

2019 Banquet Luncheon Menu
\$35.00 per person, inclusive of 7% tax and 20% gratuity
Plated or Buffet

Cold

Traditional New England Lobster Roll with Chef's Sides & Accompaniments,
Choice of Traditional Toasted Roll or Croissant

Asian Tuna

Seared Rare Sesame Sushi Grade Tuna, Wacame Salad & Sesame
Soba Noodles with Wasabi Aoli & Aged Soy Drizzle

Poached Salmon

Chilled Poached Wild Salmon Fillet, Served over Baby Spinach &
Arugula, Mini Tomatoes & Julienne Cucumber, Wasabi Aioli on
Hollandaise

Grilled Chicken & Shrimp

Marinated Grilled Chicken Breast & Poached Shrimp
Served over Greens Medley with Asparagus & Raspberries with
Raspberry Vinaigrette

Greek Chicken & Feta

Grilled Lemon Chicken with Olives & Feta, Tomato and Cucumber
Served with Garlic Mint Dressing & Grilled Naan Bread

Chilled Grilled Beef Tenderloin

Served over Greens, Horseradish Aioli & Toasted Baguette

Antipasto Plate

Assortment of Cured Meats and Cheeses along with Grilled &
Marinated Vegetables, Served with Toasted Garlic Baguette

Cashew Chicken

Chicken Salad with Tossed Cashews, Served in a Melon Crown with
Chef's Choice of Accompaniments & Garnish

Caprese Baguette

Fresh Mozzarella, Heirloom Tomato & Basil over Crisp Baguette,
Virgin Olive Oil & Balsamic Drizzle

Please Choose Marinated Grilled and Chilled Sliced Chicken Breast or Large Shrimp over the Following Chilled Plates

South Western- Adobo Seasoned, Served over Young Greens with Avocado, Jack Cheese, Hoppin John Black Eye Pea Salad, House Salsa & Crispy Tortilla Chips, Chipotle Dressing

Greek- Lemon and Herbs, Served over Spinach & Romaine with Greek Olives, Feta Cheese, Tomato, Cucumber & Artichoke. Minted Lemon Dressing & Toasted Pita, Chef's Accompaniments

Mediterranean – Garlic and Herb, Served over Romaine Heart with Toasted Peppers, Artichoke Hearts, Grilled Onions and Imported Olives, Toasted Baguette & Balsamic Vinaigrette, Chef's Accompaniments

Southern Style – Smokey, Served Over Baby Kale and Slaw Mix, Roasted Corn Relish, Assorted Pickled Vegetables Corn Bread and Ranch and Barbeque Drizzles, Chef's Accompaniments

New Orleans – Cajun Seasoned, Served over Wilted Greens with Spicy Bean & Chorizo Salad, Pickled Vegetables, Grilled Baguette and Mild Creole Dressing, Chef's Accompaniments

Asian Inspired –Soy Ginger Marinade, Served over Asian Slaw with Sesame Soba Noodles, Snow Peas, Crispy Wonton & Sesame Dressing, Chef's Accompaniments

North Country – Herb Seasoned, Smothered with Wild Mushroom Compote over Local Greens with Goat Cheese, Grilled Asparagus & Chef's Accompaniments

Wraps-Accompanied by Chef's Choice of Salad & Chips

- Grilled Chicken Caesar
- Tex Mex Chicken - Avocado, Salsa, Jack Cheese
- Turkey Club
- Buffalo Chicken
- Beef & Cheddar
- Smoked Ham with Swiss
- Tuna, Shrimp, or Chicken salad
- Italian Combo
- Crispy Chicken & Ranch
- Grilled Fresh Vegetables & Avocado with Shaved Asiago

Assorted Sandwich Selections, - Accompanied by Chefs Side, Chips & Pickle Choice of Kaiser, Wheat, Rye or White (GF available)

- Classic Turkey Club
- The Monte Cristo
- Classic Cuban Panini
- Tuna Salad
- Smoked Ham and Swiss
- Roast Beef and Cheddar
- Italian Mix

Vegetarian Option

- Caprese
- Grilled Marinated Vegetable

Salad

Nicoise Salad

Choice of Tuna Fish or Grilled Chicken with Fresh Baby Green Beans, Olives, Hard Cooked Eggs, Nicoise Potatoes, Young Lettuces & Herb Vinaigrette

Cobb Salad

Diced Grilled Chicken Breast, Avocado, Cheddar Cheese, Fresh Corn off the Cob, Tomatoes, Bacon, Lettuce, Bacon, Ranch Style Dressing & Crisp Tortilla Garnish

Greek Salad

With Choice of Lamb Kabob, Grilled Salmon. Shrimp, Chicken or Sliced Roast Beef Tenderloin, Crisp Romaine, Tomato, Feta, Kalamata Olives & Cucumbers, Chopped Fresh Mint & Lemon, Garlic Vinaigrette

Salad Duet

Lobster Salad with Choice of Chicken, Tuna or Ham Salads, Chef's Choice of Mixed Compound Salad & Appropriate Garniture

Salad Trio

Lobster Salad with Choice of Two: Chicken, Tuna, Ham or Turkey Salads Served with Fresh Melon & Chef's Accompaniments

Super Food Salad

Choice of Chilled Poached Salmon, Grilled Chicken Breast, Grilled or Poached Large Shrimp, or Chef's Toppings. All served over Baby Kale Salad Mix with Dried Cranberries and Blueberries, Pistachio Nuts, Fresh Vegetables and Greek Yogurt Dressing

Chicken Breast Salad Caprese

Chilled Seared Chicken Breast topped with Fresh Mozzarella, Heirloom Tomato & House Grown Basil. Pasta Salad and Chef's Accompaniments

Hot - Luncheon Entrées Served with Chef's Choice of Vegetable

- **Boneless Chicken Breast**

Served with

- Francais-** (wild rice)
- Picatta-** (wild rice)
- Parmesan-** (pasta)
- Marsala-** (pasta)
- Saltimbocca-** (pasta)
- Florentine** - (pasta) with Sautéed Spinach & Boursin Cheese
- Forestiere** - (wild rice) with Sautéed Mushrooms
- Asian Grilled** - (wild rice)
- Honey Mustard Grilled** – (Chef's potato)
- South Western Grilled** – with Avocado & Pico de Gallo (Spanish Rice & Beans)
- Caprese** - Fresh Mozzarella & Heirloom Tomato

- **Meats**

- Luncheon Sirloin** - Grilled 8oz. NY Strip Steak, Crispy Fried Onions, Steak Fries & Fresh Vegetable
- Luncheon Filet** - Pan Seared Tenderloin with Club Steak Butter, Roasted Potato & Fresh Vegetable
- Luncheon Top Sirloin** - Chefs Potato & Accompaniments
- London Broil** - Sliced over Rice Medley with Mushroom Sauce
- Herb Roasted Pork Loin** -Whole Grainy Mustard Jus, Caramelized Onion & Whipped Potato
- Lamb Shish Kabob** – Served with Rice Pilaf & Garlic Mint Vinaigrette
- Luncheon Filet Ala Buratta** – Over Broiled Tomato, Chef's Accompaniments

- **From the Sea**

- Baked New England Style Cod-** Served with Baked Potato and Fresh Vegetable
- Grilled Mahi Mahi Fillet** - Served with Charred Pineapple Salsa, Chef's Accompaniments
- Atlantic Salmon Fillet** - Choice of:
Poached, Grilled, Pan Seared, Broiled, Baked
Sauce: Hollandaise, Béarnaise, Charon Served with Fresh Vegetable & Appropriate Starch
- Asian Tuna** – Seared Sushi Grade Sesame Tuna, Ginger Aioli & Napa Cabbage Slaw, Chef's Accompaniments
- Scampi Style Shrimp** - Over Pasta with Fresh Vegetable
- Club Maryland Style Crab Cake** - Wild Grains & Fresh Vegetables, Remoulade
- Rolled Fillets of Flounder** with Maryland Style Crab Filling or Sautéed Spinach, Lemon Butter Sauce & Rice Pilaf & Fresh Vegetables

- **Hot or Chilled Picnic Style Luncheon:** Honey Mustard/ BBQ
Chilled Crispy Fried Chicken & Biscuits, Chef's Choice of Two Compound Salads, Melon Wedge & Fresh Berries
- **Desserts:**
 - Brownie ala Mode
 - Strawberry Shortcake
 - Chocolate Mousse
 - Fruit Cobbler
 - Lemon Cream Cake
 - English Trifle
 - Peach Parfait
 - Carrot Cake
 - Cheesecake