

## BOARD ROOM DINNER

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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*

**carrot cake** traditional cream cheese frosting, crème anglaise

**apple blueberry crumble** baked apples and blueberries, crunchy cinnamon crumble topping, vanilla ice cream

**flourless chocolate cake** chocolate ganache, espresso crème anglaise, peppermint crunch whipped cream

**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 03022020