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

HARVARD SQUARE BUFFET *(minimum of 25 guests)*

SALADS
Seasonal Greens with Buffalo Mozzarella, Sun-dried Tomato Vinaigrette
Baby Spinach with Mandarin Oranges and Raspberries, Raspberry Vinaigrette
Display of Grilled Vegetables with Vermont Goat Cheese, Basil Olive Oil

PASTAS
*(select one)*
Wild Mushroom Ravioli with Artichoke Hearts and Fresh Herbs, Roasted Red Pepper Cream Sauce
Butternut Squash Ravioli with Sautéed Spinach, Roasted Red Peppers, Blue Cheese and Toasted Walnuts
Spinach Gnocchi with Wild Mushrooms and Sundried Tomatoes, Roasted Garlic Cream Sauce
Cheese Tortellini with Roasted Peppers and Toasted Pine Nuts, Pesto Sauce
Penne with Fresh Tomato Basil, Roasted Eggplant, Fresh Herbs and Parmesan
Bowtie Pasta with Sundried Tomatoes, Arugula, Black Olives and Fresh Herbs, EVVO
Orecchiette with Roasted Corn, Asparagus Tips, Tomatoes and Fresh Herbs, Parmesan Butter

An Assortment of Bruschetta –
Wild Mushroom, Roma Tomato and Mozzarella, Roasted Red and Yellow Pepper,
Asiago Pesto and Roasted Garlic, Olive Tapenade on a Variety of Artisan Breads

ENTRÉES
Pan Seared Halibut with Potato, Mushroom and Spinach Ragout
Grilled Chicken with Roasted Tomato, Artichoke and Fennel Broth
Roasted Tenderloin of Beef with Assorted Mustards and Fresh Horseradish Cream *(150.00 carver fee)*

DESSERTS
Sliced Fresh Fruits and Berries
Crème Brûlée
Lemon Meringue Tart
Flourless Chocolate Torte, Chocolate Shavings and Berries
German Chocolate Torte
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
DINNER BUFFETS

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

CREATE YOUR OWN BUFFET (minimum of 25 guests)

SOUPS (select one)
New England Clam Chowder
Lobster Bisque
Roasted Tomato Cumin with White Beans
Butternut Squash
Split Pea and Ham
Garden Vegetable and Pesto
YuKen Gold Potato with Vermont Chèvre

SALADS (select three)
Baby Spinach with Seasonal Fruit and Vermont Chèvre, Spicy Pecan Vinaigrette
Tortellini Salad with Kalamata Olives and Roasted Tomatoes
Bowtie Pasta with Artichoke Hearts, Sundried Tomato and Lemon Herb Vinaigrette
Chopped Romaine with Tomatoes, Cucumbers, Red Onions, Olives and Feta, Herb Vinaigrette
Marinated Baby Vegetables on a Bed of Field Greens
Haricot Vert and Roasted Red Peppers, Toasted Hazelnut Vinaigrette

ACCOMPANIMENTS (select two)
Butternut Squash Puree
Haricot Vert and Baby Carrots
Steamed Asparagus
Roasted Brussel Sprouts
Roasted Root Vegetables
Sautéed Sugar Snap Peas with Roasted Red Peppers

ENTRÉES (select three)
BY EARTH
Wild Mushroom Triangoli with Roasted Red Peppers, Arugula and Fresh Herbs, Asiago Cream
Seared Polenta with Sautéed Vegetables, Tomato Pan Sauce

BY SEA
Seared Salmon with Stone Fruit Chutney
Seared Halibut with Sundried Tomato, Olive and Fennel Relish

BY AIR
Pan Seared Chicken, Ratatouille
Grilled Balsamic Chicken, Sundried Cherry Demi-Glace

BY LAND
Roasted Pork Loin Stuffed with Spinach, Apricots and Shallots, Port Wine Demi
Grilled Hanger Steak, Mustard Demi, Crispy Shallots

DESSERTS (select three)
Crème Brûlée
Fresh Fruit Tart
Chocolate Mousse Torte
Tiramisu
Crème Caramel with Fresh Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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