



## Lunch Menu

Lunch includes a three-course meal with house rolls and creamery butter, freshly brewed coffee, decaffeinated coffee and assorted teas.

Please select one Appetizer or Salad, one Entrée and one Dessert.

**Enhance your Lunch to four courses for an additional \$6 per guest.**

### Appetizer

Chef's Seasonal Soup

New England Clam Chowder, Oyster Crackers  
Roasted Tomato Bisque, Grilled Cheese Crouton

Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraîche  
Lump Crabmeat Cake, Lemon Aioli, Salsa Verde—**add 5**

Maine Lobster Bisque, Cognac Crème Fraîche—**add 5**

Duck Confit Risotto, Figs, Vermont Goat Cheese, and Bourbon Onions / GF—**add 3**

### Salad

Roasted Beets, Pancetta, Frisée, Crispy Potatoes, Vermont Goat Cheese, Truffle Vinaigrette / GF  
Burrata Cheese, Candied Vine Tomato, Baby Arugula, Crispy Focaccia, Aged Balsamic Vinaigrette

Caesar Salad – Hearts of Romaine, Grana Padano Parmesan Cheese, Caesar Dressing

Backyard Beauty Tomatoes, Smoked Double Seared Bacon Steak, Great Hill Blue Cheese, Aged Balsamic / GF

Caprese Salad - Vine Ripe Tomatoes, Fresh Mozzarella, Crispy Shallots and Baby Arugula,

Balsamic Reduction, EVOO

Artisan Farm Salad, English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

Sun-Dried Strawberries, Arugula, Shaved Manchego Cheese, Toasted Almonds,

Aged Balsamic Vinaigrette / GF

### Desserts

Seasonal Fruit Tartlet, Mango Sauce

Chocolate Pyramid, Frangelico Cream

Tiramisu, Espresso Soaked Lady Fingers, Mascarpone and Cocoa

Tahitian Vanilla Crème Brûlée, Macerated Berries / GF

Chef's Seasonal Cheesecake, Whipped Cream

Chocolate Ganache Cake, Raspberry Cream

Dark Chocolate Flourless Decadence, Sour Cherries, Crème Anglaise, Whipped Cream

**Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness**



## *Chilled Entrees*

Grilled Chicken over Mediterranean Style Orzo, Olives, Tomatoes, Garlic, Lemon and Oregano with Roasted Eggplant, Zucchini, Mushrooms and Red Peppers

**Member 38 / Non-member 46**

Lobster Cobb Salad - Native Lobster, Egg, Avocado, Smoked Bacon and Great Hill Blue Cheese / GF

**Member 48 / Non-member 58**

Grilled Chicken, Sliced over Freshly Tossed Caesar Salad Greens

**Member 36 / Non-member 43**

*Substitute Grilled Shrimp or Grilled Salmon*

**Member 39/ Non-member 47**

## *Chef's Entrees*

**All Entrees Accompanied by Chef's Selection of Starch and Seasonal Vegetable**

Roasted Tomato and Artichoke Crusted Halibut Fillet

**Member 55/ Non-member 65**

Cedar Plank Roasted Salmon Fillet, Lemon Peppercorn Rubbed

**Member 42 / Non-member 50**

Maine Lobster Ravioli, Lobster Saffron Cream, Chef's Seasonal Vegetables

**Member 52 / Non-member 62**

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce

**Member 40 / Non-member 48**

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce

**Member 38 / Non-member 46**

Breast of Chicken Francaise, Roasted Tomatoes, Artichokes and Capers

**Member 38 / Non-member 46**

Apricot and Ancho Chili Braised Beef Short Rib

**Member 46 / Non-member 55**

Petite Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi Glace with Crème Fraiche

**Member 48 / Non-member 58**

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## *Vegetarian Entrees*

Truffled Sacchetti Purses, Caramelized Fennel, Parmesan Cream and Seasonal Vegetable  
Wild Mushroom Risotto – Grana Padano Parmesan Cheese, Grilled Asparagus, Truffle Crème Fraiche / GF

Spice Roasted Eggplant, Grains with Medjool Dates, Spicy Harissa and Honey Yogurt\*

*\*VEGAN without the Yogurt*

Asian Glazed Tofu Steak, Sesame Seared Spinach, Asian Vegetables and Pickled Ginger

**PLEASE NOTE: Parties of 15 people or more can choose up to two different “entrée selections” and one “vegetarian entrée selection”. All other courses will be the same. The cost of the highest priced entrée will prevail for all meals. We require an entrée count three business days before the event.**

**Should you prefer to give your guests a choice of entrée on-site, the same criteria applies plus a \$20 per person surcharge will be added to the highest priced entrée.**

***Maximum of 50 Guests***

**When choosing entrées in advance of the event, we also require that you provide an alphabetized by last name guest list indicating entrée selection plus color-coded place cards for your guests so our servers know who is having which entrée.**

## *Chef's Spa Lunch Buffet*

### *“Make Your Own Salad”*

House Rolls and Creamery Butter  
Salad of Baby Kale and Local Greens  
Quinoa Salad

#### **Proteins:**

Pan Roasted Salmon Fillet  
Sliced Grilled Chicken Breast  
*Roasted Tofu can be Substituted for one of the Above Proteins*

#### **Toppings:**

Fresh Roasted Beets, Cucumbers, Red Onion, Tomato, Olives, Roasted Peppers and Roasted Vegetables  
Balsamic Vinegar and Oil & Champagne Vinaigrette  
Fresh Sliced Fruit and Berries  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 42 / Non-member 50**

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## *Cold Lunch Buffets*

### *New England Buffet*

Arugula Salad, Great Hill Blue Cheese & Crispy Shallots

Chef's Selection of Additional Seasonal Salad

#### **An Array of Sandwiches on Artisan Breads**

##### **Please Select Three:**

Roasted Breast of Turkey on Asiago Bread, Avocado, Smoked Bacon, Lemon Aioli

Roast Beef on Grilled Focaccia, Chipotle Mayonnaise

Grilled Breast of Chicken, Herb Aioli, Vermont Cheddar & Arugula

Native Lobster Salad on Grilled Brioche Sliders

Grilled Naan with Hummus & Grilled Vegetables

Cavatelli Mediterranean Pasta, Olives, Artichokes, Tomatoes, Spinach & Feta

Individual Bags of Cape Cod Potato Chips

Sliced Fresh Fruit Display and Assorted Cookies & Brownies

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 50 / Non-member 60**

### *Commonwealth Avenue Buffet*

Local Greens Salad or Baby Spinach Salad

#### **An Array of Sandwiches on Artisan Breads**

##### **Please Select Three:**

Roasted Turkey, Cranberry Aioli & Green Leaf Lettuce

Sliced Roast Beef, Boursin & Roasted Peppers

Cured Ham, Cheddar Cheese, Lettuce & Tomato

Roasted Chicken & Tuna Salad Sliders

Grilled Naan with Hummus & Grilled Vegetables

Cavatelli Mediterranean Pasta, Olives, Artichokes, Tomatoes, Spinach & Feta

Individual Bags of Cape Cod Potato Chips

Sliced Fresh Fruit Display and Assorted Cookies & Brownies

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 42 / Non-member 50**

### *Beacon Hill Buffet*

Local Greens Salad or Traditional Caesar Salad

#### **An Array of Sandwiches on Artisan Breads**

##### **Please Select Three:**

Roasted Turkey, Cranberry Aioli & Green Leaf Lettuce

Sliced Roast Beef, Boursin & Roasted Peppers

Cured Ham, Cheddar Cheese, Lettuce & Tomato

Grilled Naan with Hummus & Grilled Vegetables

Individual Bags of Cape Cod Potato Chips

Assorted Cookies & Brownies

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 35 / Non-member 42**

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness

Prices subject to a 20% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

GF = Gluten Free



## *Chef's Hot Lunch Buffet*

35 person minimum

### *Please Select Three Salads*

#### **Caesar Salad**

Chopped Romaine Lettuce, Garlic Croutons, Roasted Cherry Tomatoes, Grated Parmesan Cheese, Caesar Dressing

#### **Harvard Potato Salad**

Baby Shrimp, Celery, Pancetta Bits, Whole Grain Mustard Aioli / GF

#### **Artisan Farm Lettuce**

English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

#### **Caprese Salad**

Vine Ripe Tomatoes, Fresh Mozzarella, Crispy Shallots and Baby Arugula, Aged Balsamic & Extra Virgin Olive Oil

#### **Roasted Beet Salad**

Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

#### **Iceberg Lettuce Wedges**

Bacon Bits, Shaved Red Onion, Cherry Tomatoes, Great Hill Blue Cheese Dressing / GF

#### **Point Judith Calamari Salad**

Roasted Red Peppers, Baby Arugula, Chorizo, Preserve Lemon, Sherry Vinaigrette / GF

### *Entrée Selections*

#### Quiche Loraine

Cavatelli Bolognese, Grana Padano Parmesan

Sesame Seared Salmon, Baby Bok Choy, Soy Ginger Glaze, Cucumber Salad

Braised Short Ribs, Creamy Grits / GF

Haddock Rockefeller / GF

Braised Chicken and Wild Mushroom Ravioli

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Chef's Seasonal Ravioli

Grilled Marinated Flank Steak, Roasted Baby Peppers and House Made Steak Sauce / GF

Breast of Chicken Piccata, Lemon, Capers and Italian Parsley

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

#### **Served With:**

House Rolls and Butter

Chef's Selection of Seasonal Vegetables

Salted Caramel Brownies

Assorted Cookies, Lemon Bars and Mixed Berry Bars

Coffee, Selection of Teas, Decaffeinated Coffee

**2 Entrée Choices – Member 50 / Non-member 60**

**3 Entrée Choices – Member 60 / Non-member 72**

**4 Entrée Choices – Member 70 / Non-member 84**

**35 person minimum, \$7 pp surcharge below 35 guests**

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