

The Conference Center at George Williams College

Lunch/Dinner Menu

BOUNTIFUL BUFFETS

The following menus were created with distinctive themes for your event planning convenience, and include carafes of iced tea or lemonade.

Classic Picnic

Pasta Salad, Creamy Cole Slaw, Black Angus Burgers, All Beef Hot Dogs, Baked Beans
Homemade Chips, Condiment Platter, Watermelon and Cookies

Southwestern

Strips of Seasoned Beef and Chicken
Julienne Vegetables, Jicama Slaw, Mexican Rice
Refried Beans, Warm Flour Tortillas
All the trimmings including Cinnamon Crispas

Deli Buffet

Choice of Salad, Assorted Deli Meats and Cheeses
Breads and Rolls, Condiments, Potato Chips, Cookies

The George Williams

Tossed Garden Salad with Choice of Dressing
Chicken Piccata, Beef Tips with Mushroom Burgundy Sauce
Bowtie Pasta, Rice Pilaf, Sautéed Julienne Vegetables
Assorted Dessert Bars

Gourmet Sandwich Buffet

Garden Salad with Choice of Dressing
Assorted Gourmet Sandwiches including: Smoked Turkey on Focaccia Bread,
Vegetarian Vegetable Wraps, and Cuban Sandwiches (Pulled Pork, Ham, Swiss Cheese, Pickles and Mustard)
with Homemade Potato Chips and Cherry Cobbler

Pad Thai

Thai Coconut Soup with Basil California Thai Noodle Salad
Pad Thai with Tofu and Rice Noodles
Thai Fry Vegetables with Coconut Chili Curry Sauce

Flavors of India

Hot and Sour Soup with Tofu, Indian Slaw with
Creamy Celery Seed Dressing, Indian Seasoned Vegetable Wraps
Somosa Cakes with Indian Spinach and Indian Potatoes, Peas and Cauliflower

25 Guest Minimum for all Bountiful Buffets

CULINARY CLASSICS

*All selections include fresh baked rolls and butter,
freshly brewed Starbucks coffee, hot tea or iced tea.*

Herb Crusted Tenderloin

Herb Crusted Seared and Oven Roasted Tenderloin of Beef with a Rich Merlot-Glace and Onion Marmalade, Balsamic Glazed Vegetables, Duchess Potatoes

Steak Au Poivre

Delicious Tenderloin of Beef served with a Classic Brandy Sauce with Green Peppercorns
Baked Potato, Green Beans

Chicken Piccata

Boneless Breast of Chicken lightly sautéed and served in a light Lemon Sauce with Capers
Orzo with Spinach, Broccoli

Chicken Breast Marsala

Sautéed Chicken Breast, Shallots and Mushrooms in a Marsala Wine Sauce
Potatoes Anna, Seasonal Vegetables

Stuffed Chicken Breast

Chicken Breast Stuffed with Prosciutto
Sautéed Baby Spinach and Provolone Cheese served with a Brie Cream Sauce
Pasta tossed with Olive Oil, Green Beans

Pork Tenderloin

Sliced Tenderloins of Pork dressed with a savory Dijon Sauce
Apple Walnut Rice, Green Beans

Slow Roasted Berkshire Pork Loin

Sliced Tenderloin of Pork dressed with a Strawberry Balsamic Jam
Bourbon Glazed Duchess Sweet Potatoes, Seasonal Vegetables

Shrimp Scampi

Shrimp sautéed with Fresh Herbs and Garlic served over Basil Orzo
Seasonal Vegetables

Grilled Salmon with Dill Butter

Salmon Fillet broiled to perfection served with Citrus Butter Sauce
Oven Roasted Potatoes, Green Beans

Vegetable Napoleon

Layered Vegetarian Napoleon with
Portobello Mushroom, Eggplant, Peppers, Zucchini and Yellow Squash

Vegetarian Lasagna

Lasagna Noodles rolled with Fresh Ricotta,
Mozzarella and Parmesan Cheese
Topped with a Marinara Sauce

Culinary Classics Accompaniments

Soup

Vegetable Consommé with Wild Mushrooms
Cream of Roasted Sweet Potato and Squash
Turkey and Wild Rice
Vegetarian Vegetable

Salads

Tossed Garden Salad

A Fresh Mix of Lettuce with Cherry Tomatoes and Cucumbers with
Lemon Thyme Dressing

Caesar Salad

Romaine Lettuce with Fresh Parmesan Cheese, Herb Croutons and Creamy
Caesar Dressing

Cranberry Walnut Salad

Mixed Greens with Dried Cranberries, Walnuts, Goat Cheese and Sweet
Poppy Seed Dressing

Spinach Salad

Baby Spinach Topped with Mandarin Oranges, Caramelized Walnuts and
finished with a Raspberry Vinaigrette

Greek Salad

A traditional Greek Salad with Olives, Pepperocini, Sliced Red Onion, Tomato,
tossed With Greek Dressing and finished with Feta Cheese

Desserts

Chocolate Cake
Carrot Cake
Key Lime Pie
Cheese Cake
Assorted Dessert Bars; includes Lemon, Chocolate, Apple
Grilled Angel Food Cake with Seasonal Berries
Apple Pie with Caramel Sauce
Blueberry Crisp
Triple Chocolate Mousse (three week notice required)
Assorted Petite Cookies
Famous George Williams College Petite Cookies