

Dinner Buffet

Starter:

Loose baby leaf's, shaved asparagus, pea shoots, radish, edamame with citrus vinaigrette

Choice of Two Entrées:

Rosemary lamb chops (additional \$13 per person)

Chili rubbed grilled sirloin flap meat and garlic scape

Baked cod with creamed spinach and foraged mushrooms

Citrus roasted salmon

Sides:

Salt roasted-baby spring Maine potato (vegan)

Black garlic lemon grilled asparagus (vegan)

Choice of one dessert (see next page)

\$ 49

per person

ADD A VEGETARIAN MEAL

\$ 8

per person

Feta ramp and garlic scape galette

Pan seared GF gnocchi, peas, lemon zest, charred baby fennel

Parmesan polenta with ratatouille and fresh herbs

Desserts

Orange olive oil cake, sugar dusting and Devonshire cream

\$4.00

per person

Lemon verbena mousse in a green tea tart

\$4.00

per person

Key lime meringue in a strawberry tart

\$4.00

per person



www.bu.edu/catering



Spring Menu

2025

Bakery Breakfast

*Leek & Parmesan lattice
puff pastry (vegetarian)* **\$78.00**
per dozen

Peach turnover (vegetarian) **\$36.00**
per dozen

*Zucchini almond bread
(vegetarian)* **\$15.40**
per dozen

BREAK ITEMS

*Lemon yogurt parfait with
oats & raspberries
(vegetarian)* **\$7.00**
each

*Orange glazed strawberry
parfait with house granola
(vegetarian)* **\$7.00**
each



Hors d'oeuvres

*Crab and native corn fritter
with chive aioli* **\$3.00**
each

*Steamed edamame dumpling
with spicy chili crisp (vegan)* **\$3.00**
each

*Mini maple roasted
rhubarb tart* **\$2.00**
each



*For gluten-free options, please work
with your Sales Manager*

*Before placing your order, please inform your server if a person
in your party has a food allergy.*

*In the interest of public health, please be aware that consuming
raw or undercooked meat, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you
have certain medical conditions.*

Lunch Buffet

*Leafy greens, spring barley, cooked baby turnip
and green goddess dressing (vegetarian)*

*House-made kettle chips with malt vinegar and
Slack Tide salt (vegan)*

Spring ham and cheese

*Marsala glazed ham with Swiss, Coleman
mustard, red watercress on sourdough*

Mediterranean focaccia (vegetarian)

*Fresh House-made focaccia, picholine olive &
yellow sundried tomato, arugula and crumbled
goat cheese (vegetarian)*

Choice of one dessert (options below)

\$28

per person

DESSERT OPTIONS

*Orange olive oil cake, sugar dusting and
Devonshire cream*

Lemon verbena mousse, in green tea tart

Key lime meringue in strawberry tart

\$4.00 EACH

Menu continued on next page