

**Wellesley College Club  
Dinner Menu**

**Appetizers**

**~ Cold Hors D'oeuvres ~**

North East Smoked Salmon with Dill Crème Fraîche on Cucumber **GF**  
 Maytag Blue Cheese, Grape, Toasted Almond Crisp  
 Shrimp Cocktail, Spicy Tomato Sauce **GF**  
 Humus, Red Pepper, Kalamata Olive Crostini  
 Sesame Seared Tuna on a Crisp Wonton, Wasabi Cream, Pickled Ginger  
 Classic Heirloom Tomato Bruschetta  
 Tomato, Basil, Fresh Mozzarella Skewers **GF**  
 Wild Mushroom, Feta Crisp  
 Jonah Crab Salad on Endive, Chive **GF**  
 Artichoke stuffed with Burnoise Vegetable, Boursin Cheese **GF**  
**\$4 per piece**

**~ Hot Hors D'oeuvres ~**

Chicken Skewers, Spicy Peanut Sauce **GF**  
 Maryland Crab Cake, Spicy Remoulade  
 Mini Beef Wellington  
 Applewood smoked Bacon wrapped Atlantic Scallop **GF**  
 Petite Vegetable Spring Roll, Sweet Chili Sauce  
 Spinach, Feta in Crisp Phyllo  
 Vegetable Pot sticker, Tamari Sauce  
 Beef Franks in Puff Pastry  
 Beef Teriyaki **GF**  
 Pastrami Spring roll  
 Potato Latke, Sour Cream **GF**  
 Sesame Chicken, Orange Ginger Sauce  
 Sweet Italian Sausage stuffed Mushroom  
 Shrimp Pot sticker, Sweet Chili Sauce  
 Roast Eggplant, Tomato Crisp with Feta  
 Crab Rangoon  
 Assorted Mini Quiche  
 Peking Ravioli, Tamari Sauce  
 Coconut Chicken, Mango Chutney **GF**  
**\$4 per piece**

\*Grilled Petite Lamb Chop, Mint Jelly Glaze **GF**  
**\$5 per piece**

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~ Stationary Reception Displays ~

~Antipasto Display~

Sliced Cured Meats, Marinated Olives, Regional Italian Salads,  
Fresh Mozzarella, Roasted and Grilled Fresh Vegetables,  
Artisan Grilled Bread with Spreads

**\$16 per person**

~Mediterranean Spreads~

Humus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,  
Carrot, Cucumber, Celery, Pita, Baguette

**\$9 per person**

~Domestic Cheese Platter~

Swiss, Dill Havarti, Cheddar and Munster Cheeses  
with Assorted Crackers

**\$5 per person**

~Imported Cheese Platter~

Manchego, Auricchio, Roquefort, Brie Cheeses  
Orange Marmalade, Crackers, Baguette

**\$7 per person**

~Classic Crudités~

Fresh, Crisp Vegetables, House Made Dressings

**\$5 per person**

~Sliced Fresh Fruit Platter~

Assorted Fruit & Berries

**\$6 per person**

~Smoked Salmon Platter~

Capers, Red Onion, Egg White & Yolk, Dill Crème Fraîche and Toasted Pumpernickel

**\$10 per person**

~Warm Brie En Croute~

Golden Puff Pastry, Sour Cherry, Walnut Compote

**\$75 each**

*serves approximately 25*

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**~Viennese Dessert Display~**

Mini Pastries, Chocolate Dipped Strawberries, Assorted Tortes,  
Fresh Baked Cookies, Coffee, Decaffeinated Coffee and Teas

**\$18 per person**

**~ Reception Stations ~****~Tapas Station~**

Artichoke Hearts, Cherry Tomatoes  
Ginger Meatball, Spicy Chicken Wings  
Grilled Chorizo, Manchego Cheese & Spanish Olives  
Oven-Roasted Yellow Tomatoes  
Marinated Button Mushrooms  
Spanish Bruschetta with Rustic Breads & Olive Oils

**\$19 per person**

**~Asian Station~**

*One piece of each per person*

Coconut Shrimp  
Vegetable Pot Stickers  
Turkey Pot Stickers  
Sesame Chicken  
Beef Teriyaki

Sweet Garlic Chili Sauce, Plum Sauce, Ponzu Sauce, Chinese Mustard

**\$18 per person**

**~Italian Pasta Station~**

*Create your own pasta dish with a choice of two pastas, two freshly made sauces.*

Penne Regatta, Tricolor Cheese Tortellini  
Asparagus, Broccoli, Roasted Peppers, Artichokes, Mushrooms, Garlic, Onion, Olives  
Basil Marinara, Alfredo Pesto Sauce  
Parmesan Cheese, Herb Focaccia, Tuscan Bread

**\$19 per person**

**~Middle Eastern Station~**

Tabouli with Cucumber & Tomato  
Grilled Moroccan Chicken & Harissa Beef Shish Kabob, Tazaki Sauce  
Rice Stuffed Peppers, Grilled Vegetables, Pomegranate Glaze  
Warm Pita Bread  
Baklava with Chocolate Sauce

**\$26 per person**

**~Salad Station~**

House Garden Salad with Assorted toppings  
Caesar Salad with Focaccia Crouton, Parmesan Cheese  
Roasted Vegetable & Brown Jasmine Rice Salad  
Tabouli with Cucumber & Oven roasted Tomatoes  
Tricolor Cheese Tortellini Pesto Salad

Rolls, Butter

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~ **Plated Dinner** ~

*All Entrées are served with a Salad, Starch, Vegetable, Fresh Baked Rolls, Dessert, Coffee, Decaffeinated Coffee, and Tea Selection*

~ **Salads** ~~**House Salad**~

Mixed Field Greens with English Cucumber, Teardrop Tomato, Carrot  
*Golden Italian Vinaigrette*

~**Caesar Salad**~

Romaine Lettuce, Parmesan Cheese, Focaccia Croutons  
*House Made Caesar Dressing*

~**Mediterranean Salad**~

Radicchio, Frisse, Red Oak Lettuce, Crumbled Feta Cheese, Greek Olives, Pickled Cipollini Onions,  
*White Balsamic Vinaigrette*

~**Baby Arugula & Kale Salad**~

Oven Roasted Tomatoes, Pinenuts, Parmesan Cheese  
*Lemon Vinaigrette*

~ **Entrées** ~

**Grilled Atlantic Salmon**, Warm Tomato Vinaigrette  
**\$44**

**Poached Atlantic Salmon**, Dill Lemon Hollandaise  
**\$44**

**Baked Atlantic Haddock**, Ritz Cracker Crumb & Lemon Butter  
**\$44**

**Grilled Swordfish Filet**, Tropical Fruit Salsa  
**\$44**

**Sole Florentine**, Lemon Sauce  
**\$40**

**Grilled marinated Jumbo Shrimp**, Ginger Teriyaki Sauce  
**\$44**

**Herb Roasted Organic Statler Chicken Breast**, Roasted Garlic Jus  
**\$38**

**Chicken Picatta**, Lemon, Caper, Artichoke  
**\$35**

**Chicken Marsala**, Wild Mushroom Sage Sauce  
**\$35**

**Chicken Piedmont**, Pinenuts, Tomato, Olive, Herbs, Romano Cheese  
**\$35**

\***Grilled Filet Mignon**, Madeira Wine Demi-Glace  
**\$54**

\***Pepper Seared Filet Mignon**, Au Poivre Sauce  
**\$54**

\***Grilled New York Beef Strip Steak**, Maitra D' Butter  
**\$44**

\***Grilled Lamb Loin Chops**, Balsamic Glaze  
**\$49**

\***Grilled Delmonico Steak**, Caramelized Shallot, Maytag Blue Cheese  
**\$47**

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**Starch**

Rosemary & Garlic Roasted Red Bliss Potato  
 Classic whipped Potato  
 Steamed Creamer Potatoes with Parsley  
 Roasted Yams with Nutmeg  
 Long Grain Rice Pilaf with Peppers  
 Brown Jasmine Rice, Celery, Onion, Carrot  
 Wild Mushroom Risotto with Sage  
 Sundried Tomato, Basil Risotto

**Vegetable**

Sauté julienne Vegetable, Fresh Herbs  
 Oven Roasted Vegetable Medley  
 Steamed Broccoli, EVOO  
 Roasted Curry Cauliflower  
 Steamed Asparagus, Carrot  
 Rosemary Roasted Carrot & Parsnip  
 Broccoli Rabe, Garlic & Lemon  
 Green Bean Almandine

**~ Desserts ~****~Apple Blossom A la Mode~**

*Chantilly Whipped Cream*

**~Flourless Chocolate Torte~**

*Rich, Dense Chocolate topped with Ganache, Berry Couli*

**~Lemon Cream Cake~**

*Lemon Curd sandwiched between moist White Cake, Cream, mixed Berry Couli*

**~Chocolate Truffle Torte~**

*Chocolate Pastry Cream between two layers of dark, moist Chocolate Cake  
 Orange Couli*

**~Classic Tiramisu~**

*Soft Sponge Cake Filled With Layers of Zabaione, Coffee Creams, Vanilla Crème Anglaise*

**~Boston Cream Pie~**

*Bavarian Cream layered between Vanilla Cake, Chocolate Ganache*

**~Carrot Cake~**

*Moist layers of Cinnamon spiced Carrot Cake Cream Cheese frosting  
 Whipped Cream Rosette, Walnut Crumbs*

**~Strawberry Cake~**

*Strawberry Fruit Filling, Belgian White Chocolate Mousse Moist Shortcake*

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~ Vegetarian Entrées ~

~Artichoke & Mushroom Lasagna~

Roasted Mushrooms, Artichoke Hearts, Fresh Basil,  
Rich Béchamel Sauce, Parmesan Cheese

**\$29 per person**

~Wild Mushroom Ravioli, Roasted Red Pepper Sauce~

Spinach, Sage, Shaved Parmesan

**\$29 per person**

~Mixed Vegetable Risotto~

Assorted Root Vegetables, Asparagus, Peppers, Onion, Arborio Rice, Romano Cheese

**\$29 per person**

~Curry Lentil & Basmati Rice~

Slow cooked Lentils, Tomato, Onion, Garlic, Curry, Tofu, Peas, Basmati Rice

**\$29 per person**

~Pinto and Black Beans Fricassee~

Stewed Black & Pinto Beans, Chili Peppers, Onion, Tomato, Tomatillo, Cumin, Smoked Paprika, Corn, Scallions,  
Cheddar Cheese, Long Grain Rice

**\$29 per person**

~Thai Rice Noodles~

Rice Noodle, Scallions, Carrot, Sweet Onions, Peanuts, Peppers, Garlic, Ginger, Bean Sprouts,  
Tamarind Lime Honey Sauce

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~ **Dinner Buffet Selections** ~

*All Buffets served with Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea Selection.*

~ **New England Classic** ~

Clam Chowder, Oyster Crackers  
 Classic Caesar Salad, Focaccia Crouton, Parmesan Cheese  
 Ritz Cracker Crusted Haddock, Lemon Butter  
 Grilled Breast of Chicken, Herb Veloute  
 Boston Baked Beans  
 Roasted Garlic Mashed Potatoes  
 Steamed Broccoli, EVOO  
 Apple Crisp, Chantilly whipped Cream  
**\$40 per person**

~ **Italian** ~

Tuscan Minestrone Soup  
 Baby Arugula Salad, Oranges, Artichokes, Lemon Vinaigrette  
 Chicken Picatta, Lemon, Artichoke & Caper Sause  
 Grilled Salmon, Warm Tomato Basil Vinaigrette  
 Pasta Primavera, EVOO  
 Rosemary Roasted Red Bliss Potatoes  
 Zucchini Provencal  
 Classic Tiramisu, Crème Anglaise  
**\$42 per person**

~ **Asian** ~

Hot & Sour Soup  
 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, Shrimp, Peas, Carrot & Onion  
 Stir Fry Vegetables, Tamari Sauce  
 Mango Peach Pudding  
**\$44 per person**

~ **French** ~

French Onion Soup with Swiss Cheese Crouton  
 Mixed Greens with Radish, Pear Tomatoes and  
 Chicken Piperade- Red & Green Peppers, Garlic & Onions  
 Roasted Sirloin of Beef with Madeira Shallot Sauce  
 Whipped Sweet Potatoes with Nutmeg  
 Haricot Vert Almandine  
 Double Chocolate Cake, Berry Couli  
**\$48 per person**

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~ **Mediterranean** ~

Lentil and Carrot Soup

Red & Green Leaf Lettuce, Cipollini Onion, Pear Tomato, Yellow Pepper, Citrus Vinaigrette

Roasted Cod with Olive, Fennel, Tomato, Capers and Garlic Sauce

Grilled Lamb Tips marinated, Harissa Spice

Brown Jasmine Rice Pilaf with Peas, Red Pepper and Celery

Grilled Vegetable Balsamic Glaze & EVOO

Baklava with Chocolate Sauce

**\$46 per person**

~ **Prime Rib Dinner** ~

Chicken Vegetable Soup

Garden Salad, Cucumber, Carrot, Red Onion, Golden Italian Dressing

Grilled Swordfish, Herb Lemon Buerre Blanc

\*Roasted Prime Rib, Natural AuJus

Ratatouille, Fava Beans

Steamed Asparagus with EVOO

Garlic Mashed Red Bliss Potatoes

Bread Pudding with Orange Crème Anglaise

**\$52 per person**

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