



The INN at
HARVARD

Buffet Lunch Options

Executive Sandwich Buffet

Mixed Seasonal Greens with Assorted Dressings
Assorted Pre-made Sandwiches and Roll-ups to include:
Smoked Turkey, Westphalian Ham, White Albacore Tuna & Grilled Vegetarian
Basket of Potato Chips
Fresh Seasonal Sliced Fruit
Freshly Baked Cookies & Brownies
Lemonade & Iced Tea
Coffee, Decaffeinated Coffee & Assorted Tea

Premium Lunch Buffet

20 person minimum

SOUP DU JOUR

SALADS

Mixed Seasonal Greens with Assorted Dressings
Tri-Colored Tortellini Salad
Marinated Vegetable Salad
Potato Salad

SANDWICHES

White Albacore Tuna with Celery & Capers
Grilled Vegetables with Boursin Cheese
Westphalian Ham with Brie
Fresh Mozzarella, Tomato & Olive Spread
Smoked Turkey Wrap

DESSERTS and BEVERAGES

Fresh Seasonal Sliced Fruit
Chef's Dessert Creation
Lemonade & Iced Tea
Coffee, Decaffeinated Coffee & Assorted Tea

All food and beverage is subject to 18% gratuity, a 6% taxable administrative fee, and 7% Massachusetts meal tax



The INN at
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Buffet Lunch Options

Hot Lunch Buffet

20 person minimum

SOUP DU JOUR

SALADS

Mediterranean Grilled Vegetables
Mixed Seasonal Greens with Assorted Dressings
Assorted Breads & Rolls

ENTRÉES (Please select three)

Grilled Marinated Caribbean Chicken Breast
Asian Chicken Breast
Salmon Medallions with Dill Butter Sauce
New England Crab and Corn Cakes
Pasta Primavera with a Choice of Fresh Tomato Basil Sauce
or a Light Cream Sauce with Asiago Cheese
Fried Three Cheese Ravioli with Julienne Vegetables in a Pesto Cream Sauce

ACCOMPANIMENTS (Please select two)

Couscous
Seasonal Rice
Risotto
Steamed Vegetables

DESSERT and BEVERAGES

Chef's Dessert Creation
Fresh Seasonal Sliced Fruit
Lemonade & Iced Tea
Coffee, Decaffeinated Coffee & Assorted Tea

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Buffet Lunch Options

Tex Mex Buffet

20 person minimum

*Spicy Beef & Chicken Fajitas
Warm Flour Tortillas
Mexican Rice & Black Beans
Onions, Salsa, Sour Cream, Guacamole, Lettuce & Tomato
Freshly Baked Tortilla Chips
Lemonade & Iced Tea
Fresh Seasonal Sliced Fruit
Chef's Dessert Creation
Coffee, Decaffeinated Coffee & Assorted Tea*

Vegetarian Buffet

20 person minimum

SOUP DU JOUR

SALADS (Please select four cold salads)

*Mixed Seasonal Greens with Assorted Dressings
Spinach Salad
Grilled Marinated Vegetables
Tomato, Cucumber, Fresh Mozzarella Salad with Sherry Vinaigrette
Lentil Bean Salad
Freshly Prepared Coleslaw
Grilled Marinated Vegetable Wrap*

ENTRÉES (Please select three hot entrees)

*Shiitake Mushroom and Asparagus Risotto
Vegetarian Lasagna layered with Zucchini, Summer Squash, Eggplant & Carrots
Butternut Squash Ravioli in a Cider Broth with Pears, Apples and Walnuts
Garlic & Ginger Tofu with Stir fried Vegetables
Pasta Primavera with a Choice of Fresh Tomato Basil Sauce
or a Light Cream Sauce with Asiago Cheese*

DESSERT and BEVERAGES

*Chef's Dessert Creation
Fresh Seasonal Sliced Fruit
Lemonade & Iced Tea
Coffee, Decaffeinated Coffee & Assorted Tea*

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Buffet Lunch Options

Italian Buffet

20 person minimum

MINESTRONE SOUP

SALADS

Mixed Seasonal Greens with Assorted Dressings

Grilled Marinated Vegetables

Sliced Caprese Salad with Tomato, Fresh Mozzarella & Vidalia Onion

ENTRÉES (Please select two)

*Tri-Colored Tortellini with Seasonal Vegetables in an ala Vodka or
Fresh Tomato Basil Sauce*

*Penne & Garlic, Sundried Tomatoes, Artichokes, Shiitake Mushrooms, Asiago Cheese
Vegetarian Lasagna layered with Zucchini, Summer Squash, Eggplant & Carrots*

Chicken Breast Marsala with Mushrooms, Shallots and Marsala Wine

Chicken Piccata with Lemon, Capers and White Wine

Eggplant Parmigiana

DESSERT and BEVERAGES

Mini Italian Pastries, Cannoli, Napoleons

Fresh Seasonal Sliced Fruit

Lemonade & Iced Tea

Coffee, Decaffeinated Coffee & Assorted Tea

Asian Buffet

20 person minimum

Miso Soup

Pan Fried Gyoza

Beef with Asparagus

Tofu with Mixed Vegetables

Steamed Rice

Fresh Fruit Kabobs

Lemonade & Iced Tea

Coffee, Decaffeinated Coffee & Assorted Tea