Thursday Buffet Dinner

Pan Seared Salmon with Local Honey, Lime & Cilantro Vinaigrette
Little Leaf Farms Greens with Shaved Red onion, Chickpeas and Roasted Red Peppers, Sherry Vinaigrette
Garlic and Herb Roasted Fingerling Potatoes and Pearl Onions
Marinated and Grilled Zucchini with Crumbled Feta Cheese, Extra Virgin Olive Oil and lemon
Barley Risotto with roasted Local Mushroom and Parmesan Cheese
Warm Bread Alone Organic Whole Wheat Sourdough Rolls
Dark Chocolate Pound Cake with Orange and Vanilla Whipped Cream
Fair Trade Coffee & Teas

Friday Buffet lunch

Mixed Baby Greens w/Spinach
Sliced Grilled Chicken Breast
Grilled Tofu
Grilled Vegetables
Kale Salad w/Avocados & Red Peppers
Potato Salad
Sliced Fresh Fruit w/Cardamom Yogurt
Chocolate Chip Cookies
Fair Trade Coffee & Teas
Ice Tea, Lemonade

Saturday Make your own picnic lunch

Oven Roasted Turkey, Cheddar Cheese, Leafy Lettuce, Tomato Slices w/
Cranberry Mayonnaise on Cranberry-Orange Bread OR
Tuna Salad w/Green Leafy Lettuce and Tomato Slices on Whole Wheat Water Roll OR
Carrot & Goat Cheese w/Olive Tapenade Sandwiches (vegan available)
Hummus w/Baby Carrots
Quinoa Salad
Spicy Pasta Salad
Assorted Bagged Chips
Fresh Fruit Compote
Brownies & Assorted Cookies
Assorted Beverages
Each class selected one menu, as indicated in the registration form.
- Dinner prices include salad, entrée, dessert with coffee or tea, and wine during dinner, as well as required Massachusetts meal tax.

**Informal Buffet Dinner**
- Greek Salad w/Dressing
- Chicken Parmesan w/Linguini
- Grilled Vegetable Lasagna
- Meatballs
- Sautéed Spring Vegetables
- Focaccia Bread
- Assorted Cake Bar w/ Fresh Fruit
- Fair Trade Coffee & Tea

**Buffet**
- Spring Salad w/Honey Lime Dressing (pre-set)
- Peppercorn Chicken with Lemon Spinach
- Shrimp Provencal over Linguini
- Polenta w/White Bean, Rosemary & Eggplant Ragout
- Sautéed Green Beans, Asparagus, Red & Yellow Peppers & Baby Carrots
- Mashed Potatoes w/Fresh Chives
- Freshly Baked Rolls
- Fresh Sliced Fruit, Assorted Tea Cookies
- Fair Trade Coffee & Tea

**Chicken**
- Field Greens w/Sliced Vine-Ripe Tomatoes & Buffalo Mozzarella w/Balsamic Vinaigrette
- Seared Statler Chicken w/ Fresh Herbs, Lemon Garlic Aioli over wilted Local Greens
- Roasted Red & Fingerling Potatoes
- Asparagus w/Lemon Crumble
- Homemade Focaccia
- Mud Pie
- Fair Trade Coffee & Tea

**Halibut**
- Endive, Watercress, Mandarin Oranges w/Citrus Vinaigrette
- Ginger Spiced Halibut w/Cucumber Relish (served on Frisee w/Sambal Vinaigrette)
- Snow Peas & Red Pepper Julienne
- Basmati Rice
- Naan Bread
- Cardamom Cake w/Green Tea Ice Cream & Azuki Bean Drizzle
- Fair Trade Coffee & Tea
**Tenderloin**
Queen’s Greens, Local Soft Cheese, and Grape Tomatoes w/ Champagne Vinaigrette
Roast Tenderloin of Beef w/ Red Wine & Rosemary Reduction
Quinoa w/Shredded Yams & Sticky Rice
Stemmed Baby Carrots & Haricot Verts
Homemade Dinner Rolls
Strawberry Shortcake w/Whipped Cream
Fair Trade Coffee & Teas

**Vegan/Vegetarian Class Dinner Option**

**FRIDAY DINNER**
Eggplant Tagine with Freekeh, Kalamata olives, Feta Cheese, Preserved Lemon and Swiss chard.

**SATURDAY DINNER**
Vegetable Napoleon with Grilled Portobello Mushroom.

**Sunday Brunch**
Assorted Juices
Assorted Quiches: Lorraine, Asparagus & Cheddar and Tofu
Home Fries
Chicken Apple Sausage or Carved Ham w. Orange Ginger Glaze
Field Greens w/Fresh Strawberries, Orange Slices, Toasted Pepitas & Red Onion or
Field Greens w/ Mandarin Oranges, Almonds, Craisins and Red Onion
Poppyseed Dressing
Fresh Fruit Salad
Bagels w/Lox & Whipped Cream Cheese
Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake & Danish
Fair Trade Coffee & Tea