

2018 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 selection 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.*

Seafood Display \$20

Chilled Shrimp, Lobster Tail, Crab Legs
Oysters on the Half Shell (50) \$4.75 ea

New England Local Cheese Selection \$20

Seasonally Changing Five Varieties
Walnuts, Fruit Relish, Nutbread Crackers

Traditional Cheese Selection \$13

Imported and Domestic Cheeses
Gourmet Crackers

Appetizer or Salad

New England Clam Chowder
Hot House Tomato, Burratta Cheese, Evoo, Balsamic Syrup
Hearts of Romaine with Crisp Garlic Toast, Caesar Dressing & Aged Parmesan
Baby Spinach with Roasted Walnuts, Pears & Goat Cheese, Port Wine & Lemon Vinaigrette

Seasonal Special Salad +\$5

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

Entrée Course

7oz. Grilled Tenderloin of Beef \$55
Cedar Plank Atlantic Salmon \$45
Vermont Misty Knolls Chicken \$45
Pan Seared Haddock \$45
Vegetarian \$45

Accompaniments

Haricot Verts	Traditional Mashed Potatoes	Creamed Spinach
Oven Roasted Carrots	Truffled Mashed Potatoes (+\$5)	Garlic Roasted Asparagus (+\$5)
Truffle Potato Au Gratin (+\$5)	Blue Cheese Mashed Potatoes (+\$5)	Caramelized Brussel Sprouts (+\$5)

Dessert Course

Fresh Seasonal Berries, Chantilly Cream	Chocolate Raspberry Torte, Raspberry Coulis
Crème Brûlée, Seasonal Berries, Whipped Cream	Honey Lemon Mousse Cake, Citrus Sauce
Cheesecake of the Season	Our Signature Boston Cream Pie (+\$5)

*All dinners served with fresh breads and butter; freshly brewed coffee & assorted teas.
All food & beverage items are subject to a client stipulated gratuity. 7% state & city tax and a taxable 6% administrative fee
which does not represent a gratuity for wait staff, bartenders or service.*

*Consumption of Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of a Foodborne Illness
(Menu items are subject to change based on availability of seasonal products)*