

hot luncheon buffet

Please contact Gourmet Dining to discuss alternate options.

Classic Hot Luncheon Buffet 27.50

includes choice of two (2) salads, two (2) entrees and two (2) accompaniments served with iced tea, bottled water and fresh-baked cookies

Salads, select any two (2) from our side salad selections inside guide:

Classic Entrées, select two (2):

- chicken francaise
- roasted breast of turkey with herb stuffing
- orange-ginger stir-fried chicken with asian vegetables EW VG
- fillets of tilapia with cherry tomatoes and olives EW
- sliced beef tri-tip steak with onion gravy
- roast pork loin with caramelized apples and raisins EW
- baked penne pomodoro V

Accompaniments, select two (2):

- smashed yukon gold potatoes VG
- spicy oven-fried potato wedges VG
- mashed sweet potatoes VG
- steamed red bliss potatoes EW VG
- long-grain rice pilaf VG
- green beans with red peppers EW VG
- brown rice with vegetable confetti EW VG
- steamed broccoli with lemon zest EW VG
- glazed carrots with dill VG
- roasted seasonal vegetable medley EW VG
- stir-fried mixed vegetables EW VG

breaks & snacks



Assortment of Fresh-baked Cookies 2.50

Chewy Chocolate Brownies 3.50

Sweet Surrender Platter 6.75

cookies, brownies and petite pastries

Fresh Fruit Salad 4.50 EW VG

Assorted Whole Hand Fruit Basket 1.30 EW VG

Crispy Snacks 1.60 classic chips & pretzels

Baked Soft Pretzels 1.25 EW

South of the Border 6.25 tortilla chips, salsa, guacamole and sour cream V

Roasted Garlic Hummus 5.25 with baked pita chips EW V

Gourmet Cheese Display 7.25 with assorted flatbreads and crackers V

Baked Brie en Croute 45.25 per wheel V

with brown sugar and pecans, served with crisp grapes and french baguette rounds

Snack Bars 1.60 assortment of packaged granola and oat bars EW V

Mediterranean Sampler 6.25 V

hummus with pita crisps and lemon-garlic tahini served with grilled focaccia, long-cut carrots, celery sticks & olives

Antipasto Platter 11.25

prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points

Tea Sandwiches 8.35

variety to include: cucumber, watercress & boursin; egg salad & scallions; cream cheese & olives; turkey & marmalade (includes one (1) of each sandwich pp)

Specialty Cakes call for details

Welcome to Gourmet Dining Services at Bucks County Community College. It is our privilege to serve you. This catering guide outlines Gourmet Dining’s most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of Gourmet Dining’s full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of \$50 for delivery. Prices include delivery, food table/station linens, set-up, break down and pick-up of food and equipment. Certain events (such as china service, tended bars, chef stations) may require additional charges.

To Order catering services please contact Gourmet Dining at (215) 968-8210 or email us at bcccfood@bucks.edu. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us. When emailing your order, remember to include all pertinent information, including function day and date; start time; desired set-up and pick-up times; delivery location (building, floor, room); contact information for the individual placing the order (phone and email); and contact information for the individual responsible for the order billing (phone and email).

72 Hours Advance Notice is typically required for Gourmet Dining to satisfy your dining needs. One Week Notice is required for events over 30 people. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours are 7:00 AM - 3:00 PM Monday thru Friday. Catered Orders scheduled outside of regular business hours may receive an additional charge.

Orders Cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. Gourmet Dining will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at Gourmet Dining’s replacement cost.

Special Function Labor may be required for your event. Gourmet Dining will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$40/hour with a guaranteed four-hour minimum.

We Encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.

EW Eat Well

V Vegetarian

VG Vegan

GOURMET DINING



continental breakfasts • sandwich luncheons • entrée buffets
afternoon snacks • special functions • special event catering

Bucks County Community College

(215) 968-8210

bcccfood@bucks.edu

breakfast buffets



Continental Breakfast 6.60 select three (3): bagels, muffins, danish or croissants, served with butter, cream cheese, preserves, assorted juices, bottled water, coffee, decaf and tea

Add our sliced fruit salad for 3.00 additional

Healthy Continental Breakfast 11.55 whole wheat and pumpernickel bagels or low-fat muffins, low-fat cream cheese, trans fat-free spread, fruit preserves and peanut butter, fresh fruit and berry salad, a variety of non-fat yogurts, whole grain cereals, instant oatmeal, skim milk and juices

Morning Agenda 9.25 miniature croissants, danish, muffins & bagels, served with butter, cream cheese and preserves, seasonal sliced fresh fruit salad, assorted juices, bottled water, coffee, decaf and tea

Bucks Breakfast 6.10 assorted fresh-baked mini bagels with cream cheese, butter and preserves, bottled water, coffee, decaf and tea

Hot Breakfast 15.05 15 person minimum scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, croissants, juices, bottled water, coffee, decaf and tea

Hearty Hot Breakfast 18.25 15 person minimum our Continental Breakfast and Hot Breakfast combined: scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked croissants; select three (3) bakery items: bagels, muffins, or danish, served with butter, cream cheese, preserves, juices, bottled water, coffee, decaf and tea



Healthy Hot Breakfast 17.20 15 person minimum scrambled egg whites: plain or with spinach, tomatoes and part-skim mozzarella cheese, turkey sausage or veggie sausage, baked breakfast potatoes with onions and peppers, orange wedges, juices, bottled water, coffee, decaf and tea

a la carte breakfast



Freshly-baked Bagels 2.75 with plain cream cheese, butter and preserves

Fresh Fruit Mosaic 5.25 sliced fresh fruit and berries

Assorted Whole Hand Fruit Basket 1.30

Individual Low-Fat Yogurts 2.05 each

Fruit & Yogurt Parfaits 5.05 each

Breakfast Cereals 2.65 with whole and skim milk

Granola Bars & Cereal Bars 1.65

Gourmet Miniature Pastries 8.25 per dozen

sandwiches & wraps



Signature Sandwich Platter 16.50 includes the following variety of sandwiches prepared on select breads and rolls, served assorted canned sodas, bottled water, David’s fresh-baked cookies and with choice of one (1) side salad: tossed garden salad, fruit salad, coleslaw, house-made pasta salad or potato salad

- pepper-crusted beef, provolone, slow-roasted tomatoes, fresh basil
- roasted red peppers, portobello mushrooms, spinach, garlic aioli
- grilled chicken with crisp spinach and balsamic grilled onions
- oven-roasted turkey with bacon, avocado and cheddar



Wraps with a Twist 18.50 includes the following variety of sandwiches prepared on select breads and rolls, served assorted canned sodas, bottled water, David’s fresh-baked cookies and with choice of two (2) side salads: tossed garden salad, fruit salad, coleslaw, house-made pasta salad or potato salad

- cali chicken wrap with coleslaw, jack cheese, avocado and tomato
- eggplant, roasted peppers and fresh mozzarella in a tomato wrap
- turkey club wrap with crispy bacon, tomato, romaine and ranch
- cajun beef with spinach, carrots and blue cheese dressing

pizza



Plain Pizza 17.50 **Specialty Pizza 20.50**

Topped Pizza 19.35 **Stromboli 19.75**

Additional Toppings 1.85 each
toppings include: pepperoni, sausage, onion & pepper, roasted vegetable or mushrooms

side salads



Signature Red Bliss Potato Salad 2.95

Caesar Salad 3.45

Greek Salad 3.45

Tossed Green Salad with Balsamic Vinaigrette 2.95

Cucumber and Tomato Salad 2.95

Fresh Pasta Primavera Salad 4.25

Fresh Vegetable Crudite w/ Ranch Dip 4.25

Orzo, Feta and Cherry Tomato Salad 4.25

boxed lunches

Classic Sandwich Boxed Lunch 14.75 choice of sandwich prepared on kaiser roll: breast of turkey, roast beef, ham, roasted eggplant or tuna salad prepared with swiss, american or provolone cheese

includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Salad To-Go Boxed Lunch 14.75 choice of entree salad: grilled chicken caesar, traditional chef salad or teriyaki chicken salad

includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

hot food bars

Bucks BBQ 25.25

- braised pulled pork
- seasoned pulled chicken
- macaroni & cheese
- sauteed fresh greens
- cornbread with honey butter
- tangy Carolina BBQ sauce & sweet honey bbq sauce



Bucks Taco Bar 23.25

- crunchy corn taco shells, soft flour tortillas, crunchy tostada chips (choice of 2)
- taco seasoned ground beef, chicken or turkey
- Mexican style rice
- seasoned black beans
- shredded cheddar cheese
- shredded lettuce
- garden salsa
- fresh sour cream



Bucks Clucks 18.25

- pickle brined chicken breast sandwich on a brioche roll with pickles
- seasoned waffle fries or potato chips
- macaroni & cheese
- signature coleslaw
- bucks clucks sauce



Bucks Grill 17.25

- 100% all beef burgers
- 100% all beef franks
- veggie burgers
- potato salad, macaroni salad, coleslaw, garden salad (choice of 1)
- potato chips
- American cheese slices
- ketchup, mustard, mayonnaise and relish



All hot bar foods include: iced tea or lemonade, bottled water & fresh baked cookies

beverages



Freshly Brewed Coffee, Decaf and Tea 2.65

Hot Beverage Refresh 1.85

Chilled Juices 2.65 orange, cranberry and apple

Bottled Water Service 1.60

Assorted Canned Sodas 1.85

Assorted Bottled Iced Teas and Lemonade 3.00