LUNCHEON BUFFETS
Buffets include Multigrain Harvest Rolls, Cranberry Nut Rolls and Sliced Sourdough Bread

NEW ENGLAND BUFFET (minimum of 25 guests)

SOUP
Traditional Clam Chowder with Oyster Crackers

SALADS
Cabbage and Dried Fruit Slaw
Roasted Beet and Fennel Salad on a Bed of Arugula with local Chèvre
Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette

ENTRÉES
New England Baked Scrod, Lemon and Grapeseed Oil
Yankee Pot Roast, Traditional Pan Sauce
Baked Lobster Macaroni and Cheese, Buttered Herb Crust
Vegetarian Shepard’s Pie

ACCOMPANIMENTS
Roasted Red Skin Potatoes
Asparagus
Corn Bread with Sweet Butter

DESSERTS
Strawberry Shortcake Trifle
Boston Cream Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

NORTH END BUFFET (minimum of 25 guests)

SOUP
Tuscan Bean and Vegetable

SALADS
Traditional Caesar Salad
Sliced Tomatoes and Buffalo Mozzarella with Pesto
Grilled Balsamic Marinated Mushroom, Roasted Red Peppers and Artichoke Heart Salad

ENTRÉES
Penne with Olives, Capers and Peppers, Tomato Basil Sauce
Grilled Chicken, Mushroom Marsala Sauce
Grilled Swordfish, Sundried Tomato, Olive and Fennel Relish

ACCOMPANIMENTS
Traditional Ratatouille
Herb Risotto Cakes, Red Wine Demi-Glace
Display of Bruschetta with Assorted Toppings

DESSERTS
Tiramisu, Ricotta filled Cannoli, Biscotti and Panna Cotta
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

A service charge of $75.00 applies to all events with 15 guests or less.
All Food and Beverage is subject to 15% gratuity, 8% taxable administrative fee and 7% Massachusetts Sales Tax
LUNCHEON BUFFETS

Buffets include Multigrain Harvest Rolls, Cranberry Nut Rolls and Sliced Sourdough Bread

CREATE YOUR OWN BUFFET (minimum of 25 guests)

SOUP
Soup of the Day

SALADS
(select two)
Marinated Fruit Salad
Grilled Marinated Seasonal Vegetables
Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella
Traditional Caesar Salad
Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette
Field Greens, Roasted Tomatoes, Black Olives, Feta, Creamy Olive Dressing and Lemon Herb Vinaigrette
Baby Potatoes with Green Beans, Cherry Tomatoes and Black Olives
Bowtie Pasta with Tri-Color Peppers and Prosciutto, Herb Vinaigrette

ENTRÉES
(select two)
Roasted Breast of Chicken, Mushroom Marsala Sauce
New England Baked Scrod, Lemon and Grapeseed Oil
Grilled Hanger Steak, Roasted Red Pepper Relish
Seared Spiced Rubbed Salmon, Cilantro Cream
Butternut Squash Ravioli with Roasted Red Peppers, Wilted Spinach, Blue Cheese and Walnuts

ACCOMPANIMENTS
(select two)
Seasonal Vegetable Medley
Butternut Squash Puree
Asparagus
Roasted Cauliflower
Soft Polenta
Steamed Rice
Whipped Yukon Gold Mashed Potatoes
Roasted Red Skin Potatoes

DESSERTS
(select two)
Boston Cream Pie
Apple Crumble, Ice Cream
Seasonal Fruit Crisp
Crème Caramel with Fresh Berries
Vanilla Cheesecake with Fresh Strawberries
Decadent Flourless Chocolate Torte
Fresh Fruit Tart
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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### LUNCHEON BUFFETS
*Buffets include Multigrain Harvest Rolls, Cranberry Nut Rolls, Sliced Sourdough Bread and Pita Wedges*

#### CREATE YOUR OWN SALAD BUFFET *(minimum of 25 guests)*

**SOUP**
- Vegan and Gluten-Free Soup of the Day

**LEAFY GREENS *(select two)***
- Arugula
- Baby Spinach
- Field Greens
- Kale
- Red and Green Oak
- Romaine

**GARDEN VEGETABLES *(select six)***
- Asparagus Tips
- Avocado
- Beets
- Bell Peppers
- Black Olives
- Broccoli Florets
- Carrots
- Celery
- Cherry Tomatoes
- Chick Peas
- Cucumbers
- Mushrooms
- Red Onion
- Roasted Corn
- Sweet Potato

**FRUITS *(select one)***
- Dried Cranberries
- Mandarin Oranges
- Raspberries
- Blackberries
- Blueberries
- Strawberries

**TOPPINGS *(select three)***
- Sunflower Seeds
- Walnuts
- Spicy Pecan
- Pine Nuts
- Bacon Crumbles
- Croutons
- Fried Leeks
- Crispy Parsnips
- Wonton Strips
- Peeled Hard Boiled Eggs

**GRAINS *(select one)***
- Bulgur Wheat
- Couscous
- Quinoa
- Wild Rice

**CHEESE *(select one)***
- Blue Cheese Crumbles
- Chevre
- Feta Cheese
- Parmesan Cheese
- Swiss Cheese

**PROTEIN *(select two)***
- Grilled Chicken
- Poached Salmon
- Grilled Shrimp
- Tuna Salad
- Tofu

**DRESSINGS *(select three)***
- Champagne Vinaigrette
- Balsamic Vinaigrette
- Buttermilk Herb Dressing
- Caesar Dressing
- Cranberry Port Vinaigrette
- Lemon Herb Vinaigrette
- Caramelized Shallot and Sherry Vinaigrette
- Spicy Charred Tomato and Onion Dressing
- Creamy Sorrel Dressing
- Toasted Hazelnut Vinaigrette

**PRE-MADE ACCOMPANIMENTS *(select three)***
- Marinated Fruit Salad
- Bulgur Wheat Salad with Cherry Tomatoes, Scallions and Herbs
- Haricot Vert and Roasted Red Peppers, Toasted Hazelnut Vinaigrette
- Penne Pasta with Cherry Tomatoes, Artichoke Hearts and Pine Nuts, Herb Vinaigrette
- Baby Tri-Color Potato Salad with Tomatoes and Scallions, Bacon Vinaigrette
- Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella

**DESSERTS *(select two)***
- Almond Macaroons (gf)
- Lemon Coconut Cookies (v)
- Chocolate Mousse with Fresh Berries and Chocolate Shavings (v, gf)
- Strawberry Shortcake Trifle
- Seasonal Fruit Crisp
- Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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