BUFFETS

Buffets do not include beverages
Buffets include assorted rolls and sweet butter

New York Deli
Seasonal Soup
Caesar Salad
Chilled Primavera Pasta Salad
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Potato Salad
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced: Cheddar, Swiss and Muenster
Assorted Cookies and Brownies

$66.00 per Person

Healthy Lunch
Cucumber and Tomato Basil Salad
Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
Mediterranean Bean Salad
Chilled Steamed Chicken and Watercress with Scallion Sesame Dressing
Cold Poached Salmon with Red Onions and Green Parsley Mayonnaise
Whole Grain Rolls
Vegetable Chips and Guacamole Dip
Sliced Fresh Fruit
Assorted Yogurt Loafs

$73.50 per Person

Vegetarian Buffet
Baby Arugula Salad with Roasted Pears, Blue Cheese and Chef’s Choice of Dressing
Tabbouleh with Asparagus Tips, Cucumber, Tomato and Citrus Vinaigrette
Roasted Wild Mushroom
Farfalle with Yogurt Sauce
Roasted Herbed Potatoes
Gemelli Pasta with Tomato Bruschetta
Steamed Vegetable Medley
Seasonal Sliced Fruit
Mixed Berry Granola and Yogurt Parfaits

$73.50 per Person

Alma Mater
Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Bocconcini Salad with Fresh Mozzarella
Chicken Florentine with Pan Gravy on a Bed of Sautéed Spinach
Oven Roasted Cod with Tomatoes and Lemon Caper Sauce
Wild Rice Pilaf
Sautéed Escarole with Caramelized Onions
Tiramisu
Cannoli

$73.50 per Person

American Buffet
Seasonal Greens with Chef’s Choice Dressing
Roasted Asparagus with Radicchio
Classic Potato Salad
Grilled Chicken with Rosemary Jus
Seared Salmon with Dill Sauce
Penne with Mozzarella, Basil, Garlic, Tomatoes and Olive Oil
Steamed Seasonal Vegetables
Sliced Fresh Fruit
Assorted Cakes

$73.50 per Person
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**Italian Buffet**

- Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
- Italian Meat and Cheese Antipasto Salad
- Arugula Salad with Roasted Pear and Crumbled Blue Cheese
- Chicken Francese
- Shrimp Scampi with Penne in Lemon Caper Sauce
- Eggplant Rolatini
- Sautéed Broccoli Rabe
- Sliced Fresh Fruit
- Tiramisu
- Biscotti

**Mexican Buffet**

- Black Bean and Corn Salad with Cilantro Dressing
- Chunky Cucumber, Mango and Tomato Salad
- Guacamole, Salsa and Sour Cream with Tri Color Tortilla
- Choice of One (1): Carne Asada OR Broiled Tilapia with Salsa Verde
- Chayote with Red Peppers
- Mexican Rice
- Vegetarian Cheese Quesadilla
- Churros
- Flan

**The Thinker**

- Watercress Salad
- Grilled Sliced Portabella Mushrooms and Goat Cheese with Balsamic Dressing
- Herb Crusted Salmon with Beurre Blanc
- Sirloin of Beef with Wild Mushroom Demi-Glace
- Cheese Tortellini with Butternut Squash
- Roasted Potatoes with Parmesan
- Sautéed Broccoli with Garlic
- Sliced Fresh Fruit
- Assorted Miniature French Pastries

**BUFFET ENHANCEMENTS**

*The following items are available only as additions to your Lunch or Dinner Buffet*

**SOUPS**

- All soups served with crackers
- Choice of One (1):
  - Roasted Tomato Soup
  - Potato and Leek Soup
  - Corn Bisque
  - Vegetable Barley Soup
  - New England Clam Chowder
  - Beef Minestrone
  - Butternut Squash Soup

$13.50  per Person

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