

BOARDROOM LUNCH

2 course plated lunch \$35pp | 3 course plated lunch \$44pp | 4 course plated lunch \$54pp
(up to 32 guests)

See bottled wine list for available passed red and white wine selections



APPETIZERS – SELECT 2

- **VEGETABLE SPRING ROLLS** baby bok choy, carrots and bean sprouts wrapped in pastry, sesame soy sauce
- **VEGETABLE STUFFED MUSHROOMS** lemon beurre blanc
- **COCONUT SHRIMP** honey citrus dipping sauce (add 3pp)
- **JUMBO SHRIMP COCKTAIL** horseradish & cocktail sauce (add 3pp)
- **BACON WRAPPED SCALLOPS** pineapple and ginger chutney (add 3pp)
- **CARIBBEAN BARBECUE CHICKEN** panko coated chicken, spicy caribbean barbecue sauce
- **THAI CHICKEN** chili spiced chicken, thai peanut sauce
- **COCONUT CHICKEN** cilantro chile sauce
- **MINI ITALIAN EGGROLLS** hot italian sausage, mushrooms, peppers, onions, ma

SOUPS AND SALADS – SELECT 2

- **TOMATO BASIL SOUP** fire roasted roma tomatoes, basil, garlic and cream
- **CAESAR** crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing
- **GARDEN FRESH** mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy balsamic vinaigrette
- **CHOPPED GREEK** mixed greens, diced olives, chickpeas, tomatoes, cucumbers, feta cheese, greek vinaigrette
- **CHEF'S SEASONAL** chef's selection of seasonal ingredients and greens

SPECIALTIES – SELECT 2

Add a 3rd menu option for an additional \$8pp

- **CHICKEN PICATTA** lemon caper and white wine sauce, artichokes, sun dried tomatoes, angel hair, garlic and oil (substitute veal add 5pp)
- **CHICKEN PARMESAN** marinara, mozzarella, penne with butter and cheese (substitute veal add 5pp)
- **CHICKEN SALAD WRAP** tarragon mayo, celery, lettuce, tomato, french fries
- **CHICKEN AVOCADO WRAP** grilled chicken, bacon, lettuce, tomatoes, avocado, chipotle ranch sauce, french fries
- **VEGGIE BOWL** quinoa, spinach, bell peppers, zucchini, bean sprouts, spicy sesame dressing (vegan, vegetarian & gluten free)
- **EGGPLANT NEOPOLITAN** herb breaded eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara (vegetarian)
- **MISO SAKE GLAZED SALMON*** seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy
- **GRILLED STEAK TIPS*** bbq sauce, grilled balsamic onions, french fries (add 8pp)
- **RIGATONI BOLOGNESE** braised veal, beef & pork, italian sausage, tomato sauce, mushrooms, cream
- **SHRIMP PESTO** Grape tomatoes, chopped asparagus, creamy basil pesto, bowtie pasta
- **MEDITERRANEAN HADDOCK** herb buttered bread crumbs, chopped marinated tomatoes, capers, kalamata olives, capers, lemon beurre blanc

DESSERTS – SELECT 2

- **VANILLA BEAN CRÈME BRÛLÉE** chilled vanilla custard, brittle caramelized sugar topping
- **CHOCOLATE MOUSSE CAKE** crème anglaise
- **LEMON-BLUEBERRY CAKE** 3 layered lemon cake, blueberry cream cheese filling, blueberry coulis
- **PASTRY CHEF'S SEASONAL CREATION**

■ Guest favorites

*Gluten free, vegetarian & vegan options can be made available upon request
A/V equipment package \$75, custom menu cards upon request*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$4/pp event setup, breakdown and cleaning fee. 04292024