



Fine Dining

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

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



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Seafood Entrées

Herb Crusted Salmon with a Lemon Thyme or Dill Sauce	market
Miso Glazed Salmon with Ginger Scallion Sauce	market
Spice Crusted Tilapia	market
Grilled Swordfish with Fresh Mango Salsa	market
New England Baked Stuffed Shrimp	market
Crispy Codcakes with Mango Sauce	market
Teriyaki Salmon	market
Crispy Catfish with Tomatillo Salsa	market

Beef Entrées

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

Pork Entrées

Sautéed Pork Medallions with a Maple Bourbon Sauce	18.99
Pork Tenderloin with Whole Grain Mustard Sauce	18.99

Vegetarian Entrées

Curried Chickpeas with Tomatoes	8.79
Pumpkin Ravioli with Sage Cream Sauce	10.79
Vegetable Napoleons (minimum 6 guests)	9.79
Stuffed Tofu with Ginger Garlic Sauce	8.79
Penne Primavera with Tomato Enhanced Alfredo Sauce	8.79



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Vegetables with Tomato Masala Sauce (minimum 10 guests)	9.79
Baked Acorn Squash with Pesto Risotto (minimum 6 guests)	8.79
Butternut Squash Bake (minimum 10 guests)	11.79

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	