



Office of Hospitality and Food Services

LUNCH & DINNER

PLATED THREE COURSE MENU

choice of one soup, salad, or appetizer

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choice of entrée

entrées are served with the chef's choice of seasonal vegetable and starch
petit \$38 | premier \$42 | grand \$48

Note: Final counts for each entrée must be submitted five business days prior to the event

additional entrée choices (tableside choice)

petit \$6 | premier \$8 | grand \$10

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choice of one selection from our plated dessert menu

LUNCH~DINNER BUFFET

entrées are served with the chef's choice of seasonal vegetable and starch

petit \$32

choice of one salad and one entrée from our petit list*

premier \$38

choice of two salads and two entrees from our petit or premier list*

grand \$45

choice of two soups, salads, or appetizers, any two entrees, and mini pastries

additional entrée choices

petit \$4 | premier \$6 | grand \$8

sliced market fruits

**Upgrade your meal with a selection of enhancements from our dessert menu*



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FIRST COURSE

SOUP

TRADITIONAL MATZO BALL SOUP

SAN MARZANO TOMATO BISQUE WITH PESTO CROUTONS

CHEF'S SEASONAL MARKET SOUP

SALAD

HEIRLOOM ROMAINE BLEND ^{GF}

heirloom tomatoes | ricotta salata | watermelon | basil dressing

MIXED BABY FIELD GREENS ^{GF V}

shaved carrot | cucumber | toasted pepitas | champagne vinaigrette

TUSCAN KALE CAESAR SALAD

radish | teardrop tomato | brioche croutons | smoky pimentón dressing

PETIT ARUGULA ^{GF V}

shaved fennel | sliced strawberry | cacao nibs | aged balsamic

GREEN GODDESS SALAD ^{GF}

watercress | red sorrel | green apple | toasted walnut | crispy sweet potato

APPETIZER

ROASTED BABY BEET CAPRESE SALAD

Mozzarella Di Bufala | fresh basil | focaccia crumble | balsamic reduction

THAI-STYLE SHRIMP COCKTAIL ^{GF}

green papaya | long beans | sweet red chili | tamarind | crispy shallot | lime juice

BUFFALO CAULIFLOWER BITES

baby vegetable crudité | micro herb salad | avocado ranch dip

SUPER GRAIN GEMELLI PASTA ^V

charred broccolini | celery root | pomegranate arils | black truffle winter squash sauce

FIRE ROASTED BRUSSEL SPROUTS

pepperoni | sweet potato | ricotta gnocchi | hard cider



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ENTREES

PETIT

GRILLED FRENCH-CUT CHICKEN BREAST ^{GF}

lemon zest | thyme | natural jus

ORGANIC CHICKEN THIGH ÉTOUFFÉE

holy trinity vegetable blend | Louisiana hot sauce | dark lager | cajun chicken gravy

CHAR-GRILLED ATLANTIC SALMON ^{GF}

toasted sesame crust | miso-ginger glaze

ROASTED COD FISH ALLA PUTTANESCA ^{GF}

cherry tomato | Picholine olives | capers | white anchovy | crispy shallot

BULGOGI-STYLE GRILLED HANGER STEAK ^{GF}

Korean chili flakes | grated pear | fresh ginger | Coca-Cola pickled onions

SEARED FLAT IRON STEAK AU POIVRE ^{GF}

peppercorn rub | cognac-cream sauce

CAVATELLI PRIMAVERA

fresh pasta | wild mushrooms | fava bean | piquillo pepper | pecorino cheese

WINTER VEGETABLE WELLINGTON

roasted squash | peppers | eggplant | wild mushrooms | puff pastry | balsamic

SPICY EGGPLANT MOUSSAKA ^{GF V}

smoky lentils | walnuts | zucchini | spicy tomato sauce | olive oil whipped potato

PREMIER

HONEY-DIJON CHICKEN PAILLARD

herbes de provence | roasted dates | bacon lardon

PAN-SEARED DUCK BREAST ^{GF}

caramelized pearl onion | orange-soy glaze

CEDAR PLANK SALMON ^{GF}

bourbon | cucumber-dill sauce

MEDITERRANEAN PAN-SEARED RED SNAPPER ^{GF}

smoky lentil hash | chipotle-lime aioli



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PREMIER CONTINUED...

GRILLED CHIMICHURRI BEEF STRIP LOIN ^{GF}
roasted garlic | green chili | cilantro | corn nuts

STEWED PUMPKIN MASSAMAN CURRY ^{GF V}
coconut milk | purple potato | cashew | snow pea | tamarind

KUNG PAO SEITAN ^V
lentils | Fresno chili | bamboo shoot | fried shallot | Sichuan peppercorn

STUFFED SCALLION CREPES
barbequed tempeh | cremini mushrooms | sautéed kale | gruyère cheese | sweet pea purée

GRAND

ORGANIC CHICKEN INVOLTINI ^{GF}
speck ham | aged provolone | baby spinach | dry sherry wine

HUDSON CO. DUCK LEG CONFIT RISOTTO ^{GF}
English peas | roasted squash | Arborio rice | shallots | white wine

PAN-SEARED RARE AHI TUNA STEAK ^{GF}
ratatouille | salsa verde | pine nuts

PARMESAN-CRUSTED FILET MIGNON ^{GF}
fresh herbs | pink peppercorn | Marsala demi glace

ESPRESSO RUBBED LAMB CHOPS ^{GF}
smoked paprika | mushroom cream sauce

PASTURE-RAISED VEAL CHOP ^{GF}
pink peppercorn | Madeira wine glaze

CHEF'S FRESH CATCH
sustainably caught seafood | seasonal accompaniments

Personalized chef's wine pairing available upon request