BUFFETS

The Sound $53.00 per Person
Seasonal Soup
Orzo Salad
German Potato Salad
Seasonal Greens
Deli Meats, Platters of Cheeses, Tuna Salad, Pickles, Rolls and Sliced Bread
Assorted Mini Pastries

New York Deli $61.00 per Person
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

Hudson $65.00 per Person
Seasonal Soup
Fennel, Chives, Blue Cheese, Roasted Pear and Candied Pine Nuts with Lemon Herb Dressing
Couscous, Spinach, Cherry Tomatoes, Parsley, Pickled Onions and Chickpeas with Tarragon Vinaigrette
Tuna Fish Salad
Harrisa Grilled Vegetable Wrap
Smoked Paprika Chicken Breast Sandwich
Roast Beef on Ciabatta Bread
Fresh Fruit Salad
Assorted Mini Pastries

American Buffet $68.00 per Person
Arugula in Raddichio with Toasted Corn
Asparagus with Endive
Yukon Potato Salad
Grilled Chicken with Wilted Spinach
Grilled Salmon over Spaghettini of Root Vegetables
Rigatoni with Mozzarella, Basil, Olives, Garlic, Tomatoes and Olive Oil
Steamed Seasonal Mixed Vegetables
Sliced Fresh Fruit
Assorted Cakes

International Buffet $68.00 per Person
Red Pepper Hummus and Pita Chips
Field Green Salad with Pear Tomatoes and Champagne Shallot Vinaigrette
Cold Sesame Noodle Salad
Barbeque Beef Brisket
Rosemary Roasted Chicken
Pommes Dauphinoise
Sliced Fresh Fruit
Assorted Cheesecakes
Italian Buffet  $68.00 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

Healthy Lunch  $68.00 per Person
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

Barbecue Buffet  $68.00 per Person
Texas Beef Brisket
Roasted Garlic Mashed Potatoes
Collard Greens with Hominy
Vegetable Chili
Cajun Chicken Salad
Green Onion Potato Salad
Mixed Greens with Shallot Vinaigrette
Sliced Fresh Fruit
Assorted Tarts

French Buffet  $68.00 per Person
Choice of One (1): Fine Herb Coated Salmon OR Braised Short Ribs Bourguignon
Potatoes Au Gratin
Roasted Baby Vegetables
Vegetable Quiche
Salad Nicoise
Asparagus with Marinated Artichokes
Seasonal Mixed Greens
Sliced Fresh Fruit
Assorted Mini Pastries

Alma Mater  $68.00 per Person
Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Marinated Bocconicini 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
Cannoli
### Asian Buffet
- Choice of One (1): Mini Vegetarian Spring Rolls or Pork Dumplings
- Romaine Lettuce with Carrots and Ginger Dressing
- Cold Sesame Noodles
- Chicken and Vegetable Stir-Fry
- Beef and Broccoli
- Vegetarian Fried Rice
- Fortune and Almond Cookies
- Sliced Oranges and Pineapple

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

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

### Aegean
- Tomato and Mozzarella with Arugula
- Orzo with Roasted Vegetable and Cheese with Lemon Basil Vinaigrette
- Octopus with Fingerling Potatoes, Frisee, Smoked Paprika and Chives
- Chopped Greek Salad with Feta Cheese, Cucumber, Tomato and Oregano
- Mushroom and Tomato Stuffed Chicken Breast
- Ricotta Ravioli with Slow Cooked Fresh Tomatoes, Olive Oil and Basil
- Chianti Braised Short Ribs with Ratatouille
- Tiramisu
- Fruit Salad

### The Corinthian
- 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

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**Asian Buffet** $68.00 per Person  
**Mexican Buffet** $68.00 per Person  
**The Thinker** $77.00 per Person  
**Aegean** $77.00 per Person  
**The Corinthian** $89.00 per Person
Atlantic
Chopped House Salad
Roasted Beet Salad with Frisee and Goat Cheese
New England Clam Chowder
Herb Roasted Chicken with Sautéed Mushrooms and Gravy
Baked Salmon with Potatoes, Olives and Tomatoes with Citrus Herb Sauce
Mashed Potatoes
Creamed Spinach
Roasted Baby Carrots
Sliced Fruit
Assorted Cheesecakes

Pacific
Green Bean Salad
Ramen Noodle Salad with Short Ribs
Chicken Lemon Grass Dumplings with Sweet Chili Sauce
Miso Soup
Thai Coconut Chicken with Curry, Lemon Grass and Mushrooms
Mirin Glazed Salmon with Oyster Mushroom, Ginger and Green Onion
Ginger and Garlic Stir–Fry of Asian Vegetables
Steamed Jasmine Coconut Rice
Assorted Torts
Sliced Fresh Fruit

The Lion
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
## BUFFET ENHANCEMENTS
The following items are available only as additions to your Lunch or Dinner Buffet

### SOUPS
$12.00 per Person
- 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
  - Lobster Bisque
  - Butternut Squash Soup

### Traditional Salads
$15.00 per Person
- Choice of One (1):
  - Seasonal Pasta Salad
  - Mixed Green Salad
  - Potato Salad
  - Grain Salad
  - Coleslaw

### Caesar Salad
$16.00 per Person
- Romaine Lettuce
- Asiago Cheese
- Homemade Croutons
- Creamy Caesar Dressing
- With Grilled Chicken $22.00 per Person
- With Grilled Shrimp $29.00 per Person

### Buffalo Chicken Salad
$24.00 per Person
- Romaine Lettuce
- Sliced Scallions
- Carrot Matchsticks
- Crispy Buffalo Chicken
- Ranch Dressing

### Greek Salad
$25.00 per Person
- Romaine Lettuce
- Chopped Cucumber
- Grape Tomatoes
- Mixed Olives
- Feta Cheese
- Oregano Vinaigrette

### Cobb Salad
$30.00 per Person
- Romaine Lettuce
- Grilled Chicken
- Avocado
- Grape Tomatoes
- Sliced Onion
- Bacon
- Diced Egg
- Sliced Cucumber
- Champagne Vinaigrette