# 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.

## 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 bar, 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>
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<tr>
<td>1990</td>
<td>30th</td>
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<td>King/Scales</td>
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<tr>
<td>2000</td>
<td>20th</td>
<td></td>
<td>Lamont</td>
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<tr>
<td>2010</td>
<td>10th</td>
<td></td>
<td>Tyler</td>
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</table>

## Menus

<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Time</th>
<th>Class</th>
<th>Description</th>
<th>Menu</th>
<th>Price</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>5/14</td>
<td>Thursday</td>
<td>Social Hour and Dinner</td>
<td>5:30-8pm</td>
<td>2000 20th buff</td>
<td>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</td>
<td>$38</td>
<td>Conference Center</td>
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<tr>
<td>5/15</td>
<td>Friday</td>
<td>Luncheon</td>
<td>Noon–1:30 p.m.</td>
<td>2000 20th buff</td>
<td>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 &amp; Red Peppers Potato Salad Fresh Fruit Salad Freshly Baked Focaccia Assorted Cookies &amp; Bars Sun Coffee Roasters, Organic Tea Fresh Iced Tea, Fresh Lemonade *Vegetarian alternative</td>
<td>$18</td>
<td>Campus Center Carroll Room, CC103, and CC 104</td>
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<tr>
<td>Date</td>
<td>Event</td>
<td>Time</td>
<td>Class</td>
<td>Menu</td>
<td>Price</td>
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| 5/15   | Social Hour and Dinner        | 5:30–6:30 p.m. | 20th      | Mixed Greens with Roasted Beets, Goat Cheese, Pumpkin Seeds and Roasted Garlic Vinaigrette  
Salmon with Carrot-Ginger Puree, Beluga Lentils, Tuscan Kale and Shaved Fennel with Charred Scallion Vinaigrette  
*Eggplant Tagine with Quinoa, Kalamata Olives, Feta Cheese, Preserved Lemon and Swiss Chard  
House-Made Whole Wheat Rolls  
The Salmon with carrot-ginger puree. Kids meal is grilled chicken breast or vegan nuggets. Vegetarian/vegan options are available. Open bar available at social hour. Wine served with dinner.  
*Vegetarian alternative | $57    |
|        |                               |               |           | Picnic Lunch  
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 Crackers  
Quinoa Salad  
Assorted Bagged Chips  
Assorted Hand Fruit  
Chocolate Chip Cookies  
Bottled Water |        |
|        |                               |               |           | 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 |        |
| 5/16   | Picnic Lunch Pick Up          | Noon–1:30 p.m.| 20th      | Make your own picnic lunch for the 10th, 20th, 30th, 40th, and 50th Reunion classes. Vegetarian/vegan options are available.  | $14    |
|        |                               |               |           | 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 |        |
| 5/17   | Brunch                        | 10–11:30 a.m. | 20th      | 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 | $22    |