PLATED LUNCHEON SELECTIONS

All Luncheon prices based on three courses and include Assorted Breads and Rolls, Coffee, Decaffeinated Coffee and Herbal Teas.
A $75.00 Service Charge applies for events with 15 guests or less.

FIRST COURSE (Please select choice of Soup or Salad)

SOUPS

Chilled:
Honeydew Melon, Mint Crème Fraiche (Summer)
Strawberry, Citrus Crème Fraiche (Summer)
Golden Potato, Crispy Leeks
Gazpacho
Watermelon Gazpacho (Summer)
Fresh Pea

Hot:
Soup du Jour
Yukon Gold Potato Soup, Vermont Chèvre
Country Vegetable and Bean Soup
New England Clam Chowder
Butternut Squash, Maple Crème Fraiche (Fall and Winter)
Roasted Pumpkin, Toasted Pumpkin Seeds (Fall and Winter)

SALADS

Traditional Caesar Salad
Baby Spinach, Roasted Plum Tomatoes, Shaved Fennel, Kalamata Olives, Lemon Herb Vinaigrette
Arugula, Radicchio, Yellow Pear Tomatoes, Chèvre, Toasted Pine Nuts, Balsamic Vinaigrette
Red and Green Oak, Grilled Shrimp, Asparagus Tips, Sesame Orange Vinaigrette
Baby Spinach, Toasted Apples, Drunken Cranberries, Blue Cheese, Apple Cider Vinaigrette
Red Oak and Endive, Toasted Pistachios, Vermont Chèvre, Farmer’s Crouton, Cabernet Vinaigrette

ENTRÉES

Cold Selections:
Whole Roasted Tomato Stuffed with Bulgar Wheat Salad over Mesclun Greens with Asparagus, Marinated Artichoke Hearts, Lemon Herb Vinaigrette
Grilled Spice Rubbed Chicken, with Roasted Pablano Aioli Served with Black Bean, Corn and Chayote Salad over Hearts of Romaine
Grilled Salmon with Tomato, Cucumber and Red Onion Relish over Mesclun Greens
Roasted Sliced Sirloin with Artichoke Hearts, Cherry Tomatoes, Capers and a Dijon Vinaigrette over Baby Spinach Radicchio
Chilled Lobster with a Citrus Vinaigrette over Mache served with a Carrot and Celeriac Slaw

Hot Selections:
Vegetarian: Orecchiette Pasta, Tomatoes, Broccoli Rabe, Vermont Chèvre
Shiitake Mushrooms and Grilled Focaccia
Grilled Balsamic Chicken Breast, Sun-dried Cherry Demi Glace
Butternut Squash Puree
Grilled Chicken, Corn Salsa, Redskin Mashed Potatoes
Grilled Salmon, Lemon Butter Sauce
Sautéed Forrest Mushrooms and Asparagus Tips over Braised Greens
Grilled Swordfish, Sun Dried Tomato and Olive Relish
Sautééed Zucchini and Yellow Squash
Grilled Hanger Steak, Smoked Tomato and Fennel Relish
Warm Potato Salad, Asparagus
Grilled Black Angus Steak over Potato and Mushroom Ragout
Sautééed Spinach

LUNCHEON DESSERTS

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

PRE-SET DESSERTS

Seasonal Mousse Parfait
Fresh Berries and Sabayou
Lemon Mousse Parfait
Farmers Custard and Fresh Berries
Coconut Cream Parfait

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