



Lunch or Dinner Buffet

Light Buffet \$24.95

1 salads, 2 entrées, 2 sides, 1 dessert

Full Buffet \$32.95

2 salads, 3 entrées, 3 sides, 2 desserts

SALADS

Grilled Vegetable Pasta Salad (V)

with Herbed Vinaigrette

Greek Potato Salad (GF, V)

Panzanella Salad

Classic Caesar Salad (V)

Cobb Salad (GF)

Seasonal Fresh Fruit Salad (V, VG, GF, DF)

Little Leaf Farm Cape Cod Salad (V, VG)

with Balsamic Vinaigrette

ENTREES

Garlic Marinated Roasted Tri-Tip (GF, DF)

with Chimichurri

Chicken Marsala

Beef Fajitas (GF, DF)

with Guacamole, Heirloom Pico and Crème

Herbed Panko Crusted Haddock

with Lemon Beurre Blanc

Slow Roasted Misty Knoll Turkey

with Old Fashioned Gravy

Shepherd's Pie

Kentucky Bourbon Glazed Pork Loin (GF, DF)

Classic Chicken Pot Pie

Chipotle Marinated Salmon (GF, DF)

with Charred Poblano Salsa

Chicken Tikka Masala (GF)

Jalapeno Bacon Roast Pork (GF)

with Black Refried Beans and Heirloom Pico

Parmesan Crusted Chicken

with Fresh Basil Tomato Sauce

VEGETARIAN ENTREES

Eggplant Parmesan (V)

Zucchini and White Bean Quesadilla (V)

General Tso's Tofu (V, VG)

with Broccoli

Farmer's Market Stuffed Portabella Mushrooms (GF, V, VG)

with Balsamic Glaze

Rolled Butternut Lasagna (V)

with Sage Cream

VEGETABLES

Shaven Brussels Sprouts (GF, DF)

with Crispy Bacon Lardons

Sautéed Broccoli Rabe (V, VG, GF, DF)

with Garlic Confit

Vermont Buttered Green Beans (V, GF)

North Hadley Maple Glazed Root Vegetables (V, VG, GF, DF)

Oven Roasted Cauliflower (V, VG, GF, DF)

Local Honey Glazed Carrot (V, VG, GF, DF)

STARCHES

Wild Mushroom Risotto (V)

Vermont Buttered Rice Pilaf (V)

Pureed Yukon Gold Potatoes (V, GF)

Chive Scalloped Potatoes (V)

Parmesan Potato Wedges (V, GF)

Herbed Stuffing

Creamy Red Pepper Pesto Pasta (V)

Yellow Spanish Rice

Cumin Basmati Rice (V, VG, DF)

Vermont Mac and Cheese (V)

DESSERTS

Crème Brule Cheesecake With Berry Compote (V)

Chocolate Lava Cake (V)

Key Lime Pie (V)

Tiramisu (V)

Lemon Meringue (V)



Plated Lunches

Plated Luncheons \$25.95

Priced per person, 20 guest minimum, please select one salad and dessert and up to two entrée options, coffee service is included. Meal includes salad, entrée and dessert.

ENTREES

Served with locally grown seasonal vegetables and sides

Parsley Parmesan Crusted Haddock

with Garlic Aioli

Chargrilled Tri Tip (DF, GF)

with Chimichurri Sauce

Marinated North Atlantic Salmon (DF, GF)

with Orange Ginger Marmalade and Toasted Almonds

Herbed Panko Crusted Chicken Primavera

with Garlic Cream Sauce

VEGETABLE ENTREES

Farmer's Market Stuffed Portabella Mushrooms (V, VG, GF)

with Balsamic Glaze

Rolled Butternut Lasagna (V)

with Sage Cream

SALADS

Classic Caesar Salad

Little Leaf Farms Cape Cod Salad (V)

with Balsamic Vinaigrette

Heirloom Caprese Salad

with Shaven Prosciutto and Marinated Fresh Mozzarella

Vintage Waldorf Salad (V)

Plated Dinners

Plated Dinner \$34.95

Priced per person, 20 guest minimum, please select one or two options, coffee service is included. Meal includes salad, entrée and dessert.

ENTREES

Served with locally grown seasonal vegetables and sides

Grilled Filet Mignon

with Garlic Confit Emulsion

Slow Roasted Beef Tenderloin

with Bordelaise Sauce

Guinness Braised Beef Short Ribs

Prosciutto Wrapped Chicken Breast

with Tomato Basil Relish and Balsamic Reduction

Miso Glazed Seared North Atlantic Salmon (DF)

with Citrus Ponzu Sauce

Tuscan Roasted Herbed Pork Loin (DF)

with Au Jus

Surf and Turf

Grilled Filet Mignon

with Lemon Garlic Emulsion and Maryland Old Bay Spiced Crab Cake

VEGETABLE ENTREES

Farmer's Market Stuffed Portabella Mushrooms (V, VG, DF)

with Balsamic Glaze

Rolled Butternut Lasagna

with Sage Cream

SALADS

Classic Caesar Salad

Little Leaf Farms Cape Cod Salad (V)

with Balsamic Vinaigrette

Heirloom Caprese Salad (GF)

with Shaven Prosciutto and Marinated Fresh Mozzarella

Pioneer Valley Mixed Green Salad (V, GF)

with Roasted Butternut, Shaven Fennel, Crispy Apples and Maple Vinaigrette

Gourmet Panzanella Salad (V)



Breaks and Continental Breakfast

Traditional Continental (V) \$12.95

Assorted Mini Pastries, Seasonal Hand Fruit, Fruit Juices and Water. Includes Hot Beverage Service.

Valley Crunch (V) \$9.95

Trail Mix, Seasonal Hand Fruit, and Greek Yogurt, Includes Hot Beverage Service.

Snack Time (V) \$4.95

Assortment of All Natural Chips and Pretzels, Includes Hot Beverage Service.

Bakeshop Treat \$6.95

UMass Bakeshop Cookies and Brownies, Includes Hot Beverage Service.

Bagel Blast (V) \$15.95

Assorted Bagels, Sliced Traditional Nova Lox, Cream Cheese, Tomato, Capers. Includes Hot Beverage Service, assorted Fruit Juices and Water.

Light Side (V) \$9.95

Fresh Cut Fruit and Cheese with Crudité and Onion Dip. Includes Fruit Infused Water.

Hot Beverage Service \$3.25

Colombian Coffee and Tea Assortment, Decaffeinated Options, Served with All Natural Milk and Creamer and an Assortment of Sweeteners.

Upgrade to Fair Trade

People's Organic Coffee \$3.75

Add Greek Yogurt (V, GF) \$2.95

Individual containers, assorted flavors

Add Fresh Cut Fruit (V, VG, GF) \$3.25

Breakfast Buffet

Country Style Breakfast Buffet \$18.95

Priced per person, please see the Policies Section for buffet details.

Cage-Free Scrambled Eggs, Nitrate Free Bacon, Low Sodium Breakfast Sausage, Hand Cut Home Fries, Bread Basket, Assorted Juices, and Hot Beverage Service

Buffet Enhancements

Pancakes (V) \$3.95

Organic Plain and Blueberry, served with local syrup and butter.

French Toast (V) \$3.95

Classic style hand dipped French Toast made with cage-free eggs and served with Local Preserves, Grand Marnier Sauce, Local Maple Syrup, and butter.

Oatmeal (V) \$3.95

Steel Cut Organic Oatmeal with fresh and dried fruit, local maple syrup, and fair trade all natural sugars

Yogurt Bar (V, GF) \$4.95

Featuring organic granola and individual plain Greek yogurt cups with an assortment of fresh berries, local honey, toasted almonds and fresh fruit preserves.

Pre-Made Yogurt Parfaits \$4.95

Featuring organic granola and plain Greek yogurt with an assortment of fresh berries, local honey, toasted almonds and fresh fruit preserves.



Displays

Priced per person, 25 guest minimum.

Cheese and Crackers with Dried Fruits

\$7.95

Our chef's selection of locally sourced and traditional classics with an assortment of artisanal crackers.

Mezze Platter

\$7.95

Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita

Antipasto Platter

\$8.95

Sliced Cured Meats with Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives

Assorted Sushi (DF)

\$8.95

Fresh made California and Veggie Rolls with Pickled Ginger, Soy Sauce, and Wasabi

Selection of Petit Fours

\$6.95

Passed Hors D'Oeuvre

\$24.95/Doz

Crispy Spring Rolls (DF)

with Traditional Dipping Sauce

Thai Chicken Satay (DF)

with Peanut Dipping Sauce

Mini Stuffed Mushrooms

Chicken Pot Stickers (DF)

with Ginger Dipping Sauce

Passed Hors D'Oeuvre

\$29.95/Doz

Mini Crab Cakes

with Chili Lime Aioli

Shrimp Tempura (DF)

Scallops Wrapped in Bacon (DF)

Smoked Salmon Canapé

Mini Beef Wellingtons

with Bordelaise Sauce