



Plated Dinner Menu

Please Select One Appetizer or Salad and One Dessert

Appetizer

Chef's Seasonal Vegetarian Soup
 New England Clam Chowder, Oyster Crackers
 Roasted Tomato Bisque, Grilled Cheese Crouton
 Maine Lobster Bisque, Cognac Crème Fraîche
 Chef's Seasonal Vegetarian Ravioli
 Lump Crabmeat Cake, Tomatillo Sauce and Chef's Seasonal Slaw
 Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche
Please add \$6 for any of the above appetizer choices.

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, Baby Arugula
 Balsamic Reduction, EVOO

Artisan Farm Salad, English Cucumber, Watermelon Radish, Heirloom Tomatoes
 Champagne Vinaigrette/GF—**this salad cannot be pre-set**

Baby Iceberg Wedge, Applewood Smoked Bacon, Red Onion and Heirloom Tomatoes
 Great Hill Blue Cheese Dressing / GF

Desserts

Tiramisu
 Boston Cream Pie
 Fruit Tartlet, Mango Sauce
 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
 Chocolate Pyramid—Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream
 Duet of Petite Chocolate Decadence Cake & Tahitian Vanilla Crème Brulee, Fresh Berries — **+5**

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



Chef's Dinner Entrées

Truffled Sacchetti Purses, Caramelized Fennel, Parmesan Cream and Seasonal Vegetable/ *VEGETARIAN*
Member 60 / Non-member 72

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

Roasted Tomato Crusted Halibut Fillet / GF
Member 85 / Non-member 100

Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF
Member 64 / Non-member 77

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce
Member 68 / Non-member 80

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce
Member 65 / Non-member 77

Breast of Chicken Française, Roasted Tomatoes, Artichokes and Capers
Member 60 / Non-member 72

Apricot and Ancho Chili Braised Beef Short Rib / GF
Member 74 / Non-member 86

Beef Tenderloin Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraiche / GF
Member 85 / Non-member 95

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 85 / Non-member 95

Petite Filet Mignon & Baked Stuffed Lobster Tail, Port Wine Demi
Member 98 / Non-member 108

Vegan / Gluten Free Entrées

Mediterranean Baked Sweet Potatoes, Spiced Chickpeas, Marinated Cherry Tomatoes
 Lemon Hummus Sauce

Honey Aleppo Grilled Zucchini, Black Bean and Cilantro Quinoa
 Pico De Gallo and Salsa Verde

Chana Masala
 Seasonal Vegetables in a Spicy Tomato Broth with Garlic, Ginger and Indian Spices, Basmati Rice

Sesame Ginger Crusted Tofu, Coconut Jasmine Rice, Baby Bok Choy,
 Fermented Black Bean Chili Sauce

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Dinner Enhancement – Deluxe Breadbasket

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

Member 6 / Non-member 8

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

**Plated Dinner Includes House Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea.**

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 we cannot accommodate diets and preferences of guests—food allergies only.

For DINNER groups of 15 people or more, you may offer a “split” menu where your guests choose from two different entrées as well as a vegetarian or vegan 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 five 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 entrées as well as a vegetarian or vegan entrée **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.

Menu cards for guests will be needed for this option. 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

25 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 Ripened Tomatoes, Fresh Mozzarella, Crispy Shallots, 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

Cavatelli Bolognese, Grana Padano Parmesan

Chef's Seasonal Ravioli

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

Haddock Rockefeller / GF

Sesame Seared Salmon, Soy Ginger Glaze, Cucumber Salad

Braised Chicken and Wild Mushroom Ravioli

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Breast of Chicken Piccata, Lemon, Capers, Italian Parsley

Ancho Braised Short Ribs, Pico de Gallo, Cilantro / GF

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

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 85 / Non-member 100

4 Entrée Choices – Member 90 / Non-member 105

We offer a limited buffet for groups under 25 guests

Please Select 1 Salad & 2 or 3 Entrée Choices

2 Entrée Choices – Member 70 / Non-member 85

3 Entrée Choices – Member 75 / Non-member 90

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New England Clam Bake Buffet

+\$10 Charge Per Person for Groups Under 35 People

Assorted Warm Rolls and Butter

New England Clam Chowder

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

Cape Cod Steamers / GF
Natural Broth and Drawn Butter

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

Marinated Steak Tips
House-Made Steak Sauce

New Potatoes with Butter and Italian Parsley

Corn on the Cobb

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

Member 110 / Non-member 125

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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, Italian Cookies

Member 19 / Non-member 23

Brownie Sundae Bar

Vanilla and Salted Caramel Gelato
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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