**REUNION MEALS**

Register for meals when you complete your online registration form.

Vegetarian, vegan, and gluten-free alternatives, as well as special dietary needs, will be addressed on an individual basis and can be indicated as part of the Reunion registration process.

Prices include required Massachusetts meal tax.

Social hours are from 5:30-6:30 pm, and will have an open bar or cash bar, as indicated below.

Dinners are from 6:30-8 pm

Meals for children 12 and under are available for $11 per meal.

**Breakfast is included in the housing package. Friday, Saturday, Sunday**

A late fee of $10 per adult, per meal will apply after the April 24 registration deadline.

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**Breakfast, as included in the housing package. Friday, Saturday, Sunday**

<table>
<thead>
<tr>
<th>7-9am</th>
<th>Class</th>
<th>Sample menu (may vary)</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1970</td>
<td>50th</td>
<td>Assorted juices, cold and hot cereal, oatmeal bars, assorted yogourt, assorted fruit, muffins, vegan baked pastries, scrambled eggs, bacon, bagels, Sun Coffee Roasters, Organic Tea</td>
<td>Cutter-Ziskind</td>
</tr>
<tr>
<td>1980</td>
<td>40th</td>
<td></td>
<td>King/Scales</td>
</tr>
<tr>
<td>1990</td>
<td>30th</td>
<td></td>
<td>King/Scales</td>
</tr>
<tr>
<td>2000</td>
<td>20th</td>
<td></td>
<td>Lamont</td>
</tr>
<tr>
<td>2010</td>
<td>10th</td>
<td></td>
<td>Tyler</td>
</tr>
</tbody>
</table>

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**Date** | **Day** | **Time** | **Class** | **Reunion** | **Description**                                                                                                                                                                                                 | **Menu**                                                                                                                                                                                                                                                                                                                                 | **Price** | **Location**                      |
|----------|---------|----------|-----------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------|
| 5/14     | Thursday| 5:30-8pm | 2010      | 10th        | **Social Hour and Dinner** Buffet dinner for the 10th, 20th, 30th, and 40th Reunion classes. Kids will dine off the buffet. Vegetarian/vegan options are available. Cash bar available at social hour and dinner. | Queen's Greens, Grapes, Shallots, and Aged Cheddar, Dijon Vinaigrette  
Seared Chicken with Fine Herbs, Citrus Beurre Blanc, Local Roasted Shiitake Mushrooms, Grilled Asparagus and Celeriac Puree  
*Down South Smokehouse Collard Greens Stuffed with Sweet Potato and Served with Carolina Gold Rice  
Warm Chocolate Banana Bread with Vanilla Ice Cream and Salted Caramel  
Homemade Dinner Rolls  
Sun Coffee Roasters, Organic Tea  
*Vegetarian alternative | $38       | Conference Center                      |
| 5/15     | Friday  | Noon–1:30 p.m. | 2010 | 10th    | **Luncheon** Buffet lunch for the 10th, 20th, 30th, and 40th Reunion classes. Sliced grilled herbed chicken breast, fresh tuna salad. Kids meal vegetarian alternative is pasta with marinara sauce. Vegetarian/vegan options are available. | Mixed Baby Greens with Spinach  
Sliced Grilled Herbed Chicken Breast  
Fresh Tuna Salad  
*Grilled Herbed Tofu  
Grilled Vegetables (summer squash, zucchini, green peppers, eggplant, red onion)  
Kale Salad with Avocados & Red Peppers  
Potato Salad  
Fresh Fruit Salad  
Freshly Baked Focaccia  
Assorted Cookies & Bars  
Sun Coffee Roasters, Organic Tea  
Fresh Iced Tea, Fresh Lemonade  
*Vegetarian alternative | $18       | Campus Center  
Carroll Room, CC103, and CC 104 |
### Friday
**Social Hour and Dinner**
5/15 10th

<table>
<thead>
<tr>
<th>Time</th>
<th>Menu</th>
<th>Vegetarian/Vegan Options</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>5:30/6:30–8 p.m.</td>
<td>Tex-Mex buffet for 10th Reunion Class. Kids will dine off the buffet. Vegetarian/vegan options are available. Cash bar social hour and dinner.</td>
<td></td>
<td>Tyler main dining room</td>
</tr>
</tbody>
</table>

### 5/16 Saturday
**Picnic Lunch Pick Up**
2010 10th-50th

<table>
<thead>
<tr>
<th>Time</th>
<th>Menu</th>
<th>Vegetarian/Vegan Options</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Noon–1:30 p.m.</td>
<td>Make your own picnic lunch for the 10th, 20th, 30th, 40th, and 50th Reunion classes. Vegetarian/vegan options are available.</td>
<td></td>
<td>Chapin Lawn</td>
</tr>
</tbody>
</table>

### 5/16 Saturday
**Social Hour and Dinner**
2010 10th

<table>
<thead>
<tr>
<th>Time</th>
<th>Menu</th>
<th>Vegetarian/Vegan Options</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>5:30/6:30–8 p.m.</td>
<td>BBQ buffet for 20th and 10th Reunion classes. Cash bar during social hour and dinner.</td>
<td></td>
<td>Davis Lawn</td>
</tr>
</tbody>
</table>

### 5/17 Sunday
**Brunch**
2010 10th

<table>
<thead>
<tr>
<th>Time</th>
<th>Menu</th>
<th>Vegetarian/Vegan Options</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>10–11:30 a.m.</td>
<td>Brunch buffet for the 10th, 20th, and 30th Reunion Classes. Vegetarian/vegan options are available.</td>
<td></td>
<td>Scott Gym</td>
</tr>
</tbody>
</table>

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**Tex-Mex Buffet**
- Beef Barbacoa
- Chicken Mole
- Grilled Tofu Marinated with Ancho Chile, Cilantro and Roasted Garlic
- Mexican Street Corn Salad
- Slow Roasted Zucchini with Oregano, Pasilla Chile and Roasted Tomato
- Salsa Verde, Ranchero Sauce, Pico de gallo, Cotija Cheese, Pickled Red Onion
- Chipotle Black Beans and Rice
- Garden Salad with Green Goddess Dressing
- Corn and Flour Tortillas
- Churros, Maple Valley Ice Cream
- Watermelon

**Tex-Mex Buffet Menu Options**
- Beef Barbacoa
- Grilled Tofu Marinated with Ancho Chile, Cilantro and Roasted Garlic
- Mexican Street Corn Salad
- Slow Roasted Zucchini with Oregano, Pasilla Chile and Roasted Tomato
- Salsa Verde, Ranchero Sauce, Pico de gallo, Cotija Cheese, Pickled Red Onion
- Chipotle Black Beans and Rice
- Garden Salad with Green Goddess Dressing
- Corn and Flour Tortillas
- Churros, Maple Valley Ice Cream
- Watermelon

**Picnic Lunch Menu Options**
- Oven Roasted Turkey, Cheddar Cheese, Leafy Lettuce, Cranberry Mayonnaise on Multigrain Baguette
- Tuna Salad with Green Leafy Lettuce on Ciabatta Roll
- Roasted Red Pepper Hummus Wrap with Moroccan Couscous, Cucumber, Shaved Red Onion, Feta Cheese and Lemon Vinaigrette (vegan available)
- Hummus with Baby Carrots
- Cheddar Cheese and Lemon Vinaigrette (vegan available)
- Quinoa Salad
- Assorted Bagged Chips
- Assorted Hand Fruit
- Chocolate Chip Cookies
- Bottled Water

**Social Hour and Dinner Menu Options**
- BBQ Pulled Pork, Mini Brioche Rolls
- Macaroni and Cheese
- Grilled Vegetable Platters
- Red Bliss Potato Salad
- Couscous Roasted Corn and Pepper Salad with Herb Vinaigrette
- Fresh Mozzarella Tomato Salad with Basil Vinaigrette
- Triple Berry Deconstructed Shortcake Bar with Fresh Whipped Cream

**Brunch Buffet Menu Options**
- Assorted Juices - Orange, Cranberry
- Assorted Quiches: Lorraine, Asparagus & Cheddar
- Tofu Quiche (eggless & vegan)
- Home Fries
- Chicken Apple Sausage
- Carved Ham with Orange Ginger Glaze
- Field Greens with Fresh Strawberries, Orange Slices, Toasted Pepitas, and Red Onion Poppyseed Dressing
- Fresh Fruit Salad
- Bagels with Lox and Whipped Cream Cheese
- Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake and Danish
- Sun Coffee Roasters, Organic Tea

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**Cost**
- $27 per ticket for Tex-Mex Buffet
- $14 per ticket for Picnic Lunch
- $25 per ticket for BBQ buffet
- $22 per ticket for Brunch