
BUFFETS

All Buffets Include Rolls & Sweet Butter

Enjoy a curated menu of local and sustainable dishes and give back to our community.

A portion of your bill (\$5 per person) will be donated to benefit a local non-profit organization -- plus Columbia University Event Management will match with an additional \$5 donation for each of your guests.

Blue Menu

80

Mesclun, Frisée and Wild Arugula Salad
with Homemade Balsamic Dressing
(Satur Farms, NY)

Tomato and Mozzarella Caprese Salad
(Lucky Tomatoes, NY; Lioni Mozzarella, NJ)

Pioppini Mushroom and Barley Soup
(Rhode Island)

Spaccatelle Pasta alla Vodka
(Lucky Tomatoes, NY; Ronny Brook Farm, NY)

Grilled Chicken Breast
on a Bed of Sautéed Garlic Spinach
(Lancaster, NJ)

Oven Roasted Marinated Cod
with Saffron Caper Cream Sauce
(Northeast Atlantic Cod)

Sautéed Baby Bok Choy and Carrots
(Satur Farms, NY)

Herb Roasted Fingerling Potatoes
(Skrapini Farm, NJ)

Sliced Fresh Fruit

Homemade Cookies

