



## *Plated Lunch 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 Fraiche  
 Chef's Seasonal Vegetarian Ravioli  
 Lump Crabmeat Cake, Tomatillo Sauce, Chef's Seasonal Slaw  
 Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche  
**Please add \$10 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 Cheese, 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 Lettuce Wedge, Applewood Smoked Bacon, Red Onion, Heirloom Tomatoes  
 Great Hill Blue Cheese Dressing / GF

### *Desserts*

Tiramisu  
 Boston Cream Pie  
 Fruit Tartlet, Mango Sauce  
 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  
 Chocolate Pyramid—*Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream*

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



### *Chef's Hot Entrées*

Truffled Sacchetti Purses, Caramelized Fennel, Parmesan Cream, Seasonal Vegetables / VEGETARIAN  
**Member 45 / Non-member 54**

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

Roasted Tomato Crusted Halibut Fillet / GF  
**Member 75 / Non-member 90**

Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF  
**Member 49 / Non-member 59**

Maine Lobster Ravioli, Lobster Saffron Cream, Chef's Seasonal Vegetables  
**Member 65 / Non-member 78**

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce  
**Member 63 / Non-member 76**

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce  
**Member 56 / Non-member 67**

Breast of Chicken Française, Roasted Tomatoes, Artichokes, Capers  
**Member 49 / Non-member 59**

Apricot and Ancho Chili Braised Beef Short Rib / GF  
**Member 68 / Non-member 82**

Petite Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi Glace with Crème Fraiche / GF  
**Member 75 / Non-member 90**

### *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

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

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

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

For LUNCH 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 will be the same for all guests. 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, 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 entrées as well as a vegetarian or vegan entrée **ONCE THEY SIT FOR DINNER**. All other courses and side items will be the same for all guests, 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.

*Two Course Lunch with Chilled Entrée & Dessert*

*Please Select One—Option to pre-set the entrée if desired*

Grilled Chicken over Mediterranean Style Orzo, Olives, Tomatoes, Garlic, Lemon and Oregano with Roasted Eggplant, Zucchini, Mushrooms and Red Peppers

**Member 45 / Non-member 54**

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

**Member 75 / Non-member 90**

*Substitute Grilled Chicken*

**Member 45 / Non-member 54**

Grilled Chicken, Sliced over Freshly Tossed Caesar Salad Greens

**Member 38 / Non-member 46**

*Substitute Grilled Shrimp*

**Member 42/ Non-member 50**

*Substitute Grilled Salmon*

**Member 48/ Non-member 54**

**Option to add on an Appetizer Course from Page One  
+10 pp**

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## *Harvard Club Salad Bar*

Salad Bar Includes House Rolls and Butter  
Coffee, Decaffeinated Coffee and Selection of Teas

**Member 50 / Non-member 59**

+\$10 Charge Per Person for Groups Under 25 People

### **PROTEIN**

#### **Please Select Two**

Pan Roasted Salmon Fillet / GF  
Sliced Grilled Chicken Breast / GF  
Grilled Marinated Flank Steak / GF  
Roasted Tofu / GF  
Hard Boiled Eggs / GF

### **GREENS**

#### **Please Select Three**

Mixed Greens  
Baby Kale  
Arugula  
Romaine  
Baby Spinach

### **VEGETABLES**

#### **Select Four**

Kalamata Olives  
Fresh Roasted Beets  
Cucumbers  
Red Onion  
Tomatoes  
Roasted Peppers  
Roasted Vegetables

### **CHEESE**

#### **Please Select Two**

Cheddar Cheese  
Feta Cheese  
Great Hill Blue Cheese  
Parmesan Cheese

### **DRESSING**

#### **Please Select Three**

Balsamic Vinegar & Oil  
Champagne Vinaigrette / GF  
Caesar Dressing  
Great Hill Blue Cheese Dressing

### **TOPPINGS**

#### **Please Select Two**

Croutons  
Walnuts  
Candied Pecans  
Crispy Rice Noodles

### **DESSERT**

#### **Please Select Two**

Fresh Sliced Fruit and Berries / GF  
Assorted Fresh Baked Cookies  
Salted Caramel Brownies  
Lemon Bars  
Harvard Club Macaroons

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## *New England Deli Buffet*

**For groups over 20 ppl**

### **Select One Salad**

Arugula Salad, Great Hill Blue Cheese, Crispy Shallots, Balsamic Vinaigrette  
Artisan Farm Salad, English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF  
Caesar Salad—Chopped Romaine Lettuce, Garlic Croutons, Roasted Cherry Tomatoes, Grated Parmesan Cheese  
Caesar Dressing

### **Select three sandwiches—We prepare one full sandwich per person**

Roasted Chicken & Tuna Salad Sliders  
Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll  
Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll  
Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll  
Grilled Naan with Hummus & Grilled Vegetables / VEGETARIAN—can be made VEGAN with a spinach wrap  
Grilled Breast of Chicken, Herb Aioli, Vermont Cheddar & Arugula on Brioche Roll +6  
Native Lobster Salad on Grilled Brioche Sliders +10

### **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 45 / Non-member 53**

**\*\*Please provide the amount of each sandwich you would like, when your final guest count is given\*\***

## *Beacon Hill Individual Deli Plate*

**For groups of 20 ppl and under**

### **Select One Sandwich**

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll  
Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll  
Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll  
Tuna Salad on Brioche Roll—**Add 4 pp**  
Roasted Chicken Salad on Brioche Roll—**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**

## *Bagged Lunch*

### **Select Two Sandwiches**

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll  
Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll  
Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll  
Grilled Naan with Hummus & Grilled Vegetables

### **Served With**

Individual Bags of Cape Cod Potato Chips, Fresh Baked Chocolate Chip Cookie, Bottle of Water

**Member 35 / Non-member 42**

**\*\*Please provide the amount of each sandwich you would like, when your final guest count is given\*\***

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## *Chef's Hot Lunch 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 Lettuce**

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*

Quiche Lorraine

Chef's Seasonal Ravioli

Cavatelli Bolognese, Grana Padano Parmesan

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

Breast of Chicken Piccata, Lemon, Capers and Italian Parsley

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

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

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

#### **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 60 / Non-member 70**

**3 Entrée Choices – Member 70 / Non-member 80**

#### **We offer a limited buffet for groups under 25 guests**

Please Select 1 Salad & 2 or 3 Entrée Choices

**2 Entrée Choices – Member 55 / Non-member 65**

**3 Entrée Choices – Member 65 / Non-member 75**

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