SMALL LUNCHEON BUFFETS

(Ideal for gatherings of 10 to 25 guests)

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

CABOT HOUSE BUFFET

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

LONGY BUFFET

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

FOGG BUFFET

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

KIRKLAND HOUSE BUFFET

Soup of the Day

Asparagus and Roasted Red Peppers, Balsamic Reduction

Spinach with Roasted Plum Tomatoes, Shaved Fennel and Kalamata Olives, Lemon Herb Vinaigrette

Roasted Chicken, Caramelized Shallot Demi-Glace

Whole Roasted Red Skin Potatoes, Haricot Vert and Baby Carrots

Roasted Corn and Quinoa Cakes with Sautéed Seasonal Vegetables and Braised Greens, Roasted Tomato Coulis

Mini Pastries

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