



The Women's Faculty Club
Special Event Lunch Buffet

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 Marinated Skirt Steak

with Chimichurri Sauce

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
\$ 33.00

One Entrée each from Group A and B
\$ 31.00

Two Entrées from Group B
\$ 29.00

- 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 January 2019