

*Three course Lunch; Including **one** appetizer or salad, **two** entrée & **one** dessert
soft drinks, coffee and tea*

1st Course Appetizer & Salad Options

1. New England Clam Chowder – *apple wood smoked bacon & crutons*
2. Duck Tacos (2pc) - *crispy wontons, guacamole & pico de gallo*
3. Mac & Cheese - *New York Cheddar & crunchy herb crust*
4. Buffalo wings (4 pc) - *carrots, celery & blue cheese dressing*
5. *Crispy Pork Dumplings(5pc) – *siracha soy glaze*
6. *Crispy Vegetable Dumplings(5 pc) - *siracha soy glaze*

1. Mixed Green Salad – *cherry tomatoes, red onions, cucumbers & red wine vinaigrette*
2. Chipotle Caesar - *romaine hearts, croutons & shaved parmesan*
3. Baby Kale & Quinoa - *cranberries, toasted walnuts, ricotta salata & Dijon vinaigrette*

2nd Course Entrée Options

1. North Atlantic Salmon
* (Spring & Summer) - *wilted spinach, roasted red bell peppers, roasted sweet corn & thyme lemon butter sauce*
* (Fall & Winter) - *sweet potato puree, roasted butternut squash, kohlrabi, & lobster vinaigrette*
2. Roasted Rosemary Lemon Chicken – *tricolor carrots, red beet whipped potato & natural jus.*
3. Half Moon Burger - *double smoked bacon, cheddar cheese, caramelized onions & French fries*
4. Roast Prime Rib of Beef (additional \$6 pp) – *roasted garlic whipped potatoes, grilled asparagus au jus & creamy horseradish sauce*
5. Chipotle Chicken Breast - *alfalfa sprouts, guacamole, chipotle mayo, seven whole grain bread, fries & spicy pineapple slaw*

Vegetarian Options:

1. Crispy Sesame Tofu – *bok choy stir fry, toasted quinoa, pico de gallo, soy-lime, pickled ginger & coriander cress*
2. Grilled Vegetable Plate - *peppers, zucchini, squash, asparagus & roasted tomatoes*

3rd Course Dessert Options

1. Celebration Cake (your choice of cake, filling, icing and inscription)
2. Flourless Chocolate Cake - *raspberry sorbet & vanilla sauce*
3. Coconut Risotto Pudding – *toasted coconut & caramelized pineapple*
4. New York Cheesecake - *mixed berries & vanilla sauce*
5. Ice Cream & Sorbet

Menu enhancements:

+\$3 For any additional course option

+\$5 Add 4th Course

Half Moon Boat (Raw Bar) \$115 each, can be served with, before or after 1st Course

Ice Cream Sandwich \$16 each or Fruit Platter each \$25 (Served family style with dessert)

\$39pp + tax & 16% gratuity + 5% Administration Fee

*48 hour notice required for menu availability

