



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.

Appetizer

- Chef's Seasonal Vegetarian Soup - **add 3**
- New England Clam Chowder, Oyster Crackers - **add 3**
- Roasted Tomato Bisque, Grilled Cheese Crouton - **add 3**
- Maine Lobster Bisque, Cognac Crème Fraîche - **add 5**
- Chef's Seasonal Vegetarian Ravioli - **add 3**
- Lump Crabmeat Cake, Tomatillo Sauce and Chef's Seasonal Slaw - **add 5**
- Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche - **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, 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**
- Baby Iceberg Wedge, Applewood Smoked Bacon, Red Onion and Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

Desserts

- Fruit Tartlet, Mango Sauce
- Boston Cream Pie
- Chocolate Pyramid—Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream
- Tiramisu: Lady Fingers Soaked in Amaretto and Almond Extract, Mascarpone Cheese with Espresso and Cocoa Powder
- 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**

Dinner Enhancement—Deluxe Breadbasket

House-made Focaccia, Three Cheese Bread, Cranberry Nut Loaf and Whole Grain Rolls
Served with Fresh Creamery Butter

Member 6 / Non-member 8

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

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 Crusted Halibut Fillet / GF

Member 85 / Non-member 100

Cedar Plank Roasted Salmon Fillet, Lemon Peppercorn Rubbed / GF

Member 64 / Non-member 77

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce

Member 66 / Non-member 79

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce

Member 60 / Non-member 72

Breast of Chicken Francaise, Roasted Tomatoes, Artichokes and Capers

Member 60 / Non-member 72

Apricot and Ancho Chili Braised Beef Short Rib / GF

Member 68 / Non-member 82

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

Member 73 / Non-member 88

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

Member 70 / Non-member 84

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

Member 78 / Non-member 94

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

Member 88 / Non-member 104

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 Quinoa, Red Pepper Coulis / VEGAN / GF / DF

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

*VEGAN without the Yogurt

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PLEASE NOTE:

DIETARY RESTRICTIONS: The club will accommodate changes to the menu that has been selected by the client based on needs due to guest allergies but cannot accommodate diets and preferences of guests.

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.

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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 80 / Non-member 95

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

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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

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Dessert Stations

Harvard Club Dessert Buffet

Opera Torte, Chocolate Truffles, Cheesecake Pops
Petit Fours, Stuffed Shortbread Cookies
Double Chocolate Dipped Strawberries

Member 21 / Non-member 25

Mini Dessert Buffet

Salted Caramel Brownies, Chocolate Duo Mousse
Cappuccino Praline
Lemon Curd Squares, Assorted Stuffed Cookies

Member 19 / Non-member 23

North End Dessert Station

Assorted Cannolis, Tiramisu, Eclairs and Italian Cookies

Member 19 / Non-member 23

Brownie Sundae Bar

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

Member 19/ Non-member 23

Requires Dedicated Attendant for 2 hours - \$150
50 person minimum

Cupcake Station

Chef's Assorted Seasonal Mini Cupcakes—3 per person

Member 16 / Non-member 19

Enhancement to Dessert Buffet

Sliced Fruit and Berries / GF

Member 7 / Non-member 8

Served with all Dessert Stations

Coffee, Selection of Teas, Decaffeinated Coffee

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