

## MERITAGE SEATED LUNCH

for groups of 32 or more

\$35/pp

### Soups and Salads (select 1)

#### new england clam chowder

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

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

#### chef's selection seasonal soup

**garden** tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn 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 (maximum of 2 selections)\*\*

**roasted organic chicken** tuscan kale, apricot mustard, chicken jus

**chicken picatta** pan-seared chicken breast, white wine lemon reduction, capers

**chicken cavatelle pasta** sautéed chicken, spinach, portabello mushrooms, garlic and cavatelle pasta tossed in a white wine, chicken broth and pecorino sauce

**chicken marsala** lightly sautéed chicken breast, julienne shitake mushrooms, sopresetta, marsala reduction sauce

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

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

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

**pan roasted cod** lobster broth, fingerling potatoes, mussels, fennel *no choice of sides add 3/pp*

**lobster mac n cheese** 3 cheese sauce, buttery bread crumbs *add 4/pp*

**12oz. black angus new york sirloin\*** brushed with savory steakhouse butter *add 5/pp*

**center cut black angus filet mignon\*** brushed with savory steakhouse butter, herb merlot sauce *6 oz. add 10/pp; 8 oz. add 15/pp*

### Accompaniments (select 2 if applicable)

roasted yukon gold potatoes  
mashed potatoes  
rice pilaf

green beans  
grilled jumbo asparagus  
seasonal sautéed vegetable medley

### Desserts (select 1)

**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.

Guaranteed counts are required 7 days in advance.

Prices subject to \$2/pp room fee, 4% administrative fee and 7% state and local tax 06212017