

## PLATED LUNCHEON SELECTIONS

Luncheon prices are based on **three courses** and include Multigrain Harvest Rolls, Raisin 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 \$48.00pp  
Asparagus, Marinated Artichoke Hearts, Lemon Herb Vinaigrette

##### BY AIR

Grilled Sliced Chicken with Sundried Tomato and Olive Relish \$68.00pp  
Herbed Bowtie Pasta over Mesclun Greens

##### BY SEA

Grilled Spice Rubbed Salmon, with Roasted Pablano Aioli, \$72.00pp  
Black Bean, Corn and Chayote Salad over Hearts of Romaine  
Pepper Seared Tuna with Spicy Aioli and Jasmine Rice Salad over Arugula \$75.00pp  
Chilled Lobster with Lemon Aioli over Radicchio and Bibb Lettuce \$80.00pp  
Marinated Tri-Colored Baby Potatoes

##### BY LAND

Grilled Sliced Tenderloin with Herbed Potato Salad, Roasted Plum Tomatoes \$75.00pp  
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 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax*

## HOT SELECTIONS

### BY EARTH

*Wild Mushroom* Triangoli with Arugula, Shallot Cream \$48.00pp  
Roasted Plum Tomatoes, Asiago Cheese

Herb Risotto Stuffed Yellow Pepper, Tomato Pan Sauce \$48.00pp  
Braised Greens

### BY AIR

Grilled Balsamic Chicken Breast, Sundried Cherry Demi-Glace \$68.00pp  
Butternut Squash Puree

Grilled Chicken, Dried Fruit Chutney \$68.00pp  
Herb Risotto Cake  
Asparagus

### BY SEA

Grilled Salmon, Lemon Butter Sauce \$72.00pp  
Sautéed Forest Mushrooms, Asparagus Tips and Braised Greens

Grilled Swordfish, Sundried Tomato and Olive Relish \$75.00pp  
Sautéed Zucchini and Yellow Squash

### BY LAND

Grilled Hanger Steak, Roasted Corn Salsa \$70.00pp  
Red Skin Mashed Potato, Asparagus

Grilled Black Angus Steak \$75.00pp  
Potato and Mushroom Ragout, Sautéed Spinach

## DESSERTS

Vanilla Cheesecake Tart with Fresh Strawberries  
Crème Caramel and 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 and Cherry Compote  
Decadent Flourless Chocolate Torte, Blackberry Port Reduction  
Trio of Fresh Fruit Sorbet & Mixed Berries

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

Seasonal Mousse Parfait  
Butterscotch Brownie Parfait  
Fresh Berries and Sabayon  
Lemon Mousse Parfait  
Taza Chocolate Pudding with Whip Cream & Cocoa Nibs  
Farmers Custard and Fresh Berries  
Coconut Cream Parfait  
  
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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