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