

# RING IN THE NEW YEAR

# 20<sup>80's</sup> 24 STYLE

Sunday, December 31st

Student Union Ballroom

## Buffet Dinner

### Cocktail Hour

Vegetable Crudité Display  
Charcuterie display with Cured Meats and Smoked Sausages  
Local Cheese Display with Fruits, Crackers and Local Jams

### Salads

Power Greens – Arugula and Watercress, Crispy Quinoa, Chickpeas, Roasted Cherry Tomato Vinaigrette (GF, V)  
Baby Greens, Apples, Toasted Walnuts, Dill, and Apple Cider Vinaigrette (GF, V)

### Carving Station

Roasted Beef Striploin with a Red Wine Reduction, Creamed Spinach, Mashed Potatoes (GF)

### Mains

Pan Seared Halibut with Braised Collard Greens, Citrus Beurre Blanc  
Roasted Chicken Breast, Crispy Lardon, Roasted Alliums  
Couscous, Moroccan Braised Eggplant, Olives and Chickpeas, Preserved Lemons and Plant-Based Yogurt

### Sides

Broccolini with Garlic and Olive Oil (GF, V)  
Roasted Local Potatoes, Rosemary, and Garlic (GF, V)  
Bread with Spreads

### Holiday Theme Dessert Station from UMass Bakeshop

Grasshopper Mousse Cake  
Tiramisu Cake  
Vegan Chocolate Kahlua Pie

### Gluten Free Dessert

Vanilla Bean Crème Brûlée Cheesecake (GF)

Dairy Free (DF), Gluten Free (GF), Vegan (V)