

SMALL DINNER BUFFETS

(Ideal for gatherings of 10 to 25 guests)

Buffets include Multigrain Harvest Rolls, Raisin Nut Rolls and Sliced Sourdough Bread

THE CAMBRIDGE PORT BUFFET

\$88.00pp

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

THE MOUNT AUBURN BUFFET

\$92.00pp

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

Black and White Cookies, Lemon Poppy Bundt Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

THE ELMWOOD BUFFET

\$96.00pp

SOUP

Gazpacho

SALADS

Couscous and Vegetable Salad

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

ENTRÉES

Seafood Paella, Tzatziki

Grilled Marinated Lamb Kabobs, Roasted Red Pepper Aioli

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 14% gratuity, 7% taxable administrative fee and 7% Massachusetts Sales Tax