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