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 Bulgar 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

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