

***Hot Luncheon Buffet***

*Country Artisan Bread Basket*

***Choice of Two Salads***

*Classic Caesar Salad  
With or Without Anchovies*

*Fresh Baby Greens, Dried Cranberries and Toasted Pecans  
With Basil Vinaigrette*

*Sweet Butter Lettuce  
With Crumbled Bleu Cheese and White Balsamic and Cranberry Vinaigrette*

*Baby Spinach and Sliced Button Mushrooms  
With Hot Bacon Dressing*

***Choice of Two Entrees***

*Rosemary Crusted Roast Turkey*

*Roast Top Sirloin*

*Baked Haddock with Butter Crumb Crust with Fresh Lemon*

*Grilled Orange and Ginger Glazed Salmon Fillet*

*Sauteed Breast of Chicken with Lemon Caper Butter Sauce*

*Cape Cod Breast of Chicken with Apple Cranberry Bread Stuffing*

*Fresh Green Beans with Julienne Carrots in Brown Butter*

***Choice of :***

*Tri Colored Orzo Pilaf, Penne Pasta with Tomatoes and Broccoli in an Olive Oil and  
White Wine Sauce, or Roasted Red Bliss Potatoes with Rosemary*

*\$26.50*

*Menu includes coffee, decaf, and tea.*

***Minimum Requirement of 50 People***

***Party Table Available for \$6.95 per person***

*All prices are subject to a 20% service charge and 5% meals tax.  
Prices are subject to change without notice*

## *Cold Luncheon Buffet*

*Traditional New England Tossed Salad*

*Classic Caesar Salad*  
*With or Without Anchovies*

*Sliced Melon and Seasonal Berries*  
*With French Yogurt Drizzle*

*Assorted Wild Baby Greens Salad*  
*With Goat Cheese and Pine Nuts with Balsamic Vinaigrette*

*Tri Colored Tortellini Salad*  
*With Roasted Tomato Dressing*

*Red Potato Salad*  
*With Mustard and Chive Aioli*

*Sliced Marinated Grilled Chicken*

*Sliced Turkey and Roast Beef*

*International Sliced Cheeses*

*Artisan Hearthstone Baked Bread Basket*

*\$24.95*

*Menu includes coffee, decaf, and tea.*

*Pastry Table Available for \$6.95 per person*

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