PLATED MENU

**Specialty Items May Have an Additional Charge per Person**

Lunch Combination Menu
Choice of Soup, Entrée and Dessert $86.00 per Person
Choice of Salad, Entrée and Dessert $92.00 per Person
Choice of Hot Appetizer, Entrée and Dessert $104.00 per Person

Dinner Combination Menu
Choice of Soup, Entrée and Dessert $92.00 per Person
Choice of Salad, Entrée and Dessert $98.00 per Person
Choice of Hot Appetizer, Entrée and Dessert $110.00 per Person

Plated Meal with Choice of Entrée
Two Entrées $19.00 per Person
Three Entrées $31.00 per Person

PLATED APPETIZERS

SOUPS
Lobster Bisque without Crust
Lobster Bisque with Crust
New England Clam Chowder
Butternut Squash Bisque
Potato Leek
Chilled Gazpacho
Potato Soup en Croute
Roasted Tomato Soup
Corn Bisque
Mushroom Barley
Pasta Fagiole
Minestrone
**SALADS**

**Baby Greens Salad**
Pumpernickel Croutons
Lemon Vinaigrette

**Caesar Salad**
Hearts of Romaine
Focaccia Croutons
Caesar Dressing

**Autumn Green Salad**
Red Oak
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

**Roasted Beet Salad**
Frisee
Goat Cheese

**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
Fresh Basil
Balsamic Glaze
Cobb Salad
Iceberg Lettuce
Cherry Tomato
Hardboiled Egg
Blue Cheese
House Dressing

HOT APPETIZERS
Chicken Lemon Grass Dumplings
Sweet Chilli Sauce

Ricotta Ravioli
Tomatoes
Olive Oil

Ramen Noodle Salad
Short Ribs

Maryland Crabcake
Micro Greens

**Lobster Ravioli $13.00 ADDITIONAL
Beurre Blanc
Julienne of Smoked Salmon

**Roasted Asparagus $13.00 ADDITIONAL
Beets
Artichokes
Confit of Tomato
Micro Greens
Mushroom Pouch

**Tuna Tartar $13.00 ADDITIONAL
Avocado Hash
Waffle Potatoes
Micro Greens

**Roasted Duck Breast $13.00 ADDITIONAL
Duck Leg Confit Crepe
Caramelized Chestnuts
Goat Cheese
PLATED ENTRÉES

**Chicken**
Supreme of Chicken
Orzo
Haricot Vert

Garlic Herb Chicken Breast
Roasted Root Vegetable
Creamy Herb Polenta
Confit Tomato
Lemon Thyme Jus

Herb Roasted Chicken Breast
Sundried Tomato Orzo
Sautéed Broccoli Rabe

Mushroom Stuffed Chicken Breast
Asiago and Herb Orzo
French Beans

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

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

Chicken Milanese
Parmesan Polenta
Arugula
Tomato Bruschetta
Pecorino Romano

**Beef**
New York Sirloin
Yucca Fries
Sautéed Spinach
Chimichurri Sauce

**Roasted, Sliced Beef Tenderloin** $16.00 ADDITIONAL
Roasted Fingerling Potatoes
French Beans
Fig and Mushroom Ragout
Port Wine Sauce

**Boneless Braised Short Rib** $16.00 ADDITIONAL
Truffle Mashed Potatoes
Broccoli Rabe
Baby Carrots
Port Wine Reduction
**Fish**
*Herb Crusted Salmon*
Toasted Israeli CousCous
Vegetable Confetti
Beurre Blanc

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

**Roasted Halibut**  $16.00  ADDITIONAL
Celery Root Puree
Spinach
Roasted Cherry Tomatoes
Capers and Lemon Zest

**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*
Raspberry Sauce

*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*

*Mango and Dark Chocolate Tart*
Mango Salsa