

Since 2026

Elior is proud to partner with The Buckley School, bringing a fresh dining experience built around care, quality, and community.

As a new partner, we are committed to taking the time to understand the needs and preferences of the Buckley community, including students' dietary needs and food allergies, to ensure every meal is safe, thoughtful, and delicious.

Our team is dedicated to creating fresh, flavorful options that students genuinely look forward to, while offering a variety of choices each day so every member of the Buckley community can find something they enjoy. We look forward to building a strong partnership with Buckley and creating a dining program that reflects the school's unique community and values.



Meet Chef Tom Buckley

Although this is Chef Tom's first year at Buckley, he has been a Buckley Boy for as long as he can remember—it's even on his birth certificate!

Before joining the Elior team, Chef Tom spent more than two decades working in private school food service, creating exciting and innovative meals for students while continually challenging the limits of what's possible in a school cafeteria. Throughout his career, he has introduced creative concepts including fusion menus, farm-to-table theme days, and Meatless Mondays, among many others.

Chef Tom lives in Staten Island with his family. When he's not at school, he enjoys spending time outdoors, fishing, hiking, and cooking over a campfire.



We Love Food.

Most of all, we love food that is good for you:

Simply, tasty, and appetizing foods prepared from scratch with fresh, sustainably sourced and better-for-you ingredients, providing balanced nourishment for body and soul.

We provide The Friends Seminary community with ingredients that not only taste great, but are as clean as possible.

Transparency matters. We put a lot of time and effort into sourcing and procuring the products we use in our kitchen. And, rest assured, we never sacrifice quality for cost.

To ensure that the meals we provide are as tasty and nutritious as possible, we source all of our ingredients and products from trusted suppliers, farms, and manufacturers that use healthy, sustainable practices.

Bell & Evans

proudly using Bell & Evans for all poultry

No Antibiotics Ever (NAE)

and 100% vegetarian feed for the animal proteins we offer

Milk

contains no growth hormones (rBST), no pesticides or insecticides

Bread + Bakery Items

are delivered fresh daily from a local bakery that is also certified nut free

