

Plated Luncheon Suggestions

All Lunches Include Selection of an Appetizer, Entrée, Chef's Choice of Vegetable and Potato or Rice, Rolls, Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Starters

(Select One)

Chef's Daily Soup Creation
Caesar Salad with Garlic Croutons
Spinach Salad with Red Onions, Oranges and
Raspberry Vinaigrette

Tossed Salad with Balsamic Vinaigrette
Fresh Seasonal Fruit Cup
Chilled Strawberry Soup (in season)
Rustic Tomato-Rosemary Bisque, Herb Croutons

Entrees

French Chicken Breast

Cranberry-Port Reduction, Toasted Pecan
Chutney
\$13.95

Sliced Sirloin of Beef

Sweet Onion Chutney and Natural Juices
\$15.95

Roasted Salmon

Apple Cider Buerre Blanc Reduction
\$15.95

Sautéed Chicken

Choice of Franchise or Marsala Sauce
\$13.95

Baked Scrod

Sherried Crumbs, Lemon Essence
\$15.95

Stuffed Sole

Spinach, Cream Cheese, Aromatic Tomato Coulis
\$16.95

Chicken Cordon Bleu

Prosciutto, Smoked Mozzarella, Fresh Sage and
Whole Ground Mustard
\$14.95

Mushroom Wellington

Wild Mushrooms, Spinach, Boursin Cheese and
Roasted Red Pepper Coulis
\$14.95

Pasta Bolognaise

Tomato Meat Sauce, Ricotta Cheese
\$13.95

Tagliatelle Primavera

Sun-Dried Tomatoes, Fresh Pesto Sauce
\$13.95

Desserts

(Select One)

Chocolate Cup

Filled with a Choice of Chocolate, Raspberry or
Lemon Mousse

Carrot Cake

Blend of Carrots, Walnuts, Spices and
Cream Cheese Frosting

Deep Dish Apple Pie

Caramel Sauce

Chocolate Fudge Cake

Raspberry Coulis

Fresh Seasonal Fruit Plate

Zabaglione Sauce

Lemon Torte

Kiwi Coulis

Prices are subject to 17% House Charge and 5% Massachusetts Meal Tax

Cold Plated Luncheon Suggestions

All Luncheon Entrees Are Served Chilled
Accompanied By Chef's Choice of Soup or Salad, Dessert, Freshly Brewed Coffee
Decaffeinated Coffee and Assortment of Teas

* Maximum of 150 Guests *

Seasonal Fruit Plate

With Cottage Cheese or Fruit Yogurt and
Banana Bread

\$10.95

The 5th Avenue Deli Plate

Chilled Plate with Slices of Roast Beef, Vermont Ham, Oven Roasted Turkey,
Swiss and American Cheese, Potato Salad, Leaf Lettuce, Sliced Tomatoes, Pickle Spear,
And a Assortment of Sliced Breads and Kaiser Roll, Mayonnaise and Mustard

\$12.95

The Italian Deli Plate

Chilled plate with Slices of Genoa Salami, Hot Capicola, Prosciutto
Marinated Buffalo Mozzarella, Provolone Cheese, Roasted Red Peppers,
Accompanied By Pesto Vegetable Pasta Salad and Garlic Focaccia

\$13.95

Chicken Caesar Deli Plate

Marinated Grilled Breast of Chicken with Crisp Romaine Lettuce,
Garlic Croutons, Roasted Red Pepper, Grilled Tomatoes and Classic Caesar Dressing

\$11.95

Salad Trio

Grilled Chicken, Albacore Tuna and Tortellini Salad
Accompanied By Crisp Harvest Greens, Tomatoes, Pickles and a Freshly Baked Flaky Croissant

\$13.95

Chilled Salmon

Poached Atlantic Salmon, Crisp Baby Green Mix,
Haricot Verts, Red Bliss Potatoes, Olives and Mustard Vinaigrette
Garlic Focaccia Bread

\$14.95

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Luncheon Buffet Suggestions

All Luncheon Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas

Classic Deli

Chef's Specialty Soup Du Jour
Seasonal Mixed Greens with Two Dressings
German Potato Salad
Potato Chips
Lettuce, Tomato, Onions, Pickle Spears
Assorted Deli Meats to Include:
Oven Roasted Turkey, Maple Ham, and Roast Beef
Swiss and Cheddar Cheeses
Assortment of Freshly Baked Kaiser Rolls and Breads
Chef's Desserts Selections
\$15.95

Caesar Buffet

Chef's Specialty Soup Du Jour
Romaine Lettuce, Garlic Croutons
Freshly Shredded Parmesan Cheese
Fire Roasted Red Peppers, Caramelized Garlic
Tomatoes, Peperoncini, Kalamata olives
House Made Caesar Dressing, Focaccia Bread
Assortment of Flavored Olive Oil
Marinated Grilled Breast of Chicken
Marinated Grilled Jumbo Shrimp
Chef's Dessert Selections
\$15.95

The Lunch Buffet

Chef's Specialty Soup Du Jour
Seasonal Mixed Greens with Two Dressings
Rigatoni with Grilled Vegetables and Lemon Sauce
Penne with Tomato Basil Sauce
Sautéed Chicken with Spinach and Caramelized
Onions
Sliced Sirloin of Beef with Cabernet Reduction
Northern Rice Pilaf
Chef's Vegetable Du Jour
Freshly Baked Rolls and Butter
Chef's Dessert Selections
\$15.95

Little Italy

Minestrone Soup, Grated Romano
Caesar Salad, Garlic Croutons, Parmigiano-Reggiano
Antipasto Salad
Fresh Mozzarella and Tear Drop Tomato Salad
Rigatoni with Grilled Vegetables, Lemon Sauce
Penne Carbonara with Prosciutto, Garden Peas
Sautéed Chicken Breast Marsala
Garlic Bread and Pannini Rolls
Assortment of Flavored Oil and Caramelized Garlic
Chef's Selection of Italian Dessert
\$16.95

Southwestern Fiesta

Tortilla Soup with Smoked Chicken
Romaine Lettuce, Loco Queso, Cilantro Vinaigrette
Vegetarian Chili with Blue Tortilla Chips
Cheese Enchilada Casserole, Ranchero Sauce
Cilantro-Lime Grilled Chicken Strips
Texas Style Beef Fajita Meat
Warm Tortilla Shells
Shredded Lettuce, Guacamole, Sour Cream
Pico De Gallo, Mexican Rice
Pecan Pie
\$14.95

Executive Buffet

Rustic Tomato-Rosemary Bisque
Seasonal Mixed Greens with Two Dressing
Cold Sesame Noodles with Peanut Sauce
Roasted Chicken Salad
Albacore Tuna Salad
Marinated Beef Tenderloin with Horseradish Cream
Cranberry Chutney, Roasted Red Peppers
Marinated Artichokes, Marinated Mushrooms
Freshly Baked Croissants, Focaccia Bread
Chef's Dessert Selections
\$16.95

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