

B U F F E T O P T I O N S



Tuscan: \$28/pp

White Bean, Swiss Chard and Watercress Salad
Shredded Kale Salad, Lemon, Parmesan and Golden Raisins
Asparagus Salad with Mustard Herb Vinaigrette
Marinated Olive Focaccia
Herb and Goat Cheese Ravioli, Roasted Fennel Nage and Piquillo Pepper Slaw
Pan Seared Chicken, Fingerling Potato Hash, and Warm Pancetta Vinaigrette
Roasted Red and Golden Beets, Balsamic Cippolini Onions
Miniature Cannoli with Mini Chocolate Chips
Tiramisu Tarts

Spa Buffet: \$38/pp (Cold Buffet)

Mediterranean Golden Jewel Salad
Massaged Kale Salad with Fruit Medley, Toasted Sunflower Seeds and Orange Coriander Vinaigrette
Yale Catering Super Foods Slaw with Apples
Sliced Roasted Chicken Breast with Chimichurri Drizzle and Roasted Fennel
Sliced NY Strip Steak with Roasted Shallot Aioli and Roasted Fingerling Potatoes
Pan Seared Ahi Tuna Loin with Roasted Bok Choy
Yale Bakery Seasonal Fruit Tarts
Blueberry Orange Ginger Olive Oil Cake Madelines

Farmers Market: \$30/pp

Roasted Beet and Kale Salad with Toasted Walnuts and Gorgonzola Cheese
Spicy Shaved Brussels Spouts Salad with Toasted Almonds
Roasted Sweet Potato and Dried Cranberry Salad
Spring Roasted Vegetables, Local Honey Glaze
Lemon Thyme Roasted Chicken, Pea and Asparagus Salad, Roasted Garlic Chicken Jus
Eggplant Roulade, Confit Tomato and Quinoa Pilaf, Spiced Pea Coulis
Raspberry Dark Chocolate Ganache Tartlets
Yale Bakery Seasonal Mini Cheesecakes

Outdoor Barbeque: \$30/pp

Mixed Green Salad with Tomato, Cucumber, Bell Peppers, and Caramelized Honey Vinaigrette
Southwestern Cole Slaw
Red Bliss Potato Salad
Hummel Hot Dogs, Grass Fed Beef Burgers, and Veggie Burgers with Potato Rolls and Hot Dog Buns, Ketchup, Relish, Mayo, Mustard and Sauerkraut
Carolina Style Pulled Pork
Vermont Cheddar, Liuzzi's Provolone and Havarti Cheese
Sliced Seasonal Fruit, Cookies, and Brownie Bites

B U F F E T O P T I O N S

Smokehouse BBQ : \$33/pp

Gazpacho Salad
Chipotle Chickpea Salad
Roasted Mexican Corn Salad
Coffee Rubbed Grass Fed Beef Brisket
Lamberti Grilled Bratwurst with Fresh Sauerkraut
Maple Glazed Whole Chicken Breasts
Truffled Macaroni and Cheese
Corn Muffins
Classic Banana Pudding Tarts, Salted Caramel
Yale Bakery Seasonal Miniature Cupcakes
Brownie Bites

Grand Buffet: \$40/pp

Shredded Kale Salad with Apples, Cranberries, Toasted Pecans and Lemon Cumin Vinaigrette
Quinoa Salad with Grapes and Jalapeno
Roasted Cauliflower and Radicchio Salad
Five Spiced and Merlot Braised Boneless Beef Short Rib, Olive Oil Crushed Potatoes, Citrus Gremolata
Roasted Breast of Bronzed Chicken, Harissa Scented Ratatouille, Natural Chicken Jus
Roasted Black Pearl Salmon, Celeriac and Yukon Gold Potato Puree, Lemon Thyme Beurre Blanc and Honey Lacquered Shallots
Wild Mushroom Polenta Cakes and Exotic Mushroom Ragout
Roasted Spring Vegetable Panache with Thyme Oil
French Macarons
Pecan Diamonds
Miniature Passion Fruit Chocolate Ganache Tarts
Sliced Spring Fruit

