

# Luncheon

## Complimentary

Our famous Bean Relish and Cottage Cheese Dip  
With Assorted Crackers during Cocktail hour

## Starters

Fresh Garden Salad  
Soup De Jour  
\*Traditional Caesar Salad (\$1.50 extra)

Fresh Fruit Cup with Raspberry Sherbet  
\*Italian Antipasto (\$4.95 extra)  
\*Authentic Greek Salad (\$2.95 extra)

## Entrees

**Grilled Breast of Chicken \$15.95**  
Boneless Breast of Chicken seasoned and grilled to perfection

**Baked Stuffed Shrimp \$19.95**  
Four Jumbo Gulf Shrimp topped with delicately seasoned bread crumbs served with lemon

**Famous Boston Schrod \$18.95**  
A New England favorite, garnished with seasoned crumbs and lemon

**Stuffed Breast of Chicken \$16.95**  
Boneless Breast of Chicken stuffed with Sage Stuffing topped with Supreme Sauce

**Chicken Parmigiana \$16.95**  
Boneless Chicken Breast Italian Breading and served in a light Marinara Sauce Topped with fresh Mozzarella

**Yankee Pot Roast \$17.95**  
Tender Slices of Seasoned Beef Sautéed with Julienne Carrots, Celery and Onion (min 10 orders)

**Roast Vermont Turkey \$16.95**  
Freshly Roasted Tom Turkey with stuffing, gravy, and cranberry sauce

**Sirloin Steak \$22.95**  
Choice 10 oz Strip Sirloin, grilled to Perfection served with Au Jus Reduction

**Lemon Pepper Chicken \$16.95**  
Boneless Breast of Chicken seasoned with Lemon Pepper and grilled to perfection

**Prime Rib of Beef \$23.95**  
Delicately Slow Roasted, served with Au Jus Reduction

**Chicken Cordon Bleu \$17.95**  
Lightly Coated Rolled Chicken Breast with Imported Ham and Swiss Cheese topped with Supreme Sauce

**Chicken Marsala \$16.95**  
Boneless Breast of Chicken sautéed in a Marsala and Wild Mushroom Sauce

**Broiled Salmon Filet \$19.95**  
Fresh Filet Broiled and served with Lemon

**Sliced Roast Sirloin \$19.95**  
Delicately Roasted, sliced thin and served with Au Jus (min 10 orders)

**Stuffed Roast Pork Loin \$18.95**  
Stuffed with our Sage Stuffing, Slow Roasted, served with gravy and Apple Sauce (min 10 orders)

## Vegetables

Green Beans Almondine  
Buttered Baby Carrots  
Vegetable Medley  
Honey Glazed Carrots  
Zucchini and Summer Squash  
Butternut Squash

## Potatoes

Oven Roasted  
Baby Red Bliss  
Rice Pilaf  
Pasta  
Homemade Mashed Potatoes  
Garlic Mashed Potatoes

## Desserts

Apple Crisp with Vanilla Ice Cream  
Homemade Grapenut Pudding  
Ice Cream with Topping  
Strawberry Shortcake  
Raspberry Sherbet  
Sugar Free Jello  
Rice Pudding

Entrees include choice of (One): Starter, Potato, Vegetable, and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Luncheon Menu available Monday thru Friday. Subject to 7% Mass meals tax and 20% house fee

