



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
 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

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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:

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.

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.

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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

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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 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

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