



***The Women's Faculty Club***  
***Special Event Lunch Buffet***  
***Spring/Summer 2018***

**Salads**

(Select One)

**Farm Lettuces Vinaigrette**

**Caesar Salad**

**Broccolini with Mustard Vinaigrette and Almonds**

**Greek Salad**

**Sides**

**Seasonal Vegetable 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:

**Moroccan Lamb Tagine**

Preserved Lemon, Summer Squash, Green Olives and Coriander

**Grilled Local Fish Subject to Availability**

with Meyer Lemon Beurre Blanc

**Flat Iron Steak**  
with Sauce Béarnaise

Group B:  
**Chicken Parmesan**  
with Braised Tuscan Kale

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

**Lasagna al Forno**  
Fontina Cheese, Tomatoes and Basil

**Ragout of White Beans**  
Chanterelle Mushrooms, Garden Carrots and Leeks

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

## **Desserts**

(Select One)

**Petite Mousse**  
Lemon or Chocolate

**Lemon Sorbet**  
with Hazelnut Biscotti

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

## **Beverages**

**Lemonade / Iced Tea**

### **PRICE PER PERSON**

**Two Entrées from Group A**  
**\$ 31.00**

**One Entrée each from Group A and B**  
**\$ 29.00**

**Two Entrées from Group B**  
**\$ 27.00**

- Minimum-20 persons - Maximum-45 persons
- 9.5% sales tax and 20% taxable gratuity apply
- Room Rentals will apply
- 48 hour cancellation or changes required

Effective April 2018