

Plated Dinners

Our entrée selections include a choice of an appetizer course (some items have an additional charge), hearth-baked rolls with butter, dessert, freshly brewed regular and decaffeinated coffee, and an assortment of hot teas.

APPETIZER SELECTIONS

Mesclun Salad Greens

Grainy mustard vinaigrette

Grilled Romaine

White anchovy, croutons, young pecorino

Wilted Escarole Salad

Bacon, shallot-red wine dressing

Sugar Snap Peas

Heirloom beets, shaved radish, sherry vinaigrette

Jonah Crab Cakes

Rémoulade, fried capers

Vegetable Ceviche

Beet, zucchini, squash, radish, tomato, jalapeño cream

Smoked Trout

Celeriac, horseradish-lemon crème fraîche

Warm Poached Leeks

Mustard panko crumbs, grated egg mimosas

Watercress Fig Salad

Hazelnuts, Parmigiana cream

ENTRÉE SELECTIONS

Diver Scallops

Sweet pea risotto, braised leeks, caramelized citrus

Tenderloin of Beef and Seared American Shrimp

Potato purée, asparagus, roasted tomato

Ricotta Pudding

Mushrooms, spinach, crème fraîche

Club Steak

Grilled beef, charred broccoli, sweet black garlic pad Thai noodles

Pork Tenderloin Porchetta

Bacon, fennel, rosemary, lemon, smashed potatoes

Atlantic Bluefish

Cauliflower couscous, spiced tahini

Herb-Infused Chicken Breast

Haricots vert, fingerling potatoes, pearl onions

Fennel Arctic Char

Ratatouille, smoked tomato jam

Gulf of Maine Hake

Smoked cherry tomatoes, sultanas, green olives, spiced broth

Roast New York Sirloin Strip Steak, Grass-Fed

Root vegetables, classic brandy-peppercorn cream

Vietnamese Caramel Salmon

Lime leaf, cane sugar, broccoli slaw, jasmine rice

Tenderloin of Beef, Grass-Fed

Wild mushroom, potato "box," port wine demi glace

West Coast Halibut (Seasonal)

Slivered celery and olive salad, black garlic vinaigrette, potato purée

Miso-Glazed Black Cod

Forbidden rice, radish, sesame

Szechuan Peppered Rack of Lamb

Mizuna, hoisin, bitter orange

Cauliflower Risotto

King oyster mushroom, smoked potato, braised shallot, crème fraîche

Surf 'n' Turf

Filet of beef, lobster mac 'n' cheese, asparagus

DESSERT SELECTIONS

Lemon Meringue Tart

Red Berry Crumble Tart

Boston Cream Pie

Black Fig Coffee Gelée

Biscotti, Red Berries

Flourless Chocolate Soufflé Cake



We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs.

Prices are per person, based on a minimum of 50 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax to the above price. Menu items, prices, and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.