**BUFFETS**

*Buffets do not include beverages*

### 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 Sliced Breads
- Assorted Cookies and Brownies

**$64.00** per Person

### Healthy Lunch

- Cucumber and Tomato 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

**$71.00** per Person

### Vegetarian Buffet

- Seasonal Mixed Green Salad with Chef’s Choice of Dressing
- Quinoa Salad with Asparagus Tips, Cucumber, Tomato and Citrus Vinaigrette
- Mixed Mushroom Medley Salad
- Vegetable Lasagna
- Roasted Parmesan Potatoes
- Bowtie Pasta with Tomato Bruschetta and Pesto
- Steamed Vegetable Medley
- Seasonal Sliced Fruit
- Mixed Berry Granola and Yogurt Parfaits

**$71.00** per Person

### American Buffet

- Seasonal Greens with Chef’s Choice Dressing
- Asparagus with Endive
- Yukon Potato Salad
- Grilled Chicken with Rosemary Jus
- Grilled Salmon with Saffron Beurre Blanc
- Rigatoni with Mozzarella, Basil, Garlic, Tomatoes and Olive Oil
- Steamed Seasonal Mixed Vegetables
- Sliced Fresh Fruit
- Assorted Cakes

**$71.00** per Person

### Asian Buffet

- Romaine Lettuce with Carrots and Ginger Dressing
- Cold Sesame Vegetable Noodles
- Choice of One (1): Mini Vegetarian Spring Rolls OR Pork Dumplings
- Chicken and Vegetable Stir-Fry
- Beef and Broccoli
- Vegetarian Fried Rice
- Almond Cookies
- Sliced Oranges and Pineapple

**$71.00** per Person
**Barbecue Buffet** $71.00 per Person
- Cajun Chicken Salad
- Green Onion Potato Salad
- Mixed Greens with Shallot Vinaigrette
- Texas Beef Brisket
- Roasted Garlic Mashed Potatoes
- Collard Greens with Hominy
- Vegetable Chili
- Sliced Fresh Fruit
- Assorted Tarts

**French Buffet** $71.00 per Person
- String Bean Salad
- Asparagus with Marinated Artichokes
- Seasonal Mixed Greens
- Choice of One (1): Fine Herb Coated Salmon OR Braised Short Ribs Bourguignon
- Potatoes Au Gratin
- Roasted Vegetables
- Vegetable Quiche
- Sliced Fresh Fruit
- Assorted Mini Pastries

**Indian Buffet** $71.00 per Person
- Green Tossed Salad with Cucumber, Tomato, Onions, and Mint Leaves
- Channa Chati (Chick Peas with Chat Masala)
- Mint Chutney and Naan
- Mixed Vegetable Navratan Korma (Vegetables with Almond Gravy)
- Chicken Tikka Masala
- Lamb Roghan Goshi
- Jeera Rice
- Vermicilly Kher Pudding
- Mango and Fruit Salad

**International Buffet** $71.00 per Person
- Red Pepper Hummus and Pita Chips
- Field Green Salad with Tomatoes and Champagne Shallot Vinaigrette
- Cold Sesame Noodle Vegetable Salad
- Barbeque Beef Brisket
- Rosemary Roasted Chicken
- Pommes Dauphinoise
- Sliced Fresh Fruit
- Assorted Cheesecakes

**Italian Buffet** $71.00 per Person
- Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
- Italian Meat and Cheese Antipasto
- Caesar Salad
- Chicken Marsala
- Shrimp Scampi with Penne in Lemon Caper Sauce
- Eggplant Rolatini
- Broccoli Rabe
- Sliced Fresh Fruit
- Tiramisu
- Biscotti
Mexican Buffet  $71.00 per Person

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

Alma Mater  $71.00 per Person

Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Marinated Bocconcini Salad with Pear Tomatoes
Grilled Chicken Paillard on a Bed of Watercress with Holland Peppers
Crispy Codfish with Lemon Caper Sauce
Wild Rice
Sautéed Escarole with Caramelized Onions
Tiramisu
Cannoli

The Thinker  $80.00 per Person

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
Tortellini with Butternut Squash
Yukon Gold Potatoes with Parmesan
Broccoli Rabe
Sliced Fresh Fruit
Assorted Miniature French Pastries
## BUFFET ENHANCEMENTS

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

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>SOUPS</strong></td>
<td>$13.00 per Person</td>
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<tr>
<td>All soups served with crackers</td>
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<tr>
<td>Choice of One (1):</td>
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<tr>
<td>Roasted Tomato Soup</td>
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<td>Potato and Leek Soup</td>
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<td>Corn Bisque</td>
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<td>Vegetable Barley Soup</td>
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<tr>
<td>New England Clam Chowder</td>
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<td>Lobster Bisque</td>
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<tr>
<td>Butternut Squash Soup</td>
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<tr>
<td><strong>Traditional Salads</strong></td>
<td>$16.00 per Person</td>
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<td>Choice of One (1):</td>
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<tr>
<td>Seasonal Pasta Salad</td>
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<td>Mixed Green Salad</td>
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<td>Potato Salad</td>
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<td>Grain Salad</td>
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<td>Coleslaw</td>
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<tr>
<td><strong>Caesar Salad</strong></td>
<td>$17.00 per Person</td>
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<tr>
<td>Romaine Lettuce</td>
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<td>Asiago Cheese</td>
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<td>Homemade Croutons</td>
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<tr>
<td>Creamy Caesar Dressing</td>
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<tr>
<td>With Grilled Chicken</td>
<td>$23.00 per Person</td>
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<tr>
<td>With Grilled Shrimp</td>
<td>$30.00 per Person</td>
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<tr>
<td><strong>Buffalo Chicken Salad</strong></td>
<td>$25.00 per Person</td>
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<td>Romaine Lettuce</td>
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<td>Sliced Scallions</td>
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<td>Carrot Matchsticks</td>
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<tr>
<td>Crispy Buffalo Chicken</td>
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<td>Ranch Dressing</td>
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<td><strong>Greek Salad</strong></td>
<td>$26.00 per Person</td>
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<td>Romaine Lettuce</td>
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<td>Chopped Cucumber</td>
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<td>Grape Tomatoes</td>
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<td>Mixed Olives</td>
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<td>Feta Cheese</td>
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<tr>
<td>Oregano Vinaigrette</td>
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<td><strong>Cobb Salad</strong></td>
<td>$31.00 per Person</td>
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<td>Romaine Lettuce</td>
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<td>Grilled Chicken</td>
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<td>Avocado</td>
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<td>Grape Tomatoes</td>
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<td>Sliced Onion</td>
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<td>Bacon</td>
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<td>Diced Egg</td>
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<td>Sliced Cucumber</td>
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<tr>
<td>Champagne Vinaigrette</td>
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