

UJC Saturday Night

Prime Rib Buffet

Soup

New England Clam Chowder

Salads

Caesar Salad

Harvest Pear Salad

Entrees

Chef Carved Herb Crusted Prime Rib of Beef
with garlic au jus and horseradish aioli.

Cajun Crab Cakes
with remoulade sauce.

Maple Mustard Glazed Chicken Breast

Cheese Tortellini in a Pesto Cream Sauce
with roasted peppers, artichoke hearts, and button mushrooms.

Sides

Caramelized Onion and Sour Cream Mashed Potatoes

Butternut Squash Risotto

Corn and Edamame Succotash

Balsamic Roasted Brussels Sprouts

Desserts

Prepared by our professional pastry staff and students.