

SPONSOR LUNCH BUFFET MENU OPTIONS

MONDAY, NOVEMBER 16

Please select one buffet menu option for your Monday lunch event

BUFFET OPTION 1

Classic Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with Balsamic Reduction (CD, V)

Insalata Reggiano with Arugula, Radicchio, Pears, and Grape Must Vinaigrette with Parmigiano Reggiano and Pine Nuts on the side (CD, CN, V)

Chicken Cacciatore with Roasted Chicken Breast, Tomatoes, Peppers, Olives, Oregano, and Basil Sauce
Branzino with Pinot Grigio Sauce (CD)

Creamy Polenta with Garlic, Butter, and Parmesan Cheese (CD, V)

Butternut Squash, Zucchini, Carrots, Yellow Squash, Pearl Onions and Garlic Oil (VG)
Fresh Baked Rolls and Butter

Tiramisu with Espresso Crèmeux and Mascarpone Cream (CG, CD)

Layered Sponge Cakes with Raspberry Jam and Chocolate Ganache (CG, CD, V)
Citrus-Scented Ricotta Cream Cannoli in Cinnamon Shells (CG, CD, V)

BUFFET OPTION 2

Iceberg Lettuce, Cherry Tomatoes, Hard-Boiled Eggs, and Crispy Fried Onions with Chopped Maple Glazed Bacon and Buttermilk Ranch Dressing on the side (CG, CD)

Broccoli Slaw with Kale, Apples, Caramelized Pecans, and Key Lime Dressing (VG, CN)

Oven-Baked Salmon with Whole Grain Mustard and Honey Dill Sauce
Seared NY Steak with Sauce Béarnaise (CD)

Scalloped Potato Gratin with Creamy Sharp Cheddar Cheese (CG, CD, V)
Haricot Verts with Roasted Mushrooms (VG)

Fresh Baked Rolls and Butter (CG, CD, V)

Lemon Cake with Limoncello-Flavored Cream (CG, CD)

Buttermilk-Praline Pecan Cake with Salted Caramel Ganache (CG, CD, CN, V)
Plant-Based Terrine with Pears and Dark Chocolate Mousse (VG)

The following beverage options will be available with sponsor lunch menus:
Regular Coffee, Iced Tea, and Water