

## SMALL LUNCHEON BUFFETS

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

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

### THE CABOT HOUSE BUFFET

\$63.00pp

Soup of the Day

Mixed Baby Field Greens with Roasted Cherry Tomatoes, Feta and Croutons, Creamy Sorrel Dressing

Grilled Chicken with Sautéed Wild Mushrooms and Roasted Garlic Demi-Glace

White and Wild Rice Medley, Grilled Asparagus

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

Apple Pie and Chocolate Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

### THE LONGY BUFFET

\$66.00pp

Soup of the Day

Romaine Lettuce with Cherry Tomatoes, Cucumbers and Sweet Red Onions, Lemon Herb Vinaigrette

Grilled Salmon, Sorrel Butter Sauce

Roasted Corn and Black Bean Succotash

Herb Risotto stuffed Yellow Peppers with Roasted Tomato Coulis

Flourless Chocolate Cake and Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

### THE FOGG BUFFET

\$66.00pp

Soup of the Day

Grilled Marinated Seasonal Vegetables

Chilled Poached Salmon with Tomato, Cucumber, and Red Onion Relish on a Bed of Baby Field Greens

Chilled Grilled Chicken with Roasted Corn Salsa over Romaine Lettuce

Coconut Cream Cake and Triple Chocolate Mousse Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

### FENWAY PARK BUFFET

\$55.00pp

#### SALADS

Traditional Cole Slaw

Baby Potato Salad with Bacon Vinaigrette

Boston Bibb Lettuce with Roasted Apples, Blue Cheese and Maple Glazed Walnuts, Walnut Vinaigrette

#### HOT ENTREES

Grilled Hamburgers and Cheeseburgers

100% All Beef Hot Dogs with Braised Sauerkraut and Diced Onion

Grilled Sweet Italian Sausage with Sautéed Peppers and Sweet Onions

#### ACCOMPANIMENTS

French Fries with Chili and Cheese Sauce ~ or ~ Large Warm Pretzels with Assorted Mustards and Cheese Sauce

Dill Pickle Spears, Lettuce, Sliced Sweet Onions, Sliced Tomatoes

Ketchup, Mustard, Sweet Pickle Relish

#### DESSERTS

Sliced Watermelon

Ice Cream Sundae Bar

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*