CREATE YOUR OWN BUFFET

All Luncheon Selections include Coffee, Decaffeinated Coffee and Herbal Teas.

A $7.50 service charge applies for events with 15 guests or less.

SOUPS (Please select one)

Soup du Jour
Gazpacho
Roasted Tomato Cumin and White Bean Soup
New England Clam Chowder

SALADS (Please select two)

Roasted Ratatouille Salad
Baby Spinach, Seasonal Fruit, Vermont Chèvre and Sweet Maple Pecan Vinaigrette
Orzo Pasta, Sun-dried Tomato, Kalamata Olives, Pesto Dressing
Trilogy of Potatoes tossed in Applewood Bacon Vinaigrette
Buckwheat Noodle Salad with Scallions, Diced Tomatoes, Herbed Vinaigrette
Mache, Red Oak, Seasonal Berries, Citrus Vinaigrette
Green Beans with Shaved Fennel, Oranges, and Toasted Almonds

HOT ENTRÉES (Please select two)

Grilled Chicken, Lemon Butter Caper Sauce
New England Baked Scrod, Lemon and Grapeseed Oil
Grilled Hanger Steak with Mustard Demi Glace, Crispy Fried Shallots
Seared Salmon, Whole Grain Mustard Sauce
Artichoke and Mascarpone Ravioli, Roasted Tomato and Asparagus Tips, Basil Pan Sauce

ACCOMPANIMENTS (Please select two)

Chef's Selection of Seasonal Vegetables
Butternut Squash Puree
Asparagus
Roasted Cauliflower
Soft Polenta
Steamed Rice
Whipped Yukon Gold Mashed Potatoes
Roasted Red Skin Potatoes

DESSERTS (Please select two)

Boston Cream Pie
New England Apple Pie with Ice Cream
Seasonal Fruit Crisp
Crème Caramel with Fresh Berries
Vanilla Cheesecake with Fresh Strawberries
Decadent Flourless Chocolate Torte
Fresh Fruit Tart

All Food and Beverage items listed are subject to a 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax.