



## *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 - **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 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**
- Baby Iceberg Lettuce 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 Brulée, Fresh Berries / GF
- Chef's Seasonal Cheesecake, Whipped Cream
- Chocolate Ganache Cake, Raspberry Sauce
- 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 Crusted Halibut Fillet / GF

**Member 56 / Non-member 67**

Cedar Plank Roasted Salmon Fillet, Lemon Peppercorn Rubbed / GF

**Member 43 / Non-member 52**

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

**Member 53 / Non-member 64**

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce

**Member 41 / Non-member 49**

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce

**Member 39 / Non-member 47**

Breast of Chicken Francaise, Roasted Tomatoes, Artichokes and Capers

**Member 39 / Non-member 47**

Apricot and Ancho Chili Braised Beef Short Rib / GF

**Member 47 / Non-member 57**

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

**Member 49 / Non-member 59**

## *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 Quinoa, Red Pepper Coulis / VEGAN / GF / DF

Spice 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 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 39 / Non-member 47**

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

**Member 49 / Non-member 59**

Grilled Chicken, Sliced over Freshly Tossed Caesar Salad Greens

**Member 37 / Non-member 44**

*Substitute Grilled Shrimp or Grilled Salmon*

**Member 40/ Non-member 48**

### *Beacon Hill Deli Plate*

#### **Please Select One Sandwich:**

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

Sliced Roast Beef, Boursin & Roasted Peppers on Grilled Focaccia

Cured Ham, Cheddar Cheese, Lettuce & Tomato on Grilled Brioche Bun

Tuna Salad on Grilled Brioche Bun—**Add 4 pp**

Roasted Chicken Salad on Grilled Brioche Bun—**Add 4 pp**

Native Lobster Salad on Grilled Brioche Bun—**Add 12 pp**

#### **For a Vegetarian Option, you can add the following for a total of two sandwich choices:**

Grilled Naan with Hummus & Grilled Vegetables

#### **Served With:**

Individual Bag of Cape Cod Potato Chips

Fruit Salad

Pickle

Chocolate Chip Cookie

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 38 / Non-member 45**