



## *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 Fraiche  
 Chef's Seasonal Vegetarian Ravioli  
 Lump Crabmeat Cake, Lemon Caper Aioli and 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, 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 Tart, 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  
 Duet of Petite Chocolate Decadence Cake & Tahitian Vanilla Crème Brulée, Fresh Berries — **+5**

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



## *Chef's Dinner Entrées*

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

Roasted Tomato Crusted Halibut Fillet  
**Member 88 / Non-member 106**

Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF  
**Member 68 / Non-member 82**

Breast of Chicken Française, Roasted Tomatoes, Artichokes and Capers  
**Member 62 / Non-member 75**

Apricot and Ancho Chili Braised Beef Short Rib / GF  
**Member 76 / Non-member 91**

Grilled 10 oz. New York Sirloin, House Made Steak Sauce / GF  
**Member 88 / Non-member 106**

Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraiche / GF  
**Member 92 / Non-member 110**

Petite Filet Mignon, Red Wine Demi & Three Garlic Grilled Shrimp, Smoked Tomato Butter / GF  
**Member 91 / Non-member 110**

Petite Filet Mignon & Two Lump Crabmeat Stuffed Shrimp  
**Member 93 / Non-member 112**

Petite Filet Mignon & New England Crabmeat Cake, Port Wine Demi  
**Member 98 / Non-member 118**

Petite Filet Mignon & Half of a 1.25 lb. Lobster Removed from the Shell / GF  
**Member 105 / Non-member 125**

Petite Filet Mignon & Baked Stuffed Lobster Tail, Port Wine Demi  
**Member 108 / Non-member 130**

## *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

Roasted Vegetable Tikka Masala with Basmati Rice

Sesame Ginger Crusted Tofu, Baby Bok Choy, Fermented Black Bean Chili  
 Sauce and Chef's Choice Vegetable

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



*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:*

One Entrée (duet or single) and a vegetarian may be selected for your guests along with one first course and one dessert course. The host is responsible for providing the vegetarian count (along with any allergies) and their seating assignment 10 days prior to the event. Predetermined three course Vegetarian meals are priced at the same price as the other meals. If the number of vegetarian meals cannot be obtained in advance, the planner is required to order a recommended set number of *vegetarian entrees* to have on hand at \$35.00++ each in addition to your final guarantee.

If you decide to offer a split entrée, assigned seating is required. The client is responsible for providing a guest list, indicating each guest's table and seat assignment along with their entrée selection, 10 days prior to the event. The day of the event, the client is responsible for providing color coded seating cards to be placed at each place setting. This option is only available for groups of 15 or more. Sides will be the same for each entrée, it is only the protein (i.e., chicken, beef or fish) that would be different. When offering a split entrée, a \$10.00 fee is added to the highest priced entrée for your guaranteed number of guests.

Final guarantee numbers for all events are due by noon three business days prior.

\*We cannot offer special items for dietary restrictions, but for allergies only.

**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**

Celery, 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 Beef 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

Pan Roasted Cod Loin, Plum Tomatoes, Olives, Capers, Garlic & Basil

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 Cannoli's, Tiramisu, Eclairs and Italian Cookies

Coffee, Selection of Teas, Decaffeinated Coffee

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

**3 Entrée Choices – Member 90 / Non-member 105**

### **We offer a limited buffet for groups under 35 guests**

Please Select 1 Salad & 2 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*

+\$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**

**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

**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 Cannoli's, 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

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