



Catering & Dining

The food possibilities at Boston University are endless. Catering on the Charles provides award-winning event catering that can be tailored to your specific needs, while the many dining outlets on campus offer everything from coffee on-the-go to all-you-can-eat dining.

Event Catering by Catering on the Charles

Whatever size or theme you desire, BU's award-winning culinary team is ready to make your event a gourmet success. Choose from a variety of menu packages or design a menu exclusively for your event. Either way, the results will be mouth-watering, beautifully presented, and delivered with impeccable service. Need more than just a meal? The catering team has you covered with flowers, linens, and specialty décor.

Catering on the Charles is experienced in providing exceptional food and service for a wide variety of events, including:

- Corporate Meetings and Functions
- Multi-Day Conferences
- Pre- and Post-Event Cocktail Receptions

- Weddings and Social Celebrations
- Kosher Events

On-Campus Dining

Wherever you are on the Boston University campus, you're near one of the 30+ retail dining outlets featuring national brands such as Starbucks, Subway, Dunkin' Donuts, and Pinkberry. On-campus City Convenience locations and the Buick Street Market in the Student Village offer fresh produce, sandwiches and salads, frozen meals, snacks, and groceries.

During the summer conference season, offer your attendees the convenient option of residential dining halls, which are easily accessible from either end of campus. With a terrific variety of rotating breakfast, lunch, and dinner menu items, there is sure to be something to please all your guests.

Nutrition & Special Diets

Catering on the Charles and Boston University Dining Services support guests and students who have special dietary needs and food allergies or intolerances by providing information necessary to make food choices in the dining locations. Should

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questions or concerns arise, a registered dietitian is available for further discussion and exploration of special dining accommodations.

Sustainability

Dining Services aspires to improve the health of the University community and guests, and to have a positive environmental impact by offering fresh, healthy, wholesome foods and beverages in University facilities. Purchasing strategies promote agricultural practices that are ecologically sound, socially responsible, and economically viable. This includes sourcing and purchasing local, organic, and Fair Trade products, cage-free and humanely raised meats, and sustainable seafood that consistently meet the volume, quality, and service standards. In addition, chefs cook and bake from scratch in University facilities as much as possible.

Recycling & Composting

Dining Services recycles cardboard, paper, plastic, aluminum, fryer oil, and food waste with local partner Save That Stuff. Almost all disposable products used on campus are made of compostable materials such as corn, potatoes, and recycled milk cartons. Post-consumer composting has

been implemented at all residential dining halls, the George Sherman Union, Buick Street Market, and several retail outlets.

Catering on the Charles has provided Zero Waste events since 2009, sorting the waste behind the scenes of staffed events. You may not find any trash bins on the floor of your event because the staff takes all the used plates, cups, napkins, etc., and sorts them in the back: 99% of the waste generated is diverted to either composting or recycling.

Zero Waste events are a win-win: they contribute to Boston University's commitment to sustainability, ensure an environmentally responsible event for your group, provide an educational aspect that will encourage future behavior change, and reduce landfill space and CO₂ emissions for a greener planet.

A note on tipping: Any amount charged by Catering on the Charles (such as administrative, service, delivery, labor, or other charge or fee), unless expressly designated as a tip or gratuity, is not for the benefit of any employee(s) and is not a tip or gratuity. Charges or fees other than those designated as tips or gratuities are not distributed to employees except where expressly stated otherwise in writing.