

2018 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
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

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	Baked Stuffed 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	North Atlantic 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	Creamed 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
Honey Lemon Mousse Cake, Citrus Sauce	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)