

**Wellesley College Club  
Bereavement Menu**

*All Buffets served with Coffee, Decaffeinated Coffee and Tea Selection*

\*Add soup to any Buffet for an Additional **\$4.00 per person**

*Choice of:*

Tuscan Minestrone Soup  
Roasted Chicken Rice Soup  
Clam Chowder  
French Onion with Swiss Cheese Croutons  
Hot & Sour Soup

~ **Artisan Deli Buffet** ~

Prosciutto, Capicola, Roasted Turkey Breast, Marinated Grilled Vegetables  
Dill Baby Shrimp Salad  
Chicken Salad, Grapes, Walnuts  
Fresh Mozzarella, Provolone Cheese, Sliced Tomato, Red Onion, Lettuce  
Focaccia, Croissants, Ciabatta  
Mixed Baby Green Salad with Balsamic Vinaigrette  
Penne Pasta Salad  
Fresh Sliced Fruit  
Assorted Miniature Pastries, Cookies  
**\$28 per person**

~ **Sandwich Platter** ~

A selection of Turkey, Roast Beef and Vegetable Sandwiches  
Dill Pickles  
Mixed Baby Green House Salad, Balsamic Vinaigrette  
German style Roasted Potato Salad  
House made Potato Chips  
Fresh Sliced Fruit  
Assorted Cookies, Brownie  
**\$23 per person**

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

~ **New England Classic** ~

Classic Caesar Salad, Herb Focaccia Croutons  
 Ritz Cracker Crusted Haddock, Lemon Butter  
 Roasted Breast of Chicken, Herb Veloute  
 Boston Baked Beans  
 Roasted Garlic Mashed Potatoes  
 Steamed Broccoli, EVOO  
 Apple Crisp, Chantilly Whipped Cream  
**\$32 per person**

~**Mediterranean**~

Red & Green Leaf Lettuce, Cipollini Onion, Pear Tomato, Yellow Pepper, Citrus Vinaigrette  
 Roasted Cod, Olive, Fennel, Tomato, Caper, Garlic Sauce  
 \*Grilled Lamb Tips marinated Harissa Spice  
 Brown Rice Pilaf, Peas, Red Pepper, Celery  
 Grilled Vegetable Balsamic Glaze & EVOO  
 Baklava, Chocolate Sauce  
**\$34 per person**

~ **Italian** ~

Baby Arugula Salad, Oranges, Artichokes, Lemon Vinaigrette  
 Chicken Picatta, Artichoke & Caper Sauce  
 Grilled Salmon, Warm Tomato Basil Vinaigrette  
 Ratatouille, Fava Beans  
 Rosemary Roasted Red Bliss Potatoes  
 Zucchini Provencal  
 Classic Tiramisu, Crème Anglaise  
**\$32 per person**

~**Asian**~

Oriental Greens, Shitake Mushroom, Red Pepper, Baby Corn Sesame Ginger Vinaigrette  
 Ginger Beef & Broccoli  
 Chicken Cashew with Bean Sprout, Water Chestnuts, Pea Pods, Carrot and Red Pepper  
 House Fried Rice with Shrimp, Peas, Carrot & Onion  
 Stir Fry Tamari Vegetables  
 Golden Raisin Rice Pudding with toasted Coconut  
**\$32 per person**

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