



## PLATED LUNCH MENU

Please Select One Appetizer *or* Salad and One Dessert

### Appetizer

Chef's Seasonal Vegetarian Soup  
New England Clam Chowder  
Roasted Tomato Bisque, Grilled Cheese Crouton  
Maine Lobster Bisque, Cognac Crème Fraiche  
Chef's Seasonal Vegetarian Ravioli  
Lump Crabmeat Cake, Lemon Caper Aioli, Chef's Seasonal Slaw  
Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche  
*Please add \$10 for any of the above appetizer choices.*

### Salad

Roasted Beet Salad – Vermont Goat Cheese, Marcona Almonds, Applewood Smoked Bacon, Mache, Truffle Vinaigrette / GF  
Burrata Cheese, Roasted Tomato, Baby Arugula, Crispy Focaccia  
Aged Balsamic Vinaigrette  
\*Caesar Salad – Hearts of Romaine, Grana Padano Parmesan Cheese, Croutons  
Caesar Dressing  
Caprese Salad - Vine Ripe Tomatoes, Fresh Mozzarella, Red Onion, Baby Arugula  
Balsamic Reduction, EVOO / GF  
Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes  
Champagne Vinaigrette / GF / VEGAN  
Baby Iceberg Lettuce Wedge, Applewood Smoked Bacon, Red Onion, Heirloom Tomatoes  
Great Hill Blue Cheese Dressing / GF

### Desserts

Tiramisu  
Boston Cream Pie  
Fruit Tart, Mango Sauce  
Tahitian Vanilla Crème Brulée, Fresh Berries / GF  
Chef's Seasonal Cheesecake, Whipped Cream  
Chocolate Ganache Cake, Raspberry Sauce  
Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream / GF

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

GF= Gluten Free

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## **Chef's Hot Entrées**

Please Select One Protein Entrée and One Vegan Entrée

*All Entrees Below are Accompanied by Chef's Selection of Starch and Seasonal Vegetable*

Roasted Tomato Crusted Halibut Fillet, Lemon Butter Sauce

*Member 75 / Non-member 90*

\*Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF

*Member 49 / Non-member 59*

Maine Lobster Ravioli, Lobster Saffron Cream, Chef's Seasonal Vegetables

*Member 65 / Non-member 78*

Panko Crusted Cod Loin, Lemon Butter Sauce

*Member 63 / Non-member 76*

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce / GF

*Member 56 / Non-member 67*

\*Breast of Chicken Française, Roasted Tomatoes, Artichokes, Capers / GF

*Member 49 / Non-member 59*

\*Apricot and Ancho Chili Braised Beef Short Rib / GF

*Member 68 / Non-member 82*

\*Petite Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi Glace with Crème Fraiche / GF

*Member 75 / Non-member 90*

## **Vegan / Gluten Free Entrées**

Mediterranean Baked Sweet Potatoes

Spiced Chickpeas, Marinated Cherry Tomatoes, Lemon Hummus Sauce

Aleppo Grilled Zucchini

Black Bean and Cilantro Quinoa, Pico De Gallo and Salsa Verde

Roasted Vegetable Tikka Masala  
with Basmati Rice

Sesame Ginger Crusted Tofu

Baby Bok Choy, Fermented Black Bean Chili Sauce and Chef's Choice Vegetable

*Enhance your lunch to four courses for an additional \$6 per person.*

*Plated Lunch Served with House Rolls and Butter,*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea*

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## **Please Note:**

One Entrée (duet or single) and a vegan may be selected for your guests along with one first course and one dessert course. The host is responsible for providing the vegan count (along with any allergies) and their seating assignment 10 days prior to the event. Predetermined three course Vegan meals are priced at the same price as the other meals. If the number of vegan meals cannot be obtained in advance, the planner is required to order a recommended set number of *vegan entrees* to have on hand at \$35.00++ each in addition to your final guarantee.

Final guarantee numbers for all events are due by noon three business days prior.

*\*We cannot offer special items for dietary restrictions, but for allergies only.*

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## **New England Deli Buffet**

*For groups over 20 ppl*

### **Select One Salad**

Arugula Salad – Great Hill Blue Cheese, Crispy Shallots, Balsamic Vinaigrette

Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

\*Caesar Salad – Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese Caesar Dressing

### **Select Three Sandwiches — We Prepare One Full Sandwich per Person**

Roasted Chicken Salad & Tuna Salad Sliders

\*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Spinach Wrap with Hummus & Grilled Vegetables / VEGAN

Grilled Breast of Chicken, Herb Aioli, Vermont Cheddar & Arugula on Brioche Roll +8

Native Lobster Salad on Grilled Brioche Sliders +12

### **Served With**

Cavatelli Mediterranean Pasta, Olives, Artichokes, Tomatoes, Spinach & Feta

Individual Bags of Cape Cod Potato Chips

Sliced Fresh Fruit Display and Assorted Cookies & Brownies

Coffee, Selection of Teas, Decaffeinated Coffee

*Member 47 / Non-member 55*

*\*\*Please provide the amount of each sandwich you would like, when your final guest count is given\*\**

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## **Beacon Hill Individual Deli Plate**

*For groups of 20 ppl and under*

### **Select One Sandwich**

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll

\*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Tuna Salad on Brioche Roll

Roasted Chicken Salad on Brioche Roll

Native Lobster Salad on Grilled Brioche Bun +12

***For a Vegetarian Option, you can add the following for a total of two sandwich choices:***

Spinach Wrap with Hummus & Grilled Vegetables / VEGAN

### **Served With**

Individual Bag of Cape Cod Potato Chips, Fruit Salad, Pickle, Chocolate Chip Cookie

Coffee, Selection of Teas, Decaffeinated Coffee

*Member 42 / Non-member 49*

## **Bagged Lunch**

### **Select Two Sandwiches**

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll

\*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Spinach Wrap with Hummus & Grilled Vegetables / VEGAN

### **Served With**

Individual Bags of Cape Cod Potato Chips, Fresh Baked Chocolate Chip Cookie, Bottle of Water

*Member 35 / Non-member 42*

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## **Chef's Hot Lunch Buffet**

*35 person minimum*

### **Please Select Three Salads**

#### **\*Caesar Salad**

Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

#### **Harvard Potato Salad**

Celery, Whole Grain Mustard Aioli / GF

#### **Artisan Farm Salad**

English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF / VEGAN

#### **Caprese Salad**

Vine Ripened Tomatoes, Fresh Mozzarella, Red Onions, Baby Arugula

Aged Balsamic & Extra Virgin Olive Oil / GF

#### **Roasted Beet Salad**

Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

#### **Iceberg Lettuce Wedges**

Bacon Bits, Shaved Red Onion, Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

### **Entrée Selections**

Quiche Lorraine

Chef 's Seasonal Ravioli

Cavatelli Bolognese, Grana Padano Parmesan

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

Pan Roasted Cod Loin, Plum Tomatoes, Olives, Capers, Garlic & Basil

\*Sesame Seared Salmon, Soy Ginger Glaze, Cucumber Salad

Braised Chicken and Wild Mushroom Ravioli

Breast of Chicken Piccata, Lemon, Capers and Italian Parsley

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Ancho Braised Short Ribs, Pico de Gallo and Cilantro / GF

\*Grilled Marinated Flank Steak, Roasted Baby Peppers and House Made Steak Sauce / GF

Roasted Vegetable Tikka Masala with Basmati Rice / VEGAN

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***Entrées Served With:***

House Rolls and Butter

Chef's Selection of Seasonal Vegetables

Salted Caramel Brownies, Assorted Cookies, Lemon Bars and Mixed Berry Bars

Coffee, Selection of Teas, Decaffeinated Coffee

*2 Entrée Choices – Member 65 / Non-member 75*

*3 Entrée Choices – Member 72 / Non-member 82*

**We offer a limited buffet for groups under 35 guests**

Please Select 1 Salad & 2 Entrée Choices

*Member 55 / Non-member 65*

**Self-Service Bar**

*Set-up Fee is \$50 and Charged on Consumption*

*A selection of the following will be available for self-service along with glasses and ice.*

**Soft Drinks, Iced Tea & Bottled Water**

Coca Cola

Diet Coke

Ginger Ale

Nantucket Nectars Iced Tea

Still & Sparkling Water

Bai Antioxidant Infusion Drinks

Starbucks® Bottled Coffee

*Member / Non-Member 5 each*

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