



The Women's Faculty Club
Special Events Dinner Buffet

SALADS

(Select Two)

Farm Lettuces Vinaigrette

Caesar Salad

Greek Salad

Broccoli with Mustard Vinaigrette and Almonds

SIDES

Seasonal Vegetables Sauté

(Select One of the Following)

Potato Gratin

Roast Fingerling Potatoes with Garlic

Saffron Basmati Rice

Mashed Potatoes

Creamy Parmesan Polenta

ENTRÉES

(Select Two)

Group A:

Grilled Local Fish Subject to Availability with Meyer Lemon-Dill Beurre Blanc-(As quoted)

Tenderloin of Beef
with sauce Béarnaise

Roast Leg of Lamb
with Tapenade

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, Green Beans

Grilled Marinated Skirt Steak with Chimichurri Sauce

Lasagna al Forno

White Bean, Chanterelle Mushroom, Garden Carrot and Leek Ragoût

Chickpea, Artichoke, Preserved Lemon and Green Olive Tagine

DESSERTS

(Select One)

Petite Mousse

Lemon or Chocolate

Brownies or Almond Squares

Seasonal Fruit Crisp with Housemade Vanilla Ice Cream

BEVERAGES

Organic Fair Trade Coffee & Tea (add \$3.50 per person)

Lemonade / Iced Tea

PRICE PER PERSON

Two Entrées from Group A \$47.00

One Entrée each from Group A and B \$43.75

Two Entrées from Group B \$41.00

- 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 March 2020