

2019 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 Gulf Shrimp \$5
3 oz. Lobster Tail \$12
Alaskan King Crab Legs \$8
Oysters on the Half Shell \$4.75

Local Cheeses \$25/guest

Four Varieties, Mroasted Almonds
Sliced Baguette, Gourmet Crackers

Charcuterie Display \$26/guest

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

Appetizer Course

New England Clam Chowder
Hot House Tomato, Burratta Cheese,, 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
12 oz. Prime NY Strip Sirloin \$92
14oz. Prime NY Strip Sirloin \$100

Pan Seared Haddock \$82
Cedar Plank Atlantic Salmon \$84
Pan Seared Swordfish (Seasonal) \$86

Baked Stuffed Lobster \$150
Vermont Misty Knolls Chicken \$82
Grilled Vegetable Napoleon \$80

Grilled Shrimp (3) +\$15

Additional Entrée Upgrades
6oz. Broiled Lobster Tail +\$24

Jumbo Lump Crabmeat Cake +\$16

Accompaniments

Haricot Verts
Oven Roasted Carrots
Truffle Potato Au Gratin (+\$5)

Traditional Mashed Potatoes
Truffled Mashed Potatoes (+\$5)
Lobster Mashed Potatoes (+\$8)

Sauteed Wild Mushrooms (+\$5)
Garlic Roasted Asparagus (+\$5)
Caramelized Brussel Sprouts (+\$5)

Dessert Course

Fresh Seasonal Berries. Chantilly Cream
Cheesecake of the Season
Honey Lemon Mousse Cake, Citrus Sauce

Chocolate Raspberry Torte, Raspberry Coulis
Crème Brûlée, Seasonal Berries, Whipped Cream
Our Signature Boston Cream Pie (+\$5)

*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)