## Dinner – Buffet

*(Minimum of 15 Guests)*

### Alma Mater

- $55.00 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 Red Snapper with Papaya Salsa
- Wild Rice Blend with Roasted Almonds
- Sautéed Escarole with Caramelized Onions
- Tiramisu
- Petits Four

### The Thinker

- $63.00 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

### The Corinthian

- $73.00 per Person
- Mesclun Salad
- Greek Salad
- Middle Eastern CousCous Salad
- Grilled Chicken Breast with Green Bean Casserole and Crispy Onions
- Tilapia with Lemon Caper Sauce
- Rosemary Potatoes with Fresh Herbs
- Steamed Seasonal Vegetables
- Sliced Fresh Fruit
- Miniature Pastries and Cheesecakes

### The Lion

- $83.00 per Person
- Tri Color Salad with Lemon Vinaigrette
- Marinated and Grilled vegetables
- Mozzarella, tomatoes and Eggplant Salad
- Penne with Rock Shrimp in Lobster Sauce
- Mignonettes of Beef with Bordelaise Sauce and Crispy Onions
- Pommes Dauphinoise
- Steamed Seasonal Vegetables
- Sliced Fresh Fruit
- Miniature Pastries