

Alumnae Weekend 2022 Reunion Class Party Menu Options

Menu Packages include: food, fruit-infused water, iced tea, dessert, compostable dinnerware, linen for bar/buffet tables and two servers.

Required on-campus per party fee of \$300 includes 1 bartender (until 10 p.m.) and standard house linens on all eating tables.

\$2 per person add-on fee for full coffee and hot tea service

Reunion classes have the choice of choosing one buffet from the below options.

(V=Vegan) (GF=Gluten Free)

Buffet Options

Light Reception Buffet - \$23 per person

- Cheddar Cheese (GF) and Fruit Platter (GF, V) with Assorted Crackers
- Chili Lime Chicken kabobs (GF)
- Vegetable Crudité Tray with Hummus and Ranch Dip (V) (GF)
- Mini Beef Empanadas
- Mini Vegetable Quiche
- Assorted Mini Chocolate Tarts
- Fruit Infused water and Iced Tea

Heavy Reception Buffet - \$30 per person

- Antipasto Platter-Salami, Prosciutto, Assorted Cheeses (GF), Caprese Skewers, Fruit kabobs (V), Grilled Vegetables and Roasted Red Pepper Hummus (V) served with Toasted Breads
- Mini Beef Wellingtons
- Hot Spinach and Artichoke Dip with Toasted Pita Points
- Assorted Petit Fours
- Fruit Infused water and Iced tea

Southern-inspired Buffet \$26 per person

- House Mixed Green Salad (GF, V)
- Potato Salad
- Rolls and Butter
- Marinated Grilled Chicken (GF)
- Collard Greens (GF, V)
- White Cheddar Mac and Cheese
- Red Velvet Cake
- Vegan Option: Spinach and Vegetable Stuffed Portobello Mushrooms, Brownies (GF, V)

Italian-inspired Buffet \$26 per person

- Classic Caesar Salad with Herb Croutons
- Garlic Sticks
- Chicken Parmesan
- Italian Green Beans (GF, V)
- Penne Pasta tossed with Marinara Sauce (V)
- Tiramisu
- Vegan Option: Spinach and Vegetable Stuffed Portobello Mushrooms (GF, V), Brownies (GF, V)

Fajita Buffet - \$28 per person

- Carne Asada Beef (GF)
- Lime Chipotle Grilled Chicken Strips (GF)
- Soft Flour Tortillas
- Corn Tortillas (GF)
- Spanish Rice (V)
- Seasoned Refried Black Beans (GF, V)
- Toppings- Sautéed Onions and Peppers (GF, V), Southwest Guacamole (GF, V), Sour Cream, Pico De Gallo (GF, V) and Shredded Lettuce (GF, V)
- Cinnamon Sugar Churros
- Brownies (GF, V)

Surf and Turf Buffet (Two Entrées) - \$35 per person

- House Mixed Green Salad (GF, V)
- Assorted Rolls and Butter
- Roasted Asparagus (GF, V)
- Roasted Fingerling Potatoes (GF, V)
- Grilled Lemon Rosemary Chicken Breast (GF)
- Pan seared Salmon with Creamy Pesto Sauce (GF)
- Cheesecake with Fresh Berries
- Vegan Option: Spinach and Vegetable Stuffed Portobello Mushrooms, Brownies (GF, V)