

# 2016

## Top of the Hub Restaurant Private Dining

*Price based on four courses. Preselect one appetizer, one salad, and one dessert for your group.  
Groups of 24 guests or less may have three entrée choices and guests may select entrée when seated.  
Groups of 25 guests or greater may have two entrée choices with count given three days prior.*

### Appetizer

Lobster Bisque

New England Clam Chowder

Hot House Tomato, Burratta Cheese, Evoo & Balsamic Syrup

Jonah Lump Crabmeat Cake, Sweet Pepper & Lemon Remoulade

Roasted Beets, Shaved Fennel, Pumpkin Seeds, Blue Cheese, Fresh Her Oil, Balsamic

### Salad

Arugula with Gorgonzola Cheese, Toasted Pinenuts & Balsamic Vinaigrette

Hearts of Romaine with Crisp Garlic Toast, Caesar Dressing & Aged Parmesan

Baby Spinach Roasted Walnuts, Pears & Goat Cheese, Port Wine & Lemon Vinaigrette

### Entrée

Pan Seared Haddock \$82

Vermont Misty Knolls Chicken \$80

12 oz. USDA Prime Sirloin \$92

Cedar Plank Atlantic Salmon \$82

7 oz. Grilled Tenderloin of Beef \$86

Cavatappi Pasta Primavera \$80

7 oz. Tenderloin of Beef & Pan Seared Scallop \$95

7 oz. Tenderloin of Beef & Lobster Tail \$100

Baked Stuffed Lobster (market price)

*\*All served with our chef's selection of accompaniments*

### Dessert

Chocolate Raspberry Torte, Raspberry Coulis

Crème Brûlée, Seasonal Berry, Whipped Cream

Vanilla Cream Profiteroles, Chocolate Glaze, Crème Anglaise, Whipped Cream

Honey Lemon Mousse Cake, citrus Sauce

Fresh Berry Tart, Whipped Cream, White Chocolate Sauce

Chocolate and Peanut Butter Mousse, Chocolate Sauce

*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.*