

# 2019 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

Chilled Gulf Shrimp \$5 each  
6 ounce Lobster Tail \$12 each  
Alaskan King Crab Legs \$8 each  
Oysters on the Half Shell \$4.75 each

## Local Cheese Selection \$25

Seasonally Changing Four Varieties  
Roasted Almonds, Cranberry Nut Bread

## Traditional Cheese Selection \$13

Imported and Domestic Cheeses  
Gourmet Crackers

## Appetizer or Salad

New England Clam Chowder  
Hot House Tomato, Burrata 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  
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  
Crème Brûlée, Seasonal Berries, Whipped Cream  
Cheesecake of the Season

Chocolate Raspberry Torte, Raspberry Coulis  
Honey Lemon Mousse Cake, Citrus Sauce  
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)*