

PLATED LUNCH

SOUP or SALAD

Please select 1

- New England Clam Chowder
- Soup du Jour
- Fresh Garden Salad with choice of dressing (GF)
- Traditional Caesar Salad

DESSERTS

Please select 1

- Chocolate Bread Pudding
with Fresh Whipped Cream
- New England Apple Crisp
with Fresh Whipped Cream
- White and Chocolate Mousse Parfait
- Platter of Assorted Mini Desserts
(one per table, add \$2 per person)

ENTRÉES

Please select 1

- Baked Cod with Sherry Crumb Topping \$23
- Stuffed Sole with Seafood Stuffing and Lobster Sauce \$24
- Chicken Pot Pie \$23
- Stuffed Chicken Breast with Cranberry and Sage Stuffing \$23
- Roast Loin of Pork (GF)
Sweet Onion Sauce, Seasonal Chutney \$23
- Meatloaf with Gravy made with Antibiotic Free Beef \$23
- New England Pot Roast with Jardinière Vegetable \$23
- Caprese Salad with Grilled Chicken (GF)
Tomato, Basil, Mozzarella and Balsamic Dressing \$20
- Mediterranean Tasting Plate (V) (GF) \$20
Tomato stuffed with Vegetable Risotto, Eggplant Parmigiana,
And Vegetable stuffed Zucchini with Three Cheeses
- Vegetable and Tofu Stir-Fry (V) (GF) on Jasmine Rice \$20
with Snow Peas, Broccoli, Peppers, Carrots, Bean Sprouts,
Onions, Garlic, and Ginger; served with Hoisin Sauce
- Spicy Couscous and Grilled Vegetable Medley (V) \$20
Couscous with Toasted Cashews, Grapes, Dried Fruits,
Fresh Mint and Cilantro; Medley includes Grilled Zucchini,
Summer Squash, Peppers, Mushrooms and Tomatoes
- Eggplant Rollatini (V) (GF) \$20
With Sicilian Caponata on Creamy Polenta
- Grilled Portabella and Vegetable Stack (V) (GF) \$20
- Caesar Salad with Grilled Shrimp \$22
Hearts of Romaine, Parmesan, Croutons and Caesar Dressing

Baskets of Rolls and Butter

Seasonal Vegetable and Chef's Choice of Accompaniment unless indicated

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

If two entrées are selected, the higher price will prevail.

(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