

## ~ Plated Luncheon ~

*All Entrees are served with a Starter, Fresh Baked Rolls, Dessert, Coffee, Decaffeinated Coffee, and Tea Selection*

### ~ Starters ~

*(select one)*

#### **Tuscan Minestrone Soup**

*Assorted Vegetables, Beans, Fresh Herbs and Pasta in rich Broth*

#### **Chicken Vegetable Soup**

*Chunks of tender Chicken and mixed Vegetables in Chicken Broth*

#### **New England Clam Chowder**

*Minced local clams, potatoes, celery, fresh parsley and onion in a Cream Broth*

#### **French Onion Soup**

*Caramelized Onion with Spanish Sherry in Rich Beef Chicken Broth, Cheese Crouton*

#### **House Salad**

Mixed Field Greens with English Cucumbers, Teardrop Tomatoes, Carrots, Golden Italian Vinaigrette

#### **Caesar Salad**

Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing

#### **Mediterranean Salad**

Baby Greens, Crumbled Feta Cheese, Greek Olives, Pickled Red Onions, Shallot Vinaigrette

#### **Wedge Salad**

Iceberg Lettuce, Bermuda Onion, Carrot, Creamy Italian Dressing

### ~ Entrées ~

Grilled Salmon Filet, Warm Tomato Vinaigrette

\$25 per person

Pan Seared Salmon, Citrus Tarragon Buerre Blanc

\$25 per person

Ritz Crumb Crusted Haddock, Lemon Butter

\$25 per person

Poached Cod Filet, Tomato Olive Caper Relish

\$25 per person

Pan seared Chicken Breast, Herb White Wine Sauce

\$24 per person

Grilled Chicken Breast, Basil Pesto Sauce

\$24 per person

Grilled Garlic Parsley marinated Chicken Breast

\$24 per person

\*Grilled Petit Filet Mignon, Wild Mushroom Sauce

\$33 per person

\*Grilled Steak Tips, Tangy Barbecue Sauce

\$24 per person

\*Grilled Beef Strip Steak, Chimichurri Sauce

\$25 per person

*All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.*

### Starch

Rosemary & Garlic Roasted Red Bliss Potato  
Classic whipped Potato  
Steamed Creamer Potatoes with Parsley  
Roasted Yams with Nutmeg  
Long Grain Rice Pilaf with Peppers  
Brown Jasmine Rice with Celery, Onion, Carrot  
Wild Mushroom Risotto with Sage  
Sundried Tomato and Basil Risotto

### Vegetable

Sauté julienne Vegetable with Fresh Herbs  
Oven Roasted Vegetable Medley  
Steamed Broccoli with EVOO  
Roasted Curry Cauliflower  
Steamed Asparagus with Carrot  
Rosemary Roasted Carrot & Parsnip  
Broccoli Rabe with Garlic & Lemon  
Green Bean Almandine

## Vegetarian

### Artichoke & Mushroom Lasagna

Roasted Mushrooms, Artichoke Hearts, Fresh Basil,  
Rich Béchamel Sauce, Parmesan Cheese  
\$21 per person

### Curry Lentil & Basmati Rice

Slow cooked Lentils, Tomato, Onion,  
Garlic, Curry, Tofu, Peas over Basmati Rice  
\$20 per person

### Wild Mushroom Ravioli, Roasted Red Pepper Sauce

Spinach, Sage, Shaved Parmesan  
\$22 per person

### Pinto and Black Beans Fricassee

Stewed Black & Pinto Beans, Chili Peppers, Onion,  
Tomato, Tomatillo, Cumin, Smoked Paprika,  
Corn, Scallions, Cheddar Cheese, Long Grain Rice  
\$22 per person

### Mixed Vegetable Risotto

Assorted Root Vegetables, Asparagus, Peppers, Onion,  
Arborio Rice, Romano Cheese  
\$19 per person

### Thai Rice Noodles

Rice Noodle, Scallions, Carrot, Sweet Onions, Peanuts,  
Peppers, Garlic, Ginger, Bean Sprouts,  
Soy Tamarind Lime Honey Sauce  
\$22 per person

## ~ Lunch Entrée Salads ~

*All Entrées are served with Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee and Tea Selection*

### **Caesar Salad**

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese

*House Made Caesar Dressing*

\$10 per person

### **Oriental Salad**

Asian Mixed Green with Sesame Cucumber Salad, Roasted Shitake Mushrooms, Red Peppers,  
Peanuts, Mandarin Oranges and Bean Sprouts

*Plum Vinaigrette*

\$12 per person

### **Panzanelli Salad**

Chopped Romaine, Radicchio, Baby Potatoes, Focaccia Crouton,  
San Marzano Tomatoes, Kalamata Olives, Red Onion, Roasted Fennel

*White Balsamic Dressing*

\$13 per person

### **Classic Cobb Salad**

Chopped Lettuce, Grilled Chicken, Crisp Bacon, Egg, Avocado, Blue Cheese

\$17 per person

### **Smoked Salmon Salad**

Cured Salmon, Mesclun Greens, Tomatoes, Cucumbers, Capers, Egg

*Lemon Vinaigrette*

\$18 per person

### **Mediterranean Salad**

Baby Greens, Roasted Red Tomatoes, Asparagus, Cucumber,  
Yellow Pepper, Grilled Artichoke Hearts

*Orange Dill Vinaigrette*

\$12 per person

*Grilled Chicken* add \$3.00

*Grilled Atlantic Salmon* add \$4.00

*\*Grilled Beef Tenderloin tips* add \$5.00

*Grilled Shrimp* add \$6.00

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~ Lunch Desserts ~

*Choice of one dessert to be served to all guests.*

Lemon Cream Cake with Berry Couli  
 Fresh Fruit Cup with Mint  
 Carrot Cake with Fresh Berries and Mint  
 Grapenut Pudding with Chantilly Whipped Cream  
 Flourless Chocolate Cake with Raspberry and Ganache – *Gluten Free*  
 Fresh Apple Crisp with Chantilly Whipped Cream  
 Dark Chocolate Mousse in White Chocolate Cup  
 Strawberry Romanoff

~ Hot Luncheon Buffets ~

*All Buffets served with Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea Selection.*

~ New England Classic ~

Classic Caesar Salad with Focaccia Croutons  
 Ritz Cracker Crusted Haddock with Lemon Butter  
 Roasted Breast of Chicken with Herb Veloute  
 Tri Color Rotini Pasta with Roasted Tomatoes, Asparagus,  
 Mushrooms, Basil Marinara Sauce, Parmesan Cheese  
 Roasted Garlic Mashed Potatoes  
 Sautéed Baby Vegetables with Natural Sea Salt  
 Apple Crisp with Chantilly Whipped Cream  
 \$29 per person

~ Italian ~

Baby Arugula Salad, Oranges, Artichokes, Lemon Vinaigrette  
 Chicken Picatta with Artichoke & Caper Sause  
 Grilled Salmon with Warm Tomato Basil Vinaigrette  
 Pasta Primavera with EVOO  
 Rosemary Roasted Red Bliss Potatoes  
 Zucchini Provencal  
 Classic Tiramisu with Crème Anglaise  
 \$29 per person

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### **Asian**

Oriental Greens, Shitake Mushroom, Red Pepper, Baby Corn, Sesame Ginger Vinaigrette  
Ginger Beef & Broccoli  
Chicken Cashew with Bean Sprout, Water Chestnuts, Pea Pods, Carrot and Red Pepper  
House Fried Rice with Shrimp, Peas, Carrot & Onion  
Stir Fry Tamari Vegetables  
Golden Raisin Rice Pudding with toasted Coconut  
\$28 per person

### **French**

Mixed Greens with Roasted Tomato, Pickled Onion, Feta, Champagne Vinaigrette  
Chicken Piperade- Red & Green Peppers, Garlic & Onions  
\*Roasted Sirloin of Beef with Madeira Shallot Sauce  
Whipped Sweet Potatoes with Nutmeg  
Haricot Vert Almandine  
Apple Crisp with Chantilly Cream  
\$29 per person

### **Mediterranean**

Red & Green Leaf Lettuce, Cipollini Onion, Pear Tomato, Yellow Pepper, Citrus Vinaigrette  
Roasted Cod with Olive, Fennel, Tomato, Capers and Garlic Sauce  
\*Grilled Lamb Tips marinated with Harissa Spice  
Brown Jasmine Rice Pilaf with Peas, Red Pepper and Celery  
Grilled Vegetable Balsamic Glaze & EVOO  
Baklava with Chocolate Sauce  
\$30 per person

\*Add soup to any Buffet for an Additional \$3.00 per person

*Choice of:*

Tuscan Minestrone Soup  
Roasted Chicken and Rice Soup  
Clam Chowder  
French Onion with Swiss Cheese Croutons  
Hot & Sour Soup

*A minimum of 25 guests required for above buffets. If a buffet is requested for 15-24 people, a \$2 per person charge will be added.*

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*~ WCC Buffet ~*

*Served between 11:30am and 2:00pm, Tuesday – Friday, in the Main Dining Room*

Appetizer & Soup DuJour  
Assorted Salads and toppings  
Chef's Choice of Hot Entrée and Sides  
Dessert Bar

\$24 per person

*~ Cold Luncheon Buffets ~*

*All Buffets served with Coffee, Decaffeinated Coffee and Tea Selection.*

*~ Sandwich Platter ~*

A selection of Turkey, Roast Beef and Vegetable Sandwiches

Served with Dill Pickles

Mixed Baby Green House Salad, Balsamic Vinaigrette

German style Roasted Potato Salad

House made Potato Chips

Fresh Sliced Fruit

Assorted Cookies and Brownie

\$20 per person

*~ Deli Platter~*

Mixed Baby Green Salad with Balsamic Vinaigrette

Roasted Potato Salad, Basil Pesto

Turkey Breast, Roast Beef, Ham, Swiss Cheese, Cheddar Cheese

Sliced Tomato, Red Onion, Lettuce, Dill Pickles

Assorted Sliced Bread and Rolls

Marinated Grilled Vegetables with Balsamic Glaze

House made Potato Chips

Fresh Sliced Fruit

Assorted Cookies and Brownie

\$23 per person

*~ Artisan Deli Buffet ~*

Prosciutto, Capicola, Roasted Turkey Breast, Marinated Grilled Vegetables

Dill Baby Shrimp Salad

Chicken Salad with Grapes and Walnuts

Fresh Mozzarella, Provolone Cheese, Sliced Tomato, Red Onion, Lettuce

Focaccia, Croissants, Ciabatta

Mixed Baby Green Salad with Balsamic Vinaigrette

Penne Pasta Salad

*All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.*

Fresh Sliced Fruit  
Assorted Miniature Pastries and Cookies  
\$26 per person

**Salad Bar Buffet**

House Garden Salad with Assorted toppings  
Caesar Salad with Focaccia Crouton, Parmesan Cheese  
Roasted Vegetable & Brown Jasmine Rice Salad  
Tabouli with Cucumber & Oven roasted Tomatoes  
Tricolor Cheese Tortellini Pesto Salad  
Roasted Potato Salad with Onion, Peppers, Olives and Whole Grain Mustard  
Hummus with Pita Chips, Cucumber, Carrot & Celery Sticks  
Crème Brulee and House made Cannolis  
\$27 per person

**Box Lunch**

Grilled marinated Chicken Breast, Pesto Spread, Lettuce, Tomato on Focaccia  
Roast Beef, Horseradish Spread, Swiss Cheese, Lettuce, Tomato on French Baguette  
Ham, Dill Havarti Cheese, Dijon Mustard Spread, Lettuce, Tomato on Ciabatta Bread  
Grilled Vegetables, Lettuce Tomato in a wrap  
Vegetable Chips, Fruit, Granola Bar, Bottled Water  
\$16 per person

~ Wellesley College Tea Service ~  
Tea Sandwiches

Bacon, Tomato, Mozzarella – Dill Shrimp Salad – Apple Chicken Salad – Curry Egg Salad – Cucumber and Boursin Cheese

**Smoked Salmon Platter**

Capers, Red Onion, Cucumber, Dill Crème Fraîche, Toasted Pumpernickel

Mixed Greens with Zinfandel Vinaigrette  
Fresh Baked Cookies, Mini Pastries, Scones  
Assorted Fruit Preserves  
Sliced Fresh Fruit  
\$23 per person

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~ Stationary Reception Displays ~

**Antipasto Display**

Sliced Cured Meats, Marinated Olives, Regional Italian Salads,  
Fresh Mozzarella, Roasted and Grilled Fresh Vegetables,  
Artisan Grilled Bread with Spreads  
\$13 per person

**Mediterranean Spreads**

Hummus, Tabouli, Tzatziki, Marinated Olives and Feta Cheese,  
Carrot, Cucumber, Celery, Pita Chips, Baguette  
\$7 per person

**Domestic Cheese Platter**

Swiss, Dill Havarti, Cheddar and Munster Cheeses  
Assorted Crackers and Grapes  
\$4 per person

**Imported Cheese Platter**

Manchego, Auricchio, Roquefort, Brie Cheeses  
Orange Marmalade, Crackers, Baguette  
\$6 per person

**Classic Crudités**

Fresh, Crisp Vegetables with House Made Dressings  
\$4 per person

**Sliced Fresh Fruit Platter**

Assorted Fruit & Berries  
\$5 per person

**Smoked Salmon Platter**

Capers, Red Onion, Egg White & Yolk, Dill Crème Fraîche and Toasted Pumpernickel  
\$8 per person

**Warm Brie En Croute**

Golden Puff Pastry, Sour Cherry and Walnut Compote  
\$60 each  
*serves approximately 25*

**Viennese Dessert**

*All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.*

Mini Pastries, Chocolate Dipped Strawberries, Assorted Tortes,  
Fresh Baked Cookies, Coffee, Decaffeinated Coffee and Teas  
\$12 per person

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