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>
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<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>
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<td>1980</td>
<td>40th</td>
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<td>King/Scales</td>
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<td>1990</td>
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<td>2010</td>
<td>10th</td>
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<td>Tyler</td>
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<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Time</th>
<th>Class</th>
<th>Reunion</th>
<th>Description</th>
<th>Menu</th>
<th>Price</th>
<th>Location</th>
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<tbody>
<tr>
<td>5/14</td>
<td>Thursday</td>
<td>Social Hour and Dinner</td>
<td>1990</td>
<td>30th</td>
<td>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.</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</td>
<td>$38</td>
<td>Conference Center</td>
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<tr>
<td>5/15</td>
<td>Friday</td>
<td>Luncheon</td>
<td>1990</td>
<td>30th</td>
<td>Buffet lunch for the 10th, 20th, 30th, and 40th Reunion classes. Sliced grilled herbed chicken breast. Kids meal vegetarian alternative is pasta with marinara sauce. Vegetarian/vegan options are available.</td>
<td>Mixed Baby Greens with Spinach Sliced Grilled Herbed Chicken Breast *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</td>
<td>$18</td>
<td>Campus Center Carroll Room, CC103, and CC 104</td>
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<tr>
<td>Date</td>
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<td>5/15</td>
<td>5:30/6:30–8 p.m.</td>
<td>1990</td>
<td>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.</td>
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<td></td>
<td>Mixed Greens with Roasted Beets, Goat Cheese, Pumpkin Seeds and Roasted Garlic Vinaigrette</td>
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<td>Salmon with Carrot-Ginger Puree, Beluga Lentils, Tuscan Kale and Shaved Fennel with Charred Scallion Vinaigrette</td>
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<td>*Eggplant Tagine with Quinoa, Kalamata Olives, Feta Cheese, Preserved Lemon and Swiss Chard</td>
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<td>House-Made Whole Wheat Rolls</td>
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<td>Fruit Galette</td>
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<td>Sun Coffee Roasters, Organic Tea</td>
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<td>Conference Center Paradise Room</td>
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<td>5/16</td>
<td>Noon–1:30 p.m.</td>
<td>1990</td>
<td>Make your own picnic lunch for the 10th, 20th, 30th, 40th, and 50th Reunion classes. Vegetarian/vegan options are available.</td>
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<td>Picnic Lunch</td>
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<td></td>
<td>Oven Roasted Turkey, Cheddar Cheese, Leafy Lettuce, Cranberry Mayonnaise on Multigrain Baguette</td>
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<td></td>
<td>Tuna Salad with Green Leafy Lettuce on Ciabatta Roll</td>
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<td></td>
<td>Roasted Red Pepper Hummus Wrap with Moroccan Couscous, Cucumber, Shaved Red Onion, Feta Cheese and Lemon Vinaigrette (vegan available)</td>
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<td>Hummus with Baby Carrots</td>
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<td>Cheddar Cheese and Crackers</td>
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<td>Quinoa Salad</td>
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<td>Assorted Bagged Chips</td>
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<td>Assorted Hand Fruit</td>
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<td>Chocolate Chip Cookies</td>
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<td>Bottled Water</td>
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<td>5/16</td>
<td>5:30/6:30–8 p.m.</td>
<td>1990</td>
<td>Served dinner for the 30th Reunion class. Braised boneless short ribs. Kids meal is penne pasta with peas, carrots and Parmesan cheese. Vegetarian/vegan options are available. Open bar available at social hour. Wine served with dinner.</td>
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<td></td>
<td>Arugula Salad with Shaved Red Onions, Blue Cheese, and Sherried Vinaigrette</td>
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<td>Braised Boneless Short Rib with Yukon Gold Potato Puree, Carrots, English Peas, Garlic Thyme Butter</td>
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<td>*Spicy Sicilian Rigatoni Stew with Kalamata Olives, Red Pepper and Broccoli Rabe</td>
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<td>House-Made Dinner Rolls</td>
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<td>Cherry Cheesecake Parfait</td>
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<td>Sun Coffee Roasters, Organic Tea</td>
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<td>5/17</td>
<td>10–11:30 a.m.</td>
<td>1990</td>
<td>Brunch buffet for the 10th, 20th, and 30th Reunion Classes. Vegetarian/vegan options are available.</td>
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<td></td>
<td></td>
<td>Assorted Juices - Orange, Cranberry</td>
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<td>Assorted Quiches: Lorraine, Asparagus &amp; Cheddar</td>
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<td>Tofu Quiche (eggless &amp; vegan)</td>
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<td>Home Fries</td>
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<td>Chicken Apple Sausage</td>
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<td>Carved Ham with Orange Ginger Glaze</td>
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<td>Field Greens with Fresh Strawberries, Orange Slices, Toasted Pepitas, and Red Onion</td>
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<td>Poppyseed Dressing</td>
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<td>Fresh Fruit Salad</td>
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<td>Bagels with Lox and Whipped Cream Cheese</td>
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<td>Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake and Danish</td>
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<td>Scott Gym</td>
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