

BOARD ROOM DINNER

for groups of up to 32 guests:

3 course menu features your choice of soup and salad, specialties and dessert

\$54/pp

4 course menu includes the above and an appetizer

\$62/pp

Appetizers (select 2, 4-course only)

herb stuffed mushroom caps fresh mushrooms with herb bread crumb stuffing, baked, and drizzled with lemon beurre blanc sauce

vegetable spring rolls ponzu glaze, orange chili dipping sauce

thai chicken skewers thai peanut dipping sauce

great hill blue cheese crisps local blue cheese, mission fig jam, micro greens, on a buttery crisp

sweet and sour scallops wrapped in bacon

tender sea scallops wrapped in smoky bacon, baked and topped with pineapple and ginger chutney *add 2/pp*

jumbo shrimp cocktail jumbo white gulf shrimp served with traditional accompaniments (3 pieces/pp) *add 4/pp*

Soups and Salads (select 2)

chef's selection seasonal soup

new england clam chowder

caesar salad romaine lettuce, shaved pecorino romano cheese and house-made dressing

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

mixed greens sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

chef's seasonal salad made from local ingredients, changing with the seasons; see current dinner menu for the chef's latest creations

baby arugula and pea shoots pecorino romano, lemon vinaigrette

Specialties (select 3)

roasted organic chicken tuscan kale, apricot mustarda, chicken jus

chicken piccata pan-seared chicken breast, white wine lemon reduction, sun-dried tomatoes, artichokes, capers, mashed potatoes

chicken marsala lightly sautéed chicken breast, julienne shiitake mushrooms, sopresetta, marsala reduction

pasta primavera seasonal julienne vegetables and penne pasta tossed in a pecorino romano cheese sauce

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash tossed in house-made marinara sauce with rigatoni and fresh mozzarella

herb crusted wild king salmon white bean ragout, sautéed baby escarole, citrus sauce

pan roasted cod lobster broth, fingerling potatoes, mussels, fennel *add 3/pp*

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, bread crumb topping *add 4/pp*

seared shrimp & scallops cherry tomatoes, sugar snap peas, cauliflower purée, lemon vinaigrette *add 4/pp*

14oz black angus new york sirloin* savory steakhouse butter, mashed potatoes, grilled asparagus *add 5/pp*

center cut black angus filet mignon* mashed potatoes, green beans, steak house butter *add 5/pp*

black angus filet mignon* with two jumbo lump crab-stuffed shrimp mashed potatoes, green beans, steak house butter *add 12/pp*

black angus filet mignon* with lemon broiled lobster tail grilled asparagus, mashed potatoes *market price*

House-Made Desserts (select 2)

carrot cake cream cheese frosting, tropical granola, caramel sauce

chocolate cheesecake orange zest infused whipped cream, candied zest, raspberry sauce

warm wild blueberry peach galette lemon sherbet

lemon meringue tart lemon curd, toasted meringue, blackberry sauce

vanilla bean crème brûlée jam thumbprint cookies

boston cream pie traditional favorite with warm chocolate ganache

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.