



ANNENBERG  
CENTER

UNIVERSITY of PENNSYLVANIA

## PHILIP GLASS ENSEMBLE DINNER BUFFET MENU

### **Mixed Green Salad (VG)**

Shaved fennel & celery, white balsamic vinaigrette,  
toasted almonds & shaved pecorino on the side

### **Wheat Berry Salad**

Golden raisins, walnuts, parmesan & arugula in apple cider vinaigrette

### **Pan-Roasted Filet of Beef**

Smoked mushroom glaze, blue cheese & fried onions

### **Pecorino-Crusted Chicken Breast (MWG)**

Oven-dried tomato compote, black olive tapenade

### **Roasted & Stuffed Red Pepper (VG & MWG)**

Quinoa, eggplant, raisins & almonds

### **Roasted Asparagus (VG & MWG)**

Caramelized onion balsamic dressing

### **Dark Chocolate Cake with Fresh Berries**

### **Beverages**

Fruit-infused water, assorted sodas, mulled apple cider,  
La Colombe coffee & tea service  
(Alcoholic beverages available via cash bar)

**\$40 per person**

**ORDER BY FEBRUARY 10!**

### **Important Information**

VG = Vegan    MWG = Made Without Gluten

Alcoholic beverages are not included in per person pricing but will be available via a cash bar.  
Dinners must be ordered by Feb 10. Please notify us of any food allergies at time of purchase.