Served and Buffet Dinner Entrees

The per person price of the following menu items includes a mixed green salad, fresh baked rolls, dessert, coffee and tea service. Your Dining Services Representative will select a salad dressing, appropriate starch and vegetable accompaniment for your entrée. In addition, a vegetarian option will be provided based on 5% of your total guest count. Appetizers, wine service and flowers are not included in the prices. Flower arrangements are available upon request for an additional cost. Amherst College Dining Services prides itself on flexibility and a desire to tailor our services to meet your specific needs. We are always willing to customize menus for any event. Please discuss any food preferences or dietary restrictions of your guests with your Catering contact.

- Linen for Buffet and Beverage Tables is included.
- Dinners are appropriately staffed with full china service and table linens, unless specified otherwise.
- Consult the Reception and Bar pages for information on pre-meal reception offerings and wine service.
- One additional entrée selection from the following list may be added to any buffet at a cost of $3.00 per person.
- Served dinners are limited to two entrée selections, plus a vegetarian selection. Guaranteed guest counts are needed five days prior to your event.
- Although no appetizers are listed on our menu, our chef will gladly offer suggestions for any group to begin their meal with an appetizer.
<table>
<thead>
<tr>
<th>Entrees</th>
<th>Poultry</th>
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<tbody>
<tr>
<td>Apple, Currant and Caraway Stuffed Chicken with Cider Pan Sauce</td>
<td>Buffet-$17.00 per person</td>
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<tr>
<td>Chicken with Sherry Date Porcini Sauce</td>
<td>Buffet-$17.00 per person</td>
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<tr>
<td>Chicken Francaise</td>
<td>Chicken breast with sautéed mushrooms in a white wine and lemon sauce</td>
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<tr>
<td>Sautéed Chicken Breast with Tarragon, Leek and Shiitake Mushroom Ragout and Shallot Port Reduction</td>
<td>Buffet-$17.00 per person</td>
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<tr>
<td>Chicken Marsala</td>
<td>Chicken Breast with wild mushroom marsala wine sauce</td>
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<tr>
<td>Pecan Crusted Chicken with Maple Dijon Sauce</td>
<td>Buffet-$17.00 per person</td>
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<tr>
<td>Chicken with Lemon, Parsley and Tomato Concasse Sauce</td>
<td>Buffet-$17.00 per person</td>
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<tr>
<td>Chicken Grand Marnier</td>
<td>Pan seared chicken with portobello mushrooms, red and yellow peppers and Grand Marnier sauce</td>
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Entrees

Poultry

Chicken Milanese
Chicken breast with shallot parsley sauce
*Buffet-$17.00 per person  Plated-$19.00 per person*

Honey Seared Duck Breast with Cherries and Port Balsamic Glaze
$22.00 per person

Pork

Pork Tenderloin with Caramelized Pears and Pear-Brandy Cream Sauce
$22.00 per person

Beef

Roasted Tenderloin of Beef with choice of Mustard-Cognac Sauce, Merlot Peppercorn Sauce or Port Rosemary Sauce
$23.00 per person

Filet Mignon with choice of Tomato Madeira Confit or Cabernet Sauce
$24.00 per person

Grilled London Broil with a Mushroom Madeira Sauce
*Buffet-$17.00 per person  Plated-$19.00 per person*

Horseradish and Shallot Crusted Roast Sirloin
$17.00 per person—buffet only
Entrees

Seafood

Sole Meuniere
Filet of Sole with Lemon Caper Sauce
Miso Marinated Sea Bass with Buerre Blanc Sauce
Grilled Pan Roasted Swordfish with Lime Butter Sauce
Roasted Halibut with Tomatoes, Saffron and Cilantro
Grilled Salmon Filet with Dijon Cream Sauce
Pecan Crusted Trout with Orange Rosemary Butter
Red Snapper with Mango Shrimp Salsa
Almond Crusted Salmon with Leek and Lemon Cream

Seafood entrées are subject to market price and availability

Vegetarian

Vegetarian Lasagna
Homemade and layered with sautéed fresh vegetables and ricotta cheese.

$15.00 per person or may be added to a buffet as a second entrée for an additional cost of $3.00 per person.

Eggplant Rolotini
Thinly sliced breaded eggplant rolled and filled with sweetened ricotta, mozzarella and romano cheeses. Topped with fresh herbs and marinara sauce.

$15.00 per person or may be added to a buffet as a second entrée for an additional cost of $3.00 per person.
Desserts

White Chocolate Grand Marnier Mousse
Chocolate Bread Pudding with Bourbon Sauce
Caramel Apple Tart
Kahlua Cake
Lemon & Lime Mousse Pie
Cranberry Chocolate Torte
Rustic Maple Apple Tart
Flourless Chocolate Torte
Seasonal Fruit Tarts and Galettes
Tuxedo Cake
Chocolate, Lemon or Blackberry Mousse
Tira Misu
Mixed Berry Tira Misu
Lemon Cheesecake with Fresh Berries