

# Grand Buffet

## Grand Buffet

25 person minimum and \$150.00 Server charge for every 25 people.

China is available at \$7.25pp and requires an additional Server at \$150.00.

## Includes

Fresh Baked Dinner Roll and Butter

Assorted Soda and Bottled Water

1 Entrée.....	\$35.00pp
2 Entrées.....	\$40.00pp
3 Entrées.....	\$44.50pp

Coffee and Tea Service..... \$3.00pp

## Entrée Selections

Red Lentils with Artichokes, Wild Mushrooms, Fresh Peas, and Rosemary over Rice Pilaf VG/VT/GF

Cauliflower Fried Rice VG/VT/GF

Lentil Curry with Eggplant and Tomato over Basmati Rice VG/VT/GF

Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Wilted Spinach VG/VT/GF

Coconut Curry Butternut Squash with Lemon-Mint Jasmine Rice VG/VT

Black Bean and Sweet Potato Burritos VG/VT

Penne a la Vodka VT

Vegan Chili with Brown Rice and Vegan Cheddar Cheese VT

Farfalle Pasta with Caramelized Shallots and Roasted Tomatoes VT

Orecchiette Pasta with Broccoli Rabe, Pesto, White Beans, and Roasted Tomatoes in Garlic Broth VT

Grilled Lemon-Pepper Chicken GF

Balsamic Marinated Chicken Breast with Tomatoes and Garlic Herbs GF

Teriyaki Beef Stir Fry GF

Grilled Marinated Flank Steak with Herb Roasted Wild Mushrooms and Leeks GF

Baked Garlic-Dill Arctic Char GF

Oven Roasted Salmon with Wilted Leeks and Spinach GF

Grilled Korean Style Chicken Thighs with Gochujang BBQ Sauce

Mediterranean Chicken Thighs with Chickpeas, Roasted Tomatoes, and Spinach

Chicken Tikka Masala

Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze

Beef Empanadas

Baked Grouper with Romesco Sauce

Miso Butter and Scallion Salmon Medallions

Baked Honey Orange Glazed Salmon

Dill and Lemon Roasted Salmon Medallions with Tri-Color Peppers and Fennel

VG= Vegan VT=Vegetarian GF=Gluten Free

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# Grand Buffet (continued)

## Salads (Select 1)

Mixed Greens, Tomato, and Cucumber with House Made Vinaigrette VG/VT/GF

Moroccan Carrot and Basmati Rice VG/VT/GF

Kale Ribbon Salad with Toasted Almonds and Cranberries VG/VT/GF

Soba Noodle Salad VG/VT

Kale and Farro Grain Salad with Baby Arugula VG/VT

Cumin Scented Quinoa and Black Rice VG/VT

Baby Spinach with Feta, Mandarin Orange, and House Made Honey Vinaigrette VT

Caesar Salad VT

## Side Dishes (Select 2)

Oven Roasted Red Bliss Potatoes VG/VT/GF

Basmati Rice VG/VT/GF

Seasonal Vegetable Medley VG/VT/GF

Roasted Root Vegetable Medley VG/VT/GF

Garlic Kale VG/VT/GF

Creamy Mashed Potatoes VT

Sweet Potato Mash VT

## Desserts (Select 1)

Rutgers Famous Brownies and Fresh Baked Cookies

Assorted Sweet Street Dessert Bars

Mini Red Velvet, Vanilla, and Chocolate Cupcakes

Classic Italian Butter Cookies

New York Style Cheesecake

Baked Apple Crostata

Flourless White Chocolate Cake with Chocolate Ganache

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