



CATERING GUIDE

Bucknell
UNIVERSITY
Dining Services

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Please be aware that our food is prepared in a facility that processes nuts and gluten.

DEAR COLLEAGUE

Thank you for choosing Bucknell University Catering to cater your upcoming event.

Bucknell University Catering prides itself on our Gold Standards which ensure the freshest and most nutritious meals. These are just some of the many Gold Standards we set for ourselves:

- USDA Choice meats and above
- Hand-breaded fish, poultry, and beef
- Food prepared from scratch using real ingredients such as real mashed potatoes and real cheese
- No MSG or other food preservatives
- Real cream and house-made whipped cream
- Cage-free eggs
- House-made dressings

Our friendly staff and experienced culinary team take pride in building personal relationships and creating authentic culinary experiences.

This guide has been prepared to help you plan for your special event at Bucknell University. These menu selections represent a starting point. Our Director of Catering and Executive Chef will be happy to prepare a custom menu for your event. Our desire is to serve you a truly memorable meal made of fresh, high-quality foods, prepared from scratch with authentic ingredients.

To place an order with Bucknell University Catering, complete a blank event form and e-mail the completed spreadsheet or PDF to **catering@bucknell.edu**. A blank copy of the form, along with instructions on completing it, can be found online at **bucknell.edu/catering**.

If you would like more information, please call us at 570. 577.3704 to schedule an appointment.

Thank you.

















BREAKFAST

- CONTINENTAL
- BUFFETS
- A LA CARTE
- FROM THE BAKERY



CONTINENTAL

Continental breakfasts include orange juice, coffee, hot tea, and ice water. Decaf available upon request. Pricing is per person.

- | | |
|--|---------------|
| Traditional Continental      | \$6.75 |
| Fresh fruit salad; assortment of breakfast pastries | |
| Continental Plus      | \$7.25 |
| Fresh fruit salad; assortment of breakfast pastries; assortment of bagels with butter, cream cheese and jelly | |
| Healthy Start Continental     | \$7.25 |
| Low-fat yogurt; fresh fruit salad; hard-boiled eggs; celery with peanut butter | |
| Bagged Breakfast   | \$5.75 |
| Orange or cranberry juice blend; whole fruit; assortment of bagels with butter, cream cheese and jelly. <i>No additional beverages included.</i> | |

HOT BUFFETS



















Hot breakfast buffets include orange juice, coffee, hot tea, ice water. Decaf available upon request. Pricing is per person.

- | | |
|--|----------------|
| Sunrise    | \$8.25 |
| Select one: scrambled eggs, French toast, pancakes
Select one: bacon, sausage, ham | |
| Deluxe    | \$9.25 |
| Fresh fruit salad. Select one: herb and cheese scrambled eggs, French toast, pancakes. Select one: bacon, sausage, ham | |
| Energetic Start     | \$10.25 |
| Scrambled eggs with vegetables; oatmeal with brown sugar, dried fruit and nuts; low-fat yogurt; honey bran muffins | |
| Frittata   | \$9.75 |
| Choose three: bacon, sausage, ham, roasted pepper, spinach, caramelized onion, tomato, broccoli, asiago cheese, cheddar cheese, pepper jack cheese. Extras, add \$.70 per ingredient per person. <i>Minimum 10 people.</i> | |
| The Breakfast Sandwich    | \$8.25 |
| Egg and American cheese on a plain bagel or English muffin. Select one: bacon, sausage, ham. Fresh fruit salad. | |

BREAKFAST
















A LA CARTE

Pricing is per person.

Whole Fruit 	\$1.50	Home Fries 	\$1.50
Scrambled Eggs 	\$1.50	Hard-boiled Eggs 	\$0.50
Two eggs		One per person	
Bacon 	\$2.00	Celery with Peanut Butter 	\$1.50
Three slices		One per person	
Sausage 	\$1.50	Fresh Fruit Salad 	\$2.50
Two links			
Ham 	\$1.50	Fresh Berry and Low-fat Yogurt Parfait 	\$3.00
One slice		Fresh berries and granola	
Chicken Sausage Patty 	\$1.85	Low-fat Yogurt Cup 	\$2.00
One slice			
Beyond Sausage Patty 	\$2.15	Oatmeal 	\$3.50
One slice		With brown sugar, dried fruits, milk and nuts	
Pancakes 	\$2.00	Breakfast Burrito 	\$5.75
Two cakes with syrup		With egg, cheese, peppers and onions.	
Texas-style French Toast 	\$2.00	Select one: bacon, sausage or ham	
One slice with syrup		Tofu Scramble 	\$4.75

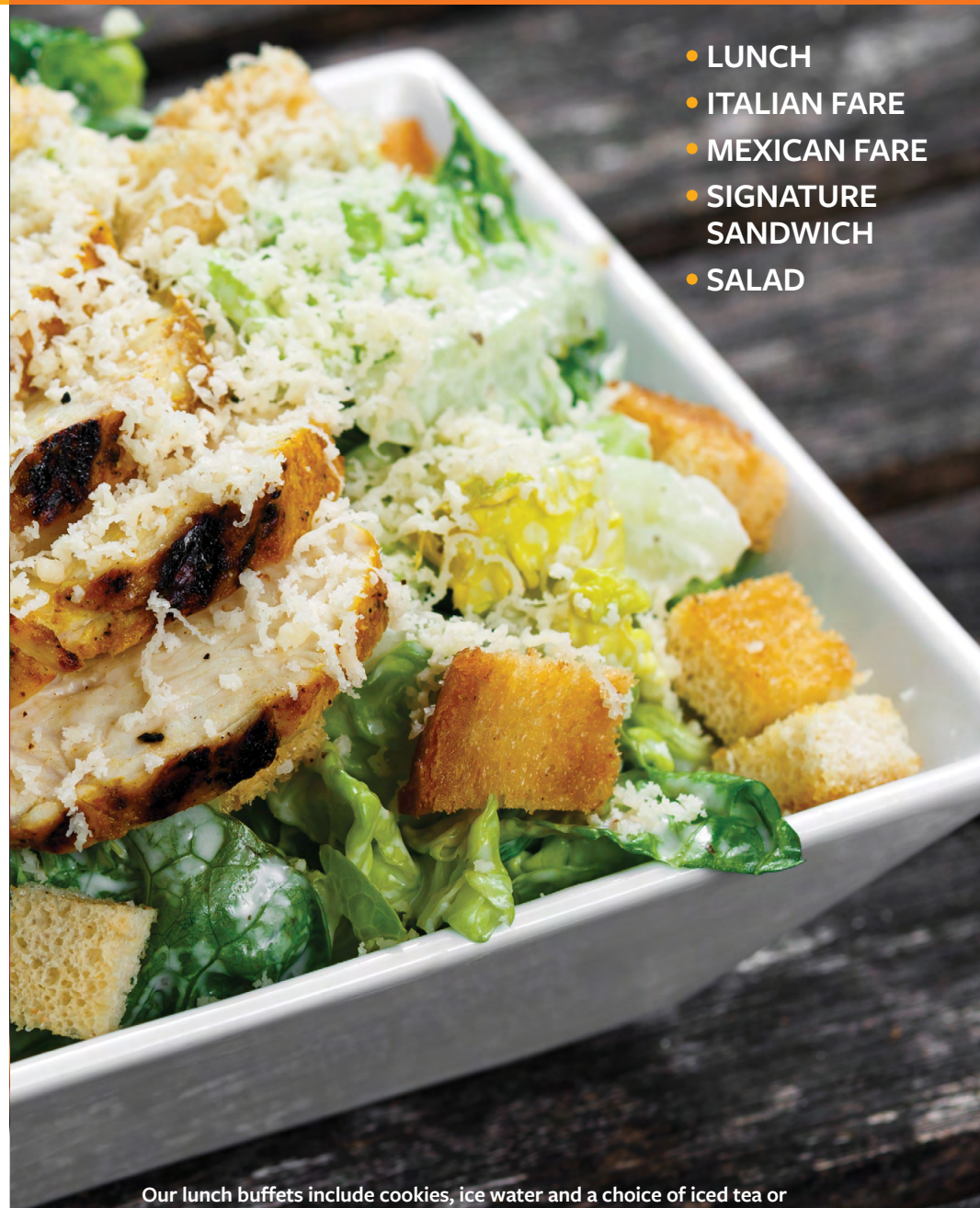
FROM THE BREAKFAST BAKERY

Pricing is per person.

Assorted Bagels 	\$2.00	Danish 	\$2.00
with butter, cream cheese and jelly		Donuts 	\$1.50
English Muffins 	\$1.00	Donut Holes 	\$0.50
White or whole wheat with butter and jelly		Sticky Buns 	\$2.00
Toast 	\$1.00	Streusel Coffee Cake 	\$1.50
White or whole wheat with butter and jelly			
Assorted Muffins 	\$1.00	Assorted Scones 	\$2.00
Assorted Mini-Muffins 	\$0.50	Breakfast Breads 	\$1.00
		Two slices	
Assorted Mini-Pastries 	\$2.00	Bison Energy Barz 	\$3.00
Assorted Breakfast Pastries 	\$2.00		

BUFFETS

- LUNCH
- ITALIAN FARE
- MEXICAN FARE
- SIGNATURE SANDWICH
- SALAD



Our lunch buffets include cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

BUFFETS

TRADITIONAL LUNCH BUFFET

Our lunch buffets include cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

The Classic Deli Buffet \$9.75

Select three: turkey, ham, roast beef or hummus

Select two: American, Swiss or provolone cheese.

Includes lettuce, tomato, an assortment of fresh breads, chips, pickles, mayo and mustard

Assorted Wraps Buffet \$10.75

A selection of turkey, ham, roast beef or vegetable wraps with lettuce, cheese and tomato. Served with chips, pickles, mayo and mustard.

Soup, Salad and Sandwich Buffet \$11.25

Soup of the day, a garden salad and a choice of three grab-and-go whole sandwiches

Select three: turkey, ham, roast beef or vegetables on a Kaiser roll

Or tuna salad, egg salad or chicken salad on deli bread

Select one cheese per type of sandwich: American, Swiss or provolone

Served with lettuce and tomato. Signature sandwiches (pg. 10) are available for an additional charge of \$3.00 per sandwich.

Breads made without gluten are available upon request for an additional charge.

MEXICAN FARE BUFFET

Our lunch buffets include cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

Taco Buffet

Our taco buffet includes Spanish rice, black beans, jalapenos, tomatoes, lettuce, shredded cheddar, salsa, sour cream, guacamole, soft tortillas and tortilla chips. Add queso for \$1.00 per person. Extra guacamole: \$0.70 per person. Substitute seitan chorizo at no extra charge. Upgrade to a taco salad buffet for an additional \$0.80 per person.

Seasoned Ground Beef \$11.25

Grilled Chicken \$11.25

Build Your Own Burrito Bowl

Build your own burrito bowl with cilantro lime rice, black beans, cheese, Pico de Gallo, roasted corn, guacamole, crispy tortilla strips and chipotle sauce.

Grilled Chicken or Seitan Chorizo \$14.50

Grilled Flank Steak \$16.50

Build Your Own Grain Bowl

Includes quinoa and brown rice, grilled chicken, seasonal vegetables, assorted toppings and two house-made vinaigrettes \$15.50

ITALIAN FARE BUFFET

Our lunch buffets include cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

Pasta Buffet \$10.75

Chef's choice of two pastas (always vegan) and your choice of two sauces

(always gluten friendly): marinara, meat, alfredo, blush or pesto; garden salad

with two dressings and garlic breadsticks.

Add House-made Meatballs 5/person \$2.75 7/person \$3.75

Add Grilled Chicken \$3.50

Add side of Roasted Vegetables \$2.00

Substitute Gluten-friendly Penne \$2.50

Substitute Whole Wheat Penne \$1.50

Lasagna Buffet \$15.50

Only available in multiples of 12 servings. Includes garden salad with two dressings and garlic breadsticks.

Lasagna with Meat Sauce \$15.50

Vegetable Lasagna \$13.00

SALAD BUFFET

Our lunch buffets include rolls and butter, cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person. Substitute tofu for any protein at no extra charge.

Southwest Chicken Caesar Salad 4 oz \$10.75 6 oz \$11.25

Southwest seasoned grilled chicken, fresh romaine, diced tomato, black beans, corn, croutons, asiago cheese, and chipotle Caesar and ranch dressings

Asian Chicken Salad 4 oz \$10.75 6 oz \$11.25

Sesame-chicken breast, grilled and on the side, Asian greens, cucumbers, julienne carrots, crispy noodles, and ginger soy dressing

Grilled Chicken Caesar Salad 4 oz \$10.25 6 oz \$10.75

Crisp romaine lettuce, grilled chicken on the side, croutons, parmesan cheese, and creamy Caesar dressing

Cobb Salad 4 oz \$13.00 6 oz \$13.50

Mixed greens, grilled chicken, bacon, bleu cheese, hard-boiled eggs, tomato, and house-made buttermilk avocado ranch dressing

Spinach Salad \$8.25

Spinach, strawberries, mandarin oranges, red onion, toasted almonds and raspberry vinaigrette.

continued




























BUFFETS

SALAD BUFFET *continued*

Build-Your-Own-Salad 4 oz \$10.75 6 oz \$11.75
Select one green: mixed baby greens, romaine, spinach, iceberg, kale
Select one protein: chicken, tofu, shrimp (add \$5.00)
Select four toppings: carrot, cucumber, red onion, mushroom, tomato, roasted red pepper, green pepper, black beans, corn, jalapenos, peas, mandarin oranges, dried cranberries, hard-boiled egg
Select two extras: croutons, bacon bits, parmesan cheese, cheddar cheese, asiago cheese, mozzarella cheese, crumbled bleu cheese, crispy noodles
Add additional toppings for \$1.00 each per person.

SIGNATURE SANDWICH

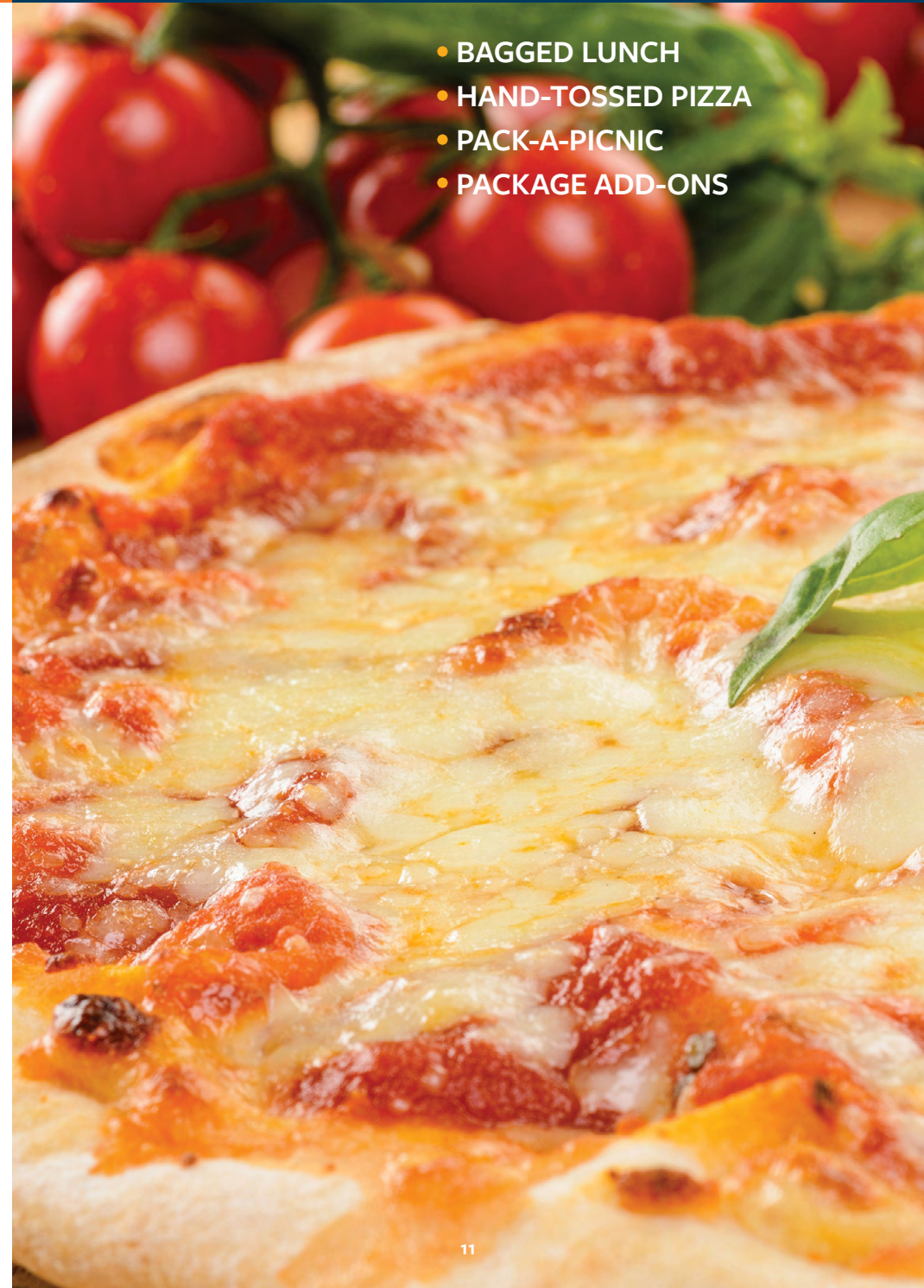
Our signature sandwich buffets include chips, pickles, cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person. Limit three sandwich options per buffet.

Smoked Turkey    \$9.25 Sliced local apples, cranberry mayo, and brie cheese on ciabatta	Chicken Salad   \$10.25 Celery, red onion, and mayo on Italian style bread or a wrap
Mediterranean Meats   \$9.75 Salami, capicola ham, provolone, lettuce, tomato, red onion, and Italian dressing on ciabatta	Salmon BLT     \$13.00 Grilled salmon fillet, smoked bacon, greens, tomato, and lemon herb aioli on a pretzel roll
Pesto Chicken    \$11.25 Grilled chicken with sun-dried tomato pesto, fresh mozzarella and spinach on ciabatta	Herb Roasted Beef    \$10.75 Balsamic caramelized onions, arugula, horseradish cream on ciabatta
Hummus & Vegetable Wrap  \$9.25 Spinach, roasted red pepper, cucumbers, carrots, red onions and hummus	Caprese     \$9.25 Balsamic marinated tomatoes, fresh mozzarella, fresh greens, pesto mayo on focaccia
Grilled Chicken Caesar Wrap     \$10.25 Grilled chicken, romaine lettuce, asiago cheese, and Caesar dressing	Chickpea "Tuna" Salad Wrap     \$10.25 Mixed greens, sliced tomato, thin sliced red onion
Balsamic Grilled Portobello Mushroom   \$9.25 Roasted red peppers, grilled red onions, and fresh mozzarella on focaccia	

Breads made without gluten are available upon request for an additional charge.

SIMPLE MEALS

- BAGGED LUNCH
- HAND-TOSSED PIZZA
- PACK-A-PICNIC
- PACKAGE ADD-ONS



SIMPLE MEALS

BAGGED LUNCH

Bagged lunches include fresh fruit salad, a cookie, chips, and mayo and mustard on the side. All lunches come with the same sides and beverages. Pricing is per person.

Sandwich Options

\$9.25

Select up to three: turkey, ham, roast beef, or grilled vegetable on a Kaiser roll, or tuna salad, egg salad, or chicken salad on deli bread

Select one kind per type of sandwich: American, Swiss, or provolone cheese

Select one: soda, lemonade or bottled Dasani® water (additional \$0.55)

Salad Options

\$11.25

Select up to two: green salad with chicken, green salad with tofu, or grilled chicken Caesar salad

Select one: soda, lemonade or bottled Dasani® water (additional \$0.55)

Breads made without gluten are available upon request for an additional charge.

TRADITIONAL HAND-TOSSED PIZZA

16" pizza pie, eight slices per pie. Two slices per person. Prices are per pizza.

10" pizza crust made without gluten for \$1.50 upcharge.

Cheese Pizza

\$13.00

Mozzarella cheese and pizza sauce

Meat Pizza

\$15.50

Your choice of pepperoni, Italian sausage or ham

Vegetable Pizza

\$15.50

Mozzarella cheese, mushrooms, onions, peppers, and pizza sauce

Specialty Pizza

\$19.00

Choose from:

Buffalo Chicken with mozzarella, cheddar, ranch and a drizzle of hot sauce

Marguerite with fresh tomato, basil, fresh mozzarella, and pizza sauce

BBQ Chicken with grilled red onions, cheddar and mozzarella cheeses, BBQ sauce, and scallions

Hawaiian with pineapple, ham and pizza sauce

Vegan Pizza

\$18.50

Vegan cheese, marinara sauce, and choice of two vegetables

Stromboli

\$17.50

Serves 3 to 4 people. Served with warm marinara on the side.

Choose from:

Mozzarella, pepperoni, and ham

Mozzarella and roasted vegetables

Extra Toppings

\$1.75/topping

Choose from cheese, pepperoni, Italian sausage, ham, green peppers, onions, mushrooms, fresh tomato, artichoke hearts, Kalamata olives, roasted red peppers, feta, or baby spinach

PACK-A-PICNIC

Pack-A-Picnic includes cookies, ice water, and a choice of lemonade or iced tea.

Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

The All American

\$12.00

Grilled hamburgers and buns (one per person)

Grilled hot dogs and buns (one per person)

Lettuce, tomato, cheese, onion, relish, ketchup, and mustard

Select two: baked beans with bacon, vegetarian baked beans, cole slaw, potato salad, or macaroni salad

The Western

\$14.50

Pulled pork and buns (4 ounce per person)

Barbecued chicken breast and buns (one per person)

Baked beans with bacon (or vegetarian baked beans)

Macaroni salad and cole slaw

Down South

\$15.50

Buttermilk fried chicken (mix of breasts, thighs, drumsticks and wings)

Macaroni and cheese

Cole slaw

Tomato, cucumber, and red onion salad

Corn bread

SIMPLE MEALS

PACKAGE OR PICNIC ADD-ONS

Pricing is per person. For a la carte pricing, please see page 16.

Hamburger/Bun 🍔	\$2.00
Veggie Burger/Bun 🍔 🌱 🌿 🌾	\$3.75
Hot Dog/Bun 🍔	\$1.50
Pulled Pork/Bun 🍔 🌱 🌿	\$2.50
Balsamic Grilled Portabella Mushroom/Bun 🍔 🌱 🌿	\$4.00
Barbecued Chicken/Bun 🍔	\$4.25
Grilled Chicken Breast/Bun 🍔	\$4.25
Watermelon (Seasonal) 🍉 🌱 🌿	Market Price
Lettuce, Tomato & Onion Platter 🥗 🌱 🌿	\$0.50
Lettuce, Tomato, Onion & Cheese Platter 🥗 🌱 🌿 🧀	\$1.00
Pickles 🥒 🌱 🌿 🌾	\$0.50
Mixed Green Salad 🥗 🌱 🌿 🌾, Caesar Salad 🥗 🌱 🌿 🌾	\$1.50
Baked Beans with Bacon 🍲 🌱 🌿 🌾	\$1.50
Vegetarian Baked Beans 🍲 🌱 🌿	\$1.50
Coleslaw 🥗 🌱 🌿 🌾	\$1.50
Pasta, Macaroni 🍝 🌱 🌿 🌾 or Potato Salad 🥗 🌱 🌿 🌾	\$1.50
Quinoa Salad w/Cucumber, Carrot & Red Pepper 🥗 🌱 🌿 🌾	\$3.75
Macaroni & Cheese (only available in multiples of 12) 🍝 🌱 🌿 🌾	\$3.75
Homemade Potato Chips 🍟 🌱 (Made in a fryer that also uses gluten & tree nuts)	\$2.00
Homemade Sweet Potato Chips 🍟 🌱 (Made in a fryer that also uses gluten & tree nuts)	\$2.00

A LA CARTE

- ENTRÉES
- SIDES



A LA CARTE

ENTRÉES

Pricing is per person.

Hamburger/Bun	\$4.75
Veggie Burger/Bun	\$6.75
Hot Dog/Bun	\$3.25
Pulled Pork/Bun	\$5.25
Balsamic Grilled Portabella Mushroom/Bun	\$5.25
Barbecued Chicken/Bun	\$5.25
Grilled Chicken Breast/Bun	\$5.25
Lasagna (must be ordered in quantities of 12 or 24)	\$5.25

SIDES

Pricing is per person.

Mixed Green Salad, Caesar Salad	\$3.75
Fresh Fruit Salad	\$2.50
Coleslaw	\$3.75
Pasta, Macaroni or Potato Salad	\$3.75
Steamed or Roasted Broccoli	\$3.75
Honey Glazed Carrots	\$3.75
Green Beans & Peppers	\$3.75
Roasted Redskin Potatoes	\$3.75
Roasted Garlic Smashed Potatoes	\$3.75
Macaroni & Cheese	\$5.75
Quinoa Salad w/Cucumber, Carrot, & Red Pepper	\$5.25

BEVERAGES

- HOT
- COLD
- ON-THE-GO
- HYDRATION STATIONS
- MOCKTAILS



BEVERAGES

HOT BEVERAGES

Includes condiments and supplies. Pricing is per person, unless otherwise indicated.

Fresh Brewed Coffee	\$1.50
Fresh Brewed Decaf Coffee	\$1.50
Fresh Brewed	\$2.00
Starbucks® Coffee	
Hot Tea	\$1.50
Hot Chocolate	\$1.50

Hot Beverages by the gallon \$19.50
(includes cups and supplies)

Fresh brewed coffee, decaf coffee, hot chocolate, or hot water with assorted tea bags – 12 servings

COLD BEVERAGES

Pricing is per person.
Order in quantities of 4 (1 carafe).

Orange Juice	\$2.00
Cranberry Juice	\$2.00
Apple Juice	\$2.00
Fresh Brewed Iced Tea	\$1.50
Lemonade	\$2.00
Cranberry Punch	\$2.00

ON-THE-GO

Pricing is per person.

Minute Maid Bottled Juice	\$2.75
Orange, Cranberry Blend or Apple	
Dasani Bottled Water	\$1.50
Canned Minute Maid®	
Lemonade	\$1.50
Canned Soda	\$1.50
Coke® Products	

HYDRATION STATIONS

Three gallons, 40 servings.
Pricing per station. Cups included.

Fresh Brewed Iced Tea	\$21.25
Lemonade	\$21.25
Citrus Juice Punch	\$21.25
Ice Water (refills included)	\$9.25
Citrus Water (refills included)	\$9.75

MOCKTAILS

\$32 per gallon

Nojitos

Mint, lime, pineapple

Blueberry Nojito

Mint, blueberries, lime

Pineapple Cobbler

Strawberry, lime, pineapple

Bella Bellini

Peach, lemon

Frost Bite Mocktail

Lime, pineapple, white grape, mint, blueberries

HORS D'OEUVRES




















- HOT HORS D'OEUVRES
- HOT VEGETARIAN HORS D'OEUVRES
- COLD HORS D'OEUVRES



HORS D'OEUVRES

HOT HORS D'OEUVRES

25 servings or pieces per order. Allow five to six pieces per person/per hour for stationary food displays. Allow three to four pieces per person/per hour for butlered hors d'oeuvres.

Buffalo Chicken Cheese Dip 	Served with tortilla chips	\$40.25
Boneless Chicken Wings 		Market Price
Choice of mild, hot, bbq or garlic parmesan. Served with ranch and celery		
Chicken Wings 		Market Price
Choice of mild, hot, bbq or garlic parmesan. Served with ranch and celery		
Hand-made Cocktail Meatballs    		\$15.00
Blended with herbs and spices, baked with your choice of teriyaki, sweet and sour, bbq, Italian, or sesame ginger sauce		
Franks in a Blanket  	Served with yellow mustard	\$39.25
Mini Lump Crab Bites      	Served with classic remoulade	\$52.50
Chicken or Pork Pot-Stickers  		\$35.00
Served with duck and teriyaki sauces		
Chicken Skewers 		\$39.25
Choice of sesame ginger, thai peanut, sweet red chili, creole bbq, or garlic & herb		
Beef Skewers 		\$46.25
Choice of sesame ginger, thai peanut, sweet red chili, creole bbq, or garlic & herb		























HOT VEGETARIAN HORS D'OEUVRES

25 servings or pieces per order. Allow five to six pieces per person/per hour for stationary food displays. Allow three to four pieces per person/per hour for butlered hors d'oeuvres.

General Tso's Tofu Bites  		\$27.75
Bison Dip     	Served with pita bread	\$35.00
Mini Falafel 	Chickpea roasted garlic fritters served with tzatziki sauce	\$23.75
Mac-and-Cheese Bites     		\$36.00
Pepperjack, cheddar, and fontina cheeses, breaded and fried		
Spinach & Boursin Stuffed Mushrooms  		\$41.75
Vegetable Pot-Stickers   	Served with duck and teriyaki sauces	\$32.50
Crispy Vegetable Spring Rolls   		\$24.50
Served with sweet Thai chili dipping sauce		

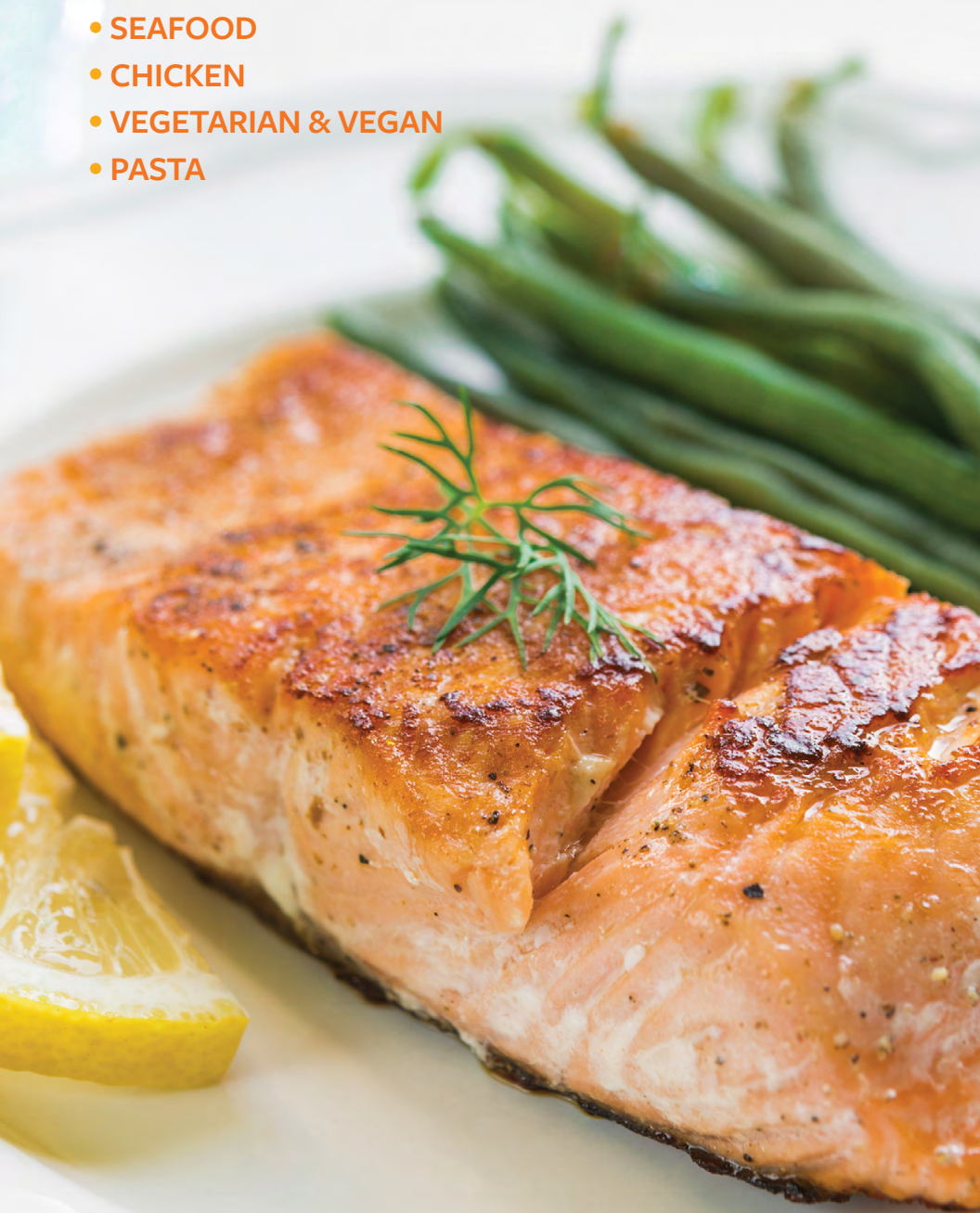
COLD HORS D'OEUVRES

25 servings or pieces per order. Allow five to six pieces per person/per hour for stationary food displays. Allow three to four pieces per person/per hour for butlered hors d'oeuvres.

Fresh Sliced Fruit Platter  		\$49.00
Fresh Fruit Kabobs  		\$24.75
Build-Your-Own Cheese Board 		\$95.75
Pick five: Provolone, smoked gouda, pepperjack, cheddar, Swiss, garlic & herb boursin, brie, fontina, gruyere, bleu cheese		
Additional cheese for \$10 per cheese.		
Fresh Crudite Platter  		\$43.25
Served with ranch dip		
Tomato, Basil, & Fresh Mozzarella Kabobs  		\$52.50
Fresh Vegetable Summer Rolls  		\$36.50
Served with sweet Thai chili dipping sauce		
Assorted Tea Sandwiches   		\$20.50
Tuna salad, chicken salad, ham salad		
Vegetarian available upon request		
Tortilla Chips & Salsa   		\$20.50
Add guacamole for \$25 per order.		
Add queso for \$20 per order.		
Classic Hummus Dip  		\$32.00
Served with pita chips		
Add carrots and celery for \$20 per order.		
A Trio of Hummus Dips 		\$39.75
Classic, roasted red pepper, and Kalamata olive		
Served with toasted pita chips		
Add carrots and celery for \$20 per order.		
Shrimp Cocktail  		Market Price
Served with homemade cocktail sauce and lemon		

THE MAIN COURSE

- BEEF
- PORK
- SEAFOOD
- CHICKEN
- VEGETARIAN & VEGAN
- PASTA










Our main course lite entrées include rolls and butter, your choice of three side dishes, cookies, coffee, hot tea, ice water and iced tea. Cakes and pies or special request desserts are available for an additional \$2.00 per person. Lite buffets are served until 4 p.m. Pricing is per person.

Our main course hearty entrées include rolls and butter, your choice of three side dishes, cakes and pies, coffee, hot tea, ice water and iced tea. Upscale desserts are available for an additional \$4.00 per person. Special request desserts are available for an additional \$2.00 per person. Pricing is per person.

MP = Market Price


















BEEF ENTRÉES

	Lite MP	Hearty MP
Grilled Filet Mignon 		
Cabernet Sauvignon demi-glace		
NY Strip Steak Au Poivre  		
Pan-seared block-cut with green peppercorn brandy cream		
Churrasco Steak 		
Grilled South American marinated steak charbroiled, roasted garlic and herb chimichurri		
Thai-Marinated London Broil  		
Ginger and soy marinated char-grilled flank steak		
Grilled Montreal Flank Steak 		
Marinated with a blend of spices and red wine vinegar, topped with house-made steak sauce		
Pot Roast & Root Vegetables		
Red-wine braised beef with root vegetables. Select two additional sides.		

PORK ENTRÉES









Roasted Pork Loin  	Lite \$14.50	Hearty \$18.50
Apple cider and whole grain-mustard glaze		

SEAFOOD ENTRÉES





Grilled Salmon     	Lite MP	Hearty MP
Fresh garlic, lemon, and butter		
Lump Crab Cakes     	LiteMP	Hearty MP
Classic remoulade		
Grilled Miso Salmon     	Lite MP	Hearty MP
Miso barbecue sauce		
Shrimp Scampi  	Lite MP	Hearty MP
White wine, garlic and butter served with rice or pasta		




THE MAIN COURSE

CHICKEN ENTRÉES

Stuffed Chicken 	Lite \$14.00	Hearty \$18.50
Roasted mushrooms, fontina cheese, fresh herb stuffing, and rosemary jus		
Pan Roasted Chicken Breast 	Lite \$14.00	Hearty \$18.50
With a smoked tomato fontina bisque		
Buttermilk Fried Chicken Breast	Lite \$13.00	Hearty \$18.00
Buttermilk style hand-breaded and crispy fried chicken breast		
Double Jerked Grilled Chicken 	Lite \$13.00	Hearty \$18.00
Traditional jerk style, topped with jerk barbecue sauce		
Parmesan Crusted Chicken 	Lite \$13.00	Hearty \$18.00
Honey Balsamic Grilled Chicken 	Lite \$13.00	Hearty \$18.00
Marinated in balsamic vinaigrette		
Pesto Grilled Chicken 	Lite \$13.00	Hearty \$18.00
Tossed in basil pesto		
Grilled Chicken Parmesan 	Lite \$13.00	Hearty \$18.00
Italian herb marinated chicken, marinara, and mozzarella and parmesan cheeses		
Chargrilled Fresh Herb & Olive Oil Chicken 	Lite \$13.00	Hearty \$18.00
Topped with tomato basil bruschetta		

VEGETARIAN & VEGAN ENTRÉES

Stuffed Portabella Mushroom 	Lite \$15.50	Hearty \$17.00
Spinach, roasted red peppers, and asiago and parmesan cheeses. Vegan preparation available.		
Parmesan Polenta with Vegetable Ragout 	Lite \$13.00	Hearty \$17.00
Soft polenta with parmesan and ratatouille style ragout		
Vegetable & Edamame Stir Fry 	Lite \$14.00	Hearty \$17.00
Edamame beans, red onion, peppers, carrots, zucchini, and squash, tossed with sesame ginger sauce. Served with brown rice. Select two additional sides.		
Vegetable Quiche 	Lite \$9.25	Hearty \$13.00
A savory mixture of eggs, cheese, and roasted vegetables baked in pie crust		

Crispy Fried Tofu 	Lite \$13.50	Hearty \$17.00
Spicy peanut sauce with napa and green onion slaw		
Cauliflower & Chick Pea Curry 	Lite \$15.00	Hearty \$18.00
Chickpeas and cauliflower in an Indian curry with coconut milk and vegetables. Served with jasmine rice. Select two additional sides.		
Tofu & Vegetable Fried Rice 	Lite \$13.50	Hearty \$16.50
Brown rice, tofu, sweet peas and carrots stir-fried in a sweet and spicy sesame peanut sauce.		

PASTA ENTRÉES

Roasted Garlic Fettuccini Alfredo 	Lite \$15.50	Hearty \$16.50
Fresh broccoli and roasted garlic in a creamy alfredo sauce with fettuccini and parmesan cheeses		
Chef's Choice Ravioli 	Lite MP	Hearty MP
Harvest Penne Pasta 	Lite \$13.00	Hearty \$15.50
Penne, roasted butternut squash, spinach, and mushrooms tossed with fresh sliced garlic, extra virgin olive oil, crushed red pepper flakes, and parmesan. Vegan preparation available.		
Mediterranean Penne 	Lite \$11.25	Hearty \$15.50
Rustic sun-dried tomato, basil, and artichoke heart pesto		

Add on to ANY pasta dish:

Chicken	Lite \$3.75	Hearty \$5.75
Shrimp	Lite MP	Hearty MP
Steak	Lite MP	Hearty MP
Salmon	Lite MP	Hearty MP

THE MAIN COURSE & SIDES

SIDES

SOUP & SALAD

Mixed Green Salad

Mixed greens, grape tomatoes, carrots and cucumber

Caesar Salad

Romaine, asiago cheese, croutons and Caesar dressing

Soup Du Jour

Vegetarian option available daily. Additional \$1.25 for soups containing protein.

Greek Salad

Spinach, romaine, tomatoes, cucumbers, red onion, kalamata olives, feta, red wine vinaigrette. Additional \$1.25 per person.

Spinach Salad

Strawberries, mandarin oranges, toasted almonds, red onion, raspberry vinaigrette

VEGETABLES

Green Beans and Red Peppers

Steamed or Roasted Broccoli

Roasted Cauliflower

Honey-glazed Carrots

California Blend

Roasted broccoli, cauliflower and carrots

Italian Blend

Roasted zucchini, yellow squash, and red bell peppers

STARCHES

Long Grain & Wild Rice

White or Brown Rice

Basmati Rice Pilaf

Coconut Jasmine Rice

Penne Pasta

With garlic butter and herbs

Macaroni & Cheese

Additional charge of \$1.75 per person.

POTATOES

Roasted Garlic

Smashed Potatoes

Sour Cream & Chive

Smashed Potatoes

Mashed Sweet Potatoes

Roasted Redskin Potatoes

Maple Glazed Sweet Potatoes

SWEETS & TREATS











- PLATTERS
- CUPCAKES
- CHEESECAKES
- GOURMET DESSERTS
- CAKES
- SNACK PACKS
- A LA CARTE



SWEETS & TREATS

DESSERT PLATTERS

25 servings or pieces per order. Price per order.

Assorted Truffles 	\$30.00
Brownie Bites 	\$21.00
Chocolate Covered Strawberries 	Market Price
Mini Whoopie Pies 	\$30.00
Chocolate, pumpkin, red velvet	
Mini Cookie Cups 	\$35.00
Choice of brownie or sugar cookie, fudge filling, coconut cream or vanilla cream	
Mini Flourless Chocolate Cakes 	\$35.00
Topped with lightly sweetened whipped cream	
Mini Lemon Meringue Tarts 	\$30.00
House made mini tart shells filled with tart lemon curd and topped with toasted meringue	
Mini Carrot Cakes 	\$30.00
House made carrot cake topped with cream cheese frosting	
Mini Cheesecakes 	\$35.00
Assorted flavors	
Vegan Pecan Bars 	\$38.00
Shortbread crust with caramel pecan topping	





CUPCAKES

Available in orders by the dozen. Pricing per order. **A 5-day lead time is required.**

Full Size Cupcakes 	\$14.50
Choice of white or chocolate cake with vanilla or chocolate icing, or red velvet with cream cheese icing	
Mini Cupcakes 	\$11.50
Assorted flavors	
Raspberry Rosé Cupcakes 	\$25.00
Rosé cupcakes with a raspberry coulis filling, topped with a raspberry rosé buttercream	
Vegan Lemon Blueberry Cupcakes 	\$30.00
Salted Caramel Cupcakes 	\$34.00
Chocolate cupcakes topped with a salted caramel buttercream and garnished with dark chocolate and caramel drizzle	



CELEBRATION WHOLE CAKES

Includes a simple message with design choice of flowers or balloons. Contact catering for special decorating requests.

7-inch Cake 	Two layers. Serves 8-10 people.	\$23.25
10-inch Cake 	Two layers. Serves 16-20 people.	\$31.00
Half Sheet Cake 	One layer. Serves 30-36 people.	\$32.00
Full Sheet Cake 	One layer. Serves 60-72 people.	\$65.00

CHEESECAKES








Available as whole pie. Pricing per pie.

House-Made Cheesecake 	\$38.75
With choice of raspberry, cherry or strawberry topping	
Blueberry Cheesecake 	\$40.00
House made cheesecake flavored with a fresh blueberry puree and topped with whipped cream and fresh blueberries	

GOURMET DESSERTS

Minimum order of 12 per item is required. Pricing per person.


A 5-day lead time is required.


Chocolate Trifle 	\$6.00
Flour-less chocolate cake, dark chocolate pastry cream, raspberries, fresh whipped cream, and shaved chocolate	
Tiramisu 	\$6.00
Lady fingers soaked in Kahlua® with mascarpone cheese, pastry cream, fresh whipped cream, and shaved chocolate	
Lemon Cloud Angel Roll 	\$6.00
Lemon chiffon filling and fresh berries	
Vegan Strawberry Mousse Cake 	\$9.00
A vanilla sponge base with a strawberry coconut mousse, topped with a strawberry gelee	
Spiced Honey Cake 	\$7.50
Citrus and spice honey cake topped with cream cheese frosting	
Black Forest Cake 	\$6.00
Dark chocolate cake with a cherry filling, topped with whipped cream	
Bread Pudding 	\$6.00
Spiced bread pudding served warm and drizzled with homemade vanilla sauce	

SWEETS & TREATS

VEGAN DESSERTS

Pricing is per person for a la carte. Available as a buffet or package add on for \$1.75 per person.

Chia Seed Pudding  \$5.00
Coconut milk, chia seeds, maple syrup, vanilla and cinnamon with choice of flavor: classic, chocolate espresso or blueberry lemon


Vegan Chocolate Cake  \$40.00
8-inch chocolate cake iced with vegan vanilla frosting

Vegan Spiced Chocolate Brownies  \$1.55
Brownies with a spicy hot chocolate flavoring


Vegan Dark Chocolate Tart  \$6.00
Tibok-Tibok pudding in a vegan tart shell

SNACK PACKS

Pricing per person

Sweet & Salty  \$5.25
Mixed nuts, potato chips with ranch dip and fresh baked cookies or brownies

Build Your Own Trail Mix  \$5.25
Cereal, nuts, mini M&Ms, raisins or raisins, gummies, chocolate chips.

Ice Cream Social  \$6.25
Vanilla ice cream, chocolate, caramel, maraschino cherries, fresh whipped cream, chopped peanuts and sprinkles. Minimum order of 25 people.

A LA CARTE SNACKS

Bison Energy Barz \$3.00
Potato Chips \$1.50
Whole Fruit \$1.50
Mixed Nuts \$2.50
Potato Chips (1 lb) \$6.25
Snack Mix (2 lb) \$13.00
Assorted Ice Cream Novelities \$2.00
Cookies \$0.75
Dessert Bars \$1.25
Brownies \$1.25
Rice Krispie® Treat \$1.25
Popcorn (minimum order of 15 people) \$1.50

VALUE PACKAGES

- SIMPLISTIC MORNING
- SIMPLISTIC LUNCHES



VALUE PACKAGES

SIMPLISTIC MORNING

Packages include ice water. Decaf coffee is available upon request. Pricing is per person. No substitutions.

Best Value Continental \$5.25

Assorted muffins, whole fruit, coffee and hot tea

The Oatmeal Buffet \$4.75

Oatmeal, dried fruits, brown sugar, nuts, pastries, coffee, hot tea and milk

Egg & Cheese Breakfast Sandwiches \$5.25

English muffin, egg, cheddar cheese, coffee and hot tea

SIMPLISTIC LUNCH

Packages include one cookie per person and ice water. Pricing is per person. No substitutions.

Soup-Of-The-Day & Garden Salad \$6.25

Includes crackers and choice of dressing

Penne Pasta w/Marinara \$8.75

Includes rolls and butter, and mixed green salad with choice of one dressing

Salad Sandwiches \$8.00

Choice of chicken, ham, or egg salad on white or wheat bread

Loaded Nacho Bar \$5.25

Includes warm queso dip, salsa, sour cream, jalapenos, black beans, and tortilla chips. Add seasoned ground beef for additional \$1.75

Sandwich & Salad Buffet \$8.75

Choice of ham, turkey, or roasted vegetable on white or wheat bread. Includes mixed green salad with choice of one dressing.

Chicken Tender Buffet \$15.00

Chicken tenders with macaroni & cheese 🍝 🍔 🥗

Chicken tenders with french fries 🍟 🥗 \$10.00

CATERING GUIDELINES

- RESERVATIONS
- CONTRACT
- SERVICE STYLE
- ATTENDANTS
- CHINA/LINENS
- PRICING
- CARRY OUT SERVICE
- DELIVERY
- POLICIES
- ALLERGEN CONCERNS
- CHARGE SUMMARY
- CONTACTS

CATERING GUIDELINES

ROOM/EVENT RESERVATIONS

Room reservations need to be made before contacting Bucknell University Catering. Room reservations, audio-visual equipment, and table set-up needs are handled through the Events Management at 570.577.3167. If the event is not affiliated with Bucknell University, please call 570.577.3095. Please inform the Events Management Office of any room set-up needs such as tables, trash receptacles, etc., as Bucknell University Catering does not provide these items. Please inform the Events Management Office of any changes in counts, set-up, etc.

CATERING CONTRACT

In order to plan and schedule properly, THE CATERING OFFICE MUST BE NOTIFIED A MINIMUM OF FIVE BUSINESS DAYS (MONDAY THROUGH FRIDAY) BEFORE YOUR EVENT. If contact is less than five business days, every attempt will be made to satisfy your needs for the event, but menu selection or any special requests cannot be guaranteed. If an event is booked one business day (Monday through Friday) or less prior to your event, a \$10 or 5% of food cost charge, whichever is higher (maximum \$50), will be added to the price and menu selections may be limited. Please contact Catering to plan the food and service to fit your particular needs (special linens, flowers, room configurations) to allow adequate time for planning and preparation. The Catering Office, which is located on the second floor of the Elaine Langone Center, is open Monday – Friday, 8:30 a.m. to 5 p.m.

NOTE: For University events, a budget number is required before an order can be processed.

The catering guide and event form can be found online at bucknell.edu/catering. Complete and return the event form to Bucknell University Catering via e-mail at catering@bucknell.edu.

Information that will be helpful in making your arrangements:

- Theme or purpose for event
- Special layout needs (reserved seating, head tables, linen needs)
- China or disposable table service
- Special dietary and allergen considerations
- Floral, centerpiece, and bar service needs
- Seasonal food availability
- Weather — is rain site required?

- Program details — awards ceremonies, speakers, etc.
- Alcohol — will beer or wine be served?
- Any VIP guests

When making arrangements, please be prepared to provide the following information:

- Name of your group/organization
- Date/time (start and end) of event
- Location
- Number of guests (Note: this must match the room request set up)
- Phone number and address
- Budget parameters
- Form of payment (i.e. university account number, direct billing, cash)
- Style of service (i.e. served, buffet, carry out, delivery set-up)
- Name of contact person

After the arrangements have been made, a confirmation will be e-mailed to you. Please review it carefully. If everything is correct, sign and return it to the Catering Office at least 3 days prior to your event. Once signed, the event sheet serves as the contract. If the contract still requires changes, please contact the Catering Office.

GUEST COUNT, CHANGES & GUARANTEE POLICY

When booking the event, the expected guest count must match the room request set up and should be as accurate as possible. Bucknell University Catering will plan, bill, and purchase food based on this number. Final counts and all changes must be received by e-mail 72 hours (three business days, Monday–Friday) prior to the event. Those received within 72 hours cannot be guaranteed, and will incur a \$10 or 5% of the food cost charge, whichever is higher.

Events canceled within 24 hours of the event or numbers decreased by 25% or more within a 24-hour time frame will be charged for any specialty products purchased for that event as well as any expenses incurred in preparation for the event. Cancellations on the day of the event, or failure to cancel, will be billed the entire amount.

CATERING GUIDELINES

STYLE OF SERVICE

Formal

All courses are served at the table. Depending on the number of guests at the event or time constraints, the salad and/or dessert courses may be preset on the table. Pricing is based on single-menu entrée selection. If two or three entrées are chosen, Bucknell University Catering requires a specific guest count for each entrée ordered 72 hours (three business days) prior to the event. If a breakdown of entrée choices is not available, we recommend you consider an entrée combination plate or additional charges may be incurred.

Buffet

This style offers a variety of menu options — not to exceed 3 main entrées (one to include vegetarian). Buffets with two entrees will be charged at the highest rate. Buffets offering three entrée choices will be priced at the highest entrée price with an additional 20% added to the total of your meal. Quantities of food prepared will adequately serve the number of guaranteed guests, but this does not imply all-you-care-to-eat. Buffet services for 12 people or less will incur an additional charge of \$5 or 5% of the food cost, whichever is higher. A buffet is suggested under the following circumstances:

- Guests arriving at different times
- Physical layout of the room
- Mixed crowd requiring a varied menu
- Lack of proper facilities to serve formal style

ATTENDANTS

All package and buffet prices include attendants appropriate for the guest count. If an attendant is requested or required for events with hors d'oeuvres, a la carte, or other items not already including attendants, \$24.50 per hour, per attendant will be charged. Culinary professional fees are \$37.00 per hour. Attendant / culinary fees include set up and clean up times. Additional charges will be incurred if the event is held off-campus.

CHINA/LINENS

China

Events held within the Elaine Langone Center will be provided with china unless otherwise designated. Events held outside the Elaine Langone Center will be provided with disposable ware; however, if china is desired a charge of \$3.00

per person will be incurred. Basic paper supplies are included with meals. All others will be charged at a minimal cost. Please contact the Catering Office for the appropriate pricing.

Linens:

All buffet/food table linens will be included in the price of the event. Upon request, seating tables using linen will be covered with a standard 85" x 85" ivory table cloth at a charge of \$7.00 per table. Other sizes and colors of linens may be ordered upon your request and will be charged accordingly.

PRICING

We reserve the right to adjust or change pricing based on location, seasonal availability, and current market price of products found in this catering guide. Once the contract is signed, the prices are guaranteed. Sales tax will be added to the final bill for all non-University events unless proof of sales tax exemption is provided. Please note that student organization events not funded by the University are subject to sales tax. There will be an additional charge for all non-University events.

CARRY OUT SERVICE

Carry Out Service can be arranged for items to be picked up at the Bostwick Marketplace or Catering office. The responsibility for the prompt return of any equipment is the clients. There will be additional charges for any equipment damaged or not returned within two business days. Please note, Bucknell University Catering only loans or rents equipment and supplies when food is provided by Bucknell University Catering.

DELIVERY

Delivery Service

Deliveries made on campus with no required set-up, as well as no return pick-up or cleanup needed, will incur a delivery fee of \$10.00. Deliveries made on campus with required set-up and a return pick-up or cleanup, will incur a delivery fee of \$13.50. This fee will be added to all orders outside of the Elaine Langone Center. Delivery times are available between 7 am – 7:30 pm. Any delivery before or after these times may incur an additional charge depending on time, guest count, and location. Drop-off service is not available if the menu requires reusable equipment.

CATERING GUIDELINES

Delivery Setup/Pick-up:

For deliveries made on campus with a setup required, the room reservation must include a proper setup and clean-up time which needs to be arranged with the Events Management office at the time the room reservation is being made. Setup will occur at least 15 minutes before the event as long as proper arrangements have been made. Delivery times are available from 7 a.m. – 7:30 p.m. Any delivery before or after these times may incur an additional charge depending on time, guest count, and location. Pricing includes pick-up of all equipment.

Delivery off campus:

A delivery charge of \$38.00 will be applied to all deliveries made off campus, including Cowan deliveries. Deliveries over 10 miles may incur additional charges, including mileage and labor, and will be estimated when making delivery arrangements. Delivery before or after 7 a.m. – 7:30 p.m. may incur an additional charge depending on time, guest count, and location.

UNIVERSITY CATERING POLICY

University departments and student organizations are required to coordinate their on-campus catering needs with the Bucknell University Catering and are not authorized to contract directly with outside caterers. Donations of food from outside sources are prohibited.

Pennsylvania Department of Agriculture (Department of Health) Policy states: ***“No food prepared in a private home or processed in a place other than a commercial food processing establishment shall be sold or used in the preparation of foods offered for sale, sold or given away.”*** Only food that is prepared in a licensed food service establishment may be served at catering events.

Due to insurance liability, the University must prohibit student organizations from cooking for large groups of people.

There is a catering credit available for events that meet certain requirements in which students with Anytime Access or one of the swipe meal plans are participating. Please contact the Catering office for more information.

ALCOHOLIC BEVERAGE POLICY

Any event where alcohol is to be served must be in full compliance with Bucknell University’s Alcohol Policy. University-funded events must receive permission from the Dean of Students to have alcoholic beverages served and must meet specific requirements. A signed Alcohol Permission Form must be on file with Bucknell University Catering prior to your event. Check with the Events Management Office for this form and the policies and procedures you need to follow. A copy of the alcohol policy is also available from that office. University events must have a bartender.

State law does not permit Bucknell University to provide alcoholic beverages to non-University events. However, non-University events receiving permission to have alcohol are required to use Bucknell University-trained bartenders who are TIPS certified. Non-University events must provide their own alcohol, which must be removed once the event is over.

Events with alcohol will be charged \$3 per person for bar set up.

ALLERGENS & DIETARY CONCERNS

Bucknell University Dining recognizes the top eight allergens: eggs, fish, milk, peanuts, shellfish, soy, tree nuts, and wheat. These top eight allergens account for 90% of all allergies. We are aware that there are other allergens and dietary concerns, and we will make every attempt to accommodate those as they arise.

If you are aware of an allergy or dietary need for a guest attending your event, please bring it to our attention as soon as possible so proper menu arrangements can be made.

Please be aware that our food is prepared in facilities that process nuts and gluten.

CATERING GUIDELINES

CHARGE SUMMARY

- Events received one business day or less, charged an additional \$10 or 15%, whichever is higher (maximum \$50).
- Events canceled or changed counts within 24 hours or same day — Charged for any specialty products purchased for the event
- Events changed less than 72 hours before the event — Charged an additional \$10 or 5% of the food cost, whichever is higher
- Three buffet entrée items — Highest entrée price plus an additional 20%
- Buffet — 12 people or less — Charged an additional \$5 or 5% of the food cost, whichever is higher
- Per attendant/bartender for an event — \$24.50 per hour (Bartender includes one hour before and one hour after event)
- Bar set up fee — \$3 per person
- Per culinary professional for an event — \$37.00 per hour
- China charge for outside the Elaine Langone Center — \$3 per person
- 85" x 85" ivory table cloth — \$7.00 per table
- 85" x 85" ivory table cloth with linen napkins — \$11.50 per table
- Non-Bucknell University Event — Charged an additional 15%
- Events starting at 8 p.m. or later — \$27.00 after-hours event fee
- Event delivery with no pick-up/clean-up — \$10.00 per event
- Event delivery with pick-up/clean-up — \$20.00 per event
- Event deliveries not between the hours of 7 a.m. and 7:30 p.m. — Charges depending on time, guest count and location
- Event deliveries off campus within 10 miles — \$38.00 per event
- Event deliveries off campus more than 10 miles may incur additional charges

BUCKNELL UNIVERSITY CATERING CONTACTS

Catering Office | catering@bucknell.edu | 570.577.3704

Angie Cimino, *Director of Catering* | aco57@bucknell.edu | 570.577.3704

Katelyn Romano, *Assistant Director of Catering* | kro25@bucknell.edu | 570.577.7524

Sadie Miller, *Catering Supervisor* | symo01@bucknell.edu | 570.577.1071

Stefanie Mertz, *Catering Coordinator* | samo51@bucknell.edu | 570.577.2130



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