**Soups and Salads**

New England Clam Chowder 4.89
Vegetarian Minestrone 3.29
Soup du Jour 3.29
Frissee, Apple, Candied Walnuts, Orange Vinaigrette, Served with Blue Cheese Crouton 4.29
Watercress, and Endive Salad with Pears, Feta Cheese, Shallot Mustard Vinaigrette 4.29
Garden Salad with Tomato, Cucumber, Red Onion, Black Olives and Shaved Carrots 2.99
Caesar Salad with Parmesan and Garlic Roasted Croutons 3.29
Mesclun, Asparagus and Goat Cheese 5.79
Mesclun, Beets and Blue Cheese 4.29
Shrimp Salad on Radicchio, Garnished with Enoki Mushrooms, and Boston Bibb market

**Poultry Entrées**

Roast Chicken Breast with White Wine, Prosciutto and Artichokes 12.99
Grilled Chicken Breast with Honey and Roasted Green Chili Sauce 11.79
Grilled Chicken Breast with Dijon Tarragon Sauce 11.79
Chicken Breast with Lemon and Dill Filling 12.29
Chicken Scaloppini Marsala, Served with a Rich Mushroom Sauce 12.29
Pecan Crusted Chicken Breast with Apple Cider Sauce 12.29
Baked Chicken Parmesan with Mozzarella and Tomato Basil Sauce 11.89
Turkey Picatta with Lemon, Capers and Parsley 12.99
Herb Crusted Breast of Turkey with Classic Stuffing 12.99
Seafood Entrées
Herb Crusted Salmon with a Lemon Thyme or Dill Sauce
Miso Glazed Salmon with Ginger Scallion Sauce
Spice Crusted Tilapia
Grilled Swordfish with Fresh Mango Salsa
New England Baked Stuffed Shrimp
Crispy Codcakes with Mango Sauce
Teriyaki Salmon
Crispy Catfish with Tomatillo Salsa

Beef Entrées
Grilled Sirloin Steak with Shallot Merlot Sauce
Roast Prime Rib with Shallot Sauce (minimum 12 guests)
Grilled Filet Mignon with Cabernet Sauce
Grilled Filet Mignon with Roasted Garlic Sauce
Grilled Filet Mignon with Orange and Star Anise
Beef Wellington with Pomegranate Mushroom Demi Glaze
Duet of Filet Mignon and a Selection of the Sea

Pork Entrées
Sautéed Pork Medallions with a Maple Bourbon Sauce
Pork Tenderloin with Whole Grain Mustard Sauce

Vegetarian Entrées
Curried Chickpeas with Tomatoes
Pumpkin Ravioli with Sage Cream Sauce
Vegetable Napoleons (minimum 6 guests)
Stuffed Tofu with Ginger Garlic Sauce
Penne Primavera with Tomato Enhanced Alfredo Sauce
### Fine Dining

Mark Thompson, Director of Catering | Tel: (617) 287 – 5114 | Fax: (617) 287 – 5024

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetables with Tomato Masala Sauce (minimum 10 guests)</td>
<td>9.79</td>
</tr>
<tr>
<td>Baked Acorn Squash with Pesto Risotto (minimum 6 guests)</td>
<td>8.79</td>
</tr>
<tr>
<td>Butternut Squash Bake (minimum 10 guests)</td>
<td>11.79</td>
</tr>
</tbody>
</table>

**Accompaniments - Choose One (1)**

- Cous Cous with Dried Fruit
- Stir Fried Barley
- Potatoes with Ginger
- Steamed Rice
- Classic Stuffing
- Hush Puppies (minimum 12 persons)
- Brown Rice
- Mashed Potatoes
- Steamed New Parsley Potatoes
- Lentil Orzo Pilaf
- Whipped Sweet Potatoes
- Jasmine Rice
- Yukon/Sweet Potato Mash

**Accompaniments - Choose One (1)**

- Minted Carrots
- Fiesta Corn with Red Peppers and Scallions
- Green and Yellow Squash Medley
- Fresh Seasonal Vegetable Medley
- String Beans with Garlic
- Roasted Cauliflower
- Roasted Butternut Squash