

75

PLATED LUNCH MENU

3 COURSE PLATED LUNCH

FIRST COURSE *(select 3)*

Served with freshly baked French baguette

Herbed Clam Chowder our combination of clams, Maine potatoes, smoked bacon and cream

- Ⓞ **Char-Grilled Tomato Bisque** vine-ripened tomatoes blended with a hint of fresh basil
- Ⓞ **Organic Chantenay Carrot Soup** with ginger and lime, garnished with rock shrimp
- Classic Caesar** native hearts of romaine, Caesar dressing, croutons & parmesan cheese
- Ⓞ **Boston Bibb Salad** Bibb lettuce with Westfield farm's goat cheese, seasonal berries, and roasted pecans with a lemon vinaigrette
- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTRÉE COURSE *(select 4 - Groups over 30 guests must provide advance entrée counts)*

- Ⓞ **Farmed Organic Salmon Filet** served with organic quinoa, seasonal vegetables, radishes, & walnut arugula pesto
- Ⓞ **Meyer Lemon Chicken Breast** roasted potatoes, sautéed vegetables, and Meyer lemon capers sauce
- Ⓞ **Quinoa Salad** organic quinoa, baby arugula, seasonal fruits & vegetables, roasted pecans, plantain chips, and lemon vinaigrette
- Ⓞ **Chicken & Spring Salad** grilled chicken breast, Italian prosciutto, baby arugula, seasonal fruits & vegetables, roasted pecans, goat cheese, crispy polenta, and citrus vinaigrette
- Steak & Avocado Salad** baby spinach, fresh avocado, blue cheese crumbles, roma tomatoes, lemon vinaigrette, straw onions, and sliced char grilled steak
- Atlantic Cod Filet** pan-seared cod filet, seasonal risotto, asparagus, & pistachio bread crumbs
- Ⓞ **Tenderloin Au Poivre** oven roasted beef tenderloin, grilled asparagus, mashed potatoes & peppercorn brandy cream sauce

Chef's Seasonal Ravioli Selection:

Sweet Pea Ravioli asparagus, mint cream sauce

Sunshine Ravioli ratatouille vegetables, tomato basil sauce

Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce

Wild Mushroom Ravioli with mushroom cream sauce

DESSERT *(select 3):*

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

Tres Leches Cake sweetened condensed, cream and whole milk poured over rich sponge cake and finished with whipped cream and fresh berries

Seasonal Cheesecake with a graham cracker crust

Hot Molten Chocolate Cake filled with a molten dark chocolate truffle and served with French vanilla ice cream

Bittersweet Chocolate Brownie walnuts, vanilla ice cream

- Ⓞ **Tahitian Vanilla Crème Brûlée** a vanilla bean custard with caramelized sugar and fresh berries

Apple Strudel classic Swiss apple strudel with a blend of apples, raisins and spices enveloped in a crispy puff pastry served with vanilla ice cream

Ⓞ 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee