

LUNCH BUFFET

All prices are subject to 18% service charge and applicable taxes. Priced per serving. Includes compostable service. All prices are based on a minimum of 25 guests.

IT'S A WRAP \$24

- ◆ Mixed Greens with Tomatoes & Shallot Vinaigrette
- ◆ Fingerling Potato Salad
- Caesar Salad (+\$1)
- ◆ Whole Seasonal Fruit

SELECT THREE:

- * Asian Chicken Salad, Carrots, Cucumbers & Sesame Ginger Dressing
- + Smoked Turkey, Bacon, Swiss & Romaine
- ◆ Roast Beef with Boursin Cheese Spread
- ◆ Grilled Vegetable & Balsamic Roasted Sweet Onion
- ◆ Roasted Portobello, Goat Cheese & Spinach
- * B.L.T.: Bacon. Tomato Jam & Boston Lettuce
- + Chicken Caesar Wrap
- Cold Lobster Salad (+\$5)

DELI PLATTER \$25

- * Boston Bibb, Toasted Walnuts & Maytag Blue
- ◆ Potato Salad with Mustard, Smoked Bacon & Red Onion
- + Coleslaw
- ◆ Turkey, Ham, Roast Beef & Salami
- + Cheddar, American & Provolone
- + Scali, Bulkie Roll & Marble Rye
- + Lettuce, Tomato, Onion & Pickles

NORTH END DELI PLATTER \$27

- + Pesto Pasta Salad with Pine Nuts & Sun-Dried Tomatoes
- ◆ Roasted Seasonal Vegetables & Aged Balsamic
- * Selection of Specialty Imported Italian Meats
- + Tuna Salad
- * Buffalo Mozzarella & Sliced Tomatoes with Basil
- + Hand-Crafted Italian Cheeses
- + Focaccia Bread
- + Pickles & Olives

TUSCAN BUFFET \$30

- Classic Caesar Salad with Parmesan & Roasted Garlic Croutons
- ◆ Grilled Eggplant, Squash & Zucchini
- ◆ Pan Seared Salmon with Citrus Butter
- ◆ Grilled Chicken Breast with Roasted Tomatoes & Basil
- Tuscan Roasted Potatoes
- ◆ Focaccia Bread & Scali Bread with Butter

DESSERT BUFFET (SELECT 2)

- Warm Cookies
- Brownies
- * Vanilla Pound Cake with Lemon Cream & Fresh Berries
- Chocolate Cupcakes with Peanut Butter Cream or Chocolate Frosting
- → Triple Chocolate Mousse
- + Fruit Cup
- ◆ Assorted Petits Fours (+\$4)

LUNCH BUFFET ENHANCEMENTS

SOUPS

- + Clam Chowder (+\$3)
- Minestrone (+\$3)
- + Caramelized Tomato & Roasted Garlic (+\$3)
- + Potato & Leek (+\$3)
- ◆ Lobster Bisque (+\$4)
- + Crab & Corn Chowder (+\$4)

All buffets include lemonade, iced tea, water, hand cut chips & two choices from the Dessert Selection List.



PLATED LUNCH

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STARTERS

MIXED GREENS

Garlic Croutons, Cherry Tomato & Shallot Vinaigrette

CAESAR SALAD

Romaine, Grated Parmesan & Garlic Croutons

BOSTON BIBB & MAYTAG

Shaved White Onions, Raspberry Walnut Dressing & Maytag Blue Cheese

CARAMELIZED TOMATO & ROASTED GARLIC SOUP

Sweet Tomatoes, Roasted Garlic & Lime Crema

CRISPY ASPARAGUS & PROSCIUTTO +\$3

Grilled Asparagus, Prosciutto, Parmesan, Baby Arugula & Lemon Zest

CLAM CHOWDER +\$3

Yukon Gold Potatoes, Smoked Bacon & Leeks

ENTREES

PASTA PRIMAVERA \$14

Linguini or Campanelle with Cherry Tomato, Shaved Garlic & Fresh Vegetables

GRILLED CHICKEN CAESAR SALAD \$15

Proscuitto Crisp & Parm Waffer

CHICKEN MARSALA \$16

Pan-Seared Chicken with Cremini Mushrooms in a Sweet Marsala Wine Sauce

BAKED COD \$16

Fingerling Potatoes and Haricots Verts

ATLANTIC SALMON \$18

With Mashed Potatoes, Broccolini & Tomato Vinaigrette

MARINATED STEAK TIPS \$20

Calabrese Potatoes & Asparagus

DESSERTS (SELECT 1)

- ◆ Vanilla Crème Brulee
- ◆ Strawberry Shortcake (Crème Chantilly)
- + Carrot Cake
- → Flourless Chocolate Cake
- → Tiramisu (Espresso Chocolate Sauce)