

Plated Luncheon

Served 11:30am – 4:00pm

Appetizer: Please select 1

*New England Clam Chowder
Hearty Minestrone Soup
Fresh Garden Salad with Specialty Dressing
Traditional Caesar Salad*

Entrees

*Fresh Haddock Baked with Sherried Crumb Topping
Stuffed Sole with Seafood Stuffing and Lobster Sauce
Crepes Stuffed with Chicken and Mushrooms, Supreme Sauce
Stuffed Chicken Breast, Fruit and Corn Bread Stuffing, Mushroom Sauce
Roast Loin of Pork, Sweet Onion Gravy, Seasonal Chutney
Sliced London Broil, Mushroom Sauce*

*Rolls and Butter
Seasonal Vegetables
Chef Selection of Potato or Rice*

A per person surcharge will be added for Second entrée - higher price prevails

Salad Entrees

*Grilled Chicken Salad Yakitori
Asian Slaw with Soba Noodles, Sesame Seeds and Scallions
Italian Tomato and Mozzarella Salad with Grilled Chicken
Spicy Couscous Salad with a Grilled Vegetable Medley
Topped with Cashews, Raisins, Grapes, Mint and Cilantro*

Dessert: Select 1

*New England Apple Crisp with Fresh Whipped Cream
White and Chocolate Mousse Parfait
Cookies and Ice Cream*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas

***All Guarantees are Due 72 Hours Prior to the Event
All Food and Beverage Items Listed Above are
Subject to a 19% Administrative Fee and a 5% State Tax.***