



PLATED LUNCHEONS

Served from 11am - 3pm

APPETIZERS

Select One: Included

Select Two: Additional \$4.00 per person

New England Clam Chowder	Mixed Garden Salad ^{V, VG, GF}
Tomato Basil Soup	Traditional Caesar Salad
Italian Wedding Soup	Beef Vegetable with Orzo
Chicken Vegetable & Tortellini	

ENTREES

Choice of multiple entrees will be charged at the higher price

Pecan Chicken Salad with Bleu Cheese, Tart Apples, & Honey Tabasco Vinaigrette	\$22.95
Grilled Chicken Caesar Salad with Shaved Parmesan & Creamy Lemon-Garlic Dressing	\$22.95
Manicotti with Porcini & Spinach Bolognese	\$22.95
Meatloaf with Brown Sugar Glaze & Caramelized Onion Gravy	\$24.95
Butternut Squash Ravioli with Brown Butter & Sage	\$22.95
Baked Cod in Lemon Herb Crust with Chive Butter	\$24.95
Crab Stuffed Sole with Newburg Sauce	\$26.95
Short Ribs Slow Cooked in a Rich Cabernet Sauce	\$28.95
Tuscan Chicken in a Spinach Tomato, Garlic Cream Sauce	\$26.95
Sage Stuffed Chicken Breast	\$26.95
Grilled Sirloin Tips ^{GF}	\$28.95
Pork Florentine in a Cream of Spinach Sauce	\$26.95
Seafood Medley: Shrimp, Scallops and Scrod	\$28.95
Eggplant Napoleon with Roasted Tomatoes, Sautéed Spinach, and Balsamic Glaze ^V	\$22.95
Chicken Parmesan	\$22.95

All lunch entrees include your choice of appetizer, an appropriate starch, chef's vegetable, dessert, coffee, & teas.

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE. PRICES SUBJECT TO 16% SERVICE CHARGE, 5% ADMINISTRATION FEE, AND MASSACHUSETTS MEALS TAX. ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT DISTRIBUTED TO SERVICE STAFF. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR EVENT PLANNER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.