

Dinner Buffet

All Dinner buffets are served with assorted rolls, butter, iced water, iced tea, freshly brewed coffee, decaffeinated coffee and a selection of teas. Dinner buffets are designed for 90 minutes of service. Desserts are not transferable to refreshment breaks. Minimum of 20 guests for all dinner buffets. If you have less than 20 please speak with your event planner.

STEAK HOUSE BUFFET @ \$29 per person

Salads

Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes and Red Onions
with Creamy Ranch Dressing (V)

Tomato and Red Onion Salad with Balsamic Vinaigrette (V)

Entrées

Striploin Steaks with Caramelized Onions and Leeks

Herb Roasted Chicken with Truffle Wild Mushrooms

Accompaniments

Wild Mushroom Bread Pudding (V)

Grilled Citrus Marinated Asparagus (V)

Hearth Baked Breads and Butter (V)

Desserts

Trio of Chocolate Mousse (V)

Pistachio Bars with Dried Fruits (V)

AGAVE BUFFET @ \$29 per person

Salads

Hearts of Butter Lettuce with Tarragon Dressing (V)

Greek Salad with Peppers, Onions, Beets and Pepperoncini (V)

Entrées

Sirloin with Fingerling Potatoes

Braised Confit of Chicken with Truffled Root Vegetables

Accompaniments

French Green Beans with Spicy Walnuts (V)

Baked Ziti with Capers, Olives and Roasted Tomatoes (V)

Hearth Baked Breads and Butter (V)

Desserts

Chocolate Caramel Tart

Mango Cheesecake with Coconut Anglaise

All prices are subject to applicable service charge & applicable state & city sales tax.
The University reserves the right to adjust pricing & product based on current market availability.

VE = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE

Plated Dinner

THREE COURSE PLATED DINNER @ \$24 per person

STARTERS (PLEASE SELECT ONE)

Cream of Tomato Soup

with Crème Fraîche and Croutons (V)

Sweet Corn Chowder

with Smoked Shrimp and Cilantro

Maryland Lump Crab Cake

with Red Pepper and Sweet Corn

Shrimp Cocktail

in Gazpacho Water and Avocado Cream

Roasted Artichokes

with Organic Field Greens, Red Onion,
Tomatoes and Shaved Ricotta with Aged Sherry Vinaigrette (V, GF)

Classical Caesar Salad

with Soy Nuts, Parmesan Crouton, and Shaved Reggiano (V, GF)

Tomato Mozzarella

with Wild Arugula with White Balsamic (V, GF)

Shrimp and Saffron Couscous

with Mint Raita and Tomato Oil

New Age Greek Salad

with Marinated Feta (V, GF)

Roasted Pears

with figs with Butter Lettuce, Bleu Cheese and
Pecans with Aged Sherry Vinaigrette (V)

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ENTRÉES (PLEASE SELECT ONE)

Chicken Confit

with Broccolini, Roasted Marble Potatoes, and Snap Pea Puree (GF)

Pan Seared Hake

with Tomato Tartine, Spinach and Pine nut Pancetta Relish

Roasted Halibut and Lobster Cannelloni

with Seasonal Vegetables and Tarragon Beurre Monté

Roasted Striploin of Beef

with Warm Fingerling Potato Salad and Forest Mushroom (GF)

Beef Two Ways

Black Trumpet Crusted Beef and Braised Short Rib,
with Ratatouille and French Butter Potatoes + \$4

Braised Short Rib and Shrimp Ragoût

with Market Vegetables + \$8

Grilled Filet of Beef and Shrimp Scampi

with Butter Whipped Potatoes + \$10

Mediterranean Lentil Cake

with Roasted Peppers, Haricot Fennel Salad and Basil Tofu

DESSERTS (PLEASE SELECT ONE)

White Chocolate Mousse Strawberry Balsamic

Banana Gianduja Cream Gâteaux

Black Magic Box with Black Cherries

Panna Cotta Raspberry Mint

Duo of Passion Milk Chocolate and Pineapple Mascarpone

Americana Sweet Trilogy of Banana Cream Pie,

Raspberry Cheesecake, and Chocolate Trifle

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