

PLATED LUNCH

SOUP OR SALAD

choice of one

CAPRESE SALAD

vine ripened tomatoes, basil, mozzarella, aged balsamic, and extra virgin olive oil

GARDEN SALAD

mixed greens, tomatoes, cucumbers, carrots, red onion, and champagne vinaigrette

CAESAR SALAD

romaine lettuce, shaved parmesan, croutons, and house made caesar dressing

SOUP OF THE DAY

chef's daily inspirations

NEW ENGLAND CLAM CHOWDER

ENTRÉES

choice of one

CHICKEN PICCATA

lemon caper sauce

CHICKEN MARSALA

wild mushroom sauce

NEW ENGLAND BAKED HADDOCK

traditional cracker crumb topping

ROASTED SALMON

brown sugar mustard glaze

GRILLED RIBEYE

herb butter

If you would like to offer your guests a choice of two entrées, a final entrée count is due 3 days prior.

ACCOMPANIMENTS

choice of two

garlic mashed potatoes

roasted fingerling potatoes

rice pilaf

roasted seasonal vegetables

ratatouille

roasted brussels sprouts

DESSERT

choice of one

chocolate decadence cake

new york cheesecake with seasonal berries

tiramisu

apple crisp with fresh whipped cream

All entrées served with freshly brewed regular and decaffeinated coffee, and assorted herbal teas.

All food and beverage subject to 18% Gratuity, 2% administrative fee and 7% tax. All audiovisual, room rental and other fees subject to 2% administrative fee and 6.25% tax. The following fees/charges: 2% administrative, bartender fees, carving fee, cake cutting fee, chef attendant fee and clean up fees are not considered a tip or service charge and are not distributed to wait staff employees, service employees or service bartenders.