



Banquet Lunch Menus

These are our standard menu options. However, we do have the flexibility to customize these menus to fit your needs. Please contact the hotel and Chef Lyle directly if you are interested in a customized menu.

Luncheon Buffets

"Deli Luncheon Buffet"

\$18.00

Soups- select one

Chicken Escarole, Minestrone, Louisiana Chicken and Sweet Corn, Beef Vegetable, New England Clam Chowder, Gazpacho, Cold Potato and Chive

Mixed baby field greens with cherry tomatoes, cucumber, carrot, red onion and olives, drizzled with balsamic vinaigrette

Mediterranean pasta salad

Red bliss potato salad

Deli Platter with sliced roast beef, ham, and oven-roasted turkey

Assorted sliced cheeses

Lettuce, tomato, red onion and pickle tray

Assorted breads and rolls

Condiments

Fresh-baked cookie platter

Please Note: For functions below 25 people, a surcharge of \$3.00 per person will be added.

A customary 18% service charge and 8% sales and meals tax will be added to your check



"It's a Wrap Buffet"

\$20.00 per person

Soups- select one

Chicken Escarole, Minestrone, Louisiana Chicken and Sweet Corn, Beef Vegetable, New England Clam Chowder, Gazpacho, Cold Potato and Chive

Mixed baby field greens with cherry tomatoes, cucumber, carrots, red onion, and olives, drizzled with balsamic vinaigrette

Asian-style cole slaw

Mediterranean pasta salad

Chicken Avocado B.L.T. Wrap with ranch dressing

Roast Beef Wrap with horseradish sauce, arugula and tomato

Ham and Swiss Wrap with lettuce, tomato, and honey mustard mayonnaise

Grilled Garden Vegetable Wrap with sun-dried tomato boursin cheese

Fresh baked cookie and dessert bar platter

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"Little Italy Buffet"
\$26.00 per person

Minestrone soup

Tender hearts of romaine and garlic herb croutons tossed in our special house Caesar dressing, served with parmesan tuille

Antipasto Platter to include: Genoa salami, mortadella, pepperoni, kalamata olives, roasted red peppers, pepperoncini, provolone, marinated mushrooms

Stuffed grape leaves

Mozzarella balls

Caprese of vine ripe tomatoes, fresh mozzarella, basil chiffonade, and balsamic vinaigrette

Chicken parmesan with basil tomato sauce

Baked manicotti with tomato sauce

Gemelli pasta with tomato, herb, and parmesan cream sauce

Garlic bread sticks

Miniature cannoli platter

Tiramisu

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Plated Lunches

\$25.00 per person

Each three course lunch comes complete with freshly-brewed gourmet coffee and teas, fresh rolls with butter, soup or salad, choice of entrée and dessert

Soup or Salad

Select one

Soups

Chicken Escarole

Minestrone

Louisiana Chicken and Sweet Corn

Beef Vegetable

New England Clam Chowder

Gazpacho

Cold Potato and Chive

Salads

*Baby field greens with cucumber, tomato, carrots, red onion and olives,
tossed with balsamic vinaigrette*

*Baby spinach leaves, mushrooms, cherry tomatoes, cucumber, and egg,
finished with our warm bacon vinaigrette*

*Tender hearts of romaine and garlic herb croutons tossed in our special
house Caesar dressing, served with parmesan tuille*

*Boston bibb lettuce with raspberries, mandarin oranges, and toasted pecan,
drizzled with our house raspberry vinaigrette*

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Entrées

Select Choice of Two

Chicken Roulade

Stuffed with roasted red pepper, spinach, portabello mushrooms and fresh mozzarella, served with a side of garlic and chive mashed potatoes, asparagus and roast shallot reduction

Roast Chicken Breast

Glazed with honey mustard and encrusted with parmesan panko, served with garlic mashed potatoes, asparagus, and balsamic port gastrique

Grilled Atlantic Salmon

Served with Basmati rice, pan-seared green beans, and citrus wine reduction.

Pan-Seared Filet of Sole

Drizzled with a tomato citrus vinaigrette and served with jumbo shrimp, asparagus, roast baby carrots and Basmati rice

Boston Baked Cod

Topped with crabmeat stuffing and a citrus wine sauce, and served with sides of asparagus, roast baby carrots, and Basmati rice

Pan-Seared Pork Tenderloin

With a port wine reduction sauce, layered with crispy sweet potato pancakes, and served with wilted spinach and roast baby carrots

Dessert

Select one

New York style cheesecake served with berries and raspberry coulis

Tiramisu with chocolate ganache garnished with a strawberry fan

Apple flan with vanilla bean crème anglaise

Chocolate mousse tart with raspberry coulis

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