

**Wellesley College Club**  
**~Reception~**

**~ 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**

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

~ 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

**\$5 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  
**\$20 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  
**\$20 per person**

**~Middle Eastern Station~**

Tabouli, 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  
**\$28 per person**

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**~Salad Station~**

House Garden Salad with Assorted toppings  
 Caesar Salad with Focaccia Crouton, Parmesan Cheese  
 Roasted Vegetable & Brown Jasmine Rice Salad  
 Tabouli, Cucumber & Oven roasted Tomatoes  
 Tricolor Cheese Tortellini Pesto Salad  
 Rolls, Butter  
**\$20 per person**

**~ Carved Prime Meats\* ~**

*All stations include Salad, Starch Vegetable, Fresh Baked Rolls, Butter, Coffee, Decaffeinated Coffee and assorted Teas*

**\*Herb Encrusted Roast Beef Tenderloin**

Horseradish Cream, Herb Chimichurri  
**\$50 per person**

**\*Black Angus Sirloin of Beef**

Wild Mushroom Shallot Sauce  
**\$42 per person**

**\*Slow Roasted Prime Rib of Beef**

Natural Jus, Horseradish Cream  
**\$45 per person**

**\*Colorado boneless Leg of Lamb**

Rosemary Garlic Sauce, Mint Sauce  
**\$38 per person**

**Roast Single Breast of Turkey**

Cranberry Sauce, Herb Pan Gravy  
**\$35 per person**

**Braised Corned Beef**

Whole Grain Mustard, Horseradish  
**\$30 per person**

**Roast Rack of Pork**

Apricot Sauce, Dijon Mustard  
**\$30 per person**

*Chef attended stations – \$100 per attendant*

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