

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)*

Ⓞ **Char-Grilled Atlantic Salmon Filet** spinach & sun-dried tomato risotto, grilled asparagus, and blackberry glaze

Ⓞ **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

Ⓞ **Char-grilled Beef Medallions** shallot mashed potatoes, cremini mushroom, garden vegetables and cabernet reduction

Oven-Roasted Surf and Turf beef tenderloin, pan-seared sea scallops & gulf shrimp, with shallot mashed potatoes, char-grilled asparagus and citrus butter sauce – add \$6 per person

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

Ⓞ **Seasonal Fruit and Berries** with a light Chantilly cream

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

\$60.00 Per Person

Ⓞ 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