

REUNION 2019 - MENUS

REUNION I

Thursday, May 16 - Sunday, May 19, 2019

as of 2/11/2019

Locations are subject to change.

REUNION MEALS:

Register for meals when you complete your online registration form.

Vegetarian, vegan, and gluten-free alternatives, as well as special dietary needs, will be addressed on an individual basis and can be indicated as part of the Reunion registration process.

Prices include required Massachusetts meal tax.

Social hours are from 5:30-6:30 pm, and may be open bar or cash bar, as indicated below.

Meals for children 12 and under are available for \$11 per meal.

A late fee of \$10 per adult, per meal will apply after the April 26 registration deadline.

Thursday Social Hour and Dinner 5/16

Class	Description	Menu	Price	Kids Menu	Kids Price
1969	Social hour and dinner for the 50th class. Open bar available at social hour. Wine served with dinner.	Chicken Dinner Queen's Greens, Grapes, Shallots, and Aged Cheddar, Dijon Vinaigrette Seared Chicken with Fine Herbs, Citrus Beurre Blanc, Local Roasted Shiitake Mushrooms, Grilled Asparagus and Celeriac Puree *Stewed Heirloom Beans with Couscous, English Peas and Mushrooms Warm Chocolate Banana Bread with Vanilla Ice Cream and Salted Caramel Homemade Dinner Rolls Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$56	Chicken tenders with honey mustard or Macaroni and cheese	\$11
1979	Buffet dinner for the 10th, 20th, 30th, and 40th classes. Cash bar available at social hour and dinner.	Chicken Buffet Queen's Greens, Grapes, Shallots, and Aged Cheddar, Dijon Vinaigrette Seared Chicken with Fine Herbs, Citrus Beurre Blanc, Local Roasted Shiitake Mushrooms, Grilled Asparagus and Celeriac Puree *Stewed Heirloom Beans with Couscous, English Peas and Mushrooms Warm Chocolate Banana Bread with Vanilla Ice Cream and Salted Caramel Homemade Dinner Rolls Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$38	Buffet	\$11
1989	Vegetarian/vegan options are available.				
1999					
2009					

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Friday luncheon 5/17

Class	Description	Menu	Price	Kids Menu	Kids Price
1969	Luncheon for the 50th class.	Spring Salad (pre-plated) Grilled Herbed Chicken *Grilled Fresh Herbed Tofu Fresh Chives & Scallions, Grilled Vegetables & Quinoa, Spinach, Avocados, Heirloom Tomatoes, English Cucumbers, Mixed Baby Greens, Fresh Lemon-Herbed Vinaigrette Freshly Baked Focaccia Fresh Strawberries and Blueberries with Whipped Cream Chocolate Chip Cookies Fresh Lemonade Unsweetened Iced Tea Water with Lemon *Vegetarian alternative	\$22	Grilled chicken breast or Pasta with marinara sauce	\$11
1979	Buffet lunch for the 10th, 20th, 30th, and 40th classes. Vegetarian/vegan options are available.	Friday Buffet lunch Mixed Baby Greens with Spinach Sliced Grilled Herbed Chicken Breast *Grilled Herbed Tofu Grilled Vegetables (summer squash, zucchini, green peppers, eggplant, red onion) Kale Salad with Avocados & Red Peppers Potato Salad Fresh Fruit Salad Freshly Baked Focaccia Assorted Cookies & Bars Sun Coffee Roasters, Organic Tea Fresh Iced Tea, Fresh Lemonade	\$18	Grilled chicken breast or Pasta with marinara sauce	\$11
1989					
1999					
2009					

Friday Social Hour and Dinner 5/17

Class	Description	Menu	Price	Kids Menu	Kids Price
1969	Social hour hosted by President McCartney. Dinner for the 50th class. Wine served with dinner.	Fish Menu Mixed Greens with Roasted Beets, Goat Cheese, Pumpkin Seeds and Roasted Garlic Vinaigrette Salmon with Carrot-Ginger Puree, Beluga Lentils, Tuscan Kale and Shaved Fennel with Charred Scallion Vinaigrette *Eggplant Tagine with Quinoa, Kalamata Olives, Feta Cheese, Preserved Lemon and Swiss Chard House-Made Whole Wheat Rolls Fruit Galette Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$45	Grilled chicken breast or Vegetarian nuggets	\$11
1979	Buffet dinner for the 30th and 40th classes. Vegetarian/vegan options are available. Open bar available at social hour. Wine served with dinner.	Buffet Dinner - Fish Menu Mixed Greens with Roasted Beets, Goat Cheese, Pumpkin Seeds and Roasted Garlic Vinaigrette Salmon with Carrot-Ginger Puree, Beluga Lentils, Tuscan Kale and Shaved Fennel with Charred Scallion Vinaigrette *Eggplant Tagine with Quinoa, Kalamata Olives, Feta Cheese, Preserved Lemon and Swiss Chard Fresh Local Bread Fruit Galette Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$57	Grilled chicken breast or Vegetarian nuggets	\$11
1989					
1999	BBQ buffet dinner for the 20th class. Vegetarian/vegan options are available. Cash bar available at social hour and dinner.	Beer Garden and Informal BBQ BBQ Pulled Pork (local pork) Vegetarian Chili Smoked Tofu Macaroni & Cheese Vegetarian Baked Beans Coleslaw Tossed Garden Salad Honey Balsamic Vinaigrette, Blue Cheese, Ranch Dressing Rolls, Butter Maple Valley Ice Cream, Watermelon	\$27	Buffet	\$11
2009	Dinner on own.	n/a	-	-	-

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Saturday Lunch 5/18

Class	Description	Menu	Price	Kids Menu	Kids Price
All classes	Make your own picnic lunch. Vegetarian/vegan options are available.	Saturday Picnic Lunch Oven Roasted Turkey, Cheddar Cheese, Leafy Lettuce, Cranberry Mayonnaise on Multigrain Baguette Tuna Salad with Green Leafy Lettuce on Ciabatta Roll Roasted Red Pepper Hummus Wrap with Moroccan Couscous, Cucumber, Shaved Red Onion, Feta Cheese and Lemon Vinaigrette (vegan available) Hummus with Baby Carrots Cheddar Cheese and Crackers Quinoa Salad Assorted Bagged Chips Assorted Hand Fruit Chocolate Chip Cookies Bottled Water	\$14	Picnic	\$11

Saturday Social Hour and Dinner 5/18

Class	Description	Menu	Price	Kids Menu	Kids Price
1969	Social hour and dinner for the 50th class. Open bar available at social hour. Wine served with dinner.	Beef Menu (served) Arugula Salad with Shaved Red Onions, Blue Cheese, and Sherried Vinaigrette Braised Boneless Short Rib with Yukon Gold Potato Puree, Carrots, English Peas, Garlic Thyme Butter *Mushroom Risotto with Peas, Mint, and Asparagus House-Made Dinner Rolls Cherry Cheesecake Parfait Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$59	Penne pasta with peas, carrots and Parmesan cheese	\$11
1979	Social hour and dinner for the 40th class. Open bar available at social hour. Wine served with dinner.- courtyard- rain location King living room	Beef Menu (served) Arugula Salad with Shaved Red Onions, Blue Cheese, and Sherried Vinaigrette Braised Boneless Short Rib with Yukon Gold Potato Puree, Carrots, English Peas, Garlic Thyme Butter *Mushroom Risotto with Peas, Mint, and Asparagus House-Made Dinner Rolls Cherry Cheesecake Parfait Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$59	Penne pasta with peas, carrots and Parmesan cheese	\$11
1989	Social hour and dinner for the 30th class. Open bar available at social hour. Wine served with dinner.	Beef Menu (served) Arugula Salad with Shaved Red Onions, Blue Cheese, and Sherried Vinaigrette Braised Boneless Short Rib with Yukon Gold Potato Puree, Carrots, English Peas, Garlic Thyme Butter *Mushroom Risotto with Peas, Mint, and Asparagus House-Made Dinner Rolls Cherry Cheesecake Parfait Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$59	Penne pasta with peas, carrots and Parmesan cheese	\$11
1999	Buffet dinner for the 10th and 20th reunion classes. Open bar available at social hour. Wine served with dinner. Vegetarian/vegan options are available.	Buffet - Beef Menu Arugula Salad with Shaved Red Onions, Blue Cheese, and Sherried Vinaigrette Braised Boneless Short Rib with Yukon Gold Potato Puree, Carrots, English Peas, Garlic Thyme Butter *Mushroom Risotto with Peas, Mint, and Asparagus Fresh Local Break Cherry Cheesecake Parfait Sun Coffee Roasters, Organic Tea *Vegetarian alternative	\$59	Penne pasta with peas, carrots and Parmesan cheese	\$11

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<p>2009</p>	<p>Buffet dinner for the 10th and 20th reunion classes. Cash bar available at social hour. Wine served with dinner. Vegetarian/vegan options are available.</p>	<p>Buffet - Beef Menu Arugula Salad with Shaved Red Onions, Blue Cheese, and Sherried Vinaigrette Braised Boneless Short Rib with Yukon Gold Potato Puree, Carrots, English Peas, Garlic Thyme Butter *Mushroom Risotto with Peas, Mint, and Asparagus Fresh Local Break Cherry Cheesecake Parfait Sun Coffee Roasters, Organic Tea *Vegetarian alternative</p>	<p>\$47</p>	<p>Penne pasta with peas, carrots and Parmesan cheese</p> <p>\$11</p>
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Sunday Brunch 5/19

Class	Description	Menu	Price	Kids Menu	Kids Price
1969	Brunch buffet for the 50th class. Vegetarian/vegan options are available.	Sunday Brunch Buffet Assorted Juices - Orange, Cranberry Assorted Quiches: Lorraine, Asparagus & Cheddar Tofu Quiche (eggless & vegan) Home Fries Chicken Apple Sausage Carved Ham with Orange Ginger Glaze Field Greens with Fresh Strawberries, Orange Slices, Toasted Pepitas, and Red Onion Poppyseed Dressing Fresh Fruit Salad Bagels with Lox and Whipped Cream Cheese Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake and Danish Sun Coffee Roasters, Organic Tea	\$22	Buffet	\$11
1979	Brunch buffet for the 40th class. Vegetarian/vegan options are available.	Sunday Brunch Buffet Assorted Juices - Orange, Cranberry Assorted Quiches: Lorraine, Asparagus & Cheddar Tofu Quiche (eggless & vegan) Home Fries Chicken Apple Sausage Carved Ham with Orange Ginger Glaze Field Greens with Fresh Strawberries, Orange Slices, Toasted Pepitas, and Red Onion Poppyseed Dressing Fresh Fruit Salad Bagels with Lox and Whipped Cream Cheese Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake and Danish Sun Coffee Roasters, Organic Tea	\$22	Buffet	\$11
1989	Brunch buffet for the 10th, 20th, and 30th classes. Vegetarian/vegan options are available.	Sunday Brunch Buffet Assorted Juices - Orange, Cranberry Assorted Quiches: Lorraine, Asparagus & Cheddar Tofu Quiche (eggless & vegan) Home Fries Chicken Apple Sausage Carved Ham with Orange Ginger Glaze Field Greens with Fresh Strawberries, Orange Slices, Toasted Pepitas, and Red Onion Poppyseed Dressing Fresh Fruit Salad Bagels with Lox and Whipped Cream Cheese Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake and Danish Sun Coffee Roasters, Organic Tea	\$22	Buffet	\$11
1999					
2009					

Breakfast, as included with the housing package fee.	
7-9 am Friday, Saturday, Sunday	
Class	Location
1969	Cutter-Ziskind
1979,1989	King/Scales
1999	Lamont
2009	Tyler