

bereavements and life celebrations menu

buffet style – \$29 per person



salads – select 2

caesar salad crisp romaine, sour dough croutons, shaved pecorino, lemon garlic dressing vinaigrette

garden salad mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

chopped greek salad mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

greeting station

specialty cheeses and crackers add \$4/pp

antipasto add \$6/pp

vegetable crudites and assorted dips
add \$4/pp

entrees – select 3

chicken picatta lemon caper and wine sauce, artichokes, sundried tomatoes, garlic and oil

pasta primavera julienne vegetables, pecorino romano cheese sauce, penne pasta

stuffed new england chicken breast
cape cod cranberry and cornbread stuffed chicken breasts, creamy chicken gravy

beef tenderloin marsala tender filet mignon medallions, sweet capicola, mushroom marsala sauce

miso sake glazed salmon seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

new england baked scrod atlantic cod topped with cracker crumbs

** Our executive chef will select a vegetable and starch to complement your lunch buffet*

desserts and coffee

Our pastry chef presents an assortment of handmade cookies and brownies.

** Selection of regular and decaffeinated gourmet coffee, assorted Harney and Son's teas.*

** Gluten free menu options can be made available upon request*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee