

Wellesley College Club**~ Plated Luncheon ~**

Served between 11:30 am – 2:00 pm

*All Entrees are served with a Starter, Fresh Baked Rolls, Dessert, Coffee, Decaffeinated Coffee, and Tea Selection***~ Starters ~***(select one)***Tuscan Minestrone Soup***Assorted Vegetables, Beans, Fresh Herbs, Pasta in rich Broth***Chicken Vegetable Soup***Chunks of tender Chicken, mixed Vegetables in Chicken Broth***New England Clam Chowder***Minced local clams, potatoes, celery, fresh parsley, onion in a Cream Broth***French Onion Soup***Caramelized Onion, Spanish Sherry in Rich Beef Chicken Broth, Cheese Crouton*

OR

House Salad*Mixed Field Greens, English Cucumbers, Teardrop Tomatoes, Carrots, Golden Italian Vinaigrette***Caesar Salad***Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing***Mediterranean Salad***Baby Greens, Crumbled Feta Cheese, Greek Olives, Pickled Red Onions, Shallot Vinaigrette***Wedge Salad***Iceberg Lettuce, Bermuda Onion, Carrot, Creamy Italian Dressing***~Entrées~****Grilled Salmon Filet**, Warm Tomato Vinaigrette**\$28 per person****Grilled Garlic Parsley marinated Chicken Breast****\$26 per person****Pan Seared Salmon**, Citrus Tarragon Buerre Blanc**\$28 per person****Grilled Chicken Breast**, Basil Pesto Sauce**\$26 per person****Ritz Crumb Crusted Haddock**, Lemon Butter**\$28 per person*****Grilled Petit Filet Mignon**, Wild Mushroom Sauce**\$38 per person****Poached Cod Filet**, Tomato Olive Caper Relish**\$28 per person*****Grilled Beef Strip Steak**, Chimichurri Sauce**\$28 per person****Pan seared Chicken Breast**, Herb White Wine Sauce**\$26 per person*****Grilled Steak Tips**, Tangy Barbecue Sauce**\$28 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

Starch – Choose 1

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

Vegetable – Choose 1

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

~Vegetarian Entrees~**Artichoke & Mushroom Lasagna**

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

\$25 per person

Curry Lentil & Basmati Rice (Vegan/Gluten Free)

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

\$25 per person

Wild Mushroom Ravioli, Roasted Red Pepper Sauce

Spinach, Sage, Shaved Parmesan

\$25 per person

Pinto and Black Beans Fricassee (Gluten Free)

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

\$25 per person

Mixed Vegetable Risotto (Gluten Free)

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

\$25 per person

Thai Rice Noodles (Vegan/Gluten Free)

Rice Noodle, Scallions, Carrot, Sweet Onions, Peanuts,
 Peppers, Garlic, Ginger, Bean Sprouts, Ponzu Sauce

\$25 per person

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~ **Lunch Entrée Salads** ~

All Entrées are served with Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee and Tea Selection

Classic Cobb Salad **\$23**
Chopped Lettuce, Grilled Chicken, Crisp Bacon, Egg, Avocado, Blue Cheese

~**Build your own Lunch Salad**~

Please choose your Protein:

Grilled Chicken	\$22	*Grilled Beef Tenderloin tips	\$23
Grilled Atlantic Salmon	\$23	Grilled Shrimp	\$23
Stuffed Portobello Mushroom (Vegan)	\$20		

Please choose your Salad:

~**Caesar Salad**~

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

~**Oriental Salad**~

Asian Mixed Green with Sesame Cucumber Salad, Roasted Shitake Mushrooms, Red Peppers,
Peanuts, Mandarin Oranges and Bean Sprouts
Plum Vinaigrette

~**Panzanelli Salad**~

Chopped Romaine, Radicchio, Baby Potatoes, Focaccia Crouton,
San Marzano Tomatoes, Kalamata Olives, Red Onion, Roasted Fennel
White Balsamic Dressing

~**Mediterranean Salad**~

Baby Greens, Roasted Red Tomatoes, Asparagus, Cucumber,
Yellow Pepper, Grilled Artichoke Hearts
Orange Dill Vinaigrette

~ **Lunch Desserts** ~

Choice of one dessert to be served to all guests

Lemon Cream Cake, Berry Couli
Fresh Fruit Cup, Mint
Carrot Cake, Fresh Berries and Mint
Grapenut Pudding, Chantilly Whipped Cream
Flourless Chocolate Cake, Raspberry Couli, Ganache – *Gluten Free*
Fresh Apple Crisp, Chantilly Whipped Cream
Dark Chocolate Mousse in White Chocolate Cup
Strawberry Romanoff

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~ Hot Luncheon Buffets ~

Served between 11:30 am – 2:00 pm

*All Buffets served with Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea Selection.***~ 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
\$34 per person

~ Italian ~

Baby Arugula Salad, Oranges, Artichokes, Lemon Vinaigrette
 Chicken Picatta, Artichoke & Caper Sauce
 Grilled Salmon with Warm Tomato Basil Vinaigrette
 Cannellini Beans, Artichoke, Tomato
 Rosemary Roasted Red Bliss Potatoes
 Zucchini Provencal
 Classic Tiramisu, Crème Anglaise
\$34 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, Red Pepper
 House Fried Rice, Shrimp, Peas, Carrot & Onion
 Stir Fry Tamari Vegetables
 Golden Raisin Rice Pudding, toasted Coconut
\$32 per person

~French~

Mixed Greens with Roasted Tomato, Pickled Onion, Feta, Champagne Vinaigrette
 Chicken Piperade- Red & Green Peppers, Garlic & Onions
 *Roasted Sirloin of Beef with Madeira Shallot Sauce
 Whipped Sweet Potatoes, Nutmeg
 Haricot Vert Almandine
 Double Chocolate Cake, Berry Couli
\$34 per person

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~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 and Celery
 Grilled Vegetable Balsamic Glaze & EVOO
 Baklava, Chocolate Sauce
\$36 per person

*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, Swiss Cheese Croutons
 Hot & Sour Soup

A minimum of 25 guests required for above buffets. If a buffet is requested for 15-24 people, a \$2 per person charge will be added.

~ WCC Buffet ~

Served between 11:30am and 2:00pm, Tuesday – Friday, in the Main Dining Room

Appetizer & Soup DuJour
 Assorted Salads, toppings
 Chef's Choice of Hot Entrée, Sides
 Dessert Bar
\$25 per person

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~ **Cold Luncheon Buffets** ~

Served between 11:30 am – 2:00 pm

All Buffets served with Coffee, Decaffeinated Coffee and Tea Selection

~ **Sandwich Platter** ~

A selection of Turkey, Roast Beef and Vegetable Sandwiches

Served with Dill Pickles

Mixed Baby Green House Salad, Balsamic Vinaigrette

German style Roasted Potato Salad

House made Potato Chips

Fresh Sliced Fruit

Assorted Cookies and Brownie

\$23 per person

~ **Deli Platter**~

Mixed Baby Green Salad with Balsamic Vinaigrette

Roasted Potato Salad, Basil Pesto

Turkey Breast, Roast Beef, Ham, Swiss Cheese, Cheddar Cheese

Sliced Tomato, Red Onion, Lettuce, Dill Pickles

Assorted Sliced Bread and Rolls

Marinated Grilled Vegetables with Balsamic Glaze

House made Potato Chips

Fresh Sliced Fruit

Assorted Cookies and Brownie

\$26 per person

~ **Artisan Deli Buffet** ~

Prosciutto, Capicola, Roasted Turkey Breast, Marinated Grilled Vegetables

Dill Baby Shrimp Salad

Chicken Salad with Grapes and 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 and Cookies

\$29 per person

~**Salad Bar Buffet**~

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

Roasted Potato Salad with Onion, Peppers, Olives and Whole Grain Mustard

Hummus with Pita Chips, Cucumber, Carrot & Celery Sticks

Crème Brulee, Sliced Fresh Fruit

\$30 per person

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~ Wellesley College Tea Service ~

Served with Coffee, Decaffeinated Coffee and Tea Selection

~Tea Sandwiches~

Bacon, Tomato, Mozzarella – Dill Shrimp Salad – Apple Chicken Salad – Curry Egg Salad – Cucumber and Boursin Cheese

Smoked Salmon Platter - Capers, Red Onion, Cucumber, Dill Crème Fraîche, Toasted Pumpernickel

Mixed Greens, Zinfandel Vinaigrette

Fresh Baked Cookies, Mini Pastries, Scones

Assorted Fruit Preserves

Sliced Fresh Fruit

\$26 per person

A minimum of 25 guests required for above buffets. If a buffet is requested for 15-24 people, a \$2 per person charge will be added.

~Boxed Lunch~

Grilled marinated Chicken Breast, Pesto Spread, Lettuce, Tomato on Focaccia

Roast Beef, Horseradish Spread, Swiss Cheese, Lettuce, Tomato on French Baguette

Ham, Dill Havarti Cheese, Dijon Mustard Spread, Lettuce, Tomato on Ciabatta Bread

Grilled Vegetables, Lettuce Tomato in a wrap

Chips, Fruit, Bottled Water

Gluten Free option upon request

\$17 per person

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