grilled asparagus with lemon vinaigrette
- Mediterranean couscous with sliced almonds & raisins
- Green beans with cashews

Salads

- Garden salad with assorted dressings
- Caesar salad
- Tomato-cucumber salad with balsamic vinaigrette
- Mixed baby Greens with balsamic vinaigrette
Gourmet Salads add $1.55 per person

- Orange-walnut-cranberry over baby greens with raspberry vinaigrette
- Black bean-feta cheese-tomato over a bed of romaine with balsamic vinaigrette
- Spinach salad with fresh mozzarella, tomato and red onions
- Spinach salad with hard-boiled egg-crumbled bacon and honey mustard dressing
- Greek Salad

Desserts

- Cookies $2.00
- Brownies $2.35
- Fresh cut fruit $2.60

Beverages

- Coffee, decaf & tea service $2.45
- Sodas - 12oz Coca-Cola products $1.60
- Tropicana bottled juices (apple, cranberry, orange) $2.00
- Snapple iced tea and lemonade $2.25
- Bottled spring water $1.40
- Raspberry-lemon punch $2.50
- Sweetened lemonade $2.25 (minimum of 25 people)
- Sweetened lemon iced tea $2.25 (minimum of 25 people)
- Fresh brewed unsweetened iced tea with simple syrup $2.25 (minimum of 25 people)
  - Black tea with lemon wedges
  - Blackberry-jasmine
  - Southern peach
  - Raspberry
- Mint & lemon infused spring water $40 per dispenser (3 gallons, 35 - 10oz servings) Includes 40 - 12oz cups
- Bulk water: 1-gallon (10 - 12oz servings) Nirvana spring water $7.95. Includes 10 - 12oz cups
- Bulk water: beverage dispenser w/ Nirvana spring water $35.00 (3 gallons, 35 - 10oz servings) Includes 40 - 12oz cups
- Saratoga Sparkling Water

Buffet & Combo Packages

Mexican Lunch Buffet $12.05
minimum of 20 people
Lunch from south of the border; make your own chicken or beef fajitas, with tomato corn salad, black beans and rice, and all the accompaniments.

Optional substitutions for beef or chicken
Seasoned tofu
Sliced grilled portobello mushrooms
Seasoned TVP (Textured vegetable protein)
Seasoned Jackfruit

Middle Eastern Luncheon $10.20
minimum of 15 people
Mixed baby greens & tomato served with balsamic vinaigrette, olives, pita bread, citrus grilled chicken slices, feta cheese, hummus, baba ganoush, and roasted pepper strips.

Sliced Grilled Chicken Platter $8.90
minimum of 15 people
Mixed baby greens served with two different kinds of grilled chicken: lime & whole grain mustard marinated & southwestern chicken with cheddar cheese, olives, roasted peppers, tomato slices & rolls.

Hot Asian Buffet $10.20
minimum of 15 people
Fried rice with chicken strips or broccoli spears, pork dumplings, vegetarian egg rolls served with sweet chili dipping sauce, duck sauce & hot mustard.

Pot O'Soup or Chili
serves 15 - 20
$89.25 Soup
$110.25 Chili
Winter Only. A pot of hot, hearty soup served with rolls & crackers. Choose from: beef chili, maryland crab soup, chicken pastini or vegetable minestrone.

Click here for a complete list of our Soups

Baked Potato Bar $9.35
minimum of 15 people
Top your own baked potato with: chopped bacon, broccoli florets, cheese whiz, sour cream, diced onions and salsa. Served with garden or caesar salad.

A Taste of Philadelphia
Philly Cheese Steak Buffet $12.30
Great for parties!
minimum of 15 people
Make your own Philadelphia style cheese steak. Beef and chicken steak with fried onions, peppers, mushrooms, and melted cheese. Served with chips, coleslaw, brownies, and all the condiments.
Optional substitutions for beef or chicken
Seasoned TVP (Textured vegetable protein)

Philly Street Cart Luncheon $12.50
This all Philadelphian lunch includes assorted hoagies with condiments on the side, Philadelphia soft pretzels, Tasty Kakes, and assorted Frank's sodas.

Stromboli Lunch $8.10
minimum order of 12
order in increments of 4
An assortment of our freshly baked strombolis served with tangy marinara dip. Includes the following strombolis served at room temperature: Philly Cheese Steak, italian, and spicy broccoli & sharp cheddar, chicken, spinach,provolone & pesto.

Side Dishes, Desserts & Beverages

Combination Packages
add to any sandwich package
A - Potato salad or pasta salad and cookies or brownies $3.40
B - Caesar or garden salad and cookies or brownies $3.90
C - Chips & Cookies $2.35

Side Dishes
add to any lunch order
minimum 10 people
Chips $0.80
Home-style potato salad $2.35
Red potato salad with dill $2.35
Cole slaw $2.35
Fresh Cut Fruit 6 oz portion for $2.60 | 8 oz portion for $5.15
Soup (October through March)
15 servings $59.00
1 gallon tub without soup warmer
Ask for selections

**Composed Salads**

<table>
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<td>Home-style potato salad</td>
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<td>Red potato salad with dill</td>
<td>$2.35</td>
</tr>
<tr>
<td>Cole slaw</td>
<td>$2.35</td>
</tr>
<tr>
<td>Trottole Pasta Salad</td>
<td>$2.35</td>
</tr>
<tr>
<td>With zucchini, grape tomatoes, black olives and Parmesan.</td>
<td></td>
</tr>
<tr>
<td>Bowtie Pasta</td>
<td>$2.35</td>
</tr>
<tr>
<td>Diced tomato, feta cheese, fresh basil, and olives.</td>
<td></td>
</tr>
<tr>
<td>Fusilli Pasta</td>
<td>$2.25</td>
</tr>
<tr>
<td>Julienne vegetable with an Italian vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Asian Noodle Pasta Salad</td>
<td>$2.35</td>
</tr>
<tr>
<td>Thin noodles with julienne vegetables &amp; cilantro in a sesame garlic dressing.</td>
<td></td>
</tr>
<tr>
<td>Bowtie, spinach &amp; sundried tomato pasta salad</td>
<td>$2.35</td>
</tr>
<tr>
<td>Orzo/cucumber/grape tomato &amp; dill pasta salad</td>
<td>$2.60</td>
</tr>
<tr>
<td>Mediterranean Quinoa Salad (vegan)</td>
<td>$2.85</td>
</tr>
</tbody>
</table>
**Pasta Primavera Salad** $3.40
Penne tossed with broccoli, red pepper, carrot and peas in a creamy parmesan dressing.

**Mediterranean Orzo Salad** $2.60
Roasted peppers, artichoke hearts, feta basil and kalamata olives with lemon vinaigrette.

**Couscous Salad** $2.60
Minced carrot, zucchini, red pepper, dried cranberries and cilantro in a lemon cumin vinaigrette.

**Chilled Roasted Vegetable Medley** $3.40
Roasted zucchini, yellow squash, red pepper, red onion and mushrooms.

**Roasted Zucchini and Feta Cheese** $2.85
With grape tomatoes, parsley and a drizzle of olive oil.

**Roasted Sweet Potato Salad (vegan & gluten free)** $2.60
minimum 10 guests
Roasted Sweet Potato Salad – dried cranberries, scallion, pumpkin seeds with a lime agave cilantro dressing.

**Mediterranean Farro Salad (vegan)** $2.60
minimum 10 guests
Farro, lemon vinaigrette, cucumber, tomato, Kalamata olives & basil. Boxed lunch on baby greens with grilled zucchini and peppers.

**South American Rice & Beans Salad (vegan & gluten free)** $2.60
minimum 10 guests
Rice, green pepper, black beans, tomato, corn, cumin, lime, cilantro. Boxed lunch on baby greens with grilled red onion and peppers.

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**Green Salads**

**Tomato, Cucumber & Fresh Mozzarella Salad** $3.40
With black olives and basil in a light olive oil vinaigrette.

**Caesar Salad**  $3.05
Our most popular.

**Garden Salad**  $3.40
With assorted dressings.

**Tomato-Cucumber Salad**  $3.05
Served with balsamic vinaigrette.

**Greek Salad**  $5.15
Romaine lettuce, red onion, feta cheese, kalamata olive, pepperoncini with a greek vinaigrette.

**Feta, Tomato, and Black Bean Salad**  $5.15
On a bed of salad greens with balsamic vinaigrette.

**Spinach Salad**  $5.15
Fresh mushrooms, hard-boiled eggs, crumbled bacon, and olives served with honey mustard dressing.

**Orange, Raspberry, and Almond Salad**  $5.15
On baby greens with a raspberry vinaigrette.

**Grilled Chicken Caesar Salad**  $7.60
The most requested.

**Grilled Chicken Garden Salad**  $7.85
Garden salad with grilled chicken strips.

**Antipasto Salad**  $9.35
Romaine lettuce, genoa salami, fresh mozzarella & aged asiago cheeses, roasted peppers, grilled eggplant, marinated
grilled mushrooms, artichoke hearts, and olives with balsamic vinaigrette.

## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lara Bars (vegan)</strong></td>
<td>$2.25</td>
</tr>
<tr>
<td><strong>Round Cakes 10”</strong></td>
<td>$42.00</td>
</tr>
<tr>
<td>16 Slices each</td>
<td></td>
</tr>
<tr>
<td>(Ask for assortment)</td>
<td></td>
</tr>
<tr>
<td>Cherry topping and Blueberry topping</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>Cookies</strong></td>
<td>$2.00</td>
</tr>
<tr>
<td>An assortment of our 'baked fresh daily' cookies.</td>
<td></td>
</tr>
<tr>
<td><strong>Brownies</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Salted caramel brownie, peanut butter brownie, chocolate espresso brownie.</td>
<td></td>
</tr>
<tr>
<td><strong>Cookie &amp; Candy Bar Tray</strong></td>
<td>$2.60</td>
</tr>
<tr>
<td>Our delicious freshly baked cookies with assorted mini chocolates and mini candy bars.</td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Sweet Tray</strong></td>
<td>$3.05</td>
</tr>
<tr>
<td>Assorted rich sweet dessert bars.</td>
<td></td>
</tr>
<tr>
<td><strong>Dessert Party Tray</strong></td>
<td>$4.45</td>
</tr>
<tr>
<td>in season</td>
<td></td>
</tr>
<tr>
<td>minimum of 50 people</td>
<td></td>
</tr>
<tr>
<td>Assorted sweet dessert bars, gourmet brownies, mini cannolis, and chocolate dipped strawberries.</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Dessert Tray</strong></td>
<td>$39.90</td>
</tr>
<tr>
<td>serves 15</td>
<td></td>
</tr>
<tr>
<td>$65.10</td>
<td></td>
</tr>
<tr>
<td>serves 25</td>
<td></td>
</tr>
<tr>
<td>Gourmet brownies, freshly baked cookies, and mixed sweet bars.</td>
<td></td>
</tr>
</tbody>
</table>
## Ice Cream Sundae Bar

### $6.50
- minimum of 50 people
- servers available for additional $135.00 each
- Chocolate & vanilla ice cream with all the toppings; whipped cream, walnuts, banana slices, maraschino cherries, jimmies, mini M&M's, Reese's pieces, chocolate syrup, and caramel.

## Beverages

### Coffee, decaf & tea service

- $2.45

*Please Inquire about our Specialty coffees*

### Sodas - 12oz Coca-Cola products

- $1.60

### Tropicana bottled juice

- $2.00
  - (apple, cranberry, orange)

### Snapple iced tea or lemonade

- $2.25

### Bottled spring water

- $1.40

### Raspberry-lemon punch

- $2.50

### Sweetened lemonade

- $2.25
  - (minimum of 25 people)

### Sweetened lemon iced tea

- $2.25
  - (minimum of 25 people)

### Fresh brewed unsweetened iced tea with simple syrup

- $2.25
(minimum of 25 people)
• Black tea with lemon wedges
• Blackberry-jasmine
• Southern peach
• Raspberry

Mint & lemon infused spring water
Includes 40 - 12oz cups,
35 - 10oz servings
$40 per dispenser
(3 gallons)

Bulk water: 1-gallon Nirvana spring water
Includes 14 - 12oz cups,
10 - 12oz servings
$7.95 per gallon

Bulk water: beverage dispenser w/ Nirvana spring water
Includes 40 - 12oz cups,
35 - 10oz servings
$35.00 per dispenser
(3 gallons)

Snacks & Afternoon Breaks

Afternoon Breaks
Chips $0.80
Mini candy bars $1.80
Whole fruit $1.55
Fresh cut fruit $2.60
Granola & fruit bars $1.55
Assorted packaged snacks $1.55
Cookies & brownies $2.35
Soft pretzels $1.55 (minimum of 20)
TastyKakes $2.00
Bottled water $1.40

Light Refreshment Packages

Here are a few examples of light refreshment packages perfect for a quick break in the middle of a hectic business day.
<table>
<thead>
<tr>
<th>Break</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Walnut Break</td>
<td>$4.45</td>
</tr>
<tr>
<td>Whole fruit</td>
<td></td>
</tr>
<tr>
<td>Granola &amp; fruit bars</td>
<td></td>
</tr>
<tr>
<td>Bottled water</td>
<td></td>
</tr>
<tr>
<td>Chestnut Break</td>
<td>$5.00</td>
</tr>
<tr>
<td>Soft pretzels with mustard</td>
<td></td>
</tr>
<tr>
<td>TastyKakes</td>
<td></td>
</tr>
<tr>
<td>Assorted Frank's sodas</td>
<td></td>
</tr>
<tr>
<td>Spruce Break</td>
<td>$8.50</td>
</tr>
<tr>
<td>Cheese &amp; crackers tray</td>
<td></td>
</tr>
<tr>
<td>Fresh cut fruit</td>
<td></td>
</tr>
<tr>
<td>Cookies &amp; brownies tray</td>
<td></td>
</tr>
<tr>
<td>Soda, juice &amp; water</td>
<td></td>
</tr>
<tr>
<td>Pine Break</td>
<td>$5.75</td>
</tr>
<tr>
<td>Fresh baked cookies</td>
<td></td>
</tr>
<tr>
<td>Whole fruit</td>
<td></td>
</tr>
<tr>
<td>Iced tea &amp; lemonade</td>
<td></td>
</tr>
<tr>
<td>Sansom Break</td>
<td>$4.90</td>
</tr>
<tr>
<td>Assorted packaged snacks</td>
<td></td>
</tr>
<tr>
<td>Mini candy bars</td>
<td></td>
</tr>
<tr>
<td>Assorted sodas</td>
<td></td>
</tr>
<tr>
<td>Locust Break</td>
<td>$6.00</td>
</tr>
<tr>
<td>Tri-color tortilla chips with salsa and guacamole</td>
<td></td>
</tr>
<tr>
<td>Assorted iced teas and lemonade</td>
<td></td>
</tr>
</tbody>
</table>

**Parties**
Do you have an event to plan? Contact our planning experts today at 215-468-0518 or info@philadelphiacatering.com. Lisa, Megan, or Adriannah will be happy to assist you with all the details and make your event a complete success.

**Munchies**

$5.15 each

*minimum order of 10 for any selection*

- Vegetable Basket with ranch dip
- Optional dips: blue cheese, caesar, hummus ($13.00 per quart)
- Fresh cut fruit
- Cheese & cracker tray
- Roasted peppers with asiago cheese & italian bread
- Chicken fingers with honey mustard & BBQ dips
- Mini egg rolls with hot mustard & duck sauce
- Jalapeno poppers with marinara sauce
- Buffalo wings with blue cheese & celery
- Fresh cut fruit kebabs with orange or honey-yogurt dip
- Mini assorted quiche
- Fresh sliced fruit display
- Chips, guacamole & salsa
- Chips & salsa - $2.95 per person

**Hors D'oeuvres**

*choose any three*

*minimum order of 150 pieces*

**Cold**

- Cold crab with basil mayonnaise on toasted baguette $2.00
- Cold filet mignon on baguette with horseradish cream $2.35
- Asparagus wrapped in prosciutto $2.00
- Smoked salmon with cream cheese and dill on pumpernickel rounds $2.00
- Phyllo tart shells stuffed with curried chicken salad $1.55
- Crostino with fresh mozzarella, roasted peppers and olive tapenade $2.00
- Steamed shrimp cocktail $2.60
- Herbed cream cheese on cucumber rounds $1.55
- Freshly cut fruit kebabs with orange-yogurt dip $2.00
- Skewered, marinated grape tomatoes and fresh mozzarella $1.55

**Hot**

- Mini spring roll with sweet chili dip $2.00
- Spinach & feta wrapped in phyllo dough $2.00
Chicken satay with Thai peanut dipping sauce $2.00
Mini assorted quiche $1.80
Tender sea scallops wrapped with old fashioned bacon $2.35
Asian pork dumplings with sweet chili sauce $1.80
Skewered jerk chicken with a ranch dip $2.00
Mini crab cake with an herbed tartar sauce $2.85
Coconut shrimp with pineapple salsa dip $2.00
Pigs in a blanket with chile ketchup $1.75
Beef satay with Thai peanut dipping sauce $2.25
Asian vegetarian dumpling with sweet chili sauce $1.75

Party Platters

(minimum of 25 people)

Mexican Fiesta $10.75 per person
Jalapeno poppers, chicken taquitos, chicken quesadillas, and tortilla chips served with salsa guacamole and sour cream.

Middle Eastern Platter $6.30 per person
Hummus, baba ganoush, falafel, feta cheese, lemon tahini sauce, kalamata olives with carrots and celery served with pita bread.

South Pacific Experience $9.95 per person
Chicken satay with Thai peanut dipping sauce, mini egg rolls with duck sauce, pork dumplings with sweet chili sauce and fresh pineapple.

Freshly Cut Fruit Kebab Display $204.75 serves 50 people
A beautiful and edible buffet centerpiece. Served with orange yogurt dip.

Finger Food Fun $10.20 per person
Chicken fingers, buffalo wings, jalapeno poppers, mini egg rolls with all the dips. (fried zucchini optional)

Antipasto Display $9.35 per person
Roasted peppers, fresh mozzarella & aged asiago cheeses, grilled eggplant, marinated mushrooms, marinated artichoke hearts, olives, genoa salami, and Italian bread, fresh mozzarella, and grape tomatoes.

Mineral Meatball Appetizer
serves 20-25 people
Choose From: Swedish, Sweet & Sour, or General Tso

Gourmet Cheese Board
serves 30-35 people
Three gourmet cheeses: Brie, imported goat cheese rolled in fresh herbs and aged asiago, served with an assortment of crackers, flat breads, toasted baguettes, roasted peppers, balsamic-roasted red onion spread & imported olives.

Mini Gourmet Sandwiches
minimum of 40 people
Miniature sandwiches on assorted rolls. Includes the following selection (choose 4 for 40 persons):

- Tarragon chicken salad
- Nicoise tuna salad
- Roasted beef with horseradish mayo, provolone cheese and roasted peppers
- Black forest ham with brie and whole grain mustard
- Roasted turkey breast with green leaf lettuce and cranberry relish
- Nicoise egg salad
- Cucumber and smoked salmon with an herbed vinaigrette
- Curried chicken salad with white raisins
- Segments of layered grilled vegetables on a baguette

Office Tailgate Party
serves 25 people
Tortilla chips and salsa, boneless buffalo chicken served with blue cheese, chicken quesadillas with salsa, stuffed potato skins with sour cream.

Tex Mex Platter
serves 20 people
Tortilla chips, salsa, guacamole, chipotle pinto bean dip, cheddar cheese & fire roasted veggies.
<table>
<thead>
<tr>
<th>Item</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quesadilla Explosion</td>
<td>12</td>
<td>$68.25</td>
</tr>
<tr>
<td>Trio of quesadillas served with salsa and sour cream. Assortment includes: cheese quesadillas, chicken quesadillas, and black bean, peppers and cheese quesadillas.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peppered Tenderloin of Beef</td>
<td>15-20</td>
<td>$204.75</td>
</tr>
<tr>
<td>Whole filet of beef encrusted with cracked peppers, roasted to perfection, served with mini rolls, horseradish cream, dijon spread, and balsamic roasted onion.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shrimp Trio</td>
<td>25</td>
<td>$147.00</td>
</tr>
<tr>
<td>Steamed shrimp, cajun spiced shrimp &amp; lemon garlic shrimp served with fresh lemon cocktail sauce.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Platter</td>
<td>20-25</td>
<td>$131.25</td>
</tr>
<tr>
<td>Full filet of sliced smoked salmon served with red onion, capers, cucumber, soft cream cheese &amp; assorted flatbreads.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Salmon Platter</td>
<td>20</td>
<td>$168.00</td>
</tr>
<tr>
<td>Roasted salmon stuffed with sautéed leeks, spinach, roasted peppers served over baby greens with lemon dill dressing.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hummus Duo</td>
<td>10</td>
<td>$57.75</td>
</tr>
<tr>
<td>Traditional hummus and basil-sundried tomato hummus served with grilled pita, chopped cucumber and tomato.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gusto d'Italia (a taste of Italy)</td>
<td>30-35</td>
<td>$204.75</td>
</tr>
<tr>
<td>Two aged hard italian cheeses, pepperoni, soprasatta, herbed cheese spread, toasted baguettes, &amp; dried fruit.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese &amp; Pepperoni Platter</td>
<td>10</td>
<td>$63.00</td>
</tr>
<tr>
<td>Three assorted cubed cheeses, pepperoni, pepper strips, olives and mustard dip.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Baked Brie**

serves 15-20 people  
$93.45  
Full creamy brie baked in a flakey puff pastry. Served with raspberry preserves and toasted baguettes.

**Stuffed Potato Skins Platter**

serves 12 people  
$70.85  
Broccoli & cheddar and bacon & cheddar served with sour cream & salsa.

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**Hot Dips**

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**Artichoke & Crab Dip**

serves 25-30 people  
$135.00  
Served hot with toasted baguettes and gluten free sesame rice crisps.

**Sundried Tomato & Asiago Dip**

serves 25-30 people  
$135.00  
Served hot with toasted baguettes and gluten free sesame rice crisps.

**Cheesy Beef Chili Dip**

serves 25-30 people  
$110.00  
Served hot with tri-color tortilla chips.

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**Party Ideas**

*minimum of 50 people*

Here are a few complete party ideas, or you can call us to customize a party for you.

**Brunch Buffet**

$16.00 per person  
Assorted breakfast pastries (mini danish, muffins), bagels with flavored cream cheese & salmon spread, fresh cut fruit kebabs with honey yogurt dip, assorted mini sausage, egg, & cheese sandwiches, mini quiche, coffee & tea, fresh squeezed O.J., and sparkling water.

**Party Time**

$21.50 per person
Cheese & cracker tray, fresh cut fruit, baked brie with fruit chutney, cold crab with basil mayonnaise on toasted baguettes, smoked salmon with cream cheese & dill on pumpernickel, phyllo tart shells stuffed with curried chicken salad, cranberry-lemon punch, sparkling water, gourmet sweet tray and coffee & tea service.

**Snack Above the Rest**  
$18.30 per person  
Crudité basket, chicken fingers, jalapeno poppers and spicy wings with all the dips, mini deli sandwich tray, gourmet brownie tray, assorted sodas, iced tea and bottled juices.

**Supreme Party Package**  
$21.10 per person  
Middle Eastern platter, imported cheese board, crudité basket with ranch dip, sweet & sour meatballs, beef & chicken satay with thai peanut dipping sauce, pork dumplings with sweet chili sauce, gourmet sweet tray, coffee service and assorted beverages.

**The Dinner Party**  
$28.50 per person  
Cold salmon filet stuffed with spinach & roasted peppers with lemon dill sauce served on baby greens, chicken saltimbocca, sautéed medallions of beef tenderloin with peppercorn cream, rice pilaf, spinach salad, vegetable medley, coffee service, cheese cake and assorted beverages.

**Outdoor Barbecue**  
Hamburgers, hot dogs, barbecue chicken and more, cooked on site. Call and let us provide a custom quote for your outdoor barbecue.

Please contact us for a custom quote.
Attendants, linens, flowers, and china can be provided upon request.

**FREQUENTLY ASKED QUESTIONS**

**Q. How far in advance should I place my order?**  
One to two weeks in advance is ideal. We can work with 2 days notice, however, our schedule sometimes becomes full. We will do our best to accommodate last minute orders. Once your order is placed you can rest assured your service will not be compromised because of over booking.

**Q. What is PCC's cancellation policy?**

**CAN I CANCEL AN ORDER?**  
There is a lot of work involved in the preparation of your order. Orders canceled within 24 hours of the delivery
time will be charged a 30% cancellation fee. Orders cancelled within 8 hours of the delivery time will be charged a 60% cancellation fee. Orders cancelled within 4 hours of the delivery time will be charged in full.

WHAT ABOUT RAIN & SNOW?
Our standard cancellation policy applies. We know that you may expect your order. We will prepare and deliver your order regardless of weather conditions. We will do our best to notify customers of impending weather situations, so that they may make a decision to cancel before any cancellation fees will apply, however this is not always possible. It is the customer's responsibility to monitor weather situations and ultimately decide to cancel or accept the risk of possible cancellation fees. Please plan ahead.

HOW DO I CANCEL AN ORDER?
Orders more than 2 business days ahead may be cancelled anytime by calling or emailing us. Within 48 hours of your delivery time, cancellations must be made by phone during business hours (7am to 5pm). We will subsequently confirm your cancellation via email. Monday orders must be cancelled by noon on the previous Friday.

WHAT ABOUT LARGE EVENTS?
Large events must be cancelled 7 business days in advance. Events cancelled within 7 business days will be charged 30% cancellation fee. Events cancelled within 3 business days will be charged in full. Please see your event quote for specific cancellation details.

WHY ARE YOU CHARGING ME FOR CANCELLING?
In making a cancellation policy, we have tried to be as fair as possible. While most of the industry charges in full within 24 hours, we have created a policy that tries to minimize your loss in a situation that may be out of your control. When you place the order with us, we will do our best do deliver your order complete and on time. 24 hours before your delivery, work is started on your order. Significant time is spent planning food and service logistics. We count and pack all disposable items, composed salads are made and portioned, fresh foods are prepped, meats & cheeses are sliced, rolls are ordered and paid for, and drinks are counted, wrapped and refrigerated. At this point we have a 30% cancellation fee. This covers most of the expense we incur - we are able to use some food items to make other orders, but in many cases it can end up as waste. We do not make a profit. The day of your order, we generally begin work on your order 8 hours prior to delivery time. At this point, we have a 60% cancellation fee. Most of your food is in production and will most likely become a total loss for us. The 60% fee covers some of this loss - we do not make a profit. We generally have your order fully complete 4 hours prior to delivery time. This gives us the time to check and double check the order, adjust for any mistakes, load our trucks and deliver Orders cancelled within 4 hours of delivery are charged in full because the order is fully complete. There is very little we can recoup at this point and it becomes almost a total loss.

We are happy to deliver your food at another time and location within the limits of food safety. We can also donate your food to a homeless shelter in your name, when possible.

Q. Do you have a minimum order?
Our menu pricing is based upon a minimum of 10 people for cold orders, and 15 people on hot orders (except where otherwise noted). Pricing below our minimum order will be higher, and delivery charges will apply.

Q. What are your hours of operation?
Philadelphia Catering Company will deliver orders Monday through Friday 7:00 a.m. to 5:00 p.m.. We occasionally cater large events on nights and weekends.

**Q. Do you charge for delivery?**

Delivery is free in Center City and University City for orders of $100 or more. In circumstances where adequate parking or loading areas are not available a $10 delivery charge will be added. An additional $5 will be charged for pick up.

**Q. Does Philadelphia Catering Company provide plates, napkins, & utensils?**

All orders include delivery, set up, and everything needed except the hungry guests.

**Q. Can Philadelphia Catering Company provide full service for a formal event?**

We can transform any room into an elegant festive display with towering flower arrangements, colorful linens and unique buffet table layouts. We can also provide china, servers, tables and chairs if needed.