

2019-2020



BucknellUniversityDining



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CATERING GUIDE

Bucknell
UNIVERSITY
Dining Services

Bucknell
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Dining Services

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ALLERGEN KEY

	Vegan
	Vegetarian
	Gluten Friendly
	Contains Dairy
	Contains Nuts

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 570.577.1869 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    | \$6.15 |
| Fresh, seasonal fruit salad; assortment of breakfast pastries | |
| Continental Plus    | \$6.80 |
| Fresh, seasonal fruit salad; assortment of breakfast pastries; assortment of bagels with butter, cream cheese and jelly | |
| Healthy Start Continental    | \$6.70 |
| Low-fat yogurt; fresh, seasonal fruit salad; hard-boiled eggs; celery with peanut butter | |
| The Executive   | \$12.25 |
| Smoked salmon, bagels and cream cheese; tomatoes, capers and red onions; fresh seasonal fruit salad; low-fat yogurt | |
| Bagged Breakfast   | \$5.50 |
| 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 and an assortment of breakfast pastries (one per person). Decaf available upon request. Pricing is per person.

- | | |
|---|---------------|
| Sunrise  | \$7.80 |
| Select one: scrambled eggs, French toast, pancakes. Select one: bacon, sausage, ham | |
| Deluxe  | \$9.05 |
| Fresh fruit salad. Select one: herb and cheese scrambled eggs, French toast, pancakes. Select one: bacon, sausage, ham | |
| Energetic Start   | \$9.75 |
| Scrambled eggs with vegetables; oatmeal with brown sugar, dried fruit and nuts; low-fat yogurt; honey bran muffins in lieu of breakfast pastries. | |
| Frittata     | \$9.15 |
| 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> | |
| Baked Oatmeal    | \$5.85 |
| Oatmeal, apples, raisins, cinnamon and brown sugar. <i>Minimum 10 people.</i> | |
| Country Mess   | \$8.30 |
| Eggs, sausage, ham, peppers, onions, potatoes, cheddar cheese. <i>Minimum 10 people.</i> | |
| The Breakfast Sandwich  | \$7.60 |
| Egg and American cheese on a plain bagel or English muffin. Select one: bacon, sausage, ham. Fresh seasonal fruit salad. <i>Does not include breakfast pastries.</i> | |



BREAKFAST

A LA CARTE Pricing is per person.

Whole Fruit  	\$1.15
Scrambled Eggs  	\$1.45
Two eggs	
Bacon 	\$1.75
Three slices	
Sausage 	\$1.35
Two links	
Ham 	\$1.35
One slice	
Pancakes 	\$1.70
Two cakes with syrup	
Texas-style French Toast 	\$1.70
One slice with syrup	
Home Fries  	\$1.15
Hard-boiled Eggs  	\$0.50
One per person	
Celery with Peanut Butter  	\$1.05
One per person	
Fruit Salad  	\$2.05
Fresh, seasonal fruit	

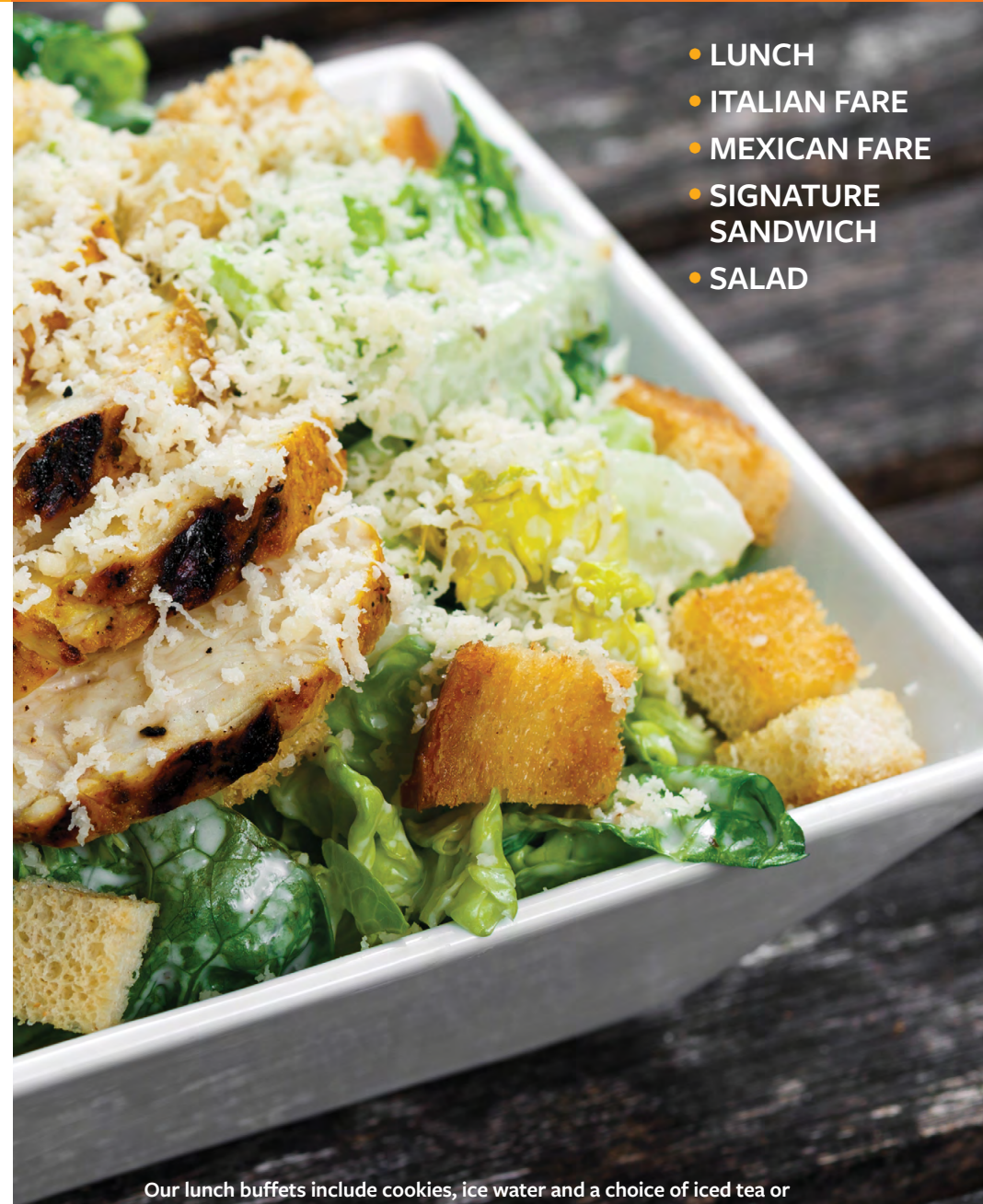
Fresh Berry and Low-fat Yogurt Parfait  	\$2.70
Fresh berries and granola	
Low-fat Yogurt Cup  	\$1.75
Oatmeal or Cream of Wheat	\$3.35
With brown sugar, dried fruits, milk and nuts	
Breakfast Burrito 	\$5.25
With egg, cheese, peppers and onions.	
Select one: bacon, sausage or ham	
Breakfast Pizza  	\$18.35
Eight servings per pie	
Option 1: Our traditional, hand-made pizza crust topped with scrambled eggs, ham, country potatoes, cheddar cheese and alfredo sauce.	
Option 2: Our traditional, hand-made pizza crust topped with scrambled eggs, bacon, onion, green peppers, cheddar cheese and alfredo sauce.	
Tofu Scramble  	\$4.25

FROM THE BREAKFAST BAKERY Pricing is per person.

Assorted Bagels  	\$1.95	Donut Holes	\$0.35
with butter, cream cheese and jelly		Sticky Buns	\$1.70
English Muffins	\$0.70	Streusel Coffee Cake	\$1.15
White or whole wheat with butter and jelly		Assorted Scones	\$2.05
Toast	\$0.70	Breakfast Breads	\$0.70
White or whole wheat with butter and jelly		Two slices	
Assorted Muffins	\$1.05	House-made Biscotti	\$1.85
Assorted Mini-Muffins	\$0.35	Parfait Bars	\$12.25
Assorted Mini-Pastries	\$1.95	By the half dozen	
Assorted Breakfast Pastries	\$1.65	Bison Barz	\$2.80
Danish	\$1.70	Energy, Sustain or Recover	
Donuts	\$1.20		

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 \$1.85 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 \$1.85 per person. Pricing is per person.

The Classic Deli Buffet \$9.15

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 \$10.20

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

Soup, Salad and Sandwich Buffet \$10.85

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

Select three: turkey, ham, roast beef or grilled 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 \$3.05 per sandwich.

Breads & wraps 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 \$1.85 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, hard taco shells, and tortilla chips. Add queso for \$1.00 per person. Extra guacamole: \$0.70 per person. Substitute marinated tofu at no extra charge. Upgrade to a taco salad buffet for an additional \$0.80 per person.

Seasoned Ground Beef \$10.25

Grilled Chicken \$10.55

Fajita Buffet

Our fajita buffet includes Spanish rice, black beans, sauteed onions and peppers, jalapenos, tomatoes, lettuce, shredded cheddar, salsa, sour cream, guacamole, soft flour tortillas and tortilla chips. Extra guacamole: \$0.70 per person. Substitute marinated tofu at no extra charge.

Grilled Chicken \$11.40

Grilled Flank Steak \$12.80

Build Your Own Grain Bowl Bar \$13.95

Includes quinoa & brown rice, grilled chicken, seasonal vegetables, assorted toppings, and two house-made vinaigrettes.

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 \$1.85 per person. Pricing is per person.

Pasta Buffet \$10.20

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 bread

Add House-made Meatballs \$1.60

Add Grilled Chicken \$3.45

Add side of Roasted Vegetables \$1.60

Substitute Gluten-friendly Penne \$2.55

Substitute Whole Wheat Penne \$1.30

Lasagna Buffet

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

Lasagna with Meat Sauce \$15.00

Vegetable Lasagna \$12.50

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 \$1.85 per person. Pricing is per person. Substitute tofu for any protein at no extra charge.

Southwest Chicken Caesar Salad 4 oz \$10.20 6 oz \$10.60

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 \$10.20 6 oz \$10.60

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 \$9.55 6 oz \$10.05

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

Chef Salad 4 oz \$10.50 6 oz \$11.15

Mixed greens and iceberg lettuce, ham, turkey, provolone cheese, tomato, hard-boiled egg, and carrots with a choice of two dressings

Cobb Salad 4 oz \$12.25 6 oz \$12.85

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

Vegetarian Taco Salad 4 oz \$11.80 6 oz \$12.65

Marinated grilled tofu, corn, kidney beans, romaine lettuce, avocado, tomato, cheddar cheese, and tortilla chips

continued

SALAD BUFFET *continued*

Spinach Salad   **\$7.50**

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

Build-Your-Own-Salad **4 oz \$10.50** **6 oz \$11.15**

Select one green: mixed baby greens, romaine, spinach, iceberg, kale

Select one protein: steak, chicken, tofu, ham, turkey


Select four toppings: carrot, cucumber, red onion, mushroom, tomato, roasted red pepper, green pepper, black beans, corn, white beans, jalapenos, peas, banana peppers, edamame, broccoli, apples, 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 \$0.70 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 \$1.85 per person. Pricing is per person. Limit three sandwich options per buffet.


Smoked Turkey  **\$8.65**
Sliced local apples, cranberry mayo, and brie cheese on a multi-grain roll

Mediterranean Meats  **\$9.30**
Salami, capicola ham, provolone, lettuce, tomato, red onion, and Italian dressing on a ciabatta roll

Pesto Chicken  **\$10.90**
Grilled chicken with sun-dried tomato pesto, fresh mozzarella and spinach on ciabatta


California Dreaming  **\$9.30**
Roasted turkey, pepper jack cheese, guacamole, tomato, and lettuce on Italian style bread

Hummus and Roasted Vegetable Wrap  **\$8.65**
A selection of seasonal roasted vegetables and hummus

Roasted Tomato & Avocado  **\$9.95**
With arugula and pesto mayo on sourdough

Grilled Chicken Caesar Wrap **\$9.55**
Grilled chicken, romaine lettuce, asiago cheese, and Caesar dressing

Bronzed Tomato and Mozzarella   **\$8.90**
Cajun spiced tomatoes, fresh mozzarella, red onions, lettuce, and Dijon mustard on focaccia

Cajun Shaved Roast Beef  **\$9.90**
Sharp cheddar, greens, and spicy aioli on a ciabatta roll

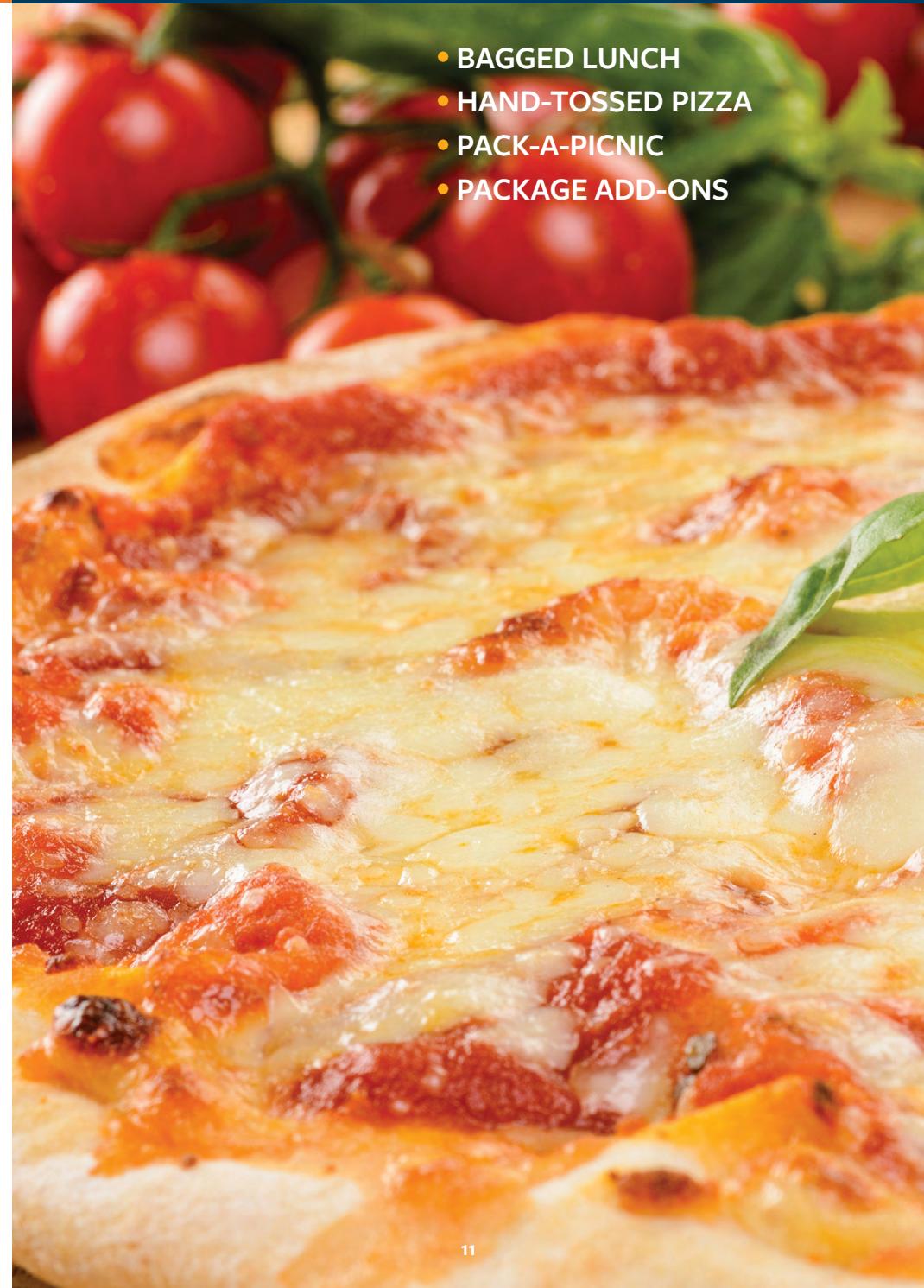
Balsamic Grilled Portobello Mushroom   **\$8.90**
Roasted red peppers, grilled red onions, and fresh mozzarella on focaccia

Chicken Salad **\$9.55**
Celery, red onion, and mayo on Italian style bread

Salmon BLT **\$11.40**
Grilled salmon fillet, smoked bacon, greens, tomato, and lemon herb aioli on a pretzel roll

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

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



SIMPLE MEALS

BAGGED LUNCH

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

Sandwich Options \$8.65

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 side: chips or pretzels

Select one: soda, lemonade or bottled Dasani® water (additional \$0.45)

Salad Options \$10.50

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

Select one side: chips or pretzels

Select one: soda, lemonade or bottled Dasani® water (additional \$0.45)

Breads & wraps 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 \$1.10 upcharge.

Cheese Pizza \$12.15

Mozzarella cheese and pizza sauce

Meat Pizza \$14.60

Choose: pepperoni, Italian sausage, ham, or seasoned ground beef

Vegetable Pizza \$14.60

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

Specialty Pizza \$18.25

Choose from:

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

Meat-Lovers with pepperoni, Italian sausage, ham, seasoned ground beef, mozzarella, and pizza 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

Mediterranean with artichoke hearts, Kalamata olives, roasted red peppers, feta and mozzarella cheeses, and baby spinach

Vegan Pizza \$17.75

Vegan cheese, marinara sauce, and choice of two vegetables


Calzone \$14.60

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

Choose from:

Mozzarella, ricotta, and ham

Mozzarella, ricotta, and broccoli


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

Stromboli \$17.05

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

Choose from:

Mozzarella, pepperoni, and ham

Mozzarella and roasted vegetables 

Extra Toppings \$1.25/topping

Choose from: cheese, pepperoni, Italian sausage, seasoned ground beef, 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 \$1.85 per person. Pricing is per person.

The All American \$11.30

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 \$13.80

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 \$14.80

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	\$1.95
Turkey Burger/Bun	\$2.60
Veggie Burger/Bun	\$3.40
Hot Dog/Bun	\$1.45
Pulled Pork/Bun	\$2.50
Balsamic Grilled Portabella Mushroom/Bun	\$3.65
Barbecued Chicken/Bun	\$3.50
Grilled Chicken Breast/Bun	\$3.50
Watermelon (Seasonal)	Market Price
Lettuce, Tomato & Onion Platter	\$0.50
Lettuce, Tomato, Onion & Cheese Platter	\$0.70
Pickle Assortment	\$0.35
Mixed Green Salad, Caesar Salad	\$1.35
Baked Beans with Bacon	\$1.45
Vegetarian Baked Beans	\$1.45
Coleslaw	\$1.35
Pasta, Macaroni or Potato Salad	\$1.35
Broccoli Salad	\$1.65
Quinoa Salad w/Cucumber, Carrot & Red Pepper	\$3.15
Macaroni & Cheese	\$3.15
Tomato, Cucumber & Red Onion Salad	\$1.95
Soup du Jour	\$2.70
Vegetarian Soup du Jour	\$2.05
Homemade Potato Chips	\$1.95
Homemade Sweet Potato Chips	\$1.95

A LA CARTE

- ENTRÉES
- SIDES



A LA CARTE

ENTRÉES

Pricing is per person. Includes sandwich buns.

Hamburger	\$4.30
Turkey Burger	\$4.55
Veggie Burger	\$6.15
Hot Dog	\$2.80
Pulled Pork	\$4.70
Balsamic Grilled Portabella Mushroom	\$4.55
Barbecued Chicken	\$4.80
Grilled Chicken Breast	\$4.80
Chicken Tenders (3pc)	\$6.20

No bun included. Choice of honey mustard, barbecue sauce, or ketchup

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SIDES

Pricing is per person.

Soup du Jour	\$2.70
Vegetarian Soup du Jour	\$2.05
Mixed Green Salad, Caesar Salad	\$3.35
Fresh Seasonal Fruit Salad	\$2.05
Coleslaw	\$3.35
Broccoli Salad	\$4.25
Pasta, Macaroni, or Potato Salad	\$3.35
Steamed or Roasted Broccoli	\$3.35
Honey Glazed Carrots	\$3.35
Green Beans & Peppers	\$3.35
Roasted Redskin Potatoes	\$3.35
Roasted Garlic Smashed Potatoes	\$3.35
Macaroni & Cheese (minimum 12 person)	\$5.10
Quinoa Salad w/Cucumber, Carrot, & Red Pepper	\$4.90

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 Starbucks® Coffee	\$1.95
Fresh Brewed Bucknell Brigade Coffee	\$1.95
Hot Tea	\$1.50
Hot Chocolate	\$1.50
Hot Beverages by the gallon (includes cups and supplies)	\$18.55

Fresh brewed coffee, decaf coffee, hot chocolate, or hot water with assorted tea bags – 16 servings

COLD BEVERAGES

Pricing is per person. Order in quantities of 5 (1 carafe).

Orange Juice	\$1.70
Cranberry Juice	\$1.70
Apple Juice	\$1.70
Fresh Brewed Iced Tea	\$1.50
Lemonade	\$1.70
Citrus Juice Punch	\$1.70
Cranberry Punch	\$1.95
Pint of Milk	\$1.70

ON-THE-GO

Pricing is per person.

Minute Maid Bottled Juice	\$2.50
Orange, Cranberry Blend or Apple	
Dasani Bottled Water	\$1.50
Canned Minute Maid® Lemonade	\$1.15
Canned Soda	\$1.15
Coke® Products	

HYDRATION STATIONS

Three gallons, 48 servings. Pricing per station. Cups included.

Fresh Brewed Iced Tea	\$20.45
Lemonade	\$20.45
Citrus Juice Punch	\$20.45
Ice Water (refills included)	\$9.15
Citrus Water (refills included)	\$9.15

MOCKTAILS

\$30 per gallon

Moscow Mule

Lime, ginger

Seasonal Moscow Mules

Basil • Rosemary • Sage • Thyme • Oregano

\$28 per gallon

Nojitos

Mint, lime, pineapple

Blueberry Nojito

Mint, blueberries, lime

Pineapple Cobbler

Strawberry, lime, pineapple

Christmas Mocktails

Cranberry, pineapple, orange

Cherry Bomb

Lemon lime, grenadine

Bella Bellini

Peach, lemon

Cinderella

Lemon, orange, pineapple, grenadine, ginger ale, bitters

Raspberry Fizz

Raspberry, red grapefruit

Juicy Julep

Pineapple, orange, lime, ginger ale, mint

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.

- | | |
|---|--|
| Assorted Mini Quiche  \$45.45 | Franks in a Blanket \$37.85
Served with yellow mustard |
| Buffalo Chicken Cheese Dip  \$39.10
Served with garlic bread | Mini Lump Crab Bites \$50.55
Served with classic remoulade |
| Boneless Chicken Wings \$29.15
Choice of mild, hot, bbq, ranch, old bay, sesame ginger, teriyaki, bourbon, or thai chili. Served with bleu cheese and celery | Chicken or Pork Pot-Stickers \$33.75
Served with duck and teriyaki sauces |
| Chicken Wings Market Price
Choice of mild, hot, bbq, ranch, old bay, sesame ginger, teriyaki, bourbon, or thai chili. Served with bleu cheese and celery | Chicken Skewers \$38.10
Choice of sesame ginger, thai peanut, sweet red chili, creole bbq, or garlic & herb |
| Hand-made Cocktail Meatballs \$14.15
Blended with herbs and spices, baked with your choice of teriyaki, sweet and sour, bbq, Italian, or sesame ginger sauce | Beef Skewers \$44.75
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  \$26.85 | Crispy Vegetable Egg Rolls \$22.75
Served with duck and teriyaki sauces |
| Bison Dip  \$33.80
Served with garlic bread | Spinach & Boursin Stuffed Mushrooms   \$40.50 |
| Mini Falafel \$23.10
Chickpea roasted garlic fritters served with tzatziki sauce | Vegetable Pot-Stickers \$31.60
Served with duck and teriyaki sauces |
| Mac-and-Cheese Bites  \$34.45
Pepperjack, cheddar, and fontina cheeses, breaded and fried | Crispy Vegetable Spring Rolls  \$23.40
Served with sweet Thai chili dipping sauce |
| Spanakopita  \$46.60
Baked phyllo with spinach and feta cheese | |

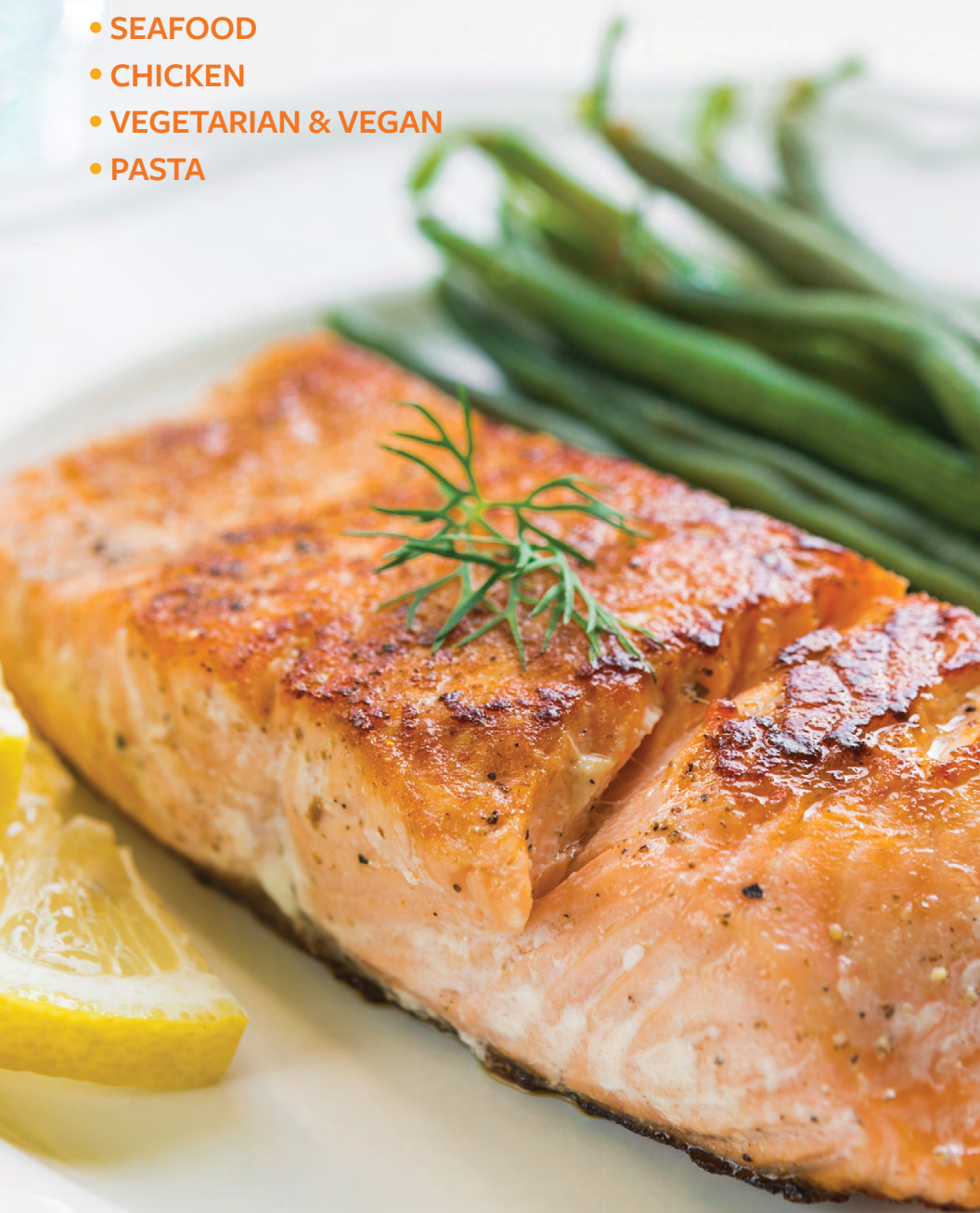
COLD HORS D'OEUVRES

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   \$47.30 |
| Fresh Fruit Kabobs   \$23.65 |
| Build-Your-Own Cheese Board  \$92.80
Pick five: Provolone, smoked gouda, pepperjack, cheddar, Swiss, garlic & herb boursin, brie, fontina, gruyere, bleu cheese
<i>Additional cheese for \$10 per cheese.</i> |
| Fresh Crudite Platter   \$41.85
Served with ranch dip |
| Tomato, Basil, & Fresh Mozzarella Kabobs   \$50.55 |
| Fresh Vegetable Summer Rolls   \$35.25
Served with sweet Thai chili dipping sauce |
| Assorted Tea Sandwiches \$20.00
Tuna, chicken, and ham salad |
| Tortilla Chips & Salsa   \$21.20
Add guacamole for \$25 per order.
Add queso for \$20 per order. |
| Classic Hummus Dip  \$31.10
Served with pita chips
Add carrots and celery for \$20 per order. |
| A Trio of Hummus Dips  \$38.55
Classic, roasted red pepper, and Kalamata olive
Served with toasted pita chips
Add carrots and celery for \$20 per order. |
| Shrimp Cocktail  \$55.35
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 \$1.85 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. Gourmet desserts are available for an additional \$3.60 per person. Special request desserts are available for an additional \$1.85 per person. Pricing is per person.

BEEF ENTRÉES

Grilled Filet Mignon	Lite \$23.35	Hearty \$31.50
Cabernet Sauvignon demi-glace or gorgonzola fondue		
NY Strip Steak Au Poivre 	Lite \$20.45	Hearty \$24.65
Pan-seared block-cut with green peppercorn brandy cream		
Churrasco Steak 	Lite \$14.65	Hearty \$18.60
Grilled South American marinated steak charbroiled, roasted garlic and herb chimichurri		
Thai-Marinated London Broil 	Lite \$14.30	Hearty \$18.10
Ginger and soy marinated char-grilled flank steak		
Grilled Montreal Flank Steak 	Lite \$14.30	Hearty \$18.10
Marinated with a blend of spices and red wine vinegar, topped with house-made steak sauce		
Pot Roast & Root Vegetables	Lite \$12.80	Hearty \$15.80
Red-wine braised beef with root vegetables. Select two additional sides.		

PORK ENTRÉES














Roasted Pork Loin 	Lite \$13.50	Hearty \$17.45
Apple cider and whole grain-mustard glaze		

SEAFOOD ENTRÉES

Grilled Salmon  	Lite \$18.85	Hearty \$23.85
Fresh garlic, lemon, and butter		
Lump Crab Cakes	Lite \$15.00	Hearty \$20.15
Classic remoulade		
Seared Cajun Salmon 	Lite \$18.85	Hearty \$23.85
Creole butter sauce		
Grilled Miso Salmon	Lite \$18.85	Hearty \$23.85
Miso barbecue sauce		
Shrimp Scampi  	Lite \$15.15	Hearty \$20.20
White wine, garlic, and butter		

THE MAIN COURSE

CHICKEN ENTRÉES













Stuffed Chicken  	Lite \$12.45	Hearty \$18.00
Roasted mushrooms, fontina cheese, fresh herb stuffing, and rosemary jus		
Pan Roasted Chicken Breast 	Lite \$12.45	Hearty \$17.95
With a smoked tomato fontina bisque		
Pecan Crusted Chicken 	Lite \$11.70	Hearty \$17.45
Encrusted with pecans and finished with a root beer demi-glace		
Double Jerked Grilled Chicken 	Lite \$11.60	Hearty \$17.25
Traditional jerk style, topped with jerk barbecue sauce		
Parmesan Crusted Chicken 	Lite \$11.00	Hearty \$16.85
Honey Balsamic Grilled Chicken 	Lite \$11.00	Hearty \$16.85
Marinated in balsamic vinaigrette		
Pesto Grilled Chicken  	Lite \$11.00	Hearty \$16.85
Tossed in basil pesto		
Grilled Chicken Parmesan 	Lite \$11.00	Hearty \$15.70
Italian herb marinated chicken, marinara, and mozzarella and parmesan cheeses		
Almond Crusted Chicken 	Lite \$10.70	Hearty \$16.55
Encrusted with almonds, with a maple glaze reduction		
Chargrilled Fresh Herb and Olive Oil Chicken 	Lite \$9.40	Hearty \$14.90
Topped with tomato basil bruschetta		
Chicken Tenders & Macaroni & Cheese 	Lite \$12.45	Hearty \$14.65
House-made tenders with choice of honey mustard, barbecue sauce, or ketchup. Select two additional sides.		

VEGETARIAN & VEGAN ENTRÉES

Stuffed Portabella Mushroom   	Lite \$14.80	Hearty \$16.15
Spinach, roasted red peppers, and asiago and parmesan cheeses. Vegan preparation available.		
Parmesan Polenta with Vegetable Ragout   	Lite \$12.10	Hearty \$16.15
Soft polenta with parmesan and ratatouille style ragout		
Vegetable & Edamame Stir Fry 	Lite \$13.05	Hearty \$16.40
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 \$9.05	Hearty \$12.10
A savory mixture of eggs, cheese, and roasted vegetables baked in pie crust		
Crispy Fried Tofu 	Lite \$13.05	Hearty \$16.40
Spicy peanut sauce with napa and green onion slaw		
Cauliflower & Chick Pea Curry  	Lite \$14.40	Hearty \$19.20
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 \$12.80	Hearty \$16.00
Brown rice, tofu, sweet peas and carrots stir-fried in a sweet and spicy sesame peanut sauce.		
Tofu Tikka Masala   	Lite \$13.85	Hearty \$17.10
Marinated tofu, peppers and onions in a rich masala broth. Vegan preparation available.		

PASTA ENTRÉES

Roasted Garlic Fettuccini Alfredo  	Lite \$14.70	Hearty \$15.95
Fresh broccoli and roasted garlic in a creamy alfredo sauce with fettuccini and parmesan cheeses		
Portabella Ravioli  	Lite \$14.80	Hearty \$17.45
Stuffed with portabella mushrooms and tossed in roasted red pepper cream		
Spinach Parmesan Ravioli  	Lite \$14.30	Hearty \$16.85
Served in marinara sauce		
Sun-Dried Tomato & Mascarpone Cheese Ravioli  	Lite \$14.30	Hearty \$16.85
Served in a tomato basil cream sauce		
Harvest Penne Pasta  	Lite \$12.50	Hearty 15.00
Whole grain 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 \$10.90	Hearty \$14.80
Rustic sun-dried tomato, basil, and artichoke heart pesto		

Add on to ANY pasta dish:

Chicken	Lite \$3.50	Hearty \$5.15
Shrimp	Lite \$4.95	Hearty \$8.60
Steak	Lite \$3.90	Hearty \$5.55
Salmon	Lite \$4.70	Hearty \$7.25
Tofu	Lite \$3.80	Hearty \$5.25

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 \$1.15 for soups containing protein.

Greek Salad

Spinach, romaine, tomatoes, cucumbers, red onion, kalamata olives, feta, red wine vinaigrette. Additional \$1.15 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

Jade Rice Blend

Bamboo rice, wheatberries, basmati rice, green lentils, split baby garbanzo beans and diakon radish seed. Additional charge of \$1.65 per person.

Penne Pasta

With garlic butter and herbs

Macaroni & Cheese

Additional charge of \$1.65 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	\$28.65
Brownie Bites	\$20.15
Chocolate Covered Strawberries	Market Price
Chocolate Fondue	\$43.15
Served with strawberries and angel food cake bites	
Mini Whoopie Pies	\$28.65
Chocolate, pumpkin, red velvet	

CUPCAKES

Available in orders by the dozen. Pricing per order.

Full Size Cupcakes	\$13.65
Choice of white or chocolate cake with vanilla or chocolate icing, or red velvet with cream cheese icing	
Mini Cupcakes	\$10.55
Assorted flavors	
Red Wine Berry Cupcakes	\$24.20
Vanilla cupcake filled with red wine berry compote and topped with a red wine berry icing	

CELEBRATION WHOLE CAKES

Includes simple message with basic design.
Contact catering for special decorating requests.

7-inch Cake	\$22.25
Two layers. Serves 8-10 people.	
10-inch Cake	\$29.90
Two layers. Serves 16-20 people.	
Half Sheet Cake	\$34.55
One layer. Serves 30-36 people.	
Full Sheet Cake	\$63.00
One layer. Serves 60-72 people.	

CHEESECAKES

Available as whole pie. Pricing per pie.

House-Made Cheesecake	\$37.20
With choice of raspberry, cherry or blueberry topping	

SNACK PACKS

Pricing per person

Sweet & Salty	\$6.25
Mixed nuts, pretzels or potato chips (served with ranch dip), fresh baked cookies or brownies	
Build Your Own Trail Mix	\$2.65
Cereal, nuts, mini M&Ms, raisins or raisins, gummies, chocolate chips. Make gluten-free for \$3.20 per person.	
Ice Cream Social	\$5.95
Vanilla ice cream, chocolate, caramel and strawberry sauces, fresh whipped cream, chopped peanuts and sprinkles. Minimum order of 25 people.	

GOURMET DESSERTS

Minimum order of 12 is required. Pricing per person.

Chocolate Trifle	\$5.55
Flour-less chocolate cake, dark chocolate pastry cream, raspberries, fresh whipped cream, and shaved chocolate	
Tiramisu	\$5.55
Lady fingers soaked in Kahlua® with mascarpone cheese, pastry cream, fresh whipped cream, and shaved chocolate	
Lemon Cloud Angel Roll	\$5.55
Lemon chiffon filling and fresh berries	
Bailey's® Irish Cream Chocolate Cheesecake	\$5.55
Garnished with chocolate Bailey's® mousse and chocolate Bailey's® sauce	
Chocolate Raspberry Mousse Torte	\$5.55
Chocolate and raspberry mousse on a brownie torte crust	
Jumbo Cookie Cup	\$5.55
Choice of coconut cream or vanilla cream	

SWEETS & TREATS

VEGAN DESSERTS

Pricing is per person for a la carte. Available as a buffet or package add on for \$1.35 per person.

Chocolate Avocado Pudding	\$4.25
Avocado, rice milk, cocoa powder, maple syrup, vanilla and cinnamon	
Chia Seed Pudding	\$4.25
Coconut milk, chia seeds, maple syrup, vanilla and cinnamon	

A LA CARTE SNACKS

Bison Barz (Energy, Sustain, or Recover)	\$2.80
Potato Chips or Pretzels (Individual)	\$1.15
Whole Fruit	\$1.15
Mixed Nuts	\$2.25
Snack Mix	\$1.45
Potato Chips (1 lb)	\$5.90
Pretzels (1 lb)	\$3.90
Snack Mix (2 lb)	\$12.30
Assorted Ice Cream Novelities	\$1.80
King Kones	\$1.95
Cookies	\$0.70
Dessert Bars	\$1.15
Rice Krispie® Treat	\$1.15
Popcorn (minimum order of 15 people)	\$1.20
Popcorn w/Flavor Shakers (minimum order of 15 people)	\$1.35
Homemade Potato Chips	\$1.95
Homemade Sweet Potato Chips	\$1.95

VALUE PACKAGES

- BUDGET FRIENDLY MORNING
- BUDGET FRIENDLY LUNCH



VALUE PACKAGES

BUDGET FRIENDLY MORNING

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

Best Value Continental	\$4.90
Assorted muffins, whole fruit, orange juice, coffee, and hot tea	
The Oatmeal Buffet	\$4.40
Oatmeal, dried fruits, brown sugar, nuts, pastries, coffee, hot tea, milk, and orange juice	
Egg & Cheese Breakfast Sandwiches	\$4.65
English muffin, egg, cheddar cheese, coffee, hot tea, and orange juice	
Mini Breakfast On-The-Go	\$4.30
Muffin, whole fruit, and bottled orange juice	

BUDGET FRIENDLY LUNCH

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

Soup-Of-The-Day & Garden Salad	\$6.95
Includes rolls and butter, and choice of dressing	
Pizza Plus	\$7.10
Two slices of cheese, pepperoni, or vegetable pizza per person. Includes potato chips.	
Penne Pasta w/Marinara	\$8.20
Includes rolls and butter, and mixed green salad with choice of one dressing	
Pizza & Salad Buffet	\$8.20
Two slices of cheese, pepperoni, or vegetable pizza per person. Includes mixed green salad with choice of one dressing.	
Salad Sandwiches	\$7.70
Choice of chicken, ham, or egg salad on white or wheat bread	
Macaroni & Cheese	\$6.95
Includes rolls and butter, and mixed green salad with choice of one dressing	
Loaded Nacho Bar	\$4.65
Includes warm queso dip, salsa, sour cream, jalapenos, black beans, and tortilla chips. Add seasoned ground beef for additional \$1.75	
Sandwich & Salad Buffet	\$8.85
Choice of ham, turkey, or roasted vegetable on white or wheat bread. Includes mixed green salad with choice of one dressing.	

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 15% 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 less than 12 guests 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, \$24.35 per hour, per attendant will be charged. Culinary professional fees are \$36.65 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 \$6.95 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 \$6.95. Deliveries made on campus with required set-up and a return pick-up or cleanup, will incur a delivery fee of \$13.20. 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 \$31.20 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.

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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.

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.

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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 for less than 12 people — Charged an additional \$5 or 5% of the food cost, whichever is higher
- Per attendant/bartender for an event — \$24.35 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 — \$36.65 per hour
- China charge for outside the Elaine Langone Center — \$3 per person
- 85" x 85" ivory table cloth — \$6.95 per table
- Non-Bucknell University Event — Charged an additional 15%
- Events starting at 8 p.m. or later — \$26.75 after-hours event fee
- Event delivery with no pick-up/clean-up — \$6.95 per event
- Event delivery with pick-up/clean-up — \$13.20 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 — \$31.20 per event
- Event deliveries off campus more than 10 may incur additional charges

BUCKNELL UNIVERSITY CATERING CONTACTS

Catering Office | catering@bucknell.edu | 570.577.1869

Michelle Kerstetter, *Director of Catering* | mmko16@bucknell.edu | 570.577.1869

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

Sadie Miller, *Catering Supervisor* | sym001@bucknell.edu | 570.577.1071

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