

Sample: Emerson Alumni Hall Menu

PASSED HORS D'OEUVRES:

- * ARTICHOKE TEMPURA WITH LEMON AIOLI
- * OLIVE & EMMENTHAL PANNINI
- * SMOKED TROUT TARTS

FABULOUS BUFFET DINNER:

- * FRESH FRUITS
- * MESCLUN SALAD WITH WALNUTS, ROASTED SWEET POTATOES, PECCORINO ROMANO, AND ROASTED GARLIC VINAIGRETTE
- * PISTACHIO FRUITED COUSCOUS
- * VEAL NICOISE
- * HONEY & CHILI GLAZED SALMON
- * RAPPINI WITH NICOISE OLIVES AND ASIAGO
- * SOURDOUGH BAGUETTE, GARLIC HERB FOCCACIA, AND WHEAT ROLLS
- * POACHED PEARS WITH CARAMEL SAUCE
- * CHOCOLATE PISTACHIO COOKIES

ANOTHER OPTION

- * FRESH FRUITS
- * SPINACH SALAD WITH ROASTED RED PEPPERS, PINE NUTS, AND ORANGE SCALLION VINAIGRETTE
- * SESAME MARINATED ASPARAGUS WITH NICOISE OLIVES
- * BUTTERNUT SQUASH RISOTTO
- * CHICKEN BREAST WITH LEEKS AND PINE NUTS
- * POACHED SALMON FILET WITH CUCUMBER SAUCE
- * ASSORTED ROLLS WITH BUTTER
- * PRALINE MOUSSE
- * SUGAR COOKIES
- * FRENCH ROAST COFFEE

ALSO AVAILABLE:

- * SERVICE STAFF
- * BEER, WINE, AND SODA
- * CHINA, FLATWARE, GLASSWARE
- * BANQUET CART & PROPANE COOKER
- * TABLES, CHAIRS, AND LINENS
- * FLOWER ARRANGEMENTS