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**PLATED MENU**

Plated Lunches & Dinners do not include beverages  
**Specialty Items May Have an Additional Charge per Person**

**Lunch Combination Menu**
Choice of Soup, Entrée and Dessert $90.00 per Person
Choice of Salad, Entrée and Dessert $96.00 per Person
Choice of Appetizer, Entrée and Dessert $109.00 per Person

**Dinner Combination Menu**
Choice of Soup, Entrée and Dessert $96.00 per Person
Choice of Salad, Entrée and Dessert $102.00 per Person
Choice of Appetizer, Entrée and Dessert $115.00 per Person

**Plated Meal with Choice of Entrée**
Two Entrées $20.00 per Person
Three Entrées $32.00 per Person

**PLATED APPETIZERS**

**SOUPS**
- Lobster Bisque with (or without) Crust
- New England Clam Chowder
- Butternut Squash Bisque
- Roasted Tomato Soup
- Corn Bisque
- Mushroom Barley
- Minestrone

**APPETIZERS**
- Maryland Crabcake
- Micro Greens
- Lobster Ravioli
  - Beurre Blanc
  - Julienne of Smoked Salmon
- Tuna Tartar
  - Avocado Hash
  - Waffle Potatoes
  - Micro Greens
- Roasted Duck Breast
  - Duck Leg Confit Crepe
  - Caramelized Chestnuts
  - Goat Cheese
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**SALADS**

*Caesar Salad*
- Focaccia Croutons
- Caesar Dressing

*Autumn Green Salad*
- Red Oak Lettuce
- Dried Cherries
- Spiced Pine Nuts
- Caramelized Apples
- Burnt Honey Dressing

*Boston Bibb Salad*
- Toasted Walnuts
- Apples
- Cranberries
- Walnut Oil and Apple Cider Vinaigrette

*Hudson Valley Salad*
- Roasted Yellow Tomato Wedge
- Chevre on a Toasted Crouton
- Roasted Portobello Mushroom
- Tomato Vinaigrette

*Iceberg Wedge*
- Green Onion
- Tomatoes
- Blue Cheese
- Bacon
- Buttermilk Dressing

*Bistro Salad*
- Goat Cheese
- Roasted Pear
- Red Pepper
- Walnut Crumbs
- Champagne Vinaigrette

*House Salad*
- Blistered Tomatoes
- Radishes
- Toasted Pine Nuts
- Champagne Vinaigrette

*Caprese Salad*
- Beef Steak Tomato
- Kalamata Olives
- Caramelized Onions
- Basil
- Balsamic Glaze

*Cobb Salad*
- Cherry Tomato
- Hardboiled Egg
- Blue Cheese
- Bacon
- Avocado
- House Dressing
PLATED ENTRÉES

Chicken
Pan Roasted Herb French-Cut Chicken Breast
Sundried Tomato Orzo
Sautéed Broccoli Rabe
Chicken Jus

Mushroom Stuffed French-Cut Chicken Breast
Creamy Polenta
Sautéed Spinach
Chicken Au Jus

Roasted Chicken Breast
Shaved Brussels Sprout
Peppered Bacon
Parsnip Puree
Lemon Thyme Chicken Sauce

Terra Cotta Roasted Chicken
Caramelized Onions
Fingerling Potatoes
Roasted Garlic
Baby Artichokes
Sweet Vermouth

Chicken Milanese
Parmesan Polenta
Wilted Arugula
Tomato Bruschetta
Pecorino Romano

Beef
New York Sirloin
Potatoes Au Gratin
Sautéed Spinach
Green Peppercorn Demi-Glace

Boneless Braised Short Rib
Truffle Mashed Potatoes
Roasted Root Vegetables
Crispy Fried Onions
Merlot Reduction

Roasted, Sliced Beef Tenderloin
Roasted Fingerling Potatoes
French Beans
Fig and Mushroom Ragout
Port Wine Sauce

**Rack of Lamb  $17.00 Additional
Garlic Whipped Potatoes
Warm Ratatouille
Minted Merlot Demi-Glace

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**Fish**
**Herb Crusted Salmon**
Toasted Israeli CousCous
Vegetable Confetti
Beurre Blanc

**Seared Black Bass**
Micro Wasabi
Edamame
Jasmine Rice
Gingered Tomatoes
Mirin Glaze

**Miso Marinated Sea Bass**
Sticky Rice
Baby Bok Choy
Garlic Teriyaki Sauce

**Vegetarian**
**Pasta Primavera**

Vegetable Napoleon

Ginger and Garlic Vegetable Stir Fry

**PLATED DESSERTS**
**Raspberry Chambord Torte**
Raspberry Puree

**Seasonal Trio of Sorbets**
Fresh Berries

**Dark Belgium Chocolate Mousse Torte**
Spiced Vanilla Cream

**Creamy Cheese and Lemon Curd Tart**

**Flourless Chocolate and Raspberry Ganache Torte**
Mango Mousse

**Fresh Seasonal Fruit Tart**

**Pecan Tart**
Kahlua Cream

**Chocolate Flourless Torte**
Zesty Blood Orange Mousse

**Traditional Key Lime Tart**

**Salted Caramel and Chocolate Tart**