



Bereavement Buffet Options

Southwestern Buffet

Choice of Two

Soup Du Jour

Mixed Greens with Diced Tomatoes, Cilantro, Jalapenos, Black Beans and Mixed Shredded Cheddar and Jack Cheeses

Spicy Chicken Soup with Crispy Tortilla Strips

Southwestern Chicken Egg Rolls with Corn, Black Beans, Chicken, Pepper Jack Cheese and Cilantro

Entrées

Spicy Chicken, Beef and Veggie Fajitas Sautéed Onions and Peppers

Baked Snapper with a Black Bean and Corn Salsa

Spanish Rice with Kidney Beans and Cilantro

Warm Tortilla Wraps

Accompanied by

Shredded Cheddar-Jack Cheese, Guacamole, Sour Cream, Salsa, Shredded Lettuce,

Diced Tomatoes, Sliced Jalapenos and Sliced Black Olives

Chef's Daily Dessert Creation

Royal Kona Blend Regular and Decaffeinated Coffee, Black and Herbal Teas

Tour of Italy

Choice of Two

*Baby Leaf Lettuce Topped with Roma Tomatoes, Kalamata Olives and Feta Cheese
with a Champagne Vinaigrette*

Two Tomato, Basil, Mozzarella with Balsamic Glaze

Antipasto Salad

Grilled Mediterranean Vegetable Salad

Caesar Salad

Bowtie Pasta Salad

Choice of Two Entrees

Pesto Statler Chickens with Roma Tomato and Fresh Mozzarella

Shrimp Scampi with Diced Tomatoes and Chervil

Italian Sausage with Sautéed Peppers and Onions

Tri Color Tortellini in a Creamy Alfredo Sauce with Grilled Vegetables

Chicken Parmesan with Tomato Sauce and Mozzarella Cheese

Seafood Fettuccini Alfredo

Your Choice of Lasagna

Vegetable, Meat or Cheese

Add another entree for an Additional fee per person

With Roasted Red Bliss Potatoes Tossed in Olive Oil and Garlic Basil

Zucchini and Tomato Concasse

Garlic Mozzarella Bread

Chef's Choice of Dessert

Royal Kona Blend Regular and Decaffeinated Coffee, Black and Herbal Teas

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions



Cambridge Buffet

Choice of One Soup

Soup Du Jour, Minestrone Soup, Smoked Tomato Bisque or Cream of Crimini & Shitake Mushroom Soup

Choice of Two Salads

*Mixed Baby Field Greens with Grape Tomatoes, Cucumbers and House Vinaigrette
Baby Spinach Salad with Bleu Cheese, Oranges, Pine Nuts and Balsamic Vinaigrette
Tomato, Fresh Mozzarella, Basil Salad
Caesar Salad*

Rolls and Butter

Choice of Two Entrees

*Slow Roasted New York Strip Steak with an Herb Jus
Rosemary-Shallot Roasted Statler Chicken Breast with Merlot Demi-glace
Pesto Rubbed Statler Chicken Breast
Grilled Atlantic Salmon with a Lemon-Cayenne Cream Sauce
Chicken Picatta with Lemon, Parsley and Capers
Herb-Crusted Cod with a Citrus Beurre Blanc
Tri-colored Tortellini Fresh Garden Vegetables and Pesto Sauce*

Add another entree for an Additional fee per person

Choice of One Starch

Garlic Roasted Red Potatoes, Garlic Mashed, Wild Rice Pilaf, Lemon Scented Jasmine Rice, Chefs Choice

Choice of One Vegetable

Asparagus, Sautéed Baby Vegetables, Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy or Chef's choice

Chef's Daily Dessert Selection

Royal Kona Blend Regular and Decaffeinated Coffee, Black and Herbal Teas

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