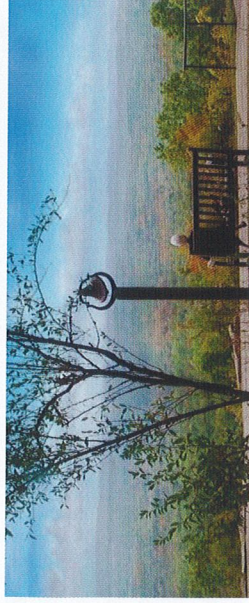


## About Us



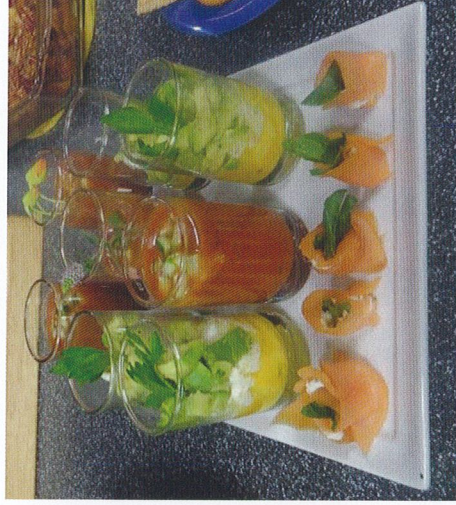
*Kirkridge is a place to be,  
and to become  
a people of hope,  
compassion, justice and service.*

Kirkridge Retreat and Study Center is located on a ridge of the beautiful Kittatinny Ridge of Northeast Pennsylvania, overlooking the Delaware Valley.

Since 1942, we have provided a place for rest and renewal along life's busy and sometimes challenging journey. Our hospitality, gorgeous vistas, and natural setting have inspired and blessed countless lives.

Today, our spirit of generous hospitality is more important than ever. Our historic motto of "picket and pray" has extended itself "to protect, tend and embrace." From the peak of the ridge to the clear waters in the valley below, the new century calls for places set apart that value stewardship, conversation around a table, welcoming community and heartfelt hospitality.

**[www.kirkridge.org](http://www.kirkridge.org)**



**For more information about  
our catering services  
on and off campus,**

**Please contact:**

Stacey Hotchkin,  
*Director of Food Services  
Special events coordinator*

*Phone: 610-588-0249*

*Email: [staceyh@kirkridge.org](mailto:staceyh@kirkridge.org)*

2495 Fox Gap Road  
Bangor, PA 18013  
610-588-1793

**[www.kirkridge.org](http://www.kirkridge.org)**

Pricing subject to change

# KIRKRIDGE



## Catering Services



*Food Tastes Better  
on the Mountain!*



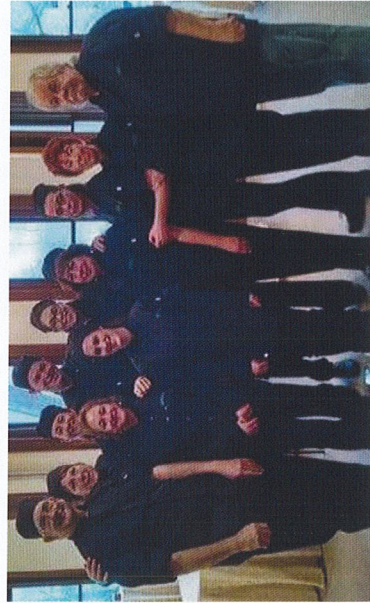


## Catering Services



We offer delicious gourmet catering for casual and formal events for all the Pocono and Slate Belt regions. We can work with you to create your perfect menu, deliver, set up and serve all the food so you can just relax and enjoy!

We were also recently featured on the PA Live culinary program WBRE and also the Sunrise Chef segment on WFMZ, our local 69 news broadcasting our recipes all over Pennsylvania!



## Appetizers (serves 12)

Cucumber, Wasabi Cream Cheese topped with Smoked Salmon and Black Sesame Seeds.....	\$40.99
Wild Mushroom Tarts.....	\$42.99
Parmesan Cheese Straws.....	\$34.99
Kielbasa En Croute in Puff Pastry.....	\$44.99
Filet of Beef Canapés w/ Horseradish Crème.....	\$44.99
Smoked Salmon Rolls with Arugula.....	\$50.99
Crudités w/ Spinach Dip, or Eggplant Caviar.....	\$36.99
Shish Kabobs (beef, chicken, or vegetable).....	\$36.99
Assorted Cheese and Cracker Tray.....	\$45.99
Cheese Board (gorgonzola or brie, served with chutney and toasted bread).....	\$54.99
Caprese Picks.....	\$35.99
Shrimp and Crab Spring Rolls.....	\$44.99
Mini Crust Less Quiche (assorted flavors).....	\$29.99
Artichoke and Spinach Swirls.....	\$35.99
Marinated Scallops and Snow Pea Picks.....	\$46.49
Drunken Shrimp Cocktail.....	\$51.49
Crab w/ Herb Cream Cheese in phyllo cups.....	\$49.49
Deviled Eggs.....	\$24.99
Rueben Picks.....	\$35.99

## Salads and Sides (serves 12)

Thai Cabbage Salad with Peanuts.....	\$34.99
Mixed Green Salad with Choice of Dressing.....	\$32.99
Strawberry, Almond, Spinach Sweet Salad.....	\$37.99
Quinoa Tabouli.....	\$36.99
Three Bean Salad.....	\$24.99
Mexican Salad.....	\$24.99
Mango, Green Bean, and Farro Salad.....	\$29.99
Potato Salad.....	\$24.99
Cole Slaw/Broccoli Slaw.....	\$23.99/\$29.99
Pasta Salad/ with Salami.....	\$24.99/\$30.49
Caesar Salad / with Chicken.....	\$30.99/\$34.99
Spinach Artichoke Casserole.....	\$36.99
Seasonal Roasted or Steamed Vegetables.....	\$29.99
Ratatouille.....	\$36.99
Glazed Carrots or Carrot Soufflé.....	\$28.99
Rice pilaf.....	\$31.49
Vegetable Lo Mein.....	\$36.49
Pierogi casserole.....	\$35.49
Rigatoni with Vodka sauce.....	\$26.49
Mashed or Roasted White or Sweet Potatoes.....	\$24.99

## Lunches (serves 12)

Egg Salad Wraps.....	\$48.99
Tuna Salad Wraps.....	\$60.99
Grilled Chicken Wraps.....	\$60.99
Lunchmeat and Cheese Platter.....	\$64.99
Stuffed breads - w/ an assortment of choices.....	\$48.99
Quiche- w/ an assortment of choices.....	\$35.99
Pulled Pork Sliders.....	\$43.99
Chicken Pitas w/ Sundried Tomato Dressing.....	\$63.99
Three Bean Vegetable Cheddar Chili.....	\$32.99
Portabella Mushroom Cap Pizzas.....	\$48.49
Vegetarian Pinwheels.....	\$39.49

## Main Dishes (serves 12)

Stuffed Chicken Breast w/ Spinach and Feta.....	\$64.99
Herb Crusted Pork Loin w/ Spiced Pears.....	\$64.99
Shrimp Provençale with Rice.....	\$62.99
Spinach Mushroom 4 Cheese Lasagna.....	\$59.99
Meat Lasagna.....	\$62.99
Baked Ziti.....	\$36.99
Sausage, Peppers and Onions with Rolls.....	\$56.99
Eggplant Walnut Phyllo Pie.....	\$49.99
Moussaka.....	\$55.49
Spanakopita (Greek vegetarian spinach pie).....	\$48.99
Zippy Mac and Cheese.....	\$34.99
Vegetarian Shepherd's Pie.....	\$36.99
Shepherd's Pie w/ Beef.....	\$49.99
Curry w/ Rice (shrimp, chicken, or vegetable).....	\$60.99
Jambalaya with Rice.....	\$61.99
Tandoori Chicken Satay...or Asian Chicken.....	\$48.99
Chicken Piccata or Marsala.....	\$59.49

## Desserts (serves 12)

Pomegranate Green Tea Truffles 12 ct.....	\$21.99
Berry Bars w/ walnut crust 12ct.....	\$18.99
Chocolate Chip Brownies.....	\$14.99
Peanut Butter Cup Bars.....	\$18.99
Baklava.....	\$24.99
Bread Pudding with Pecans and Brandy Sauce.....	\$24.99
Chocolate, Fruit, and Nut Clusters.....	\$18.49
Fresh Fruit Platter with Dip.....	\$34.99
Assorted Cookie Tray 24 ct.....	\$25.99
Coconut Banana Ice cream.....	\$18.49