Table of Contents
- Table of Contents: 2
- Welcome: 3
- Breakfast: 5
- A La Carte: 7
- Grab & Go Meals: 8
- Sandwich Buffets: 9
- Salads: 10
- World Themed Buffets: 11
- Dessert: 13
- Hors D’oeuvres
  - Cold Presentations: 14
  - Hot Presentations: 15
- Contact Information: 16

Menu Notes
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(GF) Gluten Free
(V) Vegetarian Option

All prices are based per guest and subject to change.
WELCOME

Bryce Jordan Center Catering is the in-house provider of private event food and beverage services at the Bryce Jordan Center. We can help you plan every detail of your event from menu selections to event layout and rental procurement.

LOGISTICAL PLANNING SERVICES

As the Bryce Jordan Center is a unique venue in its ability to house large events, the sales and event management staff is highly experienced with planning the details of managing very large guest counts. From layout considerations to appropriate menu and beverage components, you can trust our staff to make the event not only enjoyable but also unforgettable!

FLEXIBLE ABILITIES

Bryce Jordan Center Catering provides services for concert and event backstage hospitality including dressing rooms, green rooms and artists’ requests. BJCC is also kept busy with meeting room catering (breaks, luncheons and dinners), large scale banquets and fundraisers, as well as boxed lunch options for events on-the-go. We pride ourselves on our flexibility with budgets, menus as well as service styles.

ABOUT OUR CHEF

We are pleased to have a professional and dedicated kitchen staff that is headed by Chef Jeff Dover. Chef Dover’s decades of food service experience can aid you in creating a custom menu with special dietary needs as well as an out-of-the-box menu with fresh and innovative elements incorporated into it. We also have a standardized catering menu which is a great starting place for idea creation and budget planning. Even Chef Dover’s soup and sandwich luncheons are a step above the rest in freshness and flavors.
BREAKFAST BUFFET

Select from a number of breakfast buffet options. All buffet pricing listed is per person unless otherwise noted.

EXPRESS CONTINENTAL ($8.95)
- Sheetz Bros. Coffee & Hot Tea Selections
- Orange, Cranberry & Apple Juice
- Fresh, Seasonal Fruit Display *(V, GF)*
- Choose Any Three:
  - Plain Yogurt with Granola
  - Miniature Bagels
  - Muffins
  - Bear Claws
  - Danish
  - Scones
  - Strudel Sticks

TRADITIONAL ($11.95)
- Sheetz Bros. Coffee & Hot Tea Selections
- Orange, Cranberry & Apple Juice
- Fresh, Seasonal Fruit Display *(V, GF)*
- Fluffy, Scrambled Eggs *(GF)*
- Crisp Bacon & Turkey Sausage
- Breakfast Potatoes *(V, GF)*
- Choice of Pancakes or French Toast
  - Served with Warm Maple Syrup
- Oatmeal with Brown Sugar
- White & Wheat Bread & English Muffins

SLAM DUNK ($13.95)
- Sheetz Bros. Coffee & Hot Tea Selections
- Orange, Cranberry & Apple Juice
- Fresh, Seasonal Fruit Display *(V, GF)*
- Yogurt with Granola
- Fluffy, Scrambled Eggs *(GF)*
- Egg Frittatas
- Crisp Bacon & Turkey Sausage
- Choice of Home Fries or Hash Brown Potatoes *(V, GF)*
- Choice of Pancakes or French Toast
  - Served with Warm Maple Syrup
- Cheesy Grits *(V)*
- White & Wheat Bread & English Muffins

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**BREAKFAST BUFFET (CONT)**

**BRUNCH ($15.95)**
- Sheetz Bros. Coffee & Hot Tea Selections
- Orange, Cranberry & Apple Juice
- Fresh, Seasonal Fruit Display (V, GF)
- Vegetarian Quiche (V)
- Fluffy, Scrambled Eggs (GF)
- Eggs Benedict with Creamy Hollandaise Sauce
- Crisp Bacon & Turkey Sausage
- Choice of Home Fries or Hash Brown Potatoes (V, GF)
- Choice of Pancakes or French Toast
- Served with Warm Maple Syrup
- White & Wheat Bread & English Muffins
- Chicken Saltimbocca
- Wild Rice Blend (V)
- Garden Salad Bar
- Tortellini Pasta Salad

**ADD OMELET STATION ($3.95)**
- Made to Order Eggs and Omelettes
- Ham
- Cheddar Cheese
- Bell Peppers
- Diced Onions
- Sliced Mushrooms
- Crisp Bacon
- Salsa
A LA CARTE SELECTIONS

MORNING OPTIONS
• Doughnuts, Muffins, Bear Claws, Fruit Danish or Scones ($1.50)
• Bagels with Cream Cheese & Peanut Butter ($1.75)
• Individual Fruit Yogurts ($1.75)
• Breakfast/Granola Bars ($1.25)
• Fresh Seasonal Fruit Display with Raspberry Yogurt Dip ($3.50)
• Whole Fruit Apples or Bananas ($1.00)
• Egg & Cheese Breakfast Sandwich on English Muffin ($1.25)
• Warm Biscuits served with Butter & Jellies ($1.25)
• Sausage Biscuit ($1.50)
• Fried Chicken Biscuit ($1.50)

BEVERAGE OPTIONS
By the Gallon (Serves 10) ($19.25/GALLON)
• Sheetz Bros. Coffee
• Assorted Hot Teas with Honey
• Hot Chocolate
• Hot Spiced Cider
• Lipton Lemon Iced Tea
• Lemonade

By the Bottle/Can (Pricing Listed Below)
• Aquafina Bottled Water ($1.75)
• Assorted 12oz Cans of Pepsi ($1.50)
• Ocean Spray Bottled Fruit Juice ($2.00)
• Bottled Lemonade ($2.00)
• Bottled Iced Tea ($2.00)
• Bottled Gatorade ($2.00)

ANY TIME SNACKS
• Assorted Miniature Hershey’s Candy Bars ($0.75)
• Trail Mix ($0.75)
• Kettle Chips ($0.75)
• Pretzels ($0.75)
• Individual Bags of Chips or Pretzels ($1.50/BAG)
• Traditional Hummus with Pita Crisps ($1.75)
• Penn State Bakery Cookies & Brownies ($0.75/EACH)
• Granola Bars ($1.25/EACH)
• Penn State Berkey Creamery Pints of Ice Cream ($6.00/EACH)
GRAB & GO MEALS

BASIC GRAB & GO MEAL ($10.00/EACH)
Each Box comes with Lettuce, Tomato, Chef’s choice Side Salad, Bag of Chips, Piece of Hand Fruit, BJC Cookie, Aquafina Water, Cutlery Pack and Condiments
• Roast Beef & Cheddar
• Ham & Swiss
• Turkey & Provolone
• Tuna Salad with Pita
• Chicken Salad with Pita
• Roasted Vegetable with Pita (V)

DELUXE GRAB & GO MEAL ($11.50/EACH)
Each Box comes with Lettuce, Tomato, Chef’s choice Side Salad, Bag of Chips, Piece of Hand Fruit, BJC Cookie, Aquafina Water, Cutlery Pack and Condiments
• Caprese Sandwich with Tomato, Mozzarella & Basil Pesto Spread (V)
• Roast Beef with Colby & Horseradish Mayonnaise
• Italian Hoagie with Ham, Genoa Salami, Pepperoni, Provolone & Pesto Mayonnaise
• Turkey with Cooper Sharp American Cheese and Dijon Mayonnaise

GRAB & GO LUNCH SUBSTITUTIONS ($1.00/EACH)
Substitute Hand Fruit or Cookie for another Side Salad of your choice
• Fresh Fruit Salad (V, GF)
• Marinated, Grilled Vegetables (V, GF)
• Penne Pasta Salad (V)
• Potato Salad (V)
• Grape Tomato & Mozzarella Salad (V, GF)
• Black Eyed Pea Salad (V, GF)
SANDWICH BUFFETS

SOUP & SANDWICH ($12.95/PERSON)
- Choice of Soup
  - Roasted Cauliflower Soup
  - Chicken Noodle Soup
  - Loaded Baked Potato Soup
- Choice of Salad
  - Garden Salad
  - Fresh Fruit Salad
  - Marinated Grilled Vegetables
  - Penne Pasta Salad
  - Potato Salad
- Trio of Sandwiches
  - Roast Beef & Colby with Horseradish Mayonnaise
  - Italian Hoagie with Ham, Genoa Salami, Pepperoni & Provolone with Pesto Mayonnaise
  - Turkey & Cooper Sharp American Cheese with Dijon Mayonnaise
- Vegetable Wraps (V)
- Kettle Chips (V, GF)

BJC TAILGATE ($15.95/PERSON)
- Potato and Pasta Salad
- Dietz and Watson Hot Dogs with Buns and Condiments
- Grilled Hamburgers with Buns and Condiments
- Bourbon BBQ Chicken Breasts with Buns
- Vegetarian Baked Beans (V)
- Buttered Whole Kernel Corn (V, GF)
- Chef’s Signature Ground Beef Chili with Shredded Cheese and Sour Cream
- Kettle Chips (V, GF)

BBQ FEAST ($16.95/PERSON)
- Fresh Fruit Salad (V, GF)
- Black Eyed Pea Salad and Cole Slaw (V, GF)
- Bourbon BBQ Grilled Chicken Breasts with Buns
- Beef Brisket with Traditional BBQ Sauce
- BBQ Pulled Pork Sliders
- Creamy Macaroni and Cheese (V)
- Green Beans (V, GF)
- Corn Bread (V) with Honey and Butter
- Pickles (V, GF)

Add Peach Cobbler A La Mode for $2.00/Person

BUFFET FARE
**SALAD OPTIONS**

**ULTIMATE SALAD BAR ($15.95)**
- Romaine, Spinach and Arugula Lettuce (V, GF)
- Toppings to include:
  - Tomatoes
  - Cucumbers
  - Diced, Hard Boiled Eggs
  - Mushrooms
  - Chick Peas
  - Edamame
  - Olives
  - Peas
  - Dried Cranberries
  - Two varieties of Nuts
  - Croutons
  - Three varieties of Cheese
  - Grilled Steak
  - Grilled Shrimp
  - Grilled Chicken
  - Three Assorted Dressings
- Hummus and Pita (V)
- Choice of Two Additional Salads:
  - Fresh Fruit Salad
  - Marinated Grilled Vegetables
  - Penne Pasta Salad
  - Potato Salad
  - Grape Tomato and Mozzarella Salad
  - Roasted Corn and Black Bean Salad

**BUFFET FARE**

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WORLD THEMED BUFFETS

BJC TEX MEX ($15.95)
- Taco Salad Bar to include:
  - Shredded Lettuce
  - Shredded Cheddar Cheese
  - Jalapenos
  - Olives
  - Ground Beef
  - Salsa
  - Spicy Ranch Dressing
- Warm Flour Tortillas (V)
- Chicken and Steak Fajitas with Grilled Onions and Peppers
- Spanish Rice (V, GF)
- Vegetarian Black Beans braised in Cilantro Broth (V, GF)
- Southwestern Chicken Egg Rolls with Sriracha Dipping Sauce
- Tortilla Chips (V) served with Guacamole, Salsa, Queso and Sour Cream
- Churros (V)

ITALIAN RISTORANTE ($15.95)
- Caesar Salad Bar to include:
  - Romaine
  - Parmesan
  - Croutons
  - Caesar Dressing (V)
- Antipasto Salad
- Pasta Bar to include:
  - Penne Pasta, Spaghetti and Fettuccini (V)
  - Ground Beef Tomato Sauce, Marinara (V) and Pesto Cream Sauce (V)
  - Sun Dried Tomatoes
  - Fresh Spinach
  - Warm, Julienned Chicken
  - Parmesan Cheese
- Cream Sauce Vegetarian Lasagna (V)
- Choice of Chicken Parmesan or Beef Lasagna
- Garlic Parmesan Bread Sticks (V)

WOK N' ROLL ($15.95)
- Bok Choy Chop Salad (V, GF)
- General Tao’s Chicken
- Beef and Broccoli Stir Fry
- White Rice (V, GF)
- Vegetable Lo Mein (V)
- Pork Fried Rice
- Imperial Egg Rolls served with Sweet and Sour and Hot Mustard

BUFFET FARE

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WORLD THEMED BUFFETS

GET ‘EM TO THE GREEK ($16.95)
- Greek Salad Bar to include:
  - Romaine
  - Spinach
  - Olives
  - Tomatoes
  - Red Onion
  - Feta Cheese
  - Greek Vinaigrette (V, GF)
  - Ratatouille (V, GF)
  - Roasted Potato Wedges (V, GF)
  - Grilled Lemon and Oregano Chicken
  - Roasted Lamb Chops
  - Spanakopita with Tzatziki (V)
  - Hummus (V) and Pita

PA HOME GROWN ($17.95)
- Fresh Salad Bar to include:
  - Local Salad Greens
  - Chopped Ham
  - Marinated Mushrooms
  - Cheddar Cheese
  - Honey Dijon Dressing
  - Pretzel Croutons
  - Pennsylvania Potato Salad (V)
  - Country Macaroni Salad (V)
  - Assortment of Penn State Bakery Dinner Rolls
  - Choice of Braised Beef Shoulder Tenders with Natural Gravy or Herb Crusted Pork Tenderloin with Shallot Jus
  - Seared Chicken Marsala with Sliced Pennsylvania Mushrooms
  - Garlic Mashed Potatoes
  - Seasonal Vegetable Medley with Selections from PSU Student Farm (V, GF)

Add PSU Bakery Apple Crisp (V) A La Mode for $2.00/Person

TOURING ARTIST FAVORITES ($22.95)
- Garden Salad to include:
  - Lettuce
  - Tomato
  - Cucumber
  - Cheese
  - Dried Cranberries
  - Croutons
  - Three Assorted Dressings
  - Coffee Crusted Pork Tenderloin
  - Blackened Salmon (GF) with Cajun Butter
  - Ranch Chicken
  - Wild Rice Blend (V, GF)
  - Whipped Potatoes (V, GF)
  - Grilled Asparagus with Balsamic Reduction and Pine Nuts (V)
  - Steamed Vegetables (V, GF)
  - PSU Bakery Assorted Dinner Rolls and Butter

Add BJC Cookie and PSU Berkey Creamery Ice Cream (V) for $1.50/Person

BUFFET FARE

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DESSERT BUFFETS

COOKIES AND CREAM ($6.95)
• BJC Cookie
• Your Choice of Penn State Berkey Creamery Ice Cream
  • One Flavor for Every 25 Guests
• Assorted Toppings to Include:
  • Sprinkles
  • Cherries
  • Chocolate Sauce
  • Whipped Cream
  • Oreo Crumbs
  • Chocolate Sauce

PSU BAKERY ARRAY ($8.95)
• An Assortment of Penn State Bakery’s Choice Miniature Desserts

A LA MODE ($8.95)
• Your Choice of:
  • Apple Crisp
  • Peach Cobbler
  • Blueberry Cobbler
  • Traditional Short Cake with Berries
• Your choice of Penn State Berkey Creamery Ice Cream
  • One Flavor for Every 25 Guests

OTHER CONFECTIONARIES
Pricing Available on Request / Some Items may be Seasonal
• Double Layer Cakes
  • Chocolate
  • Carrot
  • White
• Pies
  • Apple Crumb
  • Blueberry Crumb
  • Chocolate Pecan
  • Pumpkin Crunch
  • Sugar Free Apple
• Half & Full Sheet Cakes
COLD PRESENTATIONS

All prices are per person unless otherwise noted.

FRESH SEASONAL FRUIT DISPLAY $3.50
Served with Raspberry Yogurt Dip

DOMESTIC CHEESE DISPLAY $3.25
Served with Fruit and Crackers

DOMESTIC CHEESE AND SAUSAGE BOARD $3.95
Served with Fruit and Crackers

IMPORTED AND DOMESTIC CHEESES AND SAUSAGE BOARD $4.25
Served with Fruit and Crackers

TRADITIONAL VEGETABLE CRUDITE (V) $2.95
Displayed with Buttermilk Dip

GRILLED VEGETABLE CRUDITE (V) $4.25
Displayed with Cajun Buttermilk Dip

ROASTED ANTIPASTO DISPLAY $4.25

HOUSE MADE HUMMUS WITH PITA CRISPS (V) $2.95

JUMBO SHRIMP COCKTAIL WITH LEMON WEDGES (GF) $24/DZ

SALMON MOUSSE, CHICKEN MOUSSE, WHIPPED FETA OR WASABI CREAM SERVED ATOP A CRACKER (V) $19.50/DZ

TRADITIONAL BRUSCHETTA DISPLAY (V) $18.25/DZ

SPICY CHICKEN HASH BRUSCHETTA DISPLAY $18.25/DZ

MINIATURE TURKEY SANDWICHES ON BRIOCHE $2.75/EA
Served with Honey Mustard

SLICED BEEF TENDERLOIN ON BRIOCHE $3.50/EA
Served with Horseradish Cream and Grain Mustard

KETTLE CHIPS $2.25
Served with French Onion, Srirancha and House Made Hummus

PENN STATE BERKEY CREAMERY ICE CREAM (PINT) $6/EA

HORS D’OEUVRES

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HORS D’OEUVRES

All prices are per person unless otherwise noted.

BAVARIAN PRETZELS
Served with Herlochers Mustard

NACHO BAR
Served with Tortilla Chips, Salsa, Sour Cream, Queso, Black Olives and Jalapenos

BACON WRAPPED PORK BELLY LOLLIPOPS

BUFFALO OR THAI CURRY PAN FRIED SHRIMP SKEWERS

MINIATURE MEATBALL LOLLIPOPS
Choice of Swedish, Asian BBQ or Italian

CHICKEN WINGS
Choice of BBQ, Thai Curry, Buffalo or Plain Served with Blue Cheese, Celery and Carrots

VEGETARIAN OR SOUTHWEST CHICKEN EGG ROLLS
Served with Sriracha Dip

CHEESE OR PEPPERONI FLAT BREAD PITA BITES

SPANAKOPITA
Served with Tzatziki Sauce

STUFFED MUSHROOMS
Choice of Feta and Spinach or Crab and Cheese Stuffed

$2.25/EA

$4.25

$22.50/DZ

$25.25/DZ

$18.75/DZ

$2.75/EA

$18.50/DZ

$17.50/DZ

$18.75/DZ

$19.50/DZ

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THANK YOU

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CATERING COMPANY  
Bryce Jordan Center Catering

FACILITY SURCHARGES/TAXES  
Please contact us for updated information.

TIME ZONE  
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TOURS  
Available Upon Request

INTERNET  
High speed wireless internet available.