

BUCKNELL GRADUATION WEEKEND MENU

May 16-19, 2019

Menus are available for pickup, delivery, or full service staffed events

PROTEIN

Landis Poultry Chicken (GF)
Roasted Shrimp (GF)
Size Jumbo, 20-25 shrimp per pound
Faroe Island Salmon (GF)
Filet of Beef (GF)
Beef Brisket (GF)
Pulled Beef Short Rib (GF)
Pulled Pork (GF)
Tofu (GF, VG)

STARCH

Seven-Cheese Mac
Portabella Mushroom Ravioli
Butternut Squash Ravioli
Buttermilk Smashed Yukon Gold Potatoes
Roasted Baby Potatoes
Basmati Rice & Beans
Lemon-scented Brown Rice

VEGGIES

Mixed Grilled Veggies (GF, VG)
Garlic Green Beans with Toasted Almonds (GF, VG)
Bourbon & Brown Butter Corn (GF)

SALAD

Mixed Green Salads

(GF, VG on request)
Classic Garden
Roasted Chickpea & Feta
Asparagus with Pecorino
Beets with Goat Cheese
Berries & Nuts

Fruit Salads (GF, VG)

Classic Fresh Fruit & Berry
Fruited Quinoa Salad
fresh fruit & berries, quinoa spinach & granola

Other Salads

Moroccan Chickpea with dried fruit & nuts (VG)
Roasted Potato with Haricot Vert & Garlic Kale (VG)
Salmon & Brown Rice with arugula, green beans & eggs (GF)
Tuscan Chicken, Grilled Veg & Pasta

DESSERT

Assorted Minis
*mini cupcakes, truffled brownie bites,
cheesecake bites & macarons*

Specialty Cupcakes

Flourless Chocolate Torte (GF)
Almond Apricot & Walnut Fudge Bites (GF/VG)
(naturally sweetened with dates & maple)

GF: GLUTEN-FREE VG: VEGAN

**Items noted as gluten-free are not prepared in a dedicated gluten-free facility. While we have procedures in place to limit contamination, these menu items may not be appropriate for individuals with medically necessary gluten-free diets*

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APPETIZERS

Cocktail Meatballs (GF)

swedish, marinara, bacon-cheeseburger, chipotle tomato

Country Wings (GF)

*local farm fresh, baked, not fried
classic hot sauce or garlic parmesan*

Spinach Dip (GF)

Old Bay Corn & Crab Dip (GF)

Crab Cakes (GF)

Roasted Shrimp (GF)

Frittata Bites (GF)

Cheese Board

Mezze Platter

with hummus, crudité, olives, feta, dolmas & naan

Stuffed Dates (GF)

*stuffed with manchego & toasted almonds
& wrapped in prosciutto*

Turnovers

samosa, beef, roasted red pepper, potato-cheddar

SANDWICHES & SLIDERS

Hot Sliders served with Assorted Rolls

Pork BBQ

Braised Beef

Chicken Florentine

Portabella Mushroom

Cold Sandwiches

Baked Italian on artisan baguette

Smoked Turkey & Cheese on herbed ciabatta

Chicken Salad on croissant

Hummus & Veggies on naan

PACKAGES

MEXICAN (GF)

Taco bar with tortilla chips & grilled corn tortillas, rice & beans, southwest or cactus salad, a spread of salsas/garnishes, and 2-3 proteins depending on the party size (chipotle beef, coriander-crust chicken, pork with pineapple & onion, vegan chorizo tofu).

Appetizers that pair well with Mexican:

old bay corn & crab dip,

beef & roasted pepper turnovers,

cocktail meatballs with chipotle tomato,

roasted shrimp with tequila-lime aioli.

MEDITERRANEAN (GF)

Herbed chicken and/or salmon with a warm lemony rice & lentil salad topped with roasted chickpeas, grilled vegetables, hummus & naan.

Add a mixed green salad to round out the menu.

Appetizers that pair well with Mediterranean:

mezze platter, cheese board, spinach dip,

frittata bites, samosa turnovers, stuffed dates,

roasted shrimp with garlic sauce

BRUNCH

Frittatas (GF)

Roasted Potatoes (GF, VG)

Grilled Veggies (GF, VG)

Sausage (GF)

Maple Bacon (GF)

Maple-Peppered Tofu (GF, VG)

Fruit Salad (GF, VG)

Croissants

Bagels and Lox

Fruit-Stuffed French Toast

apple, blueberry, mango, peach