



LUNCH

LUNCH MENU

Entrée price includes appetizer, entrée with seasonal vegetables, artisanal breads and butter, dessert and freshly brewed coffee, decaffeinated coffee or plain or herbal teas

Appetizer - choice of one:

Choice cup of soup or small garden salad:

Soup

New England Clam Chowder

Potato & Leek

Roasted Tomato Bisque

Chilled Carrot Ginger (Available Spring & Summer)

Chilled Gazpacho (Available Spring & Summer)

Chilled Vichyssoise (Available Spring & Summer)

Lobster Bisque +3

Corn & Crab Bisque +3

Salad

Classic Caesar

Crisp romaine, parmesan cheese, crouton, Caesar dressing

Mixed Baby Greens

Cherry tomato, cucumber, red onion, tri colored carrot

Choice of one dressing: Honey Balsamic, Ranch, Bleu Cheese, Creamy Dill

Fruit & Nuts

Mixed greens, dried cranberry, candied walnuts, red onion and gorgonzola cheese with honey balsamic vinaigrette

Berry Salad

Available Spring & Summer

Mixed greens, strawberry, blueberry, red onion and honey balsamic vinaigrette

Tomato Caprese

Available Spring & Summer

Heirloom tomato, house made mozzarella, basil, arugula and balsamic reduction

All prices are subject to Service Charge and State & Local Taxes.

Please note that prices may change at any time until a catering contract outlining the event menu has been signed. For some seasonal items such as lobster, local fish and beef, pricing is subject to Market pricing.



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Entrées

Hot entrées include appropriate seasonal vegetables

Caesar Salad

Crisp romaine, parmesan cheese, crouton, Caesar dressing

Fruit & Nuts Salad

Mixed greens, dried cranberry, candied walnuts, red onion and gorgonzola cheese with honey balsamic vinaigrette

Salads topped with choice (select one):

- **Marinated Grilled Chicken Cutlet | 34**
- **Grilled Shrimp Skewer | 38**
- **Grilled Faroe Salmon | 38**
- **Lobster Salad – market**

Lemon Poppy Cod | 38

Georges Bank Cod topped with lemon, poppy-buttered breadcrumbs and white wine

Herb Poached Salmon | 38

Faroe Island salmon fillets poached in extra virgin olive oil, parsley, dill, green onion, chives & lemon zest

Chilled Poached Salmon | 38

Available Spring & Summer

Faroe Island salmon fillets with cilantro-lime sauce

Honey & Whole Grain Mustard Glazed Salmon | 38

Available Fall & Winter

Faroe Island salmon fillets grilled and topped with tangy glaze of local Jamestown honey

Chicken Caprese | 36

Marinated grilled chicken topped with heirloom tomato, pesto, house made mozzarella and balsamic reduction

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Chicken Marsala | 36

Available Fall & Winter

Chicken breast sautéed with assorted mushrooms, shallots and fresh herbs, finished with Marsala wine

Portabella Steak with Avocado Chimichurri Sauce | 34

Portabella mushroom marinated in smokey spices and grilled, topped with tangy avocado chimichurri sauce

Bread Basket

Assorted Artisanal breads, rolls and crackers with butter

Dessert

Freshly brewed coffee, decaffeinated coffee and selection of plain and herbal teas served with dessert

Double Chocolate Cake (Fall/Winter)

Cheesecake with Berries

Carrot Cake

Berry Shortcake (Spring/Summer)

Apple Cinnamon Bread Pudding (Fall/Winter)

Pumpkin Bread Pudding (Fall/Winter)

Lemon Bar with Fresh Berries & Whipped Cream

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