

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)

vegetable spring rolls ponzu glaze, orange chili dipping sauce

thai chicken skewers thai peanut dipping sauce

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

coconut shrimp honey tequila chili sauce (3 pieces/pp) *add 4/pp*

southern fried chicken chicken tenders, homemade hot sauce, celery and bleu cheese slaw

scallops wrapped in bacon tender sea scallops wrapped in smoky bacon, baked and topped with apple cider glaze *add 2/pp*

Soups and Salads (select 2)

chef's choice seasonal soup

new england clam chowder

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

caesar romaine lettuce, sourdough croutons, pecorino romano, lemon garlic dressing

fresh berry, fig & goat cheese organic mesclun greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, vermont goat cheese, vanilla bean vinaigrette

baby arugula golden raisins, sliced red grapes, caramelized onions, goat cheese, orange dijon

Specialties (select 3)

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, mashed potatoes

chicken parmesan rigatoni pasta with garlic and butter, basil tomato sauce

eggplant napoleon – fork and knife version layered parmesan herb breaded eggplant, spinach, roasted red peppers, portobello mushrooms, provolone, basil marinara

sweet potato ravioli toasted hazelnuts, sage cream, purple potato chips, apple cider drizzle

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

roasted faroe island salmon salad sugar snap peas, green onions, radish, purple potatoes, dijon tarragon vinaigrette, citrus crème fraiche

miso sake glazed salmon jasmine rice, julienne vegetables

pan seared atlantic swordfish grilled asparagus, Maine lobster risotto, lemon herb vinaigrette *add 4/pp*

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

pan roasted sea scallops vegetable risotto, blood orange beurre blanc, white balsamic cider glaze, micro herbs *add 4/pp*

red wine braised short rib roasted cauliflower steak, california carrots, red wine jus

14oz certified black angus new york sirloin* red wine butter, mashed potatoes, grilled asparagus *add 6/pp*

center cut certified black angus filet mignon* mashed potatoes, green beans, red wine butter *add 5/pp*

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

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

House-Made Desserts (select 2)

all desserts are made by our pastry chef

fresh peach and spring blueberry tart flaky butter crust, vanilla ice cream

triple chocolate mousse cake flourless dark chocolate cake, white and milk chocolate mousse, fresh raspberry coulis

lemon kiwi cheesecake new york style with fresh kiwis, blackberries, and meyer lemon curd

classic vanilla bean crème brûlée jam thumbprint cookie

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.

Prices subject to \$100 room fee, 4% administrative fee and 7% state and local tax 05312018