

75

3 Course Plated Lunch

Appetizers (select 3):

Served with freshly baked French baguette

Herbed Clam Chowder New England clams, Maine potatoes, smoked bacon, and Vermont cream

GF **Char-Grilled Tomato Bisque** vine-ripened tomatoes blended with a hint of fresh basil

Classic Caesar native hearts of romaine, Caesar dressing, croutons, and Parmesan cheese

GF **Boston Bib Salad** tender Bibb lettuce with Westfield farm's goat cheese, fresh berries, apricots, roasted pecans, with a lemon vinaigrette

GF **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes, and bleu cheese dressing

Entrees (select 4 – Groups over 30 must provide advance entrée counts):

GF **Nantucket Seafood Stew** gulf shrimp, bay scallops, PEI mussels, salmon, swordfish, garden vegetables, bliss potatoes, in a saffron-tomato broth

Steak and Avocado Salad baby spinach, lemon vinaigrette, fresh avocado, tomatoes, bleu cheeses crumbles, straw onions, sliced grilled sirloin steak, and chimichurri

Grilled Chicken Ranch Salad chicken breast, romaine lettuce, tomatoes, cucumbers, red onions, bacon bits, roasted corn, feta, crispy polenta, ranch dressing

GF **Atlantic Salmon Filet** organic red rice, seasonal vegetables, ginger-citrus sauce

GF **Meyer Lemon Chicken Breast** rainbow potatoes, sauteed vegetables, Mayer lemon butter sauce, and capers

GF **Filet Mignon** roasted new potatoes, seasonal vegetables, chipotle butter, and cabernet reduction

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 cremini mushrooms with mushroom cream sauce

Dessert (select 2):

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, & a selection of fine teas

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

GF **Tahitian Vanilla Crème Brûlée** vanilla bean custard with caramelized sugar and fresh berries

Chocolate Chip Cookie baked & served in a cast iron skillet with vanilla ice cream and whipped cream

Peach and Berry Cobbler served with vanilla ice cream and whipped cream

Seasonal Cheesecake Parfait with graham cracker

\$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