

October 30, 2013  
Prospect House – Garden Room, Princeton University  
6:30 PM DINNER BUFFET MENU

*Fall Dinner Buffet*

*Antipasti Salads (per person)*

*Assorted Rolls and Butter*

*Roasted Butternut Squash, Cinnamon, Golden Raisins, Maple Dressing*

*Quinoa, Roasted Pumpkin, Black Figs, Watercress, Toasted Walnut, Pumpkin Oil*

*Vinaigrette*

*Wild Rice, Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette*

*Salads*

*Autumn Baby Greens, Grilled Pears, Candied Walnuts, Stilton, Sherry Wine Vinaigrette*

*Entrees*

*Pumpkin Seed-Crusted Chicken Breast*

*Cedar Plank-Smoked Salmon Fillet with Maple Glaze*

*Wild Mushroom Ravioli, Swiss Chard, Toasted Walnuts, Roasted Red Pepper, Chive Cream*

*Vegetable Side*

*Cider-Glazed Brussels Sprouts*

*Starch Side*

*Caramelized Onion Whipped Potatoes*

*Beverage Arrangement*

*Small World Coffee & Decaffeinated Coffee*

*Hot Tea*

*Iced Water*

*Assorted Mini Pastries*

*Sliced Fresh Fruit*