

Bucknell Graduation Buffet

May 19, 2019

First Course-Salads

Organic greens w/ assorted garden toppings & vinaigrettes
House baked artisan bread display, flavored butters
White balsamic tortellini salad
Smoked local cheese display, flatbreads
Seasonal fruit & berry platter
Pale ale poached peel & eat gulf shrimp, fire roasted cocktail sauce

Carving Station

Slow roast prime rib of beef, rosemary au jus, horseradish Creole seasoned pork loin, Andouille shrimp gravy Rolls & condiments

Entrees

Boston baked cod, lemon herb butter, blue crab garnish Stout braised beef sirloin tips, wild mushrooms, buttered noodles Caribbean jerk rubbed breast of chicken, charred citrus tomato relish Mashed potatoes, topping station Seasonal vegetables, tarragon

Desserts

Broken apple pie parfait, vanilla bean whipped cream Chocolate raspberry mousse shooters Lemon tiramisu, raspberry puree Warm house baked cookies