

PLATED LUNCHEON SELECTIONS

Luncheon prices are based on **three courses** and include Multigrain Harvest Rolls, Cranberry Nut Rolls and Sliced Sourdough Bread

FIRST COURSE *(select one soup OR one salad)*

CHILLED SOUPS

Golden Potato, Crispy Leeks
Fresh Pea
Melon
Gazpacho

HOT SOUPS

Yukon Gold Potato Soup, Vermont Chèvre
Country Vegetable and Bean, Oyster Crackers
New England Clam Chowder
Corn Chowder
Black Bean and Roasted Corn, Crispy Tortilla Strips
Roasted Tomato, Cumin and White Bean
Broccoli and Vermont Cheddar

SALADS

Traditional Caesar Salad
Baby Spinach, Roasted Plum Tomatoes, Shaved Fennel, Kalamata Olives, Lemon Herb Vinaigrette
Romaine, Frisse, Radicchio, Yellow Tomatoes, Chèvre, Toasted Pine Nuts, Roasted Garlic & Cumin Vinaigrette
Watercress, Red Oak, Mandarin Oranges, Crispy Wonton Strips, Orange Ginger Vinaigrette
Red and Green Oak, Grilled Shrimp, Asparagus Tips, Sesame Orange Vinaigrette
Baby Spinach, Roasted Apples, Drunken Cranberries, Blue Cheese, Apple Cider Vinaigrette
Mesclun Greens, Cherry Tomatoes, Julienned Seasonal Vegetables, Cabernet Vinaigrette

ENTRÉES

COLD SELECTIONS

BY EARTH

Whole Roasted Tomato Stuffed with Bulger Wheat Salad over Mesclun Greens
Asparagus, Marinated Artichoke Hearts, Lemon Herb Vinaigrette

BY AIR

Grilled Sliced Chicken with Sundried Tomato and Olive Relish
Herbed Bowtie Pasta over Mesclun Greens

BY SEA

Grilled Spice Rubbed Salmon, with Roasted Poblano Aioli,
Black Bean, Corn and Chayote Salad over Hearts of Romaine
Pepper Seared Tuna with Spicy Aioli and Jasmine Rice Salad over Arugula
Chilled Lobster with Lemon Aioli over Radicchio and Bibb Lettuce
Marinated Tri-Colored Baby Potatoes

BY LAND

Grilled Sliced Tenderloin with Herbed Potato Salad, Roasted Plum Tomatoes
and Horseradish Chive Cream over Red Leaf Lettuce

A service charge of \$75.00 applies to events with 15 guests or less.

All Food and Beverage is subject to 15% Gratuity, 8% Taxable Administrative Fee and 7% Massachusetts Sales Tax

HOT SELECTIONS

BY EARTH

Wild Mushroom Triangoli with Arugula, Shallot Cream
Roasted Plum Tomatoes, Asiago Cheese
Herb Risotto Stuffed Yellow Pepper, Tomato Pan Sauce
Braised Greens

BY AIR

Grilled Balsamic Chicken Breast, Sundried Cherry Demi-Glace
Butternut Squash Puree
Grilled Chicken, Dried Fruit Chutney
Herb Risotto Cake
Asparagus

BY SEA

Grilled Salmon, Lemon Butter Sauce
Sautéed Forest Mushrooms, Asparagus Tips and Braised Greens
Grilled Swordfish, Sundried Tomato and Olive Relish
Sautéed Zucchini and Yellow Squash

BY LAND

Grilled Hanger Steak, Roasted Corn Salsa
Red Skin Mashed Potato, Asparagus
Grilled Black Angus Steak
Potato and Mushroom Ragout, Sautéed Spinach

DESSERTS

Vanilla Cheesecake Tart with Fresh Strawberries
Crème Caramel with Fresh Berries
Key Lime Tart with Italian Meringue and Mango Puree
Triple Chocolate Mousse Torte, Crème Anglaise and Chocolate Sauce
Fresh Fruit Tart, Fruit Coulis
Amaretto Cheesecake with Cherry Compote
Decadent Flourless Chocolate Torte, Blackberry Port Reduction
Trio of Fresh Fruit Sorbet with Fresh Berries

PRE-SET DESSERTS *(served in parfait glasses)*

Lemon Mousse Parfait
Fresh Berries and Sabayon
Taza Chocolate Pudding with Whipped Cream and Cocoa Nibs
Coconut Cream Trifle with Raspberry Compote and Toasted Coconut
Native Matfield Maple Panna Cotta with Candied Walnuts
Farmers Custard with Fresh Berries
Tiramisu Parfait

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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