BUFFET OPTIONS

**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 Cipollini Onions
- Miniature Cannoli with Mini Chocolate Chips
- Tiramisu Tarts

**Farmers Market: $30/pp**
- Roasted Beet and Kale Salad with Toasted Walnuts and Gorgonzola Cheese
- Spicy Shaved Brussels Sprouts 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

**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

**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

Pricing does not include labor, rentals, or venue fees.
# Buffet Options

## 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

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