

Plated Lunch - \$22 Per Person

FIRST COURSE: *choose two*

Chef's Seasonal Soup

Mixed Greens Salad

Caesar Salad

SECOND COURSE: *choose four options*

Grilled Atlantic Salmon
served over seasonal risotto

Boston Baked Scrod
creamy mashed potatoes & seasonal vegetables

Chicken, Marsala or Picatta
creamy mashed potatoes & seasonal vegetables

Tagliatelle Bolognese
meat & tomato ragout, southern Italian style

Grilled BBQ Steak Tips
creamy mashed potatoes & seasonal vegetables

Petit Sirloin
grilled 8oz sirloin, herb butter, veal demi, parmesan skinny fries

Asparagus & Goat Cheese Ravioli
creamy pomodoro sauce, tomatoes, chopped basil

Caesar Salad with Grilled Salmon or Chicken
crisp romaine, shaved parmesan, croutons, creamy caesar dressing

**all entrees served with fresh baked focaccia bread
add \$3 per per person for tea, coffee, soda
house red and white wines available upon request
add family style cookie and pastry platter - \$24**

**to help us serve you better please estimate the number of guests
15-20 guests, 21-35 guests, 36-50 guests ... up to 200.**

