



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, Lemon Caper Aioli, 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 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*

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



Chef's Hot Entrées

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

Roasted Tomato Crusted Halibut Fillet

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

Roasted Vegetable Tikka Masala with Basmati Rice

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

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:

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.

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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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 40 / Non-member 47

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

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 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

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

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 65 / Non-member 75

3 Entrée Choices – Member 72 / Non-member 82

We offer a limited buffet for groups under 35 guests

Please Select 1 Salad & 2 Entrée Choices

Member 55 / Non-member 65

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