



# *The Women's Faculty Club*

## *Special Events Dinner Buffet*

### **SALADS**

*(Select Two)*

**Farm Lettuces Vinaigrette**

**Caesar Salad**

**Greek Salad**

**Broccolini with Mustard Vinaigrette and Almonds**

### **SIDES**

**Seasonal Vegetable Sauté**

*(Select One of the Following)*

**Potato Gratin**

**Roasted 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**

Market Price

**Tenderloin of Beef**  
with sauce Béarnaise

**Roast Leg of Lamb**  
with Tapenade

**Grilled Marinated Skirt Steak with Chimichurri Sauce**

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**

**Lasagna al Forno**

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

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

**DESSERTS**

*(Select Two)*

**Bar Cookies**

**Seasonal Fruit Compote with Whipped Cream**

**BEVERAGES**

**Lemonade / Iced Tea**

**Organic Fair Trade Coffee & Tea (add \$5.00 per person)**

**PRICE PER PERSON**

Two Entrees from Group A \$61.75

\*Additional charge for Grilled Fish as necessary

One Entrée each from Group A and B \$58.30

\*Additional charge for Grilled Fish as necessary

Two Entrees from Group B \$54.50

- Minimum 25 persons – Maximum 65 Persons
- 10.25% sales tax and 20% taxable gratuity will be added.
- Room rentals, labor for service, labor for set up and breakdown, linen tablecloths, appetizers and alcoholic beverages – additional charges apply.
- Corkage Fee of \$21.00 per bottle for wine brought from outside
- 48 hour cancellation or changes required.

**Reservations: 510-642-4175 / [womensfacultyclub@gmail.com](mailto:womensfacultyclub@gmail.com)**