

LUNCH BUFFET

NORTH END

vegetarian minestrone soup
classic Caesar salad, parmesan cheese, garlic croutons, creamy Caesar dressing
untraditional chicken parmesan: garlic + basil grilled chicken breast,
Roma tomatoes, mozzarella
classic baked New England Cod, cracker crumb topping
three cheese tortellini, roasted peppers, spinach, mushrooms, roasted garlic crème
buttered green beans

PAN ASIAN

chopped Asian vegetable salad, ginger soy vinaigrette
crispy vegetable dumplings, assorted sauces
grilled teriyaki chicken, pineapple, scallions
Atlantic salmon, coconut curry broth
steamed jasmine rice
baby bok choy + red pepper stir fried vegetables

NEW ENGLANDER

New England clam chowder
garden vegetable salad, assorted dressings
classic baked New England Cod, cracker crumb topping
slow roasted beef, red wine jus
oven roasted Maine potatoes
petite carrots + green beans

NORTH + SOUTH

classic coleslaw
potato salad, bacon + grain mustard
slow roasted bbq pork
classic baked New England cod, cracker crumb topping
roasted sweet potatoes
black beans + rice

EAST + WEST

caprese salad, grape tomatoes, fresh mozzarella, basil, extra virgin olive oil
avocado, black bean salad, corn salsa, chili-lime vinaigrette
grilled salmon, lemon caper sauce
herb marinated chicken breast, eggplant caponata
multigrain pilaf
roasted Mediterranean vegetables

all luncheons include assorted desserts, rolls + butter,
freshly brewed coffee, tea + house brewed iced tea

LUNCH