Boone Center Lunch Buffet

$26.50 per Person
Minimum of 25 Guests Required
For groups under 25 an additional $2.00 will be added per person
V - Vegetarian | VG – Vegan | G - Gluten Free

Salads (Select One)

Center Salad
with Artisan Greens, Tomatoes, Artichokes, Cucumbers, Pickled Carrots, Sunflower Seeds, and Balsamic Vinaigrette Dressing (V, VG, GF)

Caesar Salad
with Garlic Croutons, Parmesan Cheese, White Anchovies, and Housemade Caesar Dressing

Iceberg Wedge
with Bleu Cheese Crumbles, Tomato, Egg, Bacon, Crispy Onions, and Creamy Bleu Cheese Dressing

Farro Verde
with Feta and Olives (V, VG, GF)

Mediterranean Couscous Salad
with Olives, Cucumbers, Tomatoes, Herbs, Roasted Peppers, Pine Nuts, and Arugula Pesto (V)

Soba Noodle Salad
with Creamy Peanut Dressing, Napa Cabbage, Cashews, Sweet Peppers, and Cucumber (V, VG)

Add Chef’s Soup du Jour for $2 per person

Entrées (Select Two)

Dijon Chicken with Cremini Mushrooms and Tarragon

Corn Meal Crusted Catfish with Cajun Remoulade

Garlic and Rosemary Marinated Flank Steak with Red Wine Sauce

Brined and Smoked Pork Tenderloin with Peach and Hot Pepper Glaze

Cajun Deep Fried Turkey Breast with Cranberry Walnut Relish

Sweet Chili Glazed Salmon with Bourbon Barrel Togarashi, Pickled Vegetables, and Scallions

Prices do not include 20% Service Charge and 6% Sales Tax when applicable

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Side and Dessert Selections

Add any additional sides or desserts for an additional $2.00 per item, per person

Starches (Select One)
- Weisenberger Cheese Grit Soufflé (V, GF)
- Corn Pudding (V)
- Toasted Basmati Rice with Macadamia Nuts and Coconut (V, VG, GF)
- Whipped Sweet Potatoes with Brown Sugar Streusel (V)
- Roasted Garlic Mashed Potatoes (V, GF)
- Potatoes au Gratin (V, GF)
- Gourmet Mac and Cheese with Cavatappi, Three Cheese Sauce, and Herb Breadcrumb Topping (V)
- Ancient Grain Pilaf (V, VG, GF)
- Parmesan Risotto (V, GF)
- Sausage, Apple and Pecan Cornbread Stuffing
- Roasted Trio of Potatoes with Fresh Herbs (V, GF)
- Spoonbread with Leeks and Corn (V)

Vegetables (Select One)
- Southern Style Green Beans Stewed with Kentucky Country Ham and Onions (GF)
- Edamame Succotash (V, VG, GF)
- Broccoli Soufflé (V)
- Sautéed Squash and Zucchini with Sweet Onions (V, VG, GF)
- Sweet Peas and Pearl Onions (GF, V, VG)
- Confetti Corn with Chipotle Peppers (V, VG, GF)
- Roasted Stuffed Tomatoes with Parmesan Herb Breadcrumbs (V)
- Ratatouille (V, VG, GF)
- Honey Mustard Carrots (V, GF)
- Sautéed Cauliflower and Artichokes (V, VG, GF)
- Braised Kale Greens with Country Ham and Cider Vinaigrette (GF)
- Green Bean Almondine (V, VG, GF)
- Grilled Vegetables (V, VG, GF)

Desserts (Select One)
- Tiramisu (V)
- Chocolate and Salted Toffee Trifle with Devil’s Food Cake, Chocolate Mousse and White Chocolate (V)
- Chocolate Nutella Mousse with Candied Hazelnuts (V)
- Tres’ Leches Cake with Fresh Berries
- Bread Pudding with Kentucky Bourbon Sauce (V)
- Apple Crisp with Rolled Oat Streusel and Kentucky Bourbon Sauce (V)
- Cupcakes (three flavors) (V)

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