Option One (Minimum 10 Guests)
Surcharge applies to orders less than 10 guests

Choice of one soup or salad:
Soups:
- Mulligatawny soup
- Corn chowder, Thai basil oil, lime & chili
- Cream of cauliflower & sharp cheddar
- Roasted red pepper and smoked tomato soup, basil oil
- Curried coconut butternut squash, fresh yogurt
- Forest mushroom soup, parmesan
- Puree of leek and potato soup, clipped chives

Salads:
- Market greens, seasonal vegetables, house dressing
- Arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- Romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- Baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- Baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of one entrée:
- Seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- Mixed bean chili, jalapeno and cheddar cornbread, honey butter
- Chicken arrabiata, penne, broccoli rabe, shaved pecorino
- Traditional meat lasagna, or vegetarian lasagna
- Beef carbonnade, buttered egg noodles
- Poached egg shakshuka, with tomato, roasted peppers and feta

Vegetarian Options:
(Available as a separate chaffered option or as a chef plated option for both buffet option 1 or 2)
- Roasted vegetable pasta primavera (vegan with cheese on the side)
- Sweet potato & corn cakes, red pepper
- Herb baked tofu, vegan mushroom and thyme gravy (vegan)
- Braised tofu in tomato with chick peas and kale (vegan)
- Crispy panko portobello mushroom, rosemary, lemon and chili gremolata (vegan)
- Butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)
- Vegetarian lasagna

Fresh fruit & berry platter
Great Hall Catering cookies
Assorted squares
Fair trade coffee, decaf & tea

$31 per guest
*Service Staff Required*
Menu Guide

Buffet Lunch

Option Two (Minimum 25)
(Surcharge applies to orders less than 25 guests)

Assorted rolls & butter & assorted pickles & olive platter

Choose three soups or salads:

Soups:
- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

Salads:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of two hot entrees:

- slow roasted salmon, country bacon, resling and dill sauce
- seared whitefish, brown butter, parsley, raisins, capers & toasted almond
- roasted chicken, Great Hall Catering honey & mustard glaze, apples & crispy sage
- braised chicken in spicy tomato sauce with chick peas and kale
- chicken paprikash
- chili & citrus braised boneless short rib, braise reduction, charred corn
- slow roasted pork loin, dijon & Great Hall Catering honey glaze
- carved beef station, assorted garnishes
- braised short rib and tomato ragout, served with fresh pappardelle (no additional starch with this option)
- *See vegetarian options on previous page with option one

All entrées served with seasonal glazed vegetables

Starch:
- olive oil & coarse salt roasted new potatoes, fine herbs
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- mashed sweet potatoes, maple butter

Assorted chef selected desserts:
- cheese platter, chef selected cheeses, Great Hall Catering honey, fruit, nuts, crisps
- assorted tortes & cheesecakes
- assorted mini seasonal desserts
- fresh fruit & berry platter
- fair trade coffee, decaf & tea

$39 per guest

*Service Staff Required*
Option One
(Minimum 10 Guests)
Surcharge applies to orders less than 10 guests

Choice of one soup or salad:
Soups:
- mulligatawny soup
- corn chowder, Thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

Salads:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- mixed bean chili, jalapeno and cheddar cornbread, honey butter
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- traditional meat lasagna, or vegetarian lasagna
- beef carbonnade, buttered egg noodles
- poached egg shakshuka, with tomato, roasted peppers and feta

Vegetarian Options :
(Available as a separate chaffered option or as a chef plated option for both buffet option 1 or 2)
- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper
- herb baked tofu, vegan mushroom and thyme gravy (vegan)
- braised tofu in tomato with chick peas and kale (vegan)
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata (vegan)
- butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)
- vegetarian lasagna

fresh fruit & berry platter
Great Hall Catering cookies
assorted squares
fair trade coffee, decaf & tea
$44 per guest
*Service Staff Required*
Option Two (Minimum 25)
Surcharge applies to orders less than 25 guests

assorted rolls & butter & assorted pickles & olive platter
Choice of one soup & two or three salads (two plus a soup or three without):

Soups:
- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

Salads:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of two hot entrees:
- slow roasted salmon, country bacon, resling and dill sauce
- seared whitefish, brown butter, parsley, raisins, capers & toasted almond
- roasted chicken, Great Hall Catering honey & mustard glaze, apples & crispy sage
- chicken in spicy tomato sauce with chick peas and kale
- chicken paprikash
- chili & citrus braised boneless short rib, braise reduction, charred corn
- slow roasted pork loin, dijon & Great Hall Catering honey glaze
- carved beef station, assorted garnishes
- braised short rib and tomato ragout, served with fresh pappardelle (no additional starch with this option)
- *See vegetarian options on previous page with option one

All entrées served with seasonal glazed vegetables

Starch:
- olive oil & coarse salt roasted new potatoes, fine herbs
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- mashed sweet potatoes, maple butter

Asstorted chef selected desserts:
cheese platter, chef selected cheeses, Great Hall Catering honey, fruit, nuts, crisps
assorted tortes & cheesecakes
assorted pastries
fresh fruit & berry platter
fair trade coffee, decaf & tea

$59 per guest

*Service Staff Required*