

BUFFETS

Buffets do not include beverages

Buffets include assorted rolls and sweet butter

New York Deli

\$66.00 per Person

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

Healthy Lunch

\$73.50 per Person

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

Vegetarian Buffet

\$73.50 per Person

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

Alma Mater

\$73.50 per Person

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

American Buffet

\$73.50 per Person

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

Asian Buffet

\$73.50 per Person

Romaine Lettuce with Carrots and Ginger Dressing
Cold Sesame Vegetable Noodles
Seaweed Salad
Chicken and Vegetable Stir-Fry
Beef and Broccoli
Vegetarian Fried Rice
Almond Cookies
Sliced Oranges and Pineapple

Barbecue Buffet

\$73.50 per Person

Cajun Chicken Salad
Green Onion Potato Salad with Pommery Mustard
Tangy Cucumber and Tomato Salad with Dill and Red Onion
BBQ Ribs
Fried Chicken
Buttermilk Mashed Potatoes
Collard Greens with Hominy
Fruit Salad
Assorted Tarts and Tortes

French Buffet

\$73.50 per Person

Vegetable Nicoise Salad
Asparagus Salad with Roasted Apple, Arugula, Goat Cheese and Apple Cider Vinaigrette
Mesclun Salad with Chef's Choice Dressing
Sirloin with Green Peppercorn Sauce
Seared Salmon with Beurre Blanc
Potatoes Au Gratin
Roasted Root Vegetables
Sliced Fresh Fruit
Assorted Mini Pastries
Macaroons

Indian Buffet

\$73.50 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

\$73.50 per Person

Wild Rice Salad
Caesar Salad
Greek Salad
Traditional Beef Bourguignon
Chicken Francese
Garlic Mashed Potatoes
Sliced Fresh Fruit
Cheesecakes
Assorted Mini Pastries

Italian Buffet

\$73.50 per Person

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

\$73.50 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

The Thinker

\$82.50 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
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

\$13.50 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
Beef Minestrone
Butternut Squash Soup