

plated; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Includes one Greens or Soup Selection, one Entrée Selection, Chef's Choice of Starch and Vegetable, and one Dessert Selection. Additional courses may be added for 10.40 per guest.

Greens

- Mixed Greens, Grape Tomato, Carrot, Sliced Radish, Cucumber, Sprouts, Seasonal Vinaigrette
- Baby Kale, Charred Butternut, Candied Pumpkin Seeds, Stilton, Maple Bourbon Vinaigrette
- Baby Wedge Salad, Fresh Tomatoes, Crisp Bacon, Red Onion, House Made Ranch Dressing

Soups

- New England Clam Chowder
- Vegetable Minestrone Soup
- French Onion Soup

Poultry (Lunch: 79.50; Dinner: 88.50)

- Marinated Chicken Breast, Served with Sweet Potato Hash, Sautéed Kale, and Guajillo Crema
- Cranberry Sage Chicken Roulade, Served with Agro Dolce Shallots, Acorn Squash, and Basil Whipped Potatoes

Beef (Lunch: 89.50; Dinner 98.50)

- Smoky Braised Short Rib, Served with Horseradish Polenta and Broccoli Rabe
- Prime Filet Mignon, Served with Potatoes Gratin and Haricot Vert (7.00 surcharge)

Seafood (Lunch: 86.80; Dinner: 95.80)

- Seared Jumbo Sea Scallops, Served with Rutabaga Risotto and Fennel Salad
- Mojo Glazed Mahi-mahi, Served with Saffron Basmati Rice and Cucumber Feta Relish

Vegetarian (Lunch: 79.50; Dinner: 88.50)

- Grilled Cauliflower Steak, Served with Pickled Mushrooms & Ground Beyond Meat, Tahini Drizzle
- Toasted Truffled Gnocchi, Served with Swiss Chard, Freshly Grated Reggiano Cheese, and Topped with House-made Toasted Breadcrumbs

Combination

Any 2 of the above entrée selections may be combined for one dish for an additional 10.40 over the higher-priced item.

Vegetarian Options – we will always have 10% of the party's guest count available for vegetarian entrée.

Additional charges of 7.30 per person will apply for a two-way split. Higher-priced items will prevail.

An Administrative Fee of 25% will be added to the total food and beverage revenue outside of package inclusions, plus appropriate Massachusetts and local taxes and, if applicable, 7% sales tax. The administrative fee is retained by the Conference Center and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. All selections must be ordered for the total number of people in attendance of an event. Some stations and services may also be subject to an additional fee. Any such additional fee is not a tip or gratuity and is not distributed to staff.

Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

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Dessert

- Dark Chocolate Panna Cotta, Topped with Crushed Yogurt Pretzels & House-made Salted Caramel
- New York Style Cheesecake, Topped with Oreo Crumbs and Tangerine Crème, and Drizzled with a Bittersweet Chocolate Glaze
- Lemon Tart, Served with Pistachio Brittle and Macerated Raspberries
- Flourless Chocolate Torte, Served with Vanilla Ice Cream
- Seasonal Sliced Fruit & Berries
- Family Style Miniature Desserts set on each table to include: Chocolate Covered Strawberries, Salted Caramel Brownies, Miniature Fruit Pies, and Mini NY Cheesecakes (+20.80 surcharge per table)

À LA CARTE ENHANCEMENTS

Intermezzo

3.40

Chef's Choice of Sorbet

Appetizers

(Choose One)

10.40

- Lump Crab and Roasted Corn Cakes, Ancho Chili Papaya Sauce
- Warm Montrachet Goat Cheese, Leek & Asparagus Tart, Fennel & Apple Salad Garnish
- Crispy Brussel Sprouts, Lavender Honey, Pickled Onion, Pancetta

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