



2026-27 Catering Menu



BETHLEHEM
AREA SCHOOL DISTRICT

Points for consideration

- **First step is to reach out to Dale or any member of the Dining Services Team to save the date for your event.**
- **We kindly request a minimum of 10 days notice (where possible) for bookings so we can fairly offer shifts to team members and staff event.**
- **The minimum charge for most buffet setups is 10 guests.**
- **Event estimates may reflect a supplemental charge (\$25/hr per attendant) if an attendant is required during execution of the event.**
- **Any Custodial needs (tables, garbage cans, etc.) must be scheduled by the requestor.**
- **For all outdoor events, please make us aware of any alternative time/date options in case inclement weather prevents the execution of the function.**
- **Any questions, or if you have an item in mind for your buffet but don't see it offered, please feel free to reach out to our leadership team.**

Dining Services (main line): 610-861-8135

Metz Culinary Management Team:

Rose Levan	General Manager	Ext. 37714	rlevan@basdschools.org
John Hynes	Executive Chef	Ext. 37710	jhynes@basdschools.org
Kyle Kramlich	Operations Manager	Ext. 37715	kkramlich@basdschools.org
Dale Krum	Operations Manager	Ext. 37713	dkrum@basdschools.org



BUILD-YOUR-OWN BREAKFAST BUFFET

Yogurt Parfaits	\$3.00 ea
Fresh Fruit Cup	\$2.78 ea
Seasonal fresh fruit bowl	
(serves 10)	\$22
Deluxe Fruit display	
(serves 25)	\$54
Danish	\$1.25 ea
Muffins	\$1 ea
Mini Donuts	\$1.25 ea
Donuts	\$2.25 ea
Bagels	\$1.30 ea
Mini Bagels	\$1.20 ea

Scrambled eggs	\$2.00 pp
Scrambled eggs w/cheese	\$2.25 pp
Pancakes	\$2.35 pp
French toast sticks	\$2.35 pp
French toast (bake) casserole	
(serves 10)	\$35
Breakfast potatoes	\$1.60 pp
Hash browns	\$1.50 pp
Bacon (2 pieces)	\$2 pp
Pork sausage (2 pieces)	\$2 pp
Turkey sausage (2 pieces)	\$2 pp



YOGURT BAR:

\$4.50 pp

**Vanilla and Strawberry Yogurt,
seasonal fruit, chocolate chips, Shredded Coconut, Granola**

OATMEAL BAR:

\$4 pp

Fresh Fruits, Granola, Brown Sugar, Walnuts, syrup, whipped cream

FRENCH TOAST OR PANCAKE BAR:

\$3 pp

Mixed Berries, Chocolate Chips, Whipped Cream, Chocolate Syrup, Powdered Sugar, Syrup, Butter

BREAKFAST SANDWICHES:

\$3 ea

- **Bacon, Egg and Cheese**
 - **Sausage, Egg and Cheese**
 - **Egg and Cheese**
 - **Egg only**
- (served on English muffins, croissants, or bagels)**



REIMBURSABLE BREAKFAST OPTIONS:

1: Waffle Bar with Toppings- Chocolate syrup, Whipped cream, Blueberry and Strawberry topping
Bacon or Sausage links
Breakfast Potatoes
Juice Boxes/Milk

2: French toast sticks
Bacon or Sausage links
Breakfast Potatoes
Assorted Whole Fruit
Juice Boxes/Milk

3: Scrambled Eggs (cheese is optional)
Bacon or Sausage links
Breakfast Potatoes
Assorted Whole Fruit
Juice Boxes/Milk

Notes:

- To facilitate the timely logging of reimbursable meals, please submit the roster of students' names (and/or ID's) to Dining Services no later than the day of the event.
- Costs may be incurred for any adult consumption of buffet items.



Buffet Starters

Crudité Platter

Carrots, Cucumbers, Red Peppers, Broccoli, Zucchini, and Yellow Squash with Ranch Dipping Sauce

10 ppl- \$30

50 ppl- \$120

Charcuterie Board

An assortment of cured meats, cheeses, spreads, and seasonal fruit.

20 ppl- \$95

50 ppl- \$199

Deluxe Fruit Display

Seasonal fresh fruit & berries

25 ppl- \$54



Build Your Own Salad Bar

Choice of two greens:

Romaine Lettuce, Spring Mixed Greens,
Arugula, Baby Spinach

Choice of two dressings:

Ranch, Golden Italian, Balsamic vinaigrette,
and Caesar Dressing

Includes the following:

Grape Tomatoes, Cucumbers, Red Onions,
Shredded Carrots, Cheddar cheese, Croutons

\$6.25 pp

~Add grilled chicken for \$3 pp

Garden Salad (Bowl):

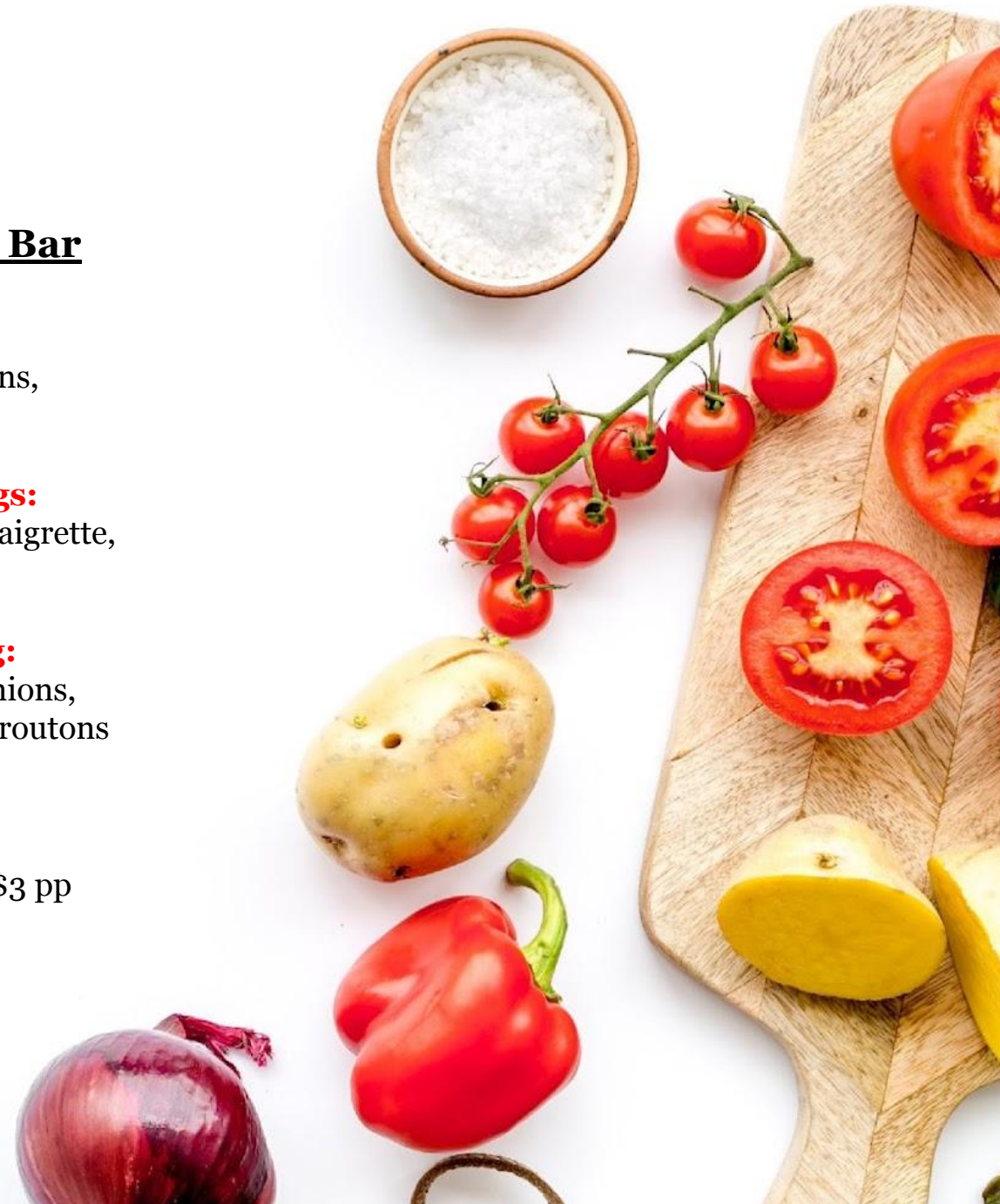
Chopped Lettuce, Grape Tomatoes,
Sliced Cucumbers, Shredded
Carrots, with your choice of dressing
\$4 pp

Caesar Salad (Bowl):

Romaine lettuce, Shredded
Parmesan Cheese, Croutons and
Caesar Dressing
\$4 pp

Strawberry Fields Salad (Bowl):

Baby spinach, sliced strawberries, red
onions, feta cheese, dried cranberries,
candied pecans, balsamic vinaigrette
\$5 pp





Assorted Sandwiches/Wraps (choose 4)

Zesty Italian Wrap

Turkey with Swiss and Tomato on a baguette

Tuna salad and Tomato on a baguette

Ham and Cheddar on a ciabatta roll

Grilled Chicken Caesar Salad wrap

Roasted Veggies & Hummus wrap-(V)

**Fresh Mozzarella and Tomato with Balsamic on
a ciabatta roll(V)**

\$3.50 pp

Pizza:

Cheese \$7 ea

Pepperoni \$8.50 ea

Veggie \$8.50 ea

Cold sides:

**Zesty rotini vegetable salad
\$1.60 pp**

**Lemon-dill potato salad
\$2.50 pp**

**Loaded roasted potato salad
\$2.50 pp**

**Coleslaw
\$1.60 pp**

**Assorted chips
\$1.10 ea**

TACO BAR

\$10.25 pp

**Grilled Chicken
Seasoned Ground Beef
Roasted Peppers and Onions
Fiesta Black Beans
Cilantro Lime White Rice
Queso Sauce
Shredded Cheddar
Shredded Lettuce
Sour Cream
Pico De Gallo
Guacamole
Tortillas**

Add Churros for an extra \$2 pp

BAKED POTATO BAR

\$6 pp

**Bacon, Scallions, Red Onions, Sour Cream,
Cheddar Cheese, Broccoli, and Butter**

MAC N' CHEESE BAR

\$7 pp

**Crumbled Bacon, Chives,
Broccoli, Diced Tomatoes,
Onions, Cheddar Cheese, Bread
Crumbs.**

**Add on grilled chicken OR pulled
pork for \$3 pp**

WING BAR (Bone-in or boneless)

\$10 pp

Choice of two sauces:

**BBQ, Garlic Parmesan, Buffalo,
Sweet n' Sour, Mango Habanero**

**Comes with Blue Cheese
dressing (or ranch on request),
celery, carrots, and coleslaw.**

Add Potato Wedges for \$1.50 pp

Flank Steak- Marinated in your choice of an Asian OR a balsamic reduction then grilled to perfection

\$8.85 pp

Salmon- Pan-Seared then roasted with a Honey- Ginger glaze

\$8.25 pp

OR w/ pineapple salsa

\$8.95 pp

Chicken scaloppini- Sauteed w/ shallots, mushrooms, tomato, herbs and with a white wine butter sauce

\$6 pp

Chicken parmesan- Smothered in herb-marinara and mozzarella

\$6 pp

Chicken cacciatore- Braised with onions, peppers, mushrooms and aromatic herbs

\$6 pp

Smoked gouda & roasted red pepper chicken- Francese-battered and with a beurre blanc sauce and fire-roasted red peppers and smoked gouda

\$6.50 pp

Vegetarian Options

Baked ziti-

Our version of this classic.

\$4.95 pp

Caprese-style Stuffed shells- covered with a rich alfredo sauce, sun-dried tomatoes, and fresh basil.

\$5.25 pp

Eggplant parmesan- Baked to perfection.

\$4.95 pp

****Creamy pasta primavera-** Penne covered with a creamy parmesan sauce, roasted zucchini, yellow squash, peppers, onions, and broccoli then topped with mozzarella.

\$4.95 pp

****ALSO AVAILABLE AS A VEGAN OPTION**

Sides

Roasted Broccoli & Red Peppers

**Whole Roasted Green Beans w/
Garlic**

Vegetable Medley

Glazed Carrots

Herbed Mashed Potatoes

Confetti Rice Pilaf

Roasted Red Bliss Potatoes

\$2 pp each

Desserts

Assorted Sweet Street Bars

\$2.25 ea

Tiramisu

\$2.50 ea

Chocolate Chunk Brownie

\$1.25 ea

Assorted Cheesecakes

\$2.50 ea

Assorted Cookies

2 Per Serving

\$.75 ea

ICE CREAM SUNDAE BAR- \$3.00 pp

Vanilla, and Chocolate Ice Cream with Chocolate Syrup, Caramel, Cherries, Whipped cream and Rainbow Sprinkles.

Special Occasion? Allow us to provide a customized cake or baked specialty item (s) for your event.

Soft drinks available:

Coke Diet Coke

Coke Zero Sprite

Sprite Zero Iced Tea

Lemonade

\$1.50 each

Bottled Water

16.9 oz- \$1.00

8oz- \$0.50

WE PROUDLY SERVE

Coca-Cola

PRODUCTS



COFFEE STATION

REGULAR & DECAF COFFEE

HOT WATER

TEA DISPLAY

ASSORTED SWEETENERS

HONEY & LEMON JUICE

REGULAR & FLAVORED CREAMERS

@ \$1.50 PP