

plated lunch

all lunches include three courses ◦ selection of baked breads ◦ freshly brewed coffee and select teas

starters cold

emmental cheese ◦ butter lettuce ◦ candied walnuts ◦ pancetta chip ◦ mustard vinaigrette

shaved baby root vegetables ◦ garden leaves ◦ feta cheese ◦ crispy croutons ◦ red wine vinaigrette

avocado ◦ bitter greens ◦ vine ripe tomato ◦ citrus vinaigrette

sundried strawberries ◦ arugula lettuce ◦ shaved manchego cheese ◦ toasted almonds ◦ aged balsamic

romaine hearts ◦ parmesan ◦ crispy garlic chips ◦ grilled flat bread ◦ ceasar dressing

watercress ◦ crispy potato sticks ◦ roma tomato confit ◦ lemon – black truffle vinaigrette

heirloom tomato chilled gazpacho ◦ lime scented shrimp

vine ripe tomato zucchini tian ◦ farmers greens ◦ golden tomato jam ◦ pesto paint ◦ 12 year aged balsamic

starters hot

creamy butternut squash soup ◦ parmesan ◦ hazelnut ◦ onion brioche

jerusalem artichoke soup ◦ black truffle purée ◦ crispy sour dough bread ◦ rocket

pan seared scallops ◦ carrot puree ◦ truffle celery root slaw ◦ fleur de sel

main cold

sugarcane skewered grilled tiger shrimp ◦ buckwheat noodles ◦ lotus chips ◦ scallions ◦ lime sesame oil

roasted organic chicken breast ◦ caesar salad ◦ bread shavings ◦ chives ◦ parmesan cheese

ahi tuna tartar ◦ upland cress ◦ crispy wonton chip ◦ passion fruit – yuzu vinaigrette

thai beef salad ◦ bib lettuce ◦ green papaya ◦ red chillies ◦ cashews ◦ thai – lime vinaigrette

poached lobster ◦ pomelos ◦ thai green papaya ◦ coriander leaves ◦ vanilla bean oil

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All food and beverage items are subject to a 15% service charge
6% administrative fee and 7% meals tax*

Please note: the consumption of raw or undercooked foods may be a risk to your health

plated lunch continued

main hot

five spice roasted duck breast ◦ sweet potato puree ◦ wok fried scallions ◦ ginger soy sauce

fennel dusted atlantic salmon ◦ vegetable ratatouille ◦ golden tomato coulis

pan fried halibut ◦ marble potatoes ◦ pearl onions ◦ carrot herb chips ◦ truffle emulsion

skillet seared georges bank cod ◦ ginger bok choy ◦ beech mushroom ◦ shahe fen noodles ◦ miso broth

lemon thyme roasted organic chicken breast ◦ cauliflower silk ◦ kalamata olive relish

grilled vegetable buffalo mozzarella tian ◦ roasted garlic ◦ watercress pesto ◦ roasted red pepper sauce

12 hour braised short rib ◦ potato mousseline ◦ roasted shallots ◦ preserved lemon herbs salad

slow roasted beef strip loin ◦ vegetable goat cheese terrine ◦ barrel aged sherry vinegar

grilled beef tenderloin ◦ asian long beans ◦ lotus root chips ◦ tamari soy jus

no finale

caramelized milk bread pudding ◦ marinated strawberries ◦ fresh mint

strawberry sabayon gratiné ◦ vanilla ice cream

mandarin cheesecake ◦ milk chocolate sauce ◦ vanilla whipped cream

warm chocolate fondant ◦ coconut sorbet ◦ raspberry sauce

lemongrass crème brûlée ◦ fresh berries

grand marnier parfait ◦ macerated berries ◦ orange tulle

caramelized apple tatin ◦ vanilla whipped cream ◦ caramel sauce

duet plate

floating island ◦ banana and passion fruit milkshake

warm chocolate fondant ◦ coconut sorbet ◦ raspberry sauce

mini ginger crème brûlée ◦ fresh raspberry

chocolate napoleon ◦ passion fruit shiboust cream

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lunch buffet

metropolitan

hot soup

chef's choice seasonal soup

salads

vine ripe tomato ◦ arugula ◦ cucumbers ◦ avocado ◦ red onion ◦ lemon basil vinaigrette
watercress ◦ endive ◦ walnut ◦ green apple ◦ cider vinaigrette
potato ◦ smoked bacon ◦ parsley ◦ whole-grain mustard aioli
albacore tuna salad ◦ capers ◦ dill ◦ citrus aioli
curry chicken salad ◦ toasted walnuts ◦ parsley ◦ grapes

deli

mortadella ◦ black forest ham ◦ turkey breast ◦ salami ◦ slow roasted beef
vermont cheddar ◦ mozzarella ◦ baby swiss cheese

multigrain loaf ◦ sour dough roll ◦ ciabatta ◦ focaccia

mayonnaise ◦ dijon mustard ◦ wholegrain mustard ◦ roasted garlic - rosemary olive oil ◦ tomato chutney
pickles ◦ red onions ◦ butter lettuce ◦ piquillos pepper ◦ green and black olives

potato chips

sweet bites

chocolate ◦ raspberry tartlet
citrus cheesecake ◦ fresh strawberries
lemon meringue tart

freshly brewed coffee ◦ select teas

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lunch buffet

cosmopolitan

hot soup

chef's choice seasonal soup

salads

watercress ◦ sundried strawberries ◦ shaved arugula ◦ 12 year balsamic vinaigrette
caesar salad ◦ romaine lettuce ◦ crunchy bread ◦ fresh grated parmesan
grilled vegetable ◦ toasted pine nuts ◦ vermont goat cheese ◦ basil pesto
chick peas ◦ feta cheese ◦ cherry tomatoes ◦ oregano ◦ toasted cumin vinaigrette

selection of freshly baked breads

open sandwiches

roasted beef ◦ sweet pepper confit ◦ arugula ◦ ciabatta bread
serrano ham ◦ gherkins ◦ grain mustard ◦ butter lettuce ◦ sourdough bread
smoked turkey ◦ goat cheese ◦ avocado ◦ semi-dried tomato ◦ country bread
buffalo mozzarella ◦ vine tomatoes ◦ fresh basil ◦ foccacia

sweet potato fries

fried pickles

sweet bites

coffee and mascarpone tiramisu shooter
seasonal fruit and berry salad
caramel chocolate mousse cake

freshly brewed coffee ◦ select teas

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lunch buffet

asian inspired

hot soup

miso soup

salads

spicy thai beef ◦ cucumber ◦ coriander
shrimp roll ◦ soy sprouts ◦ lettuce ◦ mint ◦ sweet and sour sauce
seared yellow fin tuna ◦ yard long green beans ◦ sesame ◦ scallions
green papaya ◦ peanuts ◦ semi-dried tomato

stir fried

crispy fried sesame chicken ◦ red pepper ◦ scallions ◦ fresh pineapple
marinated black cod ◦ sweet potatoes ◦ soy sauce ◦ lime

bok choy ◦ shiitakes ◦ oyster sauce
pork or vegetable fried rice

crispy lotus ◦ wonton ◦ plantain chips

sweet bites

exotic fruit salad
lemongrass crème brûlée
coconut and milk chocolate mousse cake

freshly brewed coffee ◦ select tea

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lunch buffet

traveling spirits

hot soup

chef's choice seasonal soup

salad

grilled calamari salad ◦ kalamata olives ◦ red onion grape ◦ tomatoes ◦ arugula ◦ lemon dill
roasted wild mushrooms ◦ caramelized onions ◦ radicchio ◦ goat cheese ◦ sherry vinaigrette
panzanella arugula salad ◦ vine ripe tomato ◦ feta cheese ◦ crispy bread ◦ peppers ◦ red wine vinaigrette

selection of freshly baked breads

roasted and baked

corn-fed chicken ◦ baby potatoes ◦ spring onions
grilled skirt steak ◦ sweet potato puree ◦ crispy onion ◦ pea tendrils ◦ red wine reduction
penne pasta ◦ spinach ◦ wild mushroom ◦ crème fraîche ◦ truffle butter

beer battered onion rings
corn fritters ◦ basil dipping sauce

sweet bites

fruit tartlets
vanilla and chocolate crème brûlée
strawberry charlotte

freshly brewed coffee ◦ select teas

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lunch buffet

new england

hot soup...

clam chowder ◦ corn - scallion johnny cakes

cold salads

boston bibb ◦ great hill blue cheese shavings ◦ walnut ◦ red apple ◦ blueberry maple vinaigrette
baby spinach ◦ cranberries ◦ pine nuts ◦ vermont goat cheese ◦ mustard vinaigrette
new england potato ◦ mussels ◦ shallots ◦ parsley ◦ tarragon ◦ warm bacon vinaigrette

selection of freshly baked breads

hot

slow cooked roasted beef short rib ◦ country smashed potatoes ◦ crispy onions
sam adams beer battered cod ◦ crispy potato herb salad ◦ tartare sauce
lemon thyme roasted free range chicken ◦ seasonal root vegetable

boston baked beans

sweet bites

maine berry salad
apple crumble
boston cream pie

freshly brewed coffee ◦ select teas

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