



## *Plated Dinner Menu*

Dinner 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 dinner 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, 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 Brûlée, Fresh Berries / GF  
 Chef's Seasonal Cheesecake, Whipped Cream  
 Chocolate Ganache Cake, Raspberry Sauce  
 Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream  
 Duet of Petite Chocolate Decadence Cake and Tahitian Vanilla Crème Brulee, Fresh Berries—**add 5**

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



## *Chef's Dinner Entrees*

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

Roasted Tomato and Artichoke Crusted Halibut Fillet

**Member 82 / Non-member 96**

Cedar Plank Roasted Salmon Fillet, Lemon Peppercorn Rubbed / GF

**Member 62 / Non-member 74**

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce

**Member 64 / Non-member 77**

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce

**Member 57 / Non-member 68**

Breast of Chicken Francaise, Roasted Tomatoes, Artichokes and Capers

**Member 57 / Non-member 68**

Apricot and Ancho Chili Braised Beef Short Rib / GF

**Member 64 / Non-member 77**

Beef Tenderloin Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraiche / GF

**Member 72 / Non-member 86**

Grilled 10 oz. New York Sirloin, House Made Steak Sauce / GF

**Member 68 / Non-member 82**

Petite Filet Mignon & Baked Stuffed Lobster Tail, Port Wine Demi

**Member 84 / Non-member 98**

Petite Filet Mignon, Red Wine Demi & Three Garlic Grilled Shrimp, Smoked Tomato Butter / GF

**Member 72 / Non-member 86**

## *Vegetarian Entrée Selections*

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

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

\*VEGAN without the Yogurt

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



## *Dinner Enhancements*

### *Deluxe Breadbasket*

Cranberry Nut Loaf, Asiago Cheese Bread, Multi-Grain Loaf, Rustic White Rolls

Served with Fresh Creamery Butter

**Member 6 / Non-member 8**

### *After Dinner Artisan Cheese Course*

Jasper Hill Blue, Bijou and Grafton Aged Cheddar / GF

Served with Sun-Ripened Raisins on the Vine and Seasonal Berries / GF

Served with Assorted Breads and Crackers

**Member 11 / Non-member 14**

#### **PLEASE NOTE:**

For DINNER 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 of the evening, 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 DINNER 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.

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



## *Chef's Dinner 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 Salad**

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

### *Entree Selections*

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, Italian Parsley

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

#### **Served With:**

House Rolls and Butter

Chef's Selection of Starch and Seasonal Vegetables

Assorted Cannolis, Tiramisu, Eclairs and Italian Cookies

Coffee, Selection of Teas, Decaffeinated Coffee

**3 Entrée Choices – Member 75 / Non-member 90**

**4 Entrée Choices – Member 85 / Non-member 100**

### **We offer a Limited Buffet for Groups Under 35 ppl**

Please Select 1 Salad & 2 or 3 Entrée Choices

**2 Entrée Choices – Member 65 / Non-member 80**

**3 Entrée Choices – Member 70 / Non-member 85**

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



## *New England Clam Bake Buffet*

35 person minimum

House Made Corn Bread and Jalapeno Butter

New England Clam Chowder, Oyster Crackers

New England Steamers / GF  
Natural Broth, Drawn Butter

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

Boiled 1 ½ lb Maine Lobster / GF  
Lemon, Drawn Butter  
**One Lobster Per Guest**

Barbeque Roasted Chicken Breast  
House Made Bourbon – Maple Barbeque Sauce

Roast Sirloin of Beef, House Made Steak Sauce

Boston Baked Beans  
Smokey Red Bliss Potatoes  
Grilled Corn

Boston Cream Pie  
Sliced Fresh Seasonal Fruit and Berries / GF  
Assorted Warm Baked Cookies  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 95 / Non-member 114**  
**35 person minimum, \$10 pp surcharge under 35 guests**

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



## *Dessert Stations*

### *Harvard Club Dessert Buffet*

Opera Torte, Chocolate Truffles, Cheesecake Pops  
 Petit Fours, Stuffed Shortbread Cookies  
 Double Chocolate Dipped Strawberries  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 19 / Non-member 23**

### *Mini Dessert Buffet*

Salted Caramel Brownies, Chocolate Duo Mousse  
 Coconut Macaroons, Cappuccino Praline  
 Lemon Curd Squares, Mini Cupcakes  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 17 / Non-member 20**

### *North End Dessert Station*

Assorted Cannolis, Tiramisu, Eclairs and Italian Cookies  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 18 / Non-member 21**

### *Brownie Sundae Bar*

Vanilla and Salted Caramel Ice Cream  
 Chocolate Shavings, Chocolate Sauce, Caramel Sauce, Whipped Cream

**Member 17/ Non-member 20**

Requires Dedicated Attendant for 2 hours - \$150

50 person minimum

### *Enhancement to Dessert Buffet*

Sliced Fruit and Berries / GF

**Member 7 / Non-member 8**

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