

2017 Top of the Hub Private Dining Lunch

16–60 Guests

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

Appetizer or Salad

Lobster Bisque
New England Clam Chowder
Hot House Tomato, Burrata Cheese, EVOO, Balsamic Syrup
Hearts of Romaine, House Parmesan, Garlic Croutons, Caesar Dressing
Baby Spinach, Walnuts, Goat Cheese, Port Wine Reduction & Lemon Vinaigrette

Entrée

Pan Seared Atlantic Salmon
Baked Haddock Fillet
Braised Short Rib of Beef
Vermont Misty Knolls Chicken
7oz. Grilled Tenderloin of beef (\$55)
10 oz. NY Strip Steak (\$50)
Mediterranean Ravioli, Roasted Red Pepper Sauce

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, Raspberry Coulis
Cheesecake of the Season	Crème Brûlée, Seasonal Berries, Whipped Cream
Chocolate & Peanut Butter Mousse, Chocolate Sauce	Our Signature Boston Cream Pie (+\$5)

\$45 per guest

Served with Fresh Breads & 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)