

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
Please inform your Sales Person if a person in your party has a food allergy*

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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