



Plated 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 Vegetarian Soup
 New England Clam Chowder, Oyster Crackers
 Roasted Tomato Bisque, Grilled Cheese Crouton
 Maine Lobster Bisque, Cognac Crème Fraîche—**add 5**
 Chef's Seasonal Vegetarian Ravioli
 Lump Crabmeat Cake, Lemon Aioli, Salsa Verde—**add 5**
 Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche

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, Croutons, Caesar Dressing
 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—**cannot be pre-set**
 Sun-Dried Strawberries, Arugula, Shaved Manchego Cheese, Toasted Almonds
 Aged Balsamic Vinaigrette / GF—**cannot be pre-set**

Desserts

Fruit Tartlet, Mango Sauce
 Boston Cream Pie
 Chocolate Pyramid—Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream
 Tiramisu—Espresso Soaked Lady Fingers, Mascarpone and Cocoa
 Tahitian Vanilla Crème Brulée, Fresh Berries / GF
 Chef's Seasonal Cheesecake, Whipped Cream
 Chocolate Ganache Cake, Raspberry Cream
 Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream

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



Chef's Hot 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 / GF

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 / GF

Member 46 / Non-member 55

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

Member 48 / Non-member 58

Vegetarian Entrees

Truffled Sacchetti Purses, Caramelized Fennel, Parmesan Cream and Seasonal Vegetable

Wild Mushroom and Leek Risotto, Grana Padano Parmesan Cheese and Seasonal Vegetables / GF

Grilled Zucchini, Roasted Vegetable Fregola, Red Pepper Coulis / VEGAN

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

*VEGAN without the Yogurt

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PLEASE NOTE:

For LUNCH groups of 15 people or more, you may offer a "split" menu where your guests choose from two different entrees as well as a vegetarian entrée **IN ADVANCE OF THE EVENT**. All other courses and side items would be the same. It is only the protein portion (i.e. chicken, beef, fish) that would be different. The cost of the highest priced entrée will prevail for all meals and we require an entrée count three business days before the event.

When choosing entrées in advance, we also require that you provide an alphabetized (*by last name*) guest list indicating entrée selection plus color-coded place cards for your guests - this will assist our servers in knowing what each guest has ordered for an entrée.

For LUNCH groups up to 30 people, you may offer an entrée choice on-site, where your guests choose from two different entrees as well as a vegetarian entree **ONCE THEY ARRIVE TO THE CLUB**. All other courses and side items would be the same, it is only the protein portion (i.e.: chicken, beef, fish) that would be different. The cost of the highest priced entrée will prevail for all meals **PLUS** a \$20.00 per person surcharge for selecting the entrée on-site. The Club will provide menu cards at \$2.50 per person or you may provide your own.

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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

Cold Lunch Buffets

Chef's Spa Lunch

"Make Your Own Salad"

House Rolls and Creamery Butter

Salad of Baby Kale and Local Greens / GF

Quinoa Salad / GF

Proteins:

Pan Roasted Salmon Fillet / GF

Sliced Grilled Chicken Breast / GF

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/GF

Balsamic Vinegar & Oil and Champagne Vinaigrette / GF

Fresh Sliced Fruit and Berries / GF

Coffee, Selection of Teas, Decaffeinated Coffee

Member 42 / Non-member 50

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New England Buffet

Arugula Salad, Great Hill Blue Cheese & Crispy Shallots
Chef's Selection of Additional Seasonal Salad

Please Select Three Sandwiches—Served on a Variety of Artisan Breads:

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

Served With:

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

Choice of Local Greens Salad **or** Baby Spinach Salad

Please Select Three Sandwiches—Served on a Variety of Artisan Breads:

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

Served With:

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

Choice of Local Greens Salad **or** Traditional Caesar Salad

Please Select Three Sandwiches—Served on a Variety of Artisan Breads:

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

Served With:

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

Entrée Selections

Quiche Lorraine

Cavatelli Bolognese, Grana Padano Parmesan

Sesame Seared Salmon, Soy Ginger Glaze, Cucumber Salad

Ancho Braised Short Ribs, Pico de Gallo and Cilantro / 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

We offer a Limited Buffet for Groups Under 35 ppl

Please Select 1 Salad & 2 or 3 Entrée Choices

2 Entrée Choices – Member 45 / Non-member 55

3 Entrée Choices – Member 55 / Non-member 65

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