

LeFevre's Catering

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Over 27 Years of Culinary Excellence

Family owned and operated, we offer the area's absolute best in catered foods, service, and presentation. From preselected menus to custom made menus we offer the absolute best quality and workmanship anywhere. Our goal is to please our customers and keep them happy. In fact our customers are our best advertisement!!!



State Licensed, Insured, and Certified by Penn State University
LeFevre's Catering Service

MAIN COURSE SELECTIONS

POULTRY ITEMS

Oven Fried Chicken Breast, legs, thighs and wings browned to perfection. 50 piece minimum order		\$125.00
	Item	Meal
Stuffed Chicken Breast No fat! All boneless, skinless breast of chicken together with our traditional bread stuffing.	\$4.25	\$8.95
Whole Roast Turkey Whole turkey carved on sight. Includes heavily garnished carving station with stuffing on the side.	N/A	\$9.35
Chicken Parmigiana Hand breaded and fried to a golden brown covered with Marinara sauce and Quattro cheese. Meal served with choice of Noodle tossed salad and home made Tuscan bread and butter.	\$4.50	\$8.25
Chicken Odori Marinated with a special blend of rosemary, garlic and Italian Seasonings this item is a wonderful alternative to traditional fried chicken.	\$3.50	\$8.35
Chicken Marsailles Hand breaded then sautéed in butter. Served with a rich Marsalis Wine sauce on side.	\$4.50	\$9.35
Grilled Ranch Chicken Lightly marinated then grilled to perfection. Covered with peppers, onions and mushrooms then topped with Monterey Jack cheese. This item is designed as a side dish or for a luncheon sandwich.	\$3.75	N/A
Chicken Apple Almond A delicious stuffing made with a blend of apples, almonds and butter compliment this all white meat creation by the Chef. Topped with an apricot glaze this item is sure to please the most discriminating of guests.	\$4.50	\$9.35
Chicken Apple Pecan Put a little south in their mouth! Your guests will be pleasantly surprised with this not so ordinary dish. This time its apple and pecans that get a chance to temp your taste buds!	\$4.50	\$9.35
Chicken Picata Lightly floured then sautéed in butter with a zesty lemon wine sauce. Prepared with shallots and Capers	\$4.50	\$9.35
Chicken Kiev Stuffed with fresh basil, oregano and parmesan cheese then rolled in butter and bread crumbs. Baked in a white wine and butter sauce (Ber blanc)	\$4.50	\$9.35
Chicken Cordon Bleu Chef's specialty. All handmade, stuffed with ham and swiss cheese, then browned to perfection. Served with Mornay sauce on the side.	\$4.50	\$9.35
Chicken with Tomato, Pepper and Feta Cheese Stuffing This delicious creation is just as the name implies, chicken breast with a tomato pepper and feta stuffing. How can you go wrong? 7 oz portion.	\$5.40	\$10.25
Chicken with Broccoli and Cheese Stuffing Another delicious stuffed creation. Only breaded this time!	\$5.40	\$10.25
Barbequed Chicken Breasts, legs, thighs and wings with your choice of tangy or mild sauce.	\$3.50	\$8.35
Chicken Fajita All white meat chicken seasoned with my secret seasonings together with sautéed peppers and onions. This two part item includes a separate chaffer with soft taco shells and all the fixens on the side. A meal in itself!	\$4.50	N/A

meal prices include choice of potato, vegetable, regular tossed salad, bread and rolls with butter

SUPREME BLACK ANGUS BEEF

Filet Mignon

Prime grade beef is the ultimate in tenderness, juiciness, and flavor. We carve this up to order with a separate sauté station to sear in the flavor. Served with mushrooms, a jus and fresh horseradish. Includes choice of potato, vegetable, tossed salad, bread and rolls with butter, dessert and beverage. Served on upgraded disposable caterware. Must be ordered in increments of 10. Per guest price

\$28.50

New York Strip Steak

10 oz steak grilled to perfection on site. Includes choice of potato, vegetable, tossed salad, bread and rolls with butter, dessert and beverage. Served on upgraded disposable caterware. Minimum order of 30 guests required.

\$23.95

Prime Rib

Served with mushroom au jus. Done well on the ends and pink in the middle. Includes potato, vegetable, salad, roll and butter. (This item is carved on sight 20 person minimum)

\$16.95

Whole Top Round

Yet another masterpiece! This item is carved on sight, and features a heavily garnished carving table with horse radish and a jus.

Item Meal

\$4.25 \$9.35

Stuffed Steak

Savory stuffing wrapped in delicately sliced round steak baked to perfection then covered in a light mushroom gravy

\$4.25 \$9.35

Stuffed Cabbages

Hand rolled with all the right seasoning.

\$3.50 \$8.35

Stuffed Peppers

Traditional dish prepared with large green bell pepper halves and our fabulous meat stuffing, covered in tomato sauce and topped with our cheese blend.

\$4.25 \$9.35

LET'S GO TO THE BAR!

Italian Pasta Bar

Choose two of your favorite pasta noodles along with 3 different sauces: price includes tossed salad and garlic bread. Noodle choices: Penne, Ziti, Linguini, fettuccini, spaghetti, angel hair, don't see it? Just ask Chef John!! Sauce Choices: marinara, meat sauce, Alfredo sauce, béchamel, Mornay, Parmesan, Genovese, Napolitano, Garlic herb, Basil Pesto, Cream Pesto. Again if you don't see it, just ask Chef John. 30 person minimum please

\$5.25

Taco Bar

Make your own creation. A meal in itself! Includes hard and soft shells, taco meat, salsa, chips, diced condiments, (tomato, peppers, onions, scallions, lettuce, etc.) Sour cream and hot sauce. Perfect for sports banquets. Served buffet style.

\$5.25

Soup and Salad Bar

We bring all the goodies! Iceberg lettuce, baby spinach, tomatoes, onions, cucumbers, mushrooms, broccoli, diced eggs, bacon bits, shredded cheddar, olives, hot pepper rings, croutons and two dressings of your choice. We also include any one of the chef's delicious homemade soups, such as Vegetarian Vegetable, Tomato Basil, Chicken Noodle, Italian Wedding, Cream of broccoli, Cheese broccoli, Cream of potato, Corn Chowder, Clam Chowder, Cheese Burger Chowder or Chef's Mild Chili. How can you go wrong?

\$7.95

ITALIAN MEAL FAVORITES

Meat Lasagna

Four luscious layers of meat cheese and noodles covered in cheese and meat sauce. Served with tossed salad and homemade Tuscan Italian bread.

\$7.95

Quattro Lasagna

Luscious four cheese lasagna covered in a true meatless marinara sauce. Served with tossed salad and homemade Tuscan Italian bread.

\$7.95

Vegetable Lasagna

Four cheese lasagna with all your favorite sautéed vegetables brought together with a light béchamel sauce. Served with tossed salad and homemade Tuscan Italian bread.

\$7.95

Eggplant Parmigiana

Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with tossed salad and homemade Tuscan Italian bread.

\$7.95

ITALIAN SIDE DISHES

Pasta Primavera

Prepared with sautéed zucchini, butternut squash, broccoli, onions and of course garlic and butter! \$4.25

Penne with Garlic herb sauce

A wonderful alternative to tomato based sauces. This item is prepared with fresh shallots, white wine and butter, along with fresh herbs and spices. \$3.50

Italian Sausage

Hot or sweet with sautéed peppers and onions. \$3.25

Penne Marinara

Cooked on sight and served with marinara on the side and Parmesan, Romano cheese blend. \$1.95

Above items include Tuscan bread and rolls with butter

SEAFOOD DELIGHT

Stuffed Sole

Sole fillets with Scallop and crab meat stuffing. 30 guest minimum order. **Item**
\$5.95 **Meal**
\$10.80

Lemon Pepper Cod Fillet

Oven baked cod prepared just the way you like it, with lemon and peppercorn butter topped with crispy bread crumbs. 4 oz serving \$4.95 \$9.80

Broiled Lobster Tail

6oz Includes choice of potato, vegetable, salad, roll and butter. Market Price

Baked Cod

Seasoned with butter and bread crumbs then oven fired until perfect. Served with side of lemon and tarter sauce. 4 oz serving \$4.95 \$9.80

Seafood Lasagna

Jumbo lump crab, lobster, shrimp come together in this 4 layer creation. Topped with a creamy white sauce that is sure to please. Includes Salad, Bread and butter. N/A \$12.75
Served in 24 guest increments.

PORK

Pig Roast To Go!

25 pounds of pork anyway you want it, plain, bbque your choice. Includes choice of potato and vegetable, bread and buns, all supplies delivered within a 15 mile radius of our facility in disposable pans. Offered as a complete package only. Serves appr. 40-50 guest \$595.00

Whole Pig Roast

The Whole Pig! Roasted and carved on sight. This beauty is smoked over hardwood charcoal a minimum of 6 hours. Then carved with precision on your sight!! Your guests will be amazed at our display!! *Our prices include the following:* Whole roast pig, portable cooking unit, hardwood charcoal, fluid BBQ sauce (regular or cajun style) Stainless steel chafing units and pans (no foil) Homemade bread and bun display featuring foccacia bread. Choice of potato and vegetable and tossed salad. Uniformed professional servers All supplies, plates, napkins, cutlery, etc. Offered as complete package only. 100 person minimum \$12.75

Ham Steak Hawaiian

Bone in ham carved on sight with 21 herbs and seasonings baked in. The item features choice of topping and garnished carving station. A real show piece!! Low-fat buffet ham available also. **Item**
\$4.95 **Meal**
\$9.80

Barbecued Country Ribs

The meatiest ribs in town! Covered in hickory smoked barbecue sauce. \$3.75 \$8.60

Rosemary Pork Loins

Carved on sight. This item features boneless pork loin seasoned with garlic and rosemary, trimmed into medallions. A juicy alternative to chicken. \$3.75 \$8.60

Boneless Leg of Lamb

Marinated and slow roasted to perfection, carved on sight and served with ajus, horseradish and a special sauce. Minimum 50 guests. \$6.50 \$11.35

Stuffed Pork Chop

8 oz. fresh cut chop filled with delicious bread stuffing. \$4.50 \$9.35

POTATO CHOICES / All \$1.25

Mashed The real McCoy, prepared with butter and cream

Baked with sour cream and chive on the side

Scalloped prepared with cream sauce

Augratin prepared with cheese sauce

Candied Yams prepared with brown sugar and marshmallows

Parsley small whole potatoes prepared with butter and fresh parsley

Oven Roasted redskins marinated with garlic, rosemary and basil, Roasted to a golden brown

RICE CHOICES / All \$.95

Rice Pilaf prepared with fresh chicken stock, garnished with multicolored sauteed peppers

Wild Rice prepared with veal stock and fresh parsley

Rice Florentine prepared with chicken stock, cream and fresh spinach

Mexican Fiesta moderately seasoned Mexican rice

SIDE SALADS

Creamy cucumber salad	\$1.00
Marinated Vegetable Salad	\$1.50
Creamy Cole Slaw	\$.95
Potato Salad	\$1.50
Macaroni Salad	\$1.50
Italian Pasta Salad	\$1.50
Tossed Salad	\$1.50
Spring Mix	\$1.75
Caesar Salad	\$1.95
Spinach Salad	\$1.95
Ambrosia Salad	\$1.50
Broccoli Cheese with bacon	\$1.50
Pea and Cheese	\$1.50

VEGETABLES

Garden Medley Bias Cut Yellow Squash, Bias Cut Zucchini, Diced Tomatoes, and Onion Strips	\$1.50
California Gold blend Broccoli Florets, Cauliflower Florets, Orange and Yellow carrots	\$1.50
Pacific blend Sugar Snap Peas, Bias Cut Carrots, Bias Cut Yellow Carrots, and Broccoli Florets.	\$1.75
Key Largo blend Whole green beans, bias sliced orange carrots, bias sliced yellow carrots, and red pepper strips. The carrots add a lot of color to this blend.	\$1.75
Bahama Vegetable Blend An exciting blend of whole broccoli florets, bias cut yellow carrots, whole green beans and strips of red bell peppers.	\$1.75
Italian blend Zucchini Squash, Cauliflower, Crinkle Cut Carrots, Cut Italian Beans and Lima Beans.	\$1.75
Capri blend Crinkle Cut Carrots, French Cut Green Beans, Yellow Squash and Zucchini Squash.	\$1.50
California Tipper Broccoli Florets, Cauliflower Florets, Whole Baby Carrots.	\$1.75
California blend Broccoli Cuts, Cauliflower, and Crinkle Cut Carrots	\$1.50
François blend Whole Green Beans , Carrot Tips, Slivered Almonds	\$ 1.75
Scandinavian blend Green Peas, Crinkle Cut Zucchini Squash, Shoestring Carrots, Cut Green Beans and Diced Onions.	\$1.50
Garden Trio Broccoli Cuts, Sugar Snap Peas, Whole Baby Carrots.	\$ 1.75
German blend Whole Green Beans, Whole Baby Carrots, Whole Wax Beans.	\$1.75
Chuck wagon blend Whole Kernel Corn, Diced Onions, Diced Red Peppers and Diced green pepper	\$1.50

THE OLD STANDARDS

Green beans cut or whole your choice prepared with choice of toppings, butter, almonds, bacon or mushrooms	\$1.75
Whole kernel corn prepared with butter	\$1.25
Green bean casserole prepared with heavy cream and mushrooms, then topped with angel hair onion ring	\$1.75
Glazed carrots prepared with butter, honey and brown sugar	\$1.50
Grilled vegetables a medley of zucchini, squash, eggplant, asparagus and onions, marinated in balsamic Vinaigrette then grilled to perfection	\$2.95
Haluski fried cabbage and egg noodles in butter	\$.95
Baked beans prepared with bacon, brown sugar and honey	\$1.00
Ranch beans prepared with sautéed peppers and onions, ground chuck, and my special seasonings	\$1.50

HOT APPETIZERS

“Beef on Wick”

“An absolute must see item” Our chefs shave beef from the top round then dip in Ajus. Served on fresh Kimmelwick roll (prepared with caraway seed & kosher salt). Featuring a heavily garnished on sight carving station.

\$4.25

Chicken Fingers

All white meat tenders hand breaded not like fast food places. Served with choice of marinara sauce or ranch dressing. 6 oz serving

\$3.95

Mini Quesadillas

Mexican pizza on a flour tortilla, cut into bite size pieces. Fillings include: taco meat, refried beans, peppers, onions, tomatoes, black olives, cheese. Includes dipping salsa

\$2.95

Zucchini Planks

Deep fried Zucchini planks served with a side of ranch or maranara sauce.

\$2.95

Marsalis bites Bite sized pieces of chicken Marsalis

\$2.50

Brusetta bread Hand made by the chef ,with tomato, peppers, onions black olives and cheese or give the chef your own idea

\$1.25

Italian Stuffed mushrooms

Featuring Moonlight the Cadillac of all mushrooms, filled with ricotta cheese, verde spinach and sweet Italian sausage.

\$2.75

If requesting all crab meat stuffing please add

\$1.50

If Requesting Boursin cheese please add

\$.50

If requesting all sausage please specify, price unchanged

Swedish meatballs

Hand rolled with the finest ingredients then covered in tomato beef demi glace.

\$1.50

Hot Mini bites

Artichoke heart with parm cheese 100 ct	\$275.00
Asparagus wrapped in Phyllo with cheese 100 ct	\$250.00
Beef Hibachi skewer 100 ct	\$250.00
Chicken pineapple brochette 100 ct	\$250.00
Chicken Hibachi skewer 100 ct	\$275.00
Mini vegetable egg roll 100 ct	\$180.00
Lobster Phyllo roll 200 ct	\$295.00
Mini pizza 100 ct	\$225.00
Crab spring roll 100 ct	\$225.00
Oysters on the half shell 144 ct	\$295.00
Mini quiche 100 ct	\$195.00

COLD APPETIZERS

Honey Roasted Orange Chicken Salad Served on Belgium endive. 20 person minimum.

\$3.25

Italian Crostini Homemade crackers served with your choice of shaved pork or beef with garlic basil mayonnaise or delicate shrimp spread garnished with petite shrimp.

\$2.75

Smoked Salmon and cucumbers Delicate smoked salmon rolled and cut into roses atop of a cucumber slice topped with cream cheese and smoked salmon mousse. 30 person minimum

\$3.25

Shrimp Cocktail

21 -25 count shrimp served with fresh lemon and cocktail sauce 50 guest minimum

\$3.95

Mini Croissant Sandwiches

Choose from roast beef and cheddar, ham and Swiss, turkey and bacon, seafood, tuna, egg or chicken salad 50 person minimum.

\$4.25

DISPLAY ITEMS

Fresh Fruit Display

Honeydew, cantaloupe, watermelon, seedless grapes, etc. Arranged in a one of a kind display!! Heavily garnished the chef features an original sculpture from the watermelon (when in season) and uses it as a center piece to create his display.

\$1.95

Cheese And Cracker Display

The chef features a choice of the following cheeses: swiss, American, cheddar, provolone, hot pepper or mozzarella. Tastefully displayed with smoked meats and crackers. Served with honey mustard and heavily garnished!! Complete Display price \$4.95 Cheese as a garnish with vegetables or fruit

\$1.50

Fresh Vegetable Display

The chef creates an exciting and beautiful tiered display using only the freshest produce available. Served with Ranch dressing.

\$1.75

Triple Combo Display

Includes all 3. Fruit, cheese and vegetables all together in a very tastefully done 2 tier display, featuring a special watermelon creation (when in season) by Chef John. Your guests will be amazed.

\$4.75

BEVERAGES

Hot Coffee regular or decaf	\$.80	Hot Tea	\$.80
Fresh Brew Iced Tea	\$.80	Raspberry Iced Tea	\$.80
Fruit Punch	\$.80	Lemonade	\$.80

All beverages \$30.00 per 100 cup

DESSERTS

OLD STANDARDS

Giant Chocolate chip cookies	\$1.25
Chocolate mousse	\$1.25
Cake (most sheet type)	\$1.25
Old fashioned bread or rice pudding	\$1.50
Chocolate almond amaretto bread pudding	\$1.75
Hot cobbler peach, apple or cherry	\$3.25
Tiramisu	\$ 3.95

NEW PREMIUM CHEESECAKE

New York style	\$3.75
Chocolate Marble	
Wild Blueberry swirl	\$4.25
Chocolate 28 ct	\$6.50
New York Vanilla 32 ct	\$4.25
Caramel 28 ct	
Thrilla from vanilla 28 ct	
Chocolate Peanut butter 28 ct	\$5.50
Raspberry 28 ct	\$5.50
Banana Foster 28 ct	\$6.25
Passion Mango 28 ct	\$5.50

NEW PREMIUM FRUIT PIES

48 ct minimum order each type	
Apple	\$ 2.50
Dutch Apple	\$ 2.50
Caramel apple	\$ 4.75
Peach	\$ 2.50
Cherry	\$ 2.75
Blueberry	\$ 2.75
Pumpkin	\$ 2.50
Sweet potato	\$ 2.50
Pecan	\$ 3.25

NEW PREMIUM MERINGUE PIES

32 ct minimum order each type	
Cookies and cream	\$ 2.75
Coconut	\$ 2.75
Lemon	\$2.75
Key Lime mousse 28 ct	\$4.25
Key Lime 28 ct	\$ 4.50

PREMIUM SPECIALTIES

French silk 32 ct	\$3.25
Chocolate peanut butter silk 32 ct	\$3.25
Peanut butter pie 28 ct	\$4.95
Grand Slam Snickers 28 ct	\$4.75

PARTY SUPPLIES

Basic Supplies

10" styro foam 3 compartment dinner plate, 2 ply dinner napkin, dessert plate, soup or salad bowl, heavy duty cutlery (knife, fork and spoon) and styro foam coffee cup or punch cup. All inclusive. White only. 35¢

Upgrade Caterware

White Only priced per event

Dinner plate 10" scalloped

Dessert/appetizer plate 6"

Soup or salad bowl 10 oz

Mug cup 8 oz

Heavy duty cutlery white

Heavy duty silver cutlery

Ask about our new line of bamboo caterware, all biodegradable!!!

POINTS OF NOTICE

1. Customer is to supply covered buffet tables and trash containers with liners unless other arrangements have been made in advance.
2. Table bussing must be prearranged with caterer.
3. All quoted prices are subject to 6% PA sales tax.
4. Due to insurance liability and local health codes caterer is not obligated to leave any leftover foods unless proper refrigeration is available. If leftovers are requested and proper refrigeration is available caterer will leave food provided customer supplies containers. Caterer is not obligated to leave food in excess of the guaranteed final count.
5. Final count must be obtained seven days in advance of function.
6. We Hold Prices for 30 days.
7. Any additional hall or kitchen fees levied on caterer will be added to customer's bill.
8. We custom make menus, so if you do not see an item on our brochure please ask.
9. Caterer reserves the right to make reasonable substitutions for unsecured items upon advance notice to our customers.
10. A deposit of 30% of total must be obtained for parties of 100 and over to secure a specific date.
11. Payment in full will be expected in the form of cash or check upon completion of job unless other arrangements have been made.
12. Patron agrees to start function promptly at pre designated time and further agrees to reimburse caterer for any extra labor charges incurred for breach of there of.
13. Caterer does not have license to serve alcohol and can have no affiliation whatsoever with the distribution (pouring) of alcoholic beverages; this includes but is not limited to pouring champagne for toast. No Exceptions! Caterer suggests that a fully licensed and insured bartending service be secured for special events.
14. Sit down service and china service available. Server rate is \$10.00 per hour per server with a guaranteed 5 hour minimum charge per server.
15. A gratuity charge of 15% of the meal cost is charged when table bussing or sit down service is requested; this is in addition to labor fees.
16. Table bussing is not part of base meal prices as caterer needs additional labor to perform this service. Pre arrangement of this service is strongly suggested.
17. Caterer charges \$30.00 plus the cost of supplies to cut and serve wedding cake regardless of function size.
18. Breakfast items available!! Just ask the Chef for ideas.
19. Delivery Fee applies when events are more than 15 miles from our site.
20. Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
21. We accept Visa/Am Ex/ . Add 2.5% convenience fee for Personal Cards and 4.5% for Corporate Cards.
22. Any deposited money is NOT refundable if event is cancelled.