



## ***The Women's Faculty Club***

### ***Special Events Dinner Buffet – Spring/Summer 2018***

#### **SALADS**

*(Select Three)*

**Farm Lettuces Vinaigrette**

**Caesar Salad**

**Greek Salad**

**Broccolini with Mustard Vinaigrette and Almonds**

**Thai-Style Eggplant Salad**

#### **SIDES**

**Seasonal Vegetables Sauté**

*(Select One of the Following)*

**Potato Gratin**

**Roast Fingerling Potatoes with Garlic**

**Saffron Basmati Rice**

**Horseradish Mashed Potatoes**

**Creamy Parmesan Polenta**

#### **ENTRÉES**

*(Select Two)*

Group A:

**Grilled Local Fish Subject to Availability with Meyer Lemon-Dill Beurre Blanc**

**Grilled Ahi Tuna Salade Niçoise**

**Tenderloin of Beef**  
with sauce Béarnaise

**Roast Pork Loin**

with Marsala and Fried Sage and Braised Tuscan Kale

Group B:

**Chicken Parmesan with Garlic-Spinach**

**Poached Chicken Breast Salad**

with Butter Lettuce, Apples, Blue Cheese and Almonds

**Le Coq au Vin à la WFC**

**Roast Diestel Ranch Turkey with Mashed Potatoes, Wild Mushroom Gravy and Green Beans**

**White Bean, Chanterelle Mushroom, Garden Carrot and Leek Ragoût**

**Chickpea, Artichoke, Preserved Lemon and Green Olive Tagine**

**DESSERTS**

*(Select Two)*

**Petite Mousse**

Lemon or Chocolate

**Brownies or Almond Squares**

**Seasonal Fruit Crisp with Housemade Vanilla Ice Cream**

**BEVERAGES**

**Coffee / Tea**

**Lemonade / Iced Tea**

**PRICE PER PERSON**

Two Entrées from Group A \$42.75

One Entrée each from Group A and B \$39.50

Two Entrées from Group B \$36.75

- Minimum 25 persons – Maximum 65 Persons
- 9.25% sales tax and 20% taxable gratuity will be added.
- Room Rentals, Linen Tablecloths and Alcoholic Beverages – additional charges apply.
- Corkage charge of \$15.00 per bottle for wine bought from the outside.
- 48 hour cancellation or changes required.

*Effective April 2018*