

DINNER BUFFETS

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

HARVARD SQUARE BUFFET (minimum of 25 guests)

\$100.00pp

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 (*\$150.00 chef fee*)

(select 2)

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, EVOO

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

All Food and Beverage is subject to 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax

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CREATE YOUR OWN BUFFET *(minimum of 25 guests)*

\$105.00pp

SOUPS *(select one)*

New England Clam Chowder
Lobster Bisque
Roasted Tomato Cumin with White Beans
Butternut Squash
Wild Mushroom Consommé
Split Pea and Ham
Garden Vegetable and Pesto
Yukon 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	Seared Herb Risotto Cakes
Haricot Vert and Baby Carrots	Yukon Gold Smashed Potatoes
Steamed Asparagus	Maple Whipped Sweet Potatoes
Roasted Brussel Sprouts	Roasted Red Bliss Potatoes
Roasted Root Vegetables	Fresh Herb Rice
Sautéed Sugar Snap Peas with Roasted Red Peppers	Traditional Potato Gratin

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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NEW ENGLAND CLAM BAKE

\$110.00pp

SALADS

Baby Spinach with Grilled Portabella Mushrooms, Roasted Plum Tomatoes, and Fried Leeks

Warm Bacon Vinaigrette, Creamy Sorrel Dressing

Grilled Vegetable Display

Balsamic Marinated Tomato and Bread Salad

ENTRÉES

Steamed Local Lobster, Drawn Butter

Grilled BBQ Rubbed Chicken

Baby Back Ribs, Bourbon Barbeque Sauce

Steamers, Clam Broth

ACCOMPANIMENTS

Roasted Red Bliss Potatoes

Sweet Corn on the Cob

Corn Bread

DESSERTS

Sliced Watermelon

Strawberry Shortcake

Trifle

Individual Boston Cream Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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