

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 parmesan-peppercorn dressing

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 CAKE lemon cream cheese frosting, blueberry coulis, candied lemon

PASTRY CHEF'S SEASONAL CREATION

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. 02172024