

## PLATED DINNER *(Page 1 of 2)*

### APPETIZERS

**Please select 1**

New England Clam Chowder

Hearty Minestrone Soup

Butternut Apple Bisque (GF)

Seasonal Cold Soups (GF)

*Gazpacho or Summer Berry*

Fresh Garden Salad (GF) *with Specialty Dressing*

Traditional Caesar Salad

Baby Spinach Salad (GF) *with Goat Cheese, Roasted Beets, Mandarin Orange and Red Onion*

Wedge Salad (GF) *Iceberg Lettuce Wedge, Bacon, Cherry Tomatoes and Blue Cheese Dressing*

**Add a second appetizer course for \$3 per person.**

### DESSERTS

**Please select 1**

Chocolate Bread Pudding *with Fresh Whipped Cream*

Carrot Cake *with Cream Cheese Frosting\**

Cheesecake with Berries

New England Apple Crisp *with Fresh Whipped Cream*

White and Chocolate Mousse Parfait

Platter of Assorted Mini Desserts *(One per table, please add \$2 per person)*

**Specialty Dessert Options** *(please add \$3 per person)*

Lemoncello Cake

Chocolate Seduction *with Raspberry Glace*

Apple Pie *with Vanilla Ice Cream*

Berry Trifle Parfait *with Whipped Cream*

(GF) = Gluten Free

(V) = Vegetarian

**GLUTEN FREE OFFERINGS** The (GF) symbol identifies items made with gluten free products. It does not mean "allergy free" as our kitchens are not 100% gluten free and cross contamination may occur. Please inform your server if a person in your party has a food allergy.

Guarantees are due 3 business days prior to your event. All prices are per person unless otherwise noted.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% local and Mass sales tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 7-2018

## PLATED DINNER *(Page 2 of 2)*

### ENTRÉES

**Please select 1** (If two entrées are selected, the higher price will prevail)

Grilled Salmon <sup>GF</sup> with Lemon and Dill	\$34	Flat Iron Steak <sup>GF</sup> With Mushrooms and Demi Glace	\$32
Grilled Swordfish <sup>GF</sup> Roasted Tomatoes, Capers and Lemon Beurre Blanc	\$38	Prime Rib of Beef <sup>GF</sup> Au Jus	\$40
Stuffed Sole with Seafood Stuffing and Lobster Sauce	\$30	Petite Filet Mignon & Grilled Swordfish <sup>GF</sup>	\$49
Baked Seafood Medley Shrimp, Scallops, Cod and Lobster with Sherry Crumb Topping	\$42	Roast Sliced Sirloin and Half a Baked Stuffed Lobster	Market Price
Baked Cod with Sherry Crumb Topping	\$32	Roast Loin of Pork <sup>GF</sup> With Seasonal Chutney	\$33
Chicken Marsala Braised Chicken Tenderloins with Mushrooms, Onion and Marsala Wine	\$38	Roast Rack of Lamb <sup>GF</sup> Slow roasted with Mustard	\$49
Chicken Florentine Stuffed Breast with Spinach and Cheese, topped with Supreme Sauce	\$36	Mediterranean Tasting Plate <sup>GF</sup> <sup>V</sup> Tomato stuffed with Vegetable Risotto, Eggplant Parmigiana and Vegetable stuffed Zucchini with Three Cheeses	\$27
Roasted Cranberry Chicken Breast With Cranberry Sage Stuffing	\$30	Eggplant Rollatini <sup>V</sup> <sup>GF</sup> With Sicilian Caponata on Creamy Polenta	\$27
		Grilled Portabella & Vegetable Stack <sup>V</sup> <sup>GF</sup> With Asparagus, Peppers, Zucchini and Summer Squash; sprinkled with fresh Parmesan Cheese	\$27

*Seasonal Vegetable and Chef's Choice of Accompaniment unless indicated*

*Baskets of Rolls and Butter*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea*

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