



Reception

Stationary Appetizers

Great Gatsby Golden Deviled Eggs
Local Cheeses Presentation
Chef's Selection of Charcuterie
Shrimp Cocktail with Fresh Horseradish Cocktail Sauce

Passed Appetizers

Buckwheat Blinis with Creme Fraiche and Osetra Caviar and Salmon Roe, Chives
Oysters Rockefeller (GF)
Duxelles Stuffed Mushroom, Black Truffles (V, VT, GF)

Buffet Menu

Salads

Waldorf Salad, Local Apples, Grapes, Celery, Walnuts, Whipped Mayonnaise (V, GF)
Winter Salad with Little Leaf Farm Baby Greens, Roasted Butternut Squash, Radicchio, Crispy Chickpeas, Apple Cider Vinaigrette (V, VT, DF, GF)

Risotto Action station

- Lobster Newburg (GF, Shellfish)
- Parsnip, Spiced Chickpeas and Pumpkin Seeds **Muhammara** (V, VT, GF, **NF**)

Main Entrees

Roasted Cauliflower Steak with vegetable Caponata (V, VT, DF, GF)
Norwegian Salmon Florentine, Spinach and Mushroom Cream Sauce (GF)
Poularde aux Morilles, Chicken Breast with Morel and Camembert Sauce (GF)
Roasted Beef Tenderloin, Bordelaise Sauce (GF)
Broccolini with Roasted Garlic and Olive Oil (V, VT, DF, GF)
Hadley Maple Roasted Root Vegetables (V, VT, DF, GF)
Warm Dinner Rolls with Local Whipped Butter (VT and **Gluten free bread** and **plant-based butter** available)



Desserts by the UMass Bake Shop

The Venetian Table:

- Themed Decorated Cookies
- Vanilla and Chocolate French Macaron
- Orange Drop Cookie (a cookie from the 20's)
- Vegan Fudgy Brownie (brownies originated in the 20's)
- Butterscotch Panna Cotta
- Vegan Chocolate Chiffon Trifle
- Blue Dragon Tapioca Pudding
- Tiramisu
- Apple Caramel Cheesecake
- Chocolate Whiskey Tart

Beverage Options

- Coffee or Tea and Cash Bar

Champagne for midnight toast

Wine list available closer to date of event- By the glass and bottle format.

NF= Nut Free for the traditional items made w nuts

GF = Gluten Free

DF = Dairy Free

V = Vegan

VT = Vegetarian

NOTE: Due to weather and availability, we reserve the right to change and update the menu