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  
*(Luck 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

All Buffets Include Rolls & Sweet Butter