

IASTED Gala Buffet Menu

Salads

Roasted Wild Mushroom Salad with Butternut Squash and Tiny Tomatoes

Cucumber, Tomato and Feta Salad with Fresh Rosemary

Orzo Salad with Roasted Vegetables and Parmesan Reggiano

Assorted Rolls and Sweet Butter

Hot dishes

Pan Seared French Chicken Baby Arugula, Pancetta and Asiago Cheese, Served on a Bed of Herb Polenta

Crispy Atlantic Salmon Over Roma Tomato & White bean Stew and Wilted Swiss Chard.

Dessert

*Triple Chocolate Mousse Torte
Layers of Chocolate Mousse with Chocolate Shavings*

Selection of Individual Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea