

LUNCH BUFFETS

GREEK SALAD BUFFET

romaine lettuce, grilled chicken breast, grilled sliced flank steak, seasoned croutons, parmesan cheese, grape tomatoes, kalamata olives, pepperoncini, red roasted peppers, red onions, greek dressing, tortellini salad, pita bread, baklava, freshly brewed regular and decaffeinated coffee, and a selection of assorted herbal teas

add grilled shrimp

CLASSIC DELI LUNCH

garden salad, pasta salad
tuna salad, turkey breast, ham and roast beef
sliced american, swiss, provolone cheeses

accompaniments

lettuce, sliced tomatoes, shaved onions, deli pickles, whole grain mustard, mayonnaise, horseradish cream, house-made potato chips, selection of breads and rolls, assorted cookies and brownies, freshly brewed regular and decaffeinated coffee, and a selection of assorted herbal

EXECUTIVE LUNCH BUFFET

choice of garden salad or caesar salad · coleslaw or potato salad · three sandwiches

pastrami and swiss, sauerkraut, sliced pickles, romaine lettuce, and red currant mustard on marbled rye

roast beef and dubliner cheddar cheese, shaved watermelon radish, sliced pickled golden beets, whole grain honey mustard, yellow beefsteak tomatoes on caraway rye

american combo - sliced roast beef, turkey, ham, cheddar cheese, green leaf lettuce, tomatoes, red onions, thousand island dressing on a hoagie roll

ham and brie, sliced apples, cucumbers, arugula, and lemon vinaigrette on ciabatta

chilled grilled pesto chicken wrap, roasted peppers, arugula, tomatoes, and lemon vinaigrette

carved turkey, cheddar cheese, cranberry basil mayonnaise, peppergrass, and tomatoes on ciabatta

grilled pesto vegetable wrap, spinach, alfalfa sprouts, pickled red onions, and goat cheese

choice of one hot pasta entrée

baked ziti, pasta primavera, pasta bolognese

freshly baked cookies and brownies

freshly brewed regular and decaffeinated coffee and a selection of assorted herbal teas

All lunch buffets require a minimum of 15 guests.

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.

LUNCH BUFFETS

THE NORTH END

tossed caesar salad with parmesan, croutons and house-made caesar dressing
choice of penne bolognese or penne a la vodka with a tomato cream sauce, pancetta and garlic
choice of chicken parmesan or chicken piccata
roasted italian vegetable medley, herbed garlic bread, tiramisu, cannoli's,
freshly brewed regular and decaffeinated coffee, and a selection of assorted herbal teas

MEXICAN BUFFET

grilled chicken, sliced marinated beef, shredded lettuce, sautéed onions and peppers,
spanish rice, black beans, diced tomatoes, chopped scallions, sliced jalapenos, guacamole,
sour cream, salsa, shredded cheese, tortilla chips, warm flour tortillas, taco shells,
churros, freshly brewed regular & decaffeinated coffee and a selection of assorted herbal teas
add chicken tortilla soup

SAMUEL'S SELECT LUNCH

garden salad with chef's choice of dressing
warm rolls and butter
choice of two entrees
seared salmon with a brown sugar mustard glaze, new england baked haddock,
grilled chicken valdostana with spinach, prosciutto, provolone and a mushroom gravy,
garlic and rosemary tenderloin tips
chef's choice of starch and seasonal vegetables, assorted desserts,
freshly brewed regular & decaffeinated coffee and a selection of assorted herbal teas

LUNCHEON ADDITIONS

soup du jour
new england clam chowder
assorted sodas, sparkling water, and poland spring bottled waters on consumption
acqua panna or pellegrino

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