CUSTOM HOT BUFFETS

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, and single use serviceware. Your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef’s pairing of vegetable & starch. One dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

20 guest minimum. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

SELECT ONE HOUSE SALAD
- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Balsamic Vinaigrette & Ranch Dressings\textit{V}
- Mesclun Greens with Maple Glazed Almonds, Dried Cranberries & Balsamic Vinaigrette \textit{vgn GF}

SELECT ONE ENTREE

POULTRY
- Chicken Parmigiana \textit{23.00 per guest}
- Korean Ginger-Marinated Bulgogi Grilled Chicken Thighs \textit{GF 23.00 per guest}
- Lemon Pepper Chicken with Lemon Sauce \textit{GF 23.00 per guest}
- Sliced Roast Turkey with Gravy, Stuffing & Cranberry Sauce \textit{GF 26.00 per guest}
  \textit{Chef Carved 50.00 per Chef per hour}
- Balsamic-Glazed Roast Chicken Breast \textit{GF 26.00 per guest}
- Herb Bread Stuffed Chicken with Gravy \textit{26.00 per guest}
- Chicken Chardonnay with Artichoke White Wine Sauce \textit{26.00 per guest}
- Chicken Cordon Bleu with Parmesan Cream Sauce \textit{26.00 per guest}
- Mediterranean Stuffed Chicken with Lemon Caper Sauce \textit{26.00 per guest}
- Chicken Marsala \textit{26.00 per guest}

BEEF & PORK
- Meatloaf with Brown Mushroom Sauce \textit{24.00 per guest}
- Italian Meatballs served in Marinara with Ricotta Cheese \textit{24.00 per guest}
- Beef Shepherd’s Pie with Horseradish Mashed Potatoes \textit{24.00 per guest}
- Sliced Roast Pork with Fig & Port Sauce \textit{GF 24.00 per guest}
- Sliced Roast Pork with Fennel & Cider Gravy Reduction \textit{GF 24.00 per guest}
- Sliced Roast N.Y. Sirloin with Burgundy Mushroom Sauce \textit{29.00 per guest}
  \textit{Chef Carved Roast Prime Rib Au Jus \textit{GF 31.00 per guest}}
  \textit{Chef Carved 50.00 per Chef per hour}
- Sliced Roast Herb Encrusted Tenderloin of Beef \textit{GF 33.00 per guest}
  \textit{Chef Carved 50.00 per Chef per hour}

ALL PRICES SUBJECT TO CHANGE

\textit{V} VEGETARIAN \textit{vgn VEGAN} \textit{GF GLUTEN-FREE} \textit{LOCAL}

UNIVERSITY CATERING
**CUSTOM HOT BUFFETS**

**SEAFOOD**
- Baked Cod with New England Butter Crumb Topping  
  24.00 per guest
- Baked Stuffed Sole Florentine with Cream Sauce  
  24.00 per guest
- Roast Lemon Pepper Cod  
  24.00 per guest
- Maple Soy Glazed Salmon  
  28.00 per guest

**Additional Entrée Selection**
6.00 per guest

- Pan Seared Salmon over Creamed Leeks  
  28.00 per guest
- Jumbo Lump Crab Cakes with Lemon Aioli  
  28.00 per guest
- Mascarpone & Spinach Stuffed Salmon  
  28.00 per guest

**SELECT ONE VEGETARIAN ENTREE**
- Baked Ziti  •  Penne Broccoli Alfredo  •  Boursin Cheese Stuffed Portabella Mushrooms
- Pasta Primavera  •  Penne with Marinated Tomatoes, Spinach, Garlic & Olive Oil
- Farfalle with Zucchini & Parsley-Almond Pesto  •  Zucchini Pancakes with Tomato Confit and Sour Cream

**SELECT ONE DESSERT**
- New York Cheese Cake with Strawberries
- Warm Apple Strudel with Cinnamon Creme
- Carrot Cake
- Apple Crisp
- Double Chocolate Layer Cake
- Mini Cannolis
- Tray of Salted Caramel Brownies, Lemon Bars & Plain Macaroons

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Upgrade to premium single use serviceware for an additional 2.00 per guest.

Upgrade to china service for an additional 5.00 per guest.

An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 8.00 per guest.

Pricing includes service attendants.