

Nathan Hale Inn
Lunch Buffet

TIER TWO

Soup or Salad

(Choice of One)

Garden Salad / Caesar Salad / Homemade Soup / Potato Salad / Antipasto Salad

Soup Options: Chicken Noodle / Broccoli & Cheese / Veggie Minestrone / Minestrone
Clam Chowder / Corn Chowder / Chili / Baked Potato Soup
Chicken Tortilla / Sweet Potato Bisque / Butternut Squash Bisque / Tomato

Medley of Assorted Breads and Rolls

Fresh Seasonal Vegetables

Starch

(Choice of One)

Scalloped Potatoes, Mashed Sweet Potatoes, Roasted Herb Potatoes, Garlic Mashed Potatoes
Rice Pilaf, French Fries, Quinoa

Entrée Selections

(Choice of Two)

Oven Roasted Turkey Breast, Pan Gravy, Cranberry Compote
Grilled Tenderloin Beef Tips, Mushroom Burgundy Demi Sauce
Oven Roasted Cod, Crab & Cream Cheese Topper, Fresh Herbs, Toasted Panko
Mediterranean Roasted Salmon, Quick Roasted Tomato, Extra Virgin Olive Oil, Fresh Herbs
Oven Roasted Cod, Herb Butter, Toasted Panko
Cavatappi, Grilled Vegetables, Fresh Herbs, Ricotta, Marinara
Spanish Roasted Pork, Fresh Corn, Black Bean Salsa
Grilled Pork Medallion, Tso Glaze, Toasted Sesame, Scallions
"Oven Fried" Chicken, Fresh Mozzarella, Tomato Basil Relish
Marinated Grilled Chicken Breast, Mushroom & Prosciutto Demi Sauce
Sundried Tomato & Spinach Ravioli - Roasted Red Peppers & Asparagus Cream Sauce

Self-Serve Non Alcoholic Beverage Station

Carafes of Iced Water / Regular Freshly Brewed Coffee / Herbal Tea Assortment
(Add Carafes of Iced Tea / Lemonade for \$2.00 per person)

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Desserts

(Choice of One)

Blood Orange Sorbet with Fresh Raspberries

UConn Dairy Bar Ice Cream with Fresh Seasonal Fruit or Fudge, Sprinkles and a Maraschino Cherry

Choice of Two Freshly Made Pies: Apple, Blueberry, Peach, Cherry, Boston Cream, Key Lime, Coconut Cream, Lemon Meringue

Mini Assorted Cheesecakes - Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon Raspberry, Amaretto Almond

Red Velvet Cupcakes - Moist Red Velvet Cake, Creamy Chocolate Truffle Center, Cream Cheese Frosting, Nonpareil Topper

Choice of Two Cakes: Chocolate Layer, Carrot, Red Velvet, Lemon Layer, Salted Caramel

Dessert Bars - Mixture of Rocky Road, Dutch Apple, Peanut Butter, Chocolate & Tropical

Italian Pastries - Mixture of Bavarian Eclairs, Mini Cannoli's and Cream Puffs

Self-Serve Churro Station - Mixture of Plain and Raspberry Filled Churros, Chocolate Sauce, Caramel, Assorted Toppings

Fresh Seasonal Fruit with Honey and Fresh Mint (Virgin or Spiked with Grand Marnier)

Bowl of Assorted Seasonal Fruit (Dairy & Gluten Free Option)

Upgrades:

Self-Serve Sorbet Bar with Biscotti, Assorted Fresh Fruit Topping, Rolled Wafers +3.95/pp

Self-Serve UCONN Dairy Bar Ice cream Sundae Bar with Various Sauces and Candy Toppings +2.95/pp

(10 person minimum - An additional charge of \$2.95 per person will be added for groups under the required buffet minimum)