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 entree. 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.
Poultry Entrees

**Apple, Currant and Caraway Stuffed Chicken**
served with Cider Pan Sauce
$22.00 per person

**Chicken Francaise**
served with sautéed mushrooms in a white wine and lemon sauce.
$22.00 per person

**Chicken Marsala**
served with wild mushroom marsala wine sauce
$22.00

**Roasted Breast of Chicken with Honey Lavendar**
$22.00

**Honey Seared Duck Breast with Cherries and Port Balsamic Glaze**
served with Cherries and Port Balsamic Glaze
$28.00

Beef Entrees

**Roasted Tenderloin of Beef**
served with your choice of Mustard-Cognac Sauce, Merlot Peppercorn Sauce or Port Rosemary Sauce
$28.00 per person

**Filet Mignon**
served with your choice of Tomato Madeira Confit or Cabernet Sauce
$28.00 per person

**Grilled London Broil**
with a Mushroom Madeira Sauce
$24.00 per person

**Horseradish and Shallot Crusted Roast Sirloin**
$25.00 per person – Buffet only
Vegetarian Entrees

**Vegetarian Lasagna**
Homemade and layered with sautéed fresh vegetables and ricotta cheese.
$18.00 per person or may be added to a buffet as a second entrée for an additional cost of $3.00 per person.

**Plantain Lasagna**
A Vegan, Gluten and Dairy Free Lasagna
$18.00 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.
$18.00 per person or may be added to a buffet as a second entrée for an additional cost of $3.00 per person.

Seafood Entrees

Please Consult your catering contact person on available seafood entrees and prices.
Dinner Dessert Options

Caramel Apple Tart

Chocolate Bread Pudding with Bourbon Sauce

Chocolate Mousse with Espresso Cream

Flourless Chocolate Torte

Kahlua Cake

Lemoncello Cheese Cake

Lemon Cheesecake with Fresh Berries

Mixed Berry Trifle

Rustic Maple Apple Tart

Seasonal Fruit Tarts and Galettes

Tira Misu