Three-Course Lunch including:
Two Appetizers, Two Entrées & Two Sides, Cookie platter
+\$5pp for any additional non-premium items

+\$3pp for unlimited soft drinks, regular and decaf coffee, tea

Appetizers

(choose two)

- 1. New England Clam Chowder fresh chopped clams, crispy bacon, croutons, cream
- 2. Seasonal Vegetable Soup
- 3. Hummus *crudité*, seeded *cracker*, marinated olives
- 4. Chipotle Mussels fresh tomato, chipotle, cilantro, lime, grilled pan de casa
- 5. Caesar Salad romaine, endive, arugula, manchego, focaccia croutons
- 6. Carrot Salad lime yogurt, almonds, baby watercress, citrus dressing
- 7. Baby Kale & Broccoli Salad quinoa, pickled strawberries, pecans, ricotta salata
- 8. Greek Salad gem lettuce, feta, olives, peppers, tomatoes

Premium Appetizers \$9 Supplement

- 9. Fried Calamari lime & chili mayonnaise
- 10. Crispy Shrimp spicy remoulade
- 11. Duck Tacos al pastor; soft tortilla, pineapple, cilantro

Entrée

(choose two)

- 1. Roasted Free-Range Chicken Breast rosemary jus
- 2. Vegetable Grain Bowl quinoa, avocado, seasonal vegetables, sesame, almond, tofu dressing
- 3. North Atlantic Salmon lemon butter sauce
- 4. Flounder a la Plancha tapenade, charred lemon, parsley
- 5. Braised Beef Short Ribs braised in fresh tomato & red wine
- 6. Orechiette rock shrimp, zucchini, basil pesto
- 7. Rigatoni cherry tomato pomodoro, parmesan
- 8. Mini Cheese Burgers potato bun, pickles
- 9. Broccolini & Ricotta Panini rosemary focaccia

Premium Entrées \$9 Supplement

- 5. Grilled Prime NY Sliced Steak
- 6. Roast Prime Rib of Beef
- 7. Plancha Seared Scallops
- 8. Lobster Mac & Cheese new york cheddar & crunchy crust

Sides

(choose two)

- 1. Mac & Cheese
- 2. French Fries
- 3. Maple Glazed Carrots
- 4. Whipped Potatoes
- 5. Sautéed Spinach garlic breadcrumbs
- 6. Roasted Fingerling Potatoes garlic, caper, parsley

Dessert

(additional \$5pp)

- 1. Flourless Chocolate Cake raspberry sorbet
- 2. Coconut Risotto Pudding caramelized pineapple, toasted coconut
- 3. Celebration Cake (your choice of cakes, filling, icing and inscription)
- 4. Bring your own cake (additional \$3 pp for slicing fee)

Premium Desserts

- 5. Ice Cream Sandwich \$16 each
- 6. Fruit Platter \$25 each

\$36pp + tax & 16% gratuity + 5% Administration Fee

*All Package items are subject to seasonal changes