

DeSales University



Wedding Guide

DeSales University

Weddings

at The White Pavilion

Thank you for your interest in DeSales University. We hope you find our modern facilities, gourmet offerings, and hospitable staff to be exactly what you have been looking for to compliment your special day.

Our full scale catering and special event team has been serving our University proudly since 1965. Our cuisine is expertly prepared by Executive Chef John Francisco and custom menus can be developed to compliment your individual taste and style. Bruce Chickey, our Catering Director, has several years of experience in executing special events with an emphasis on attention to detail and personal service.

For more information, or to schedule a personal tour of our facilities, please contact Brian Mauro, Director of Conference Services, at 610-282-1100x1782 or at Brian.Mauro@desales.edu.



DESALLES UNIVERSITY

Package Options

Deluxe Package

5 Hour Reception

Invitation to Our Private Tasting Event
Cocktail Hour (*included in 5 hours*)*
White Glove Service
Linens and Napkins
Cake Cutting Service for your Wedding Cake
Use of Conference Center Technology
Professional Staff Member On-Site Throughout Entire Event

Signature Package

5.5 Hour Reception

Invitation to Our Private Tasting Event
Cocktail Hour (*included in 5.5 hours*)*
White Glove Service
Linens and Napkins
Cake Cutting Service for your Wedding Cake
Use of Conference Center Technology
Professional Staff Member On-Site Throughout Entire Event

Premier Package

6 Hour Reception

Invitation to Our Private Tasting Event
Cocktail Hour (*included in 6 hours*)*
White Glove Service
Linens and Napkins
Cake Cutting Service for your Wedding Cake
Use of Conference Center Technology
Professional Staff Member On-Site Throughout Entire Event

**Bartending Service is available through our preferred provider*

Cocktail Hour

Stationary Display

(Choose two)

Deluxe Package

Domestic Cheeses with Fresh Fruit & Crackers 140 cal.

Garden Fresh Crudit  with Dip 100 cal.

Roasted Vegetable Tray 110 cal.

Signature Package

Heirloom Tomato & Fresh Mozzarella Caprese Platter 80 cal.

Italian Antipasto (sliced meats, cheeses, olives, marinated vegetables, & breads) 130 cal.

Cold Spinach Bread Bowl Platter 160 cal.

Premier Package

Artichoke & Spinach Dip with Tortilla Chips 160 cal.

Crab Dip with a Medley of Crackers and Fresh Baked Crostini 190 cal.

Shrimp Cocktail 70 cal.

Lattice Baked Brie with Candied Pecan Foster Sauce 150 cal.

Passed Hors D'oeuvres

(Choose four)

Deluxe Package

Spring Rolls with Sweet Chili Dipping Sauce 200 cal.

Cocktail Franks in a Puff Pastry 140 cal.

Assorted Mini Quiche 120 cal.

Tomato, Mozzarella, and Balsamic on Toast Points 60 cal.

Corn Fritters with Maple Syrup 180 cal.

Brie and Raspberry in Phyllo 160 cal.

Coconut Chicken with Orange Madeira Sauce 210 cal.

Smoked Salmon Mousse on Cucumber Slice 60 cal.

Signature Package

DeSales Wimpey Burgers 180 cal.

Chicken Satay 170 cal.

Oriental Pot-Stickers 140 cal.

Sausage Stuffed Mushroom Caps 110 cal.

Scallops Wrapped in Bacon 130 cal.

Spinach Spanakopita 140 cal.

Caprese Kabob 70 cal.

Pretzel Nuggets with Smoked Gouda Cheese Sauce 90 cal.

Avocado Toast 100 cal.

Premier Package

Petite Crab Cakes with Remoulade Sauce 180 cal.

Jumbo Shrimp Cocktail Shooters 40 cal.

Sliced Tenderloin Crostini with Onion Bacon Jam 180 cal.

New Zealand Lamb Chops with Lavender Syrup 160 cal.

Arancini with Smoked Tomato Coulis 160 cal.

Beef Wellington 140 cal.

Creamy Sherry Chicken Vol-au-Vent 130 cal.

Crab Cocktail Crostini 90 cal.

Mini Brioche Lobster Rolls 200 cal.

(additional \$2.00 per person)

Deluxe Package

Served Dinner

Salad

(select one)

Garden Salad (Mixed Greens with Cucumber, Tomato, Carrot, and Seasoned Croutons) 70 cal.
Traditional Caesar Salad (Romaine, House Made Parmesan Crisp, and Seasoned Croutons) 480 cal.

Entrée

(Choice of 2 plus vegetarian option)

Chicken Marsala 350 cal.

Breast of Chicken with Mushroom Marsala Sauce

Broiled Fillet of Tilapia 260 cal.

Served with Mango Salsa

Chicken Cordon Bleu 430 cal.

Breast of Chicken stuffed with Monterey Jack Cheese
and Ham, and Lightly Fried Golden Brown

Carved Flank Steak 380 cal.

with au Poivre Sauce

Chicken Piccata 320 cal.

Breast of Chicken with a Lemon Butter Caper Sauce

Sliced Roast Sirloin 390 cal.

Carved Slow Roasted Sirloin served with a
Bordelaise Sauce

(additional \$6.00 per person)

Roasted Vegetable Pasta Toss 590 cal.

Penne Pasta and Roasted Vegetables tossed in a
Garlic Wine Sauce

Vegetable Lasagna 960 cal.

with Vodka Sauce

\$53.00 per person

Signature Package

Served Dinner

Salad

(select one)

Garden Salad (Mixed Greens with Cucumber, Tomato, Carrot, and Seasoned Croutons) 70 cal.
Traditional Caesar Salad (Romaine, House Made Parmesan Crisp, and Seasoned Croutons) 480 cal.
Seasonal Salad (Designed specifically for your time of year) *Calories will vary.*

Entrée

(Choice of 2, plus vegetarian options from the Deluxe or Signature packages)

Chicken Francaise 440 cal.
Egg-Battered Breast of Chicken with Basil,
Parmesan, and a Lemon Caper Sauce

Filet Mignon 360 cal.
with a Red Wine Demi Glace
(additional \$6.00 per person)

Chicken Bruschetta 300 cal.
Breast of Chicken lightly sautéed and topped with
Fresh Tomato Concasse, Basil, White Wine, and
Fresh Mozzarella

Flank Steak Diane 450 cal.
Pepper Encrusted Flank Steak with a Cognac Wild
Mushroom Sauce

Bronze Salmon 480 cal.
Pan Seared Salmon with Sweet Chili Glaze

Ratatouille Napoleon 270 cal.
Marinated Grilled Vegetable Stack with Pesto and
Balsamic Glaze

Crab Stuffed Flounder 580 cal.
Served with Chive Lemon Beurre Blanc

Wild Mushroom Ravioli 1,120 cal.
Tossed with Marsala Cream Sauce, Fresh Chives, and
Shaved Parmesan

\$63.00 per person

Premier Package

Served Dinner

Salad

(select one)

Garden Salad (Mixed Greens with Cucumber, Tomato, Carrot, and Seasoned Croutons) 70 cal.

Traditional Caesar Salad (Romaine, House Made Parmesan Crisp, and Seasoned Croutons) 480 cal.

Custom Salad (work with our Executive Chef to design an Original Salad for your special day) *Calories will vary.*

Entrée

(Choice of 2, plus vegetarian options from the Deluxe, Signature, or Premier packages)

Chicken Oscar 440 cal.

Breast of Chicken topped with
Asparagus & Crab a la Crème

Herb Crusted Rack of Lamb 620 cal.

Served with Creamy Dijon Beurre Blanc

DeSales Chicken 420 cal.

Breast of Chicken wrapped in Prosciutto and stuffed
with Asparagus, Red Pepper, and Jack Cheese

Rosemary Filet & Crab Stuffed Shrimp 460 cal.

Char-Broiled Rosemary Scented Filet with a Red
Wine Demi Glaze paired with Crab Stuffed Jumbo
Shrimp in a Scampi Sauce
(Market Price)

Seared Duck Breast 400 cal.

Served with Dried Cherry and Port Wine Sauce

Traditional Surf & Turf 530 cal.

6oz. Filet of Beef accompanied by a 6oz. Lobster Tail
(Market Price)

Twin Jumbo Lump Crab Cakes 920 cal.

Served with a Lemon Dill Aioli

Carved Prime Rib 1,120 cal.

Served with Au Jus and Horseradish Sauce

Eggplant Rollatini 640 cal.

Char Grilled slices of Eggplant stuffed with
Homemade Sundried Tomato and Parmesan Risotto,
served overodka Sauce with a Parmesan Crisp and
Balsamic Glaze

Lobster Ravioli 650 cal.

Served with Brown Butter Sage
Beurre Blanc

\$73.00 per person

Entrée

Accompaniments

Our Executive Chef will gladly assist in this decision for optimum entrée pairing and plating color.

Herb and Parmesan Roasted New Potatoes *230 cal.*

Rice Pilaf or Wild Rice *90-130 cal.*

Smoked Gouda Scallion Whipped Potatoes *270 cal.*

Roasted Garlic Whipped Red Skin Potatoes *220 cal.*

Wild Mushroom and Truffle Risotto *310 cal.*

Rosemary Gruyere Au Gratin Potatoes *290 cal.*

Sautéed Green Beans with Garlic *80 cal.*

Roasted Vegetable Medley *130 cal.*

Asparagus Bundles *60 cal.*

Spring Vegetable Bundles *70 cal.*

Roasted Caraway and Honey Baby Carrots *90 cal.*

Each package to include

Fresh Rolls and Whipped Butter *110 cal.*

Regular Coffee, Decaf Coffee, and Assorted Hot Teas *1-100 cal.*

Cake provided served as dessert. *Calories will vary.*

Deluxe Package

Buffet Dinner

All dinners include Fresh Rolls, Whipped Butter, and Buffet Coffee Service. 1-210 cal.

Salad (select one)

Garden Salad (Mixed Greens with Cucumber, Tomato, Carrot, and Seasoned Croutons) 70 cal.

Traditional Caesar Salad (Romaine, Shaved Parmesan, and Seasoned Croutons) 480 cal.

Entrée (Please select three)

Chicken Piccata 320 cal.

Roast Top Round of Beef with Demi Glace 250 cal.
(can be carved)

Chicken Parmesan 340 cal.

Baked Tilapia with Mango Pineapple Salsa 260 cal.

Roasted Turkey with Gravy & Cranberry Sauce 130 cal.
(can be carved)

Three Cheese Baked Ziti 330 cal.

Baked Ham with Pineapple Glaze 170 cal.
(can be carved)

Roasted Vegetable Pasta Tossed in Blush Sauce 590 cal.

Pot Roast 230 cal.

Carving Station for an additional \$100 per station

Accompaniments (Please select two)

Rice Pilaf 90 cal.

Baby Dill Carrots 90 cal.

Wild Rice 130 cal.

Mixed Vegetables 70 cal.

Mashed Potatoes 220 cal.

Sweet Buttered Corn 140 cal.

Parsley Red Skin Potatoes 220 cal.

\$52.00.00 per person

Signature Package

Buffet Dinner

All dinners include Fresh Rolls, Whipped Butter, and Buffet Coffee Service. 1-210 cal.

Salad (select one)

Garden Salad (Mixed Greens with Cucumber, Tomato, Carrot, and Seasoned Croutons) 70 cal.

Traditional Caesar Salad (Romaine, Shaved Parmesan, and Seasoned Croutons) 480 cal.

Apple Walnut Salad (Local Apples, Candied Walnuts, and Apple Cider Vinaigrette) 190 cal.

Entrée (Please select three entrées)

Chicken Marsala 350 cal.

*Roast Sirloin with Caramelized Onion Demi Glace 590 cal.
(can be carved)*

Chicken Cordon Bleu 430 cal.

*Herb Roasted Pork Loin with White Zin Dijon Cream
Sauce 350 cal.
(can be carved)*

Chicken Bruschetta 300 cal.

Bronzed Salmon 480 cal.

Vegetable Lasagna 960 cal.

Shrimp Scampi Pasta Toss 520 cal.

Pasta Purses in Pesto Cream Sauce 990 cal.

*Flank Steak Diane 450 cal.
(can be carved)*

Carving Station for an additional \$100 per station

Accompaniments (Please select three)

Coconut Scallion Jasmine Rice 180 cal.

Sautéed Green Beans 80 cal.

Sundried Tomato Rosemary Risotto 310 cal.

Roasted Vegetables 130 cal.

Sour Cream Chive Mashed Potatoes 260 cal.

DeSales Mixed Vegetables 70 cal.

Parmesan Herb Roasted Potatoes 230 cal.

Honey Glazed Brussels Sprouts 60 cal.

\$61.00.00 per person

Premier Package

Buffet Dinner

All dinners include Fresh Rolls, Whipped Butter, and Buffet Coffee Service. 1-210 cal.

Salad (select one)

Garden Salad (Mixed Greens with Cucumber, Tomato, Carrot, and Seasoned Croutons) 70 cal.

Traditional Caesar Salad (Romaine, Shaved Parmesan, and Seasoned Croutons) 480 cal.

Strawberry Salad (With Housemade Strawberry Dressing and Angel Food Croutons) 190 cal.

Pear Butternut Squash Salad (Fresh Pears, Candied Walnuts, Roasted Butternut Squash, Spring Mix, Apple Cider Vinaigrette) 190 cal.

Entrée (Please select three entrées)

Chicken Oscar 440 cal.

DeSales Stuffed Chicken 420 cal.

*Chicken Francaise
with Lemon Caper Cream Sauce 440 cal.*

*Carved Prime Rib
with Au Jus and Horseradish Sauce 1,120 cal.*

*Char Grilled New York Strip Steak
with Choice of Sauce 900-1,030 cal.*

*Carved Chateau Briand
with Bordelaise Sauce (upcharge) 490 cal.*

*Jumbo Lump Crab Cakes
with Lemon Beurre Fondue 920 cal.*

Lobster Ravioli with Butter Sage Beurre Blanc 650 cal.

Eggplant Rollatini in Vodka Sauce 640 cal.

Grilled Vegetarian Napoleon 270 cal.

Carving Station for an additional \$100 per station

Accompaniments (Please select three)

Wild Mushroom and Truffle Risotto 310 cal.

Smoked Gouda Scallion Mashed Potatoes 270 cal.

Roasted Garlic Red Skin Mashed Potatoes 220 cal.

Rosemary Au Gratin Potatoes 290 cal.

Haricot Verts 80 cal.

Spring Vegetable Bundles 70 cal.

Buttered Asparagus 90 cal.

Stem-On Baby Carrots with Caraway and Honey 110 cal.

\$71.00 per person

Hors D'oeuvre Package

*For those looking for a more casual and relaxed setting, we also offer a Hors D'oeuvre package with a selection of 10 Hors D'oeuvre's. You can choose up to 10 different passed and stationary Hors D'oeuvres that will be served over a period of 2 hours.
Domestic Cheeses with Fresh Fruit (140 cal.) & Crackers and Buffet Coffee Service included.*

Stationed Hors D'oeuvres

Antipasto Platter with Roasted Vegetables 130-260 cal.
Heirloom Tomato & Fresh Mozzarella Caprese Platter 80 cal.
Spinach Dip in a Sourdough Bread Bowl (*Warm or Cold*) 160 cal.
Warm Crabmeat & Cheese in a Sourdough Bread Bowl 190 cal.
Buffalo Chicken Dip with Homemade Tortilla Chips 230 cal.
Lattice Baked Brie with Candied Pecan Foster Sauce 150 cal.
Jumbo Shrimp Cocktail 70 cal.

Passed Hors D'oeuvres

Cold

Bruschetta on Crostini's 80 cal.
Avocado Toast 100 cal.
Olive Tapenade on a Baguette 70 cal.
Chicken Caesar on Crostini's 60 cal.
Smoked Salmon Crisps 90 cal.
Sliced Tenderloin Crostini with Horseradish Sauce & Onion Bacon Jam 180 cal.
Jumbo Lump Crab Crostini 120 cal.
Lobster Avocado Salad in a Phyllo Cup 80 cal.
Truffle Deviled Eggs 120 cal.
Parisian Melon & Mozzarella Wrapped in Prosciutto 50 cal.
Whipped Brie & Roasted Red Pepper Canopies 120 cal.
Mini Brioche Lobster Rolls 120 cal.
(\$2.00 upcharge)

Hot

Mini Sourdough Grilled Cheese w/ Smoky Tomato Soup 300 cal.
Mini Fried Chicken & Waffles w/ a Bourbon Honey Glaze 220 cal.
Spinach & Artichoke Stuffed Mushrooms 120 cal.
Bacon Wrapped Franks in a Brown Sugar Crust 160 cal.
Chicken Samosa's 140 cal.
Falafel w/ Tzatziki 120 cal.
Bacon Wrapped Scallops 130 cal.
Brie & Raspberry Phyllo 160 cal.
Petite Crab Cakes w/ Remoulade 180 cal.
Mini Cheesesteaks 250 cal.
Wild Mushroom Ragout on Crispy Polenta w/ Comte Cheese 170 cal.
New Zealand Lamb Chops w/ Lavender Oil 160 cal.

If you are looking for a little more, we can work with you and add some action stations to this package for an additional cost.

\$32.00 per person

Chef Attended

Actions Stations

This interactive dinner buffet includes various stations with chefs provided to make dishes to order at your event.

Antipasto Salad Station

Italian Antipasto (*sliced meats, cheeses, olives, marinated vegetables, & breads*) 130 cal.

Heirloom Tomato & Fresh Mozzarella Caprese Platter 80 cal.

Breadsticks 130 cal.

Choice of One Made to Order Salad:

Caesar Salad 480 cal., Strawberry Patch Salad 600 cal., Apple Walnut Salad 510 cal.

Carving Station (Choose One)

Ham 170 cal.

Turkey 130 cal.

Prime Rib (*upcharge*) 520 cal.

Grilled Marinated Flank Steak 220 cal.

Roasted Leg of Lamb 200 cal.

Tenderloin 270 cal.

Action Station (Choose One)

Pasta La Vista 330-660 cal.

General Tso's Bar 400-730 cal.

Grilled Cheese Bar 390-500 cal.

Ultimate Mac & Cheese Bar 430-580 cal.

Quesadilla Bar 320-630 cal.

Pricing Available Upon Request

Enhancements

Cupcake Display

Variety of Homemade Cupcakes for your special day.

250-375 calories

\$3.050per person

Chocolate Fondue

(Two hours of fountain use, minimum of 100 people.)

Choose between Dark Chocolate, Milk Chocolate & White Chocolate Fondue. This also includes a variety of different food items to dip into the chocolate such as fruits, pretzels and cakes.

100-250 calories

\$6.00 per person

Petite Viennese Table

Selection of Petite Cheesecakes, Cream Puffs, Mini Eclairs and Petite Fours

110-175 Calories

\$5.50 per person

Candy Table

Choice of Five Types of Candy

55-200 Calories

Price Available Upon Request

In-house Wedding Cake

Our pastry chef will work with you to make the perfect wedding cake for your special day.

400 calories

Pricing Available Upon Request

Dessert Action Station

Bananas Foster 280 cal.

Sautéed Bananas in Warm Rum Caramel Sauce over Vanilla Ice Cream

Cherries Jubilee 280 cal.

Flambéed Cherries Served over Vanilla Ice Cream

Crepe Station 90-350 cal.

Create your own crepe with a variety of fillings and toppings.

Pricing Available Upon Request

General Information

Time Limit

All weddings are limited to the time allotted by your package. Additional time charge is **\$600.00** per hour

Decorations

DeSales provides house linens of white or ivory tablecloths and a variety of napkin colors to choose from. Votive candles, mirrors, chair covers, and other linen options are available at an additional cost. DeSales University will make every effort to allow for ample decorating time for you and your vendors.

Coat Check

Available for an additional fee of **\$50.00** per attendant for the evening.

Chapel Rental

Connelly Chapel may be rented for wedding ceremonies based upon availability. Please consult Conference Services for pricing.

Food

No food/meals are permitted to be removed from the premises, **no exceptions**. No outside food may be brought in without permission of catering director.

Beverages

Alcoholic beverages must be procured and served by a certified and insured bartending service.

Service Charge

DeSales University adds **no service charge** to wedding client invoices.

Menu

Menu selections are due **four weeks prior** to your wedding date.

Final Count

A guaranteed final count is due no later than **two weeks prior** to your wedding date. This count will be considered a guarantee.

For a digital copy of this guide, information about our seasonal selections, and our catering guide, scan this QR code with any smartphone camera!



Or visit desales.sodexomyway.com/catering.

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DESALLES UNIVERSITY