

# Lunch Buffet Selections

## Huntington Deli Buffet

Hearty Vegetable Minestrone Soup  
Caesar Salad  
Red Bliss Potato Salad  
Mediterranean Pasta Salad  
Roasted Turkey, Roast Beef, Ham and Tuna Salad  
Grilled Vegetable Platter  
Sliced Cheddar, Swiss, Provolone Cheeses  
Lettuce, Tomato, Red Onions and Pickles  
Assorted Sliced Breads  
Horseradish Cream, Honey Mustard and Roasted Garlic Aioli  
Cape Cod Potato Chips  
Assorted Gourmet Petite Cup Cakes and Cheesecakes

## Brookline Pre-Made Sandwiches

Chicken, Vegetable and Orzo Soup  
Kale, Almonds, Brussel Sprouts, Apples, Golden Beets and Warm Mustard Cider Vinaigrette  
Cucumber, Feta, Tarragon, Garbanzo Bean & Quinoa Salad  
Arugula, Fresh Mozzarella, Pickled Onion, Basil, Roasted Tomato & Nut-Free Pesto Vinaigrette

### *Please Select Four of the Following:*

**Cranberry Turkey:** Roasted Turkey, Brie Cheese, Watercress, Cranberry - Orange Chutney  
**Smoked Turkey:** Chipotle Aioli, Watercress, Manchego Cheese and Roasted Red Peppers  
**Vegetarian:** Grilled Vegetables, Roasted Tomatoes, Fresh Mozzarella, Arugula, Roasted Pepper Pesto  
**Mediterranean Vegan:** Tabbouleh, Roasted Tomatoes, Spinach, Grilled Eggplant, Zucchini, Roasted Garlic Hummus  
**Buffalo Chicken:** Buffalo Chicken, Iceberg, Pickled Onions, Bleu Cheese Aioli  
**Waldorf Chicken Salad:** Grilled Chicken, Bleu Cheese, Grapes, Walnuts, Spinach  
**Tuna Gremolata Salad:** White Tuna, Citrus Zest, Parsley, Cracked Pepper, Garlic Aioli  
**Roast Beef:** Rare Peppered Beef, Pickled Onions, Roasted Tomatoes, Boursin, Arugula, Horseradish Aioli  
**Italian:** Prosciutto, Mortadella, Provolone, Roasted Peppers, Mixed Greens, Olive Tapenade  
Cape Cod Potato Chips  
Dill Pickles  
Assorted Whoopie Pies  
Assorted Petite Fruit Tarts

**\*Minimum of 15 people**

**There is an Additional Charge of \$2.00 per Person for Fewer than 15 People**

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## **Panini Buffet**

Chef's Seasonal Bisque  
Spinach Walnut Salad

Grilled Asparagus, Shaved Parmesan Cheese, Mixed Greens, Pickled Onions, Truffle Balsamic Reduction  
Cous Cous, Citrus, Herbs, Confit Tomatoes, Caramelized Shallot Salad

*Please Select Three of the Following:*

**Reuben:** Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing

**Fajita:** Cumin Infused Chicken, Pepper Jack Cheese, Pico De Gallo, Roasted Peppers & Onions

**Chipotle Chicken:** Grilled Chicken, Bacon, Spinach, Roasted Red Pepper, Cheddar Cheese & Chipotle Pesto

**Turkey:** Roasted Turkey, Brie Cheese, Apple, Watercress, Caramelized Onions & Sliced Tomatoes

**Roast Beef:** Rare Roast Beef, Provolone Cheese, Caramelized Onions, Arugula & Dijon Mustard

**Pot Roast:** Ciabatta, Braised Beef, Brie, Caramelized Onions, Mushrooms, Arugula & Whole Grain Mustard

**Short Rib:** Kenya BBQ Short Rib, Bacon, Red Onions & Pepper Jack Cheese

**Fried Tomato BLT:** Ciabatta Bread, Arugula Nut-Free Pesto, Italian Breaded Tomatoes, Crispy Bacon & Fresh Mozzarella

**Grilled Cheese:** Blend of Five Cheddar Cheeses, Sliced Tomato & Basil

**Crab Melt:** Crab Salad, Swiss Cheese & Spinach

**Portabella:** Focaccia Bread, Grilled Portabella, Arugula, Goat Cheese, Caramelized Onions,  
Roasted Tomatoes & Red Pepper Pesto

Pickled Vegetables

Cape Cod Potato Chips

Petite Lemon Meringue, Berry Linzer & Petite Chocolate Tarts

## **Longwood Totes**

All Box Lunches Come With Cape Cod Potato Chips, Apple, Pasta Salad and Chocolate Chunk Cookie

*Please Select Four of the Following:*

### **Buffalo Chicken Salad**

Buffalo Infused Grilled Chicken, Red Onions, Celery, Romaine & Bleu Cheese Aioli

### **Jerk Chicken**

Caribbean Spiced Grilled Chicken, Broccoli, Cabbage, Carrots, Peppers, Cucumber Aioli

### **Tuna Gremolata Salad**

White Tuna, Citrus Zest, Parsley, Cracked Pepper, Garlic Aioli

### **Cranberry Turkey**

Roasted Turkey, Brie Cheese, Watercress, Cranberry - Orange Chutney

### **Smoked Turkey**

Chipotle Aioli, Watercress, Manchego Cheese and Roasted Red Peppers

### **Roast Beef**

Rare Peppered Beef, Pickled Onions, Roasted Tomatoes, Boursin, Arugula, Horseradish Aioli

### **Dijon Roast Beef**

Rare Roast Beef, Provolone Cheese, Caramelized Onions, Arugula & Dijon Mustard

### **Honey Ham**

Swiss Cheese, Mixed Greens, Grilled Pineapple, Red Onions, Honey Mustard

### **Vegetarian**

Grilled Vegetables, Roasted Tomatoes, Fresh Mozzarella, Arugula, Roasted Pepper Pesto

### **Mediterranean Vegan**

Tabbouleh, Roasted Tomatoes, Spinach, Grilled Eggplant & Zucchini, Roasted Garlic Hummus

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## **Traditional Chopped Salad Station**

Vegetable Minestrone Soup  
Mixed Greens, Romaine Lettuce, Baby Spinach  
Assorted Dinner Rolls and Focaccia Bread

### **Topping**

Sliced Domestic Mushrooms  
Sliced Red Onions  
Diced Plum Tomatoes  
Kalamata Olives  
Sliced Crisp Red Peppers  
Bacon  
Cucumbers  
Roasted Corn  
Marinated Artichokes  
Walnuts  
Grilled Asparagus  
Carrots  
Focaccia Croutons

### **Proteins**

Grilled Italian Chicken  
Grilled Chili Lime Steak  
Grilled Shrimp  
Hard Boiled Eggs

### **Dressing**

Caesar  
Balsamic Vinaigrette  
Chipotle Ranch  
Red Wine Herb Vinaigrette  
Oil & Vinegar

### **Cheese**

Feta, Crumbled Bleu, Parmesan Cheese

### **Dessert**

Strawberry Shortcake Bar, Tiramisu Bar & Chocolate Opera Cake Bar

## **Heart Healthy Chopped Salad Station**

Chicken, Kale & Sweet Potato Soup  
Mixed Greens, Romaine Lettuce, Kale  
Assorted Dinner Rolls and Focaccia Bread

### **Topping**

Roasted Mushrooms  
Caramelized Onions  
Roasted Tomatoes  
Marinated Olives  
Roasted Peppers  
Bacon  
Cucumbers  
Roasted Corn  
Marinated Garbanzo Beans  
Grilled Asparagus  
Carrots  
Avocado  
Focaccia Croutons  
Seasonal Fresh Fruit (Apples, Mandarin Oranges or Berries)  
Quinoa

### **Proteins**

Grilled Pesto Chicken  
Grilled Peppercorn Steak  
Grilled Tequila Lime Shrimp & Scallops  
Falafel

### **Dressing**

Caesar  
Balsamic Vinaigrette  
Chipotle Ranch  
Red Wine Herb Vinaigrette  
Oil & Vinegar

### **Nuts & Dried Fruit**

Almonds, Walnuts & Sundried Cranberries,

### **Cheese**

Goat, Feta, Crumbled Bleu, Parmesan Cheese

### **Dessert**

Assorted Dark Chocolate Pastries & Fresh Fruit Tarts

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## Hot Lunch Buffets From Around the World

### Lunch at The Inn at Longwood

Italian Wedding Soup  
Kale, Almonds, Brussel Sprouts, Apples, Golden Beets and Warm Mustard Cider Vinaigrette  
Mediterranean Chopped Salad, Red Wine Herb Vinaigrette  
Focaccia Bread and Assorted Dinner Rolls

#### *Please Select Two of the Following:*

Lemon Thyme Chicken, Chicken Broth  
Sweet & Spicy Grilled Chicken, Mango Salsa & Cucumber Ranch Aioli  
Baked Chicken & Mozzarella Rolls with Red Pepper Pomodoro Sauce  
Balsamic & Dijon Glazed Grilled Chicken, Roasted Tomato & Mozzarella Chutney  
Caribbean Jerk Chicken & Shrimp Jambalaya  
Dijon & Herb de Provence Grilled Skirt Steak, Roasted Peppers & Onions, Shallot Demi  
Peppered Crusted Steak Kabobs  
Grilled Teriyaki Steak Tips with Mushrooms, Peppers & Onions  
Maple Glazed Pork Loin, Apple Chutney  
Pommery Cedar Plank Salmon  
New England Baked Cod, Roasted Tomato Gremolata  
Blackened Fish of the Day, Roasted Corn & Avocado Salsa  
Green Tea Poached Salmon, Ginger and Lemon Glaze  
Confetti Basmati  
Sautéed Baby Carrots and Haricot Verts  
Petite Chocolate Mousse & Meringue Pastry  
Petite Strawberry Mousse Tart

### Grilled Pizza Station

An Assortment of Chef's Choice Grilled Thin Crust Pizza

### Backyard BBQ

Orecchiette Pasta Salad, Broccoli, Caramelized Shallot, Nut-Free Pesto Vinaigrette  
Red Bliss Potato Salad  
Watermelon and Arugula Caprese  
Dry Rubbed BBQ Breast of Chicken, Grilled Corn & Avocado Salsa  
Mustard & Honey Infused Cedar Plank Salmon, Grilled Peach Chutney  
Hot Dog Sliders  
Baked Macaroni & Cheese  
Bacon Creamed Corn  
Cowboy Beans  
Corn Bread  
Build Your Own Strawberry Short Cake:  
Biscuit, Angel Food Cake, Whipped Cream & Fresh Mint & Strawberry Sauce

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## Hot Lunch Buffets From Around the World

### Asian

Hot & Sour Vegetable Noodle Soup  
Crisp Salad of Bok Choy, Napa Cabbage, Pea Pods, Radish Sprouts, Carrots, Mandarin Oranges,  
Chow Mein Noodles & Orange Ginger Vinaigrette  
Almond, Rice Noodle and Cabbage Salad  
Steamed Edamame Dumpling with Sesame Soy  
Tempura Shrimp with Sweet Chili sauce

#### *Please Select Two of the Following:*

Mandarin Orange Chicken Stir Fry  
Sake, Chili & Sesame Soy Breast of Chicken  
BBQ Molasses Pork Spareribs  
Ginger, Scallion & Lemongrass Shrimp and Scallops  
Green Tea Poached Salmon  
Beef and Asparagus Stir Fry with Black Bean Sauce  
Sweet & Sour Glazed Skirt Steak with Stir Fry Vegetables  
Szechuan Beef & Green Bean Stir Fry  
Lemongrass and Yuzu Grilled Chicken, Asian Shitake Mushroom and Edamame Ragout

#### **Served with:**

Vegetable Fried Rice & White Rice  
Fortune Cookies & Ginger Crème Brûlée

### Italian

Pasta e Faggioli Soup  
Red Leaf Romaine, Focaccia Croutons, Grape Tomatoes, Anchovy and Parmesan Dressing  
Baby Arugula, Garbanzo Beans, Kalamata Olives, Cucumbers, Banana Peppers,  
Red Peppers, Grilled Red Onions & Red Wine Herb Vinaigrette  
Traditional Sliced Tomato & Fresh Mozzarella Caprese Salad  
Vegan Caponata Phyllo  
Shrimp, Artichoke, Prosciutto, Roasted Tomato & Gremolata Scampi  
Parmesan Crusted Chicken, Spinach, Mushrooms & Marsala Broth  
Roasted Red Pepper & Smoked Mozzarella Ravioli, Caramelized Shallots, Olives, Basil & Tomato Cream  
Assorted Cannoli's and Biscotti's

### Indian

Makhni Dal (Creamy Vegetarian Lentil & Kidney Bean Soup)  
Boston Bibb, Cilantro, Paneer Cheese, Crisp Vegetables, Citrus Segments, Cumin Vinaigrette  
Cucumber, Garbanzo Beans, Tomato, Celery, Pickled Onions, Mint Garlic Yogurt Sauce  
Grilled Naan Bread  
Seared Breast of Chicken, Roasted Peppers, Cilantro & Tikka Masala Sauce  
Tandoori Beef Kabob w/ Dill Tzatziki Sauce  
Pakora (Onion, Potato and Cauliflower Fritter)  
Vegetable Tikkis  
Fried Spinach & Cheese Samosas  
Tamarind Chutney  
Saffron Basmati Rice and Lentils  
Mango Mousse Shots

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