

# 2017 Top of the Hub Private Dining Dinner

16-60 Guests

*For parties of 24 or less please select one appetizer, one salad, three entrees, two accompaniments, and one dessert.  
For parties of 25 or more please selection one appetizer, one salad, one entree, two accompaniments, and one dessert.  
For a choice of two entrees an exact entree count is required 3 business days prior to your event.*

## **Seafood Display** (priced per piece)

Chilled Shrimp \$5, Lobster Tail \$10  
Jonah Crab Claw \$5  
Alaskan King Crab Legs \$8

## **Local New England Cheeses \$20/guest**

Five Varieties, Mixed Nuts, Dried Fruit Relish  
Sliced Baguette, Gourmet Crackers

## **Charcuterie Display \$26/guest**

Prosciutto di Parma, Sopresatta, Three  
Local Cheeses, Grain Mustard,  
Dried Fruit Relish, Crostini

## **Appetizer Course**

Lobster Bisque  
New England Clam Chowder  
Hot House Tomato, Burratta Cheese, Evoo, Balsamic Syrup  
Jonah Lump Crabmeat Cake, Sweet Pepper, Lemon Remoulade  
Mediterranean Ravioli, Housemade Marinara Sauce

## **Salad Course**

Arugula, Gorgonzola Cheese, Toasted Pine Nuts, Balsamic Vinaigrette  
Hearts of Romaine, Crisp Garlic Toast, Caesar Dressing, Aged Parmesan  
Baby Spinach, Roasted Walnuts, Pears, Goat Cheese, Port Wine Reduction & Lemon Vinaigrette

## **Seasonal Special Salad +\$5**

**Spring & Summer** Arugula, Strawberries, Asparagus, Feta, Lemon Pepper Dressing  
**Autumn & Winter** Mesclun Field Greens, Chevre, Pecans, Dried Cranberries, Balsamic Vinaigrette

## **Entrée Course**

|                                       |                                  |                                   |
|---------------------------------------|----------------------------------|-----------------------------------|
| 7 oz. Grilled Tenderloin of Beef \$86 | Pan Seared Haddock \$82          | 2 lb Native Steamed Lobster \$150 |
| 12 oz. Prime NY Strip Sirloin \$92    | Cedar Plank Atlantic Salmon \$82 | Vermont Misty Knolls Chicken \$80 |
| 14oz. Prime NY Strip Sirloin \$100    | Pan Seared Halibut \$86          | Linguini Pasta Primavera \$80     |

## *Additional Entrée Upgrades*

|                          |                                 |                                |
|--------------------------|---------------------------------|--------------------------------|
| Grilled Shrimp (3) +\$15 | 6oz. Broiled Lobster Tail +\$24 | Jumbo Lump Crabmeat Cake +\$16 |
|--------------------------|---------------------------------|--------------------------------|

## **Accompaniments**

|                                 |                                 |                                    |
|---------------------------------|---------------------------------|------------------------------------|
| Haricot Verts                   | Traditional Mashed Potatoes     | Cremed Spinach                     |
| Oven Roasted Carrots            | Truffled Mashed Potatoes (+\$5) | Garlic Roasted Asparagus (+\$5)    |
| Truffle Potato Au Gratin (+\$5) | Lobster Mashed Potatoes (+\$8)  | Caramelized Brussel Sprouts (+\$5) |

## **Dessert Course**

|                                         |                                               |
|-----------------------------------------|-----------------------------------------------|
| Fresh Seasonal Berries. Chantilly Cream | Chocolate Raspberry Torte                     |
| Cheesecake of the Season                | Crème Brûlée, Seasonal Berries, Whipped Cream |
| Grand Marnier Orange Cake               | Our Signature Boston Cream Pie (+\$5)         |

*All Dinners served with Fresh Breads and Whipped Butter, Freshly Brewed Lavazza Coffee & Twinings English Teas.*

*Consumption of Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of a Foodborne Illness*

*All food & beverage items are subject to a client stipulated gratuity, 7% state & city tax and a 6% taxable administrative fee-which does not represent a gratuity for wait staff, bartenders or service.*

*(Menu items are subject to change based on availability of seasonal products)*