



## PLATED LUNCHEON SELECTIONS

**all entrees include choice of appetizer or salad & rolls**

**chef's recommended potato or rice, fresh vegetable of the season, dessert, coffee & tea service**

**Select one from each of the following categories:**

### **appetizer**

Soup du Jour

Caesar Salad with Garlic Croutons and Fresh Grated Parmesan

Tossed Seasonal Greens with Garden Vegetables and Choice of Dressing

Parmesan-Basil Risotto Cake with Marinara Sauce

Seafood Chowder ~ Add \$1.50

### **entrees**

**Vegetable Napoleon** served atop Barley Pilaf with a Balsamic Drizzle

**Asian Chicken Stir-Fry** over Ginger Infused White Rice

**Breast of Chicken Stuffed with Apples and Cranberries** in a Cider Cream Sauce

**Chicken Saltimbocca** with Parmesan-Basil Risotto

**\*Sturbridge Roast Turkey** with Sage Infused Dressing and Natural Gravy

**\*Roast Pork Loin** with Maple Bourbon Glaze

**Baked Haddock** with Fresh Herbed Bread Crumbs, Lemon Zest and Chardonnay

**Grilled Salmon** with Cucumber Dill Relish

**Sliced London Broil** with Fresh Mushroom Sauce

**Petite Filet Mignon** with Cabernet and Caramelized Onion Reduction

### **seasonal dessert selection**

**Add \$2 per person for each additional entrée.**

**\* 15 person minimum for these entrées**

14% SERVICE CHARGE, 4 % HOUSE CHARGE AND 5% MASSACHUSETTS SALES TAX. REV. 08/08