

Lunch Buffet Selections

Huntington Deli Buffet

Hearty Vegetable Minestrone Soup
Caesar Salad
Red Bliss Potato Salad
Roasted Turkey, Roast Beef, Ham and Tuna Salad
Grilled Vegetable Platter
Sliced Cheddar, Swiss, Provolone Cheeses
Lettuce, Tomato, Red Onions and Pickles
Assorted Sliced Breads
Horseradish Cream, Honey Mustard and Roasted Garlic Aioli
Cape Cod Potato Chips
Assorted Gourmet Petite Cup Cakes and Cheesecakes
\$38.95 per person

Brookline Pre-Made Sandwiches

Chicken, Vegetable and Orzo Soup
Mixed Greens, Tomatoes, Cucumbers, Red Onion, House Dressing
Arugula, Fresh Mozzarella, Pickled Onion, Basil, Roasted Tomato & Nut-Free Pesto Vinaigrette

Please Select Four of the Following:

Smoked Turkey: Spicy Aioli, Arugula, Cheddar Cheese and Roasted Red Peppers
Cranberry Turkey: Roasted Turkey, Brie Cheese, Watercress, Cranberry - Orange Chutney
Vegetarian: Grilled Vegetables, Roasted Tomatoes, Fresh Mozzarella, Arugula, Roasted Pepper Pesto
Mediterranean Vegan: Tabbouleh, Roasted Tomatoes, Spinach, Grilled Eggplant, Zucchini, Hummus
Buffalo Chicken: Grilled Buffalo Chicken, Iceberg, Tomatoes, Pickled Onions, Bleu Cheese Aioli
Chicken Salad: Grilled Chicken, Mayo, Celery, Onions
Tuna Salad: White Tuna, Celery, Onions, Garlic Aioli
Roast Beef: Rare Peppered Beef, Pickled Onions, Roasted Tomatoes, Boursin, Arugula, Horseradish Aioli
Italian: Prosciutto, Mortadella, Provolone, Roasted Peppers, Mixed Greens, Olive Tapenade
Potato Chips
Dill Pickles
Assorted Mini French Pastries
\$40.95 per person

***Minimum of 15 people**

There is an Additional Charge of \$5.00 per Person for Fewer than 15 People

An Additional Charge of \$5.00 per Person for each Additional Entree

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
Please inform your Sales Person if a person in your party has a food allergy*

Longwood Totes

All Box Lunches Come With Chips, Apple, Pasta Salad and Chocolate Chunk Cookie

Please Select Four of the Following:

Buffalo Chicken Salad

Buffalo Infused Diced Grilled Chicken, Red Onions, Celery, Romaine, Sliced Tomatoes & Bleu Cheese Aioli

Chicken Salad

Grilled Chicken, Mayo, Celery, Onions,

Tuna Salad

White Tuna, Mayo, Celery, Onions,

Smoked Turkey

Chipotle Aioli, Watercress, Cheddar Cheese and Roasted Red Peppers

Roast Beef

Rare Peppered Beef, Pickled Onions, Roasted Tomatoes, Boursin, Arugula, Horseradish Aioli

Italian

Prosciutto, Mortadella, Provolone, Roasted Peppers, Mixed Greens, Cracked Pepper, Olive Tapenade

Vegetarian

Grilled Vegetables, Roasted Tomatoes, Fresh Mozzarella, Arugula, Roasted Pepper Pesto

Mediterranean Vegan

Tabbouleh, Roasted Tomatoes, Spinach, Grilled Eggplant & Zucchini, Roasted Garlic Hummus

Honey Ham

Swiss Cheese, Mixed Greens, Grilled Pineapple, Red Onions, Honey Mustard

\$38.95 per person

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Hot Lunch Buffets From Around the World

Lunch at The Inn at Longwood

Italian Wedding Soup
Caesar Salad
Mixed Greens, Tomato, Cucumber, Red Onion, House Dressing
Assorted Dinner Rolls

Please Select Two of the Following:

Lemon Thyme Chicken, Chicken Broth
Sweet & Spicy Grilled Chicken, Mango Salsa & Cucumber Ranch Aioli
Orange Rosemary Grilled Chicken, Herb Oil
Marinated Grilled Skirt Steak
Grilled Teriyaki Steak Tips with Mushrooms, Peppers & Onions
Pommery Cedar Plank Salmon
New England Baked Haddock, Lemon Thyme Beurre Blanc
Herb Roasted Salmon, Ginger and Lemon Glaze
Confetti Basmati
Roasted Seasonal Vegetables
Petite Chocolate Mousse & Meringue Pastry
Petite Strawberry Mousse Tart
\$42.95 per person

Backyard BBQ

Penne Pasta Salad, Tomato, Onion, Cucumber, Feta Cheese, Italian Dressing
Yukon Gold Potato Salad
Watermelon and Arugula Caprese
Dry Rubbed BBQ Breast of Chicken, Grilled Corn & Avocado Salsa
Mustard & Honey Infused Cedar Plank Salmon, Grilled Peach Chutney
Baked Macaroni & Cheese
Creamed Corn
Cowboy Beans
Corn Bread
Build Your Own Strawberry Short Cake:
Biscuit, Angel Food Cake, Whipped Cream & Strawberry Sauce
\$46.95 per person

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Asian

Hot & Sour Vegetable Noodle Soup
Crisp Salad of Bok Choy, Napa Cabbage, Pea Pods, Radish Sprouts, Carrots, Mandarin Oranges,
Chow Mein Noodles
Orange Ginger Vinaigrette
Almond, Rice Noodle and Cabbage Salad
Tempura Shrimp with Sweet Chili sauce

Please Select Two of the Following:

Mandarin Orange Chicken Stir Fry
Sake, Chili & Sesame Soy Breast of Chicken
BBQ Molasses Pork Baby Ribs
Green Tea Poached Salmon
Beef and Asparagus Stir Fry with Black Bean Sauce
Sweet Chile Lime Glazed Skirt Steak with Stir Fry Vegetables
Ginger, Scallion & Lemongrass Shrimp and Scallops

Served with:

Vegetable Fried Rice & White Rice
Ginger Crème Brûlée

\$46.95 per person

Italian

Pasta e Faggioli Soup
Red Leaf Romaine, Focaccia Croutons, Grape Tomatoes, Caesar Dressing
Traditional Sliced Tomato & Fresh Mozzarella Caprese Salad
Mozzarella Ravioli, Italian Sausage, Mushrooms, Caramelized Onions, Arugula & Spinach Pesto
Shrimp, Artichoke, Prosciutto, Roasted Tomato & Gremolata Scampi
Parmesan Crusted Chicken, Spinach, Mushrooms & Marsala Sauce
Assorted Cannoli's

\$48.95 per person

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