



Pen & Proper

CATERING

A PICNIC BASKET CO.

Events Menu

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CATERING

A PICNIC GAZETTE CO.

HOW TO ORDER

Ordering with EAT at Penn is easy and flexible. Choose your service style (drop-off, buffet, plated), your menu items, and any add-ons. Orders must meet a 10-person minimum (20 for receptions) and be placed with a confirmed room reservation at Penn Pavilion.

For groups over 100 or multi-day events, custom quotes are available.

We offer three service tiers:

Silver (delivery + setup)

Gold (light decor + event oversight)

Platinum (staffed full-service)

Visit our website or contact our team directly to begin planning!



CANCELLATION POLICY

- Cancel within 48 hours – up to 50% fee;
within 24 hours – charged in full

ALLERGEN-SAFE PARTNERSHIP: IT'S THYME

Looking for a 100% top 9 allergen-free experience? Our sister concept, It's Thyme, is the first and only independent campus dining establishment in the U.S. to earn Gold Certification from F.A.R.E. for being top 9 allergen-free plus gluten-free. We offer collaborative catering options or full menu hand offs to It's Thyme for safety-conscious events.



BREAKFAST & BRUNCH BUFFETS

All breakfast buffets serve a minimum of 10 guests and include apple & orange juice, bottled water, locally roasted coffee, compostable disposables, napkins, and cups.

All Prices are listed per person

THE CONTINENTAL – \$15.49

- Chef's choice selection of fresh baked pastries and muffins
- Sliced seasonal fruit platter
- Add gluten-free pastries – \$2.00

SOUTHERN COMFORT BREAKFAST – \$17.95

- Scrambled eggs
- Black pepper bacon and pork sausage (turkey available)
- Cheddar grits
- Buttermilk biscuits with honey butter
- Fresh fruit display

BRUNCH BUFFET – \$17.49

- Chef's choice quiche OR Egg casserole
- Fresh fruit salad
- Build-your-own yogurt parfaits with berries, granola, dried fruits

THE BISCUIT & BURRITO BAR – \$16.95

- Choose biscuits or burritos (assorted egg & cheese styles)
- Served with fresh fruit and salsa

THE WAFFLE WAKE-UP – \$17.95

- Belgian waffles with maple syrup and whipped honey butter
- Scrambled eggs
- Turkey sausage
- Cinnamon-dusted sweet potato hash
- Fresh fruit salad

ADD-ONS & UPGRADES

- Yogurt & granola bar – \$2.00
- Cold-pressed juices – \$3.00
- Lavender honey biscuits – \$2.50
- Additional egg or meat item – \$3.50



EVERYDAY LUNCH

All lunch options require a 10-person minimum. Sandwich and wrap buffets include iced tea, cookies & dessert bars, two deli sides, and eco-friendly disposables. All prices are per person

SANDWICH & WRAP BUFFET – \$17.49

- Choice of sandwiches/wraps: Turkey Cranberry, Tuscan Turkey, Jalapeño Turkey Wrap, etc.
- Two deli sides: Fruit salad, potato salad, kettle chips, pasta salad, etc.
- Add-ons: Extra deli side or salad – \$1.99
Canned soda – \$0.99
Premium disposables – \$2.00



THEMED BUFFET PACKAGES

EASTERN NC BBQ – \$18.95

Pulled pork, buns, slow, baked beans, potato salad, banana pudding

CASUAL COOKOUT – \$16.49

Burgers, hot dogs, kettle chips, fruit, cookies

FAJITA FIESTA – \$19.49

Build-your-own with chicken, steak, grilled veggies, beans & rice, mousse

TASTE OF GREECE – \$21.49

Chicken souvlaki, beef kabobs, tabbouleh, salad, hummus, baklava

LOADED BAKED POTATO BAR – \$16.95

Idaho potatoes with toppings, salad, and cookies



HOT LUNCH & DINNER BUFFETS

Minimum 10 guests. Includes iced tea, dinner rolls, compostable disposables, and servingware.

BUFFET TIERS

- Standard – \$19.95 (1 entrée, 1 side, salad, dessert)
- Executive – \$22.95 (1 entrée, 2 sides, salad, dessert)
- Platinum – \$26.95 (2 entrées, 2 sides, salad, dessert)

ENTRÉE SELECTIONS

- Roasted Chicken, Teriyaki Salmon, BBQ Chicken, Short Ribs (+\$2), Vegan Stew, Eggplant Parm

SIDE OPTIONS

- Mashed potatoes, mac & cheese, green beans, pilaf, glazed carrots, roasted veggies

SALAD OPTIONS

- Garden, Caesar, Kale with apples, Chopped with citrus vinaigrette

DESSERTS

- Cookies and bars included; upgrade to seasonal desserts – \$2.50

SIGNATURE CATERING EXPERIENCES

Premium menus ideal for VIP events, donor receptions, and leadership luncheons. Features farm-to-table ingredients and storytelling rooted in our family legacy.

CAMPUS COMMONS – \$32.95

Roasted chicken, short ribs, mashed potatoes, veggies, garden salad, tartlets

MODERN GARDEN TABLE – \$30.95

Risotto primavera, maple squash, broccolini, citrus farro salad, panna cotta

GLOBAL GATHERINGS – \$34.95

Korean BBQ beef, Moroccan chicken, cilantro rice, street corn, mousse & cookies



RECEPTION PACKAGES & HORS D'OEUVRES

Minimum 20 guests. Passed or displayed. Staffed service required for delicate items.

SILVER RECEPTION – \$18.99 (Choose 4)

Yakitori chicken, Caprese skewers, deviled eggs, sliders, spring rolls

GOLD RECEPTION – \$21.99 (Choose 5)

Brie en croute, beef skewers, goat cheese phyllo, veggie flatbreads, mousse shooters

PLATINUM RECEPTION – \$25.99 (Choose 6)

Mini Wellingtons, crab cakes, shrimp cocktail, satay skewers, fondue station



BEVERAGES & DESSERTS

BEVERAGES

- Iced Tea & Lemonade – \$3.00
- Bottled Water – \$2.00
- Canned Soda – \$2.00
- Cold-Pressed Juices – \$4.00
- Coffee Service – \$30.00 (per gallon)

DESSERTS

- Cookies & Bars (Included)
- Seasonal Dessert Upgrade – \$2.50
- Mini Dessert Shooters – \$3.50
- Fruit Display – \$3.00

