

## SMALL DINNER BUFFETS

*(Ideal for gatherings of 10 to 25 guests)*

*Buffets include Multigrain Harvest Rolls, Cranberry Nut Rolls and Sliced Sourdough Bread*

### CAMBRIDGE PORT BUFFET

#### SALAD

Spinach with Cherry Tomatoes, Artichoke Hearts and Sweet Red Onions, Balsamic Vinaigrette

#### ENTRÉES

Pan Seared Salmon, Red Wine Butter Sauce

White and Wild Rice Medley, Asparagus

Bowtie Pasta tossed with Sundried Tomatoes, Arugula, Black Olives and Fresh Herbs, EVOO

#### DESSERT

Fresh Fruit Tarts, Traditional Chocolate Whoopie Pies, Pumpkin with Cinnamon Cream Whoopie Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

### MOUNT AUBURN BUFFET

#### SALAD

Field Greens with Roasted Tomatoes and Garlic Croutons, Cracked Peppercorn and Parmesan Dressing

#### ENTRÉES

Pot Roast, Traditional Pan Sauce

Yukon Gold Mashed Potatoes, Roasted Root Vegetables

Seared Polenta Cakes with Ratatouille

#### DESSERT

Flourless Chocolate Torte, Lemon Poppy Bundt Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

### ELMWOOD BUFFET

#### SOUP

Gazpacho

#### SALADS

Couscous and Vegetable Salad

Red Oak with Orange Segments, Sweet Red Onions, Olives and Capers, Sherry Vinaigrette

#### ENTRÉES

Seafood Paella

Grilled Marinated Lamb Kabobs, Roasted Red Pepper Aioli, Tzatziki

Grilled Marinated Vegetable Kabobs, Pesto

#### DESSERT

Rice Pudding, Chocolate Pound Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

*A service charge of \$75.00 applies to all events with 15 guests or less.*

*All Food and Beverage is subject to 15% gratuity, 8% taxable administrative fee and 7% Massachusetts Sales Tax*