



The INN at  
HARVARD

# Buffet Lunch Options

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## *Executive Sandwich Buffet*

\$26.00 per person

*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*

\$33.00 per person

### *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 prices are subject to an 18% gratuity, 6% taxable administrative fee,  
& 5% Massachusetts meal tax & are subject to change*



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## Hot Lunch Buffet

\$38.00 per person/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*

*\$30.00 per person/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*

*\$33.00 per person/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

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### *Italian Buffet*

*\$35.00 per person/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*

*\$30.00 per person/20 person minimum*

*Sautéed Lo Mein Vegetables*

*Chicken and Beef Sate with Peanut Dipping Sauce*

*Soba Noodle Salad & Vegetable Spring Rolls*

*Chef's Dessert Creation*

*Fresh Seasonal Sliced Fruit*

*Lemonade & Iced Tea*

*Coffee, Decaffeinated Coffee & Assorted Tea*

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