



PLATED LUNCH MENU

Please Select One Appetizer *or* Salad and One Dessert

Appetizer

Chef's Seasonal Vegetarian Soup
New England Clam Chowder / GF
Roasted Tomato Bisque, Grilled Cheese Crouton
Maine Lobster Bisque, Cognac Crème Fraiche / GF
Chef's Seasonal Vegetarian Ravioli
Lump Crabmeat Cake, Lemon Caper Aioli, Chef's Seasonal Slaw
Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche
Please add \$10 for any of the above appetizer choices.

Salad

Roasted Beet Salad – Vermont Goat Cheese, Marcona Almonds, Applewood Smoked Bacon, Mache, Truffle Vinaigrette / GF
Burrata Cheese, Roasted Tomato, Baby Arugula, Crispy Focaccia
Aged Balsamic Vinaigrette
*Caesar Salad – Hearts of Romaine, Grana Padano Parmesan Cheese, Croutons
Caesar Dressing
Caprese Salad - Vine Ripe Tomatoes, Fresh Mozzarella, Red Onion, Baby Arugula
Balsamic Reduction, EVOO / GF
Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes
Champagne Vinaigrette / GF
Baby Iceberg Lettuce Wedge, Applewood Smoked Bacon, Red Onion, Heirloom Tomatoes
Great Hill Blue Cheese Dressing / GF

Desserts

Tiramisu
Boston Cream Pie
Fruit Tart, Mango Sauce
Tahitian Vanilla Crème Brulée, Fresh Berries / GF
Chef's Seasonal Cheesecake, Whipped Cream
Chocolate Ganache Cake, Raspberry Sauce
Chocolate Pyramid—Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream
Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

GF= Gluten Free

Prices subject to a 22% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

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Chef's Hot Entrées

Please Select One Protein Entrée and One Vegan Entrée

All Entrees Below are Accompanied by Chef's Selection of Starch and Seasonal Vegetable

Roasted Tomato Crusted Halibut Fillet, Lemon Butter Sauce / GF

Member 75 / Non-member 90

*Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF

Member 49 / Non-member 59

Maine Lobster Ravioli, Lobster Saffron Cream, Chef's Seasonal Vegetables

Member 65 / Non-member 78

Panko Crusted Cod Loin, Lemon Butter Sauce

Member 63 / Non-member 76

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce / GF

Member 56 / Non-member 67

*Breast of Chicken Française, Roasted Tomatoes, Artichokes, Capers / GF

Member 49 / Non-member 59

*Apricot and Ancho Chili Braised Beef Short Rib / GF

Member 68 / Non-member 82

*Petite Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi Glace with Crème Fraiche / GF

Member 75 / Non-member 90

Vegan / Gluten Free Entrées

Mediterranean Baked Sweet Potatoes

Spiced Chickpeas, Marinated Cherry Tomatoes, Lemon Hummus Sauce

Aleppo Grilled Zucchini

Black Bean and Cilantro Quinoa, Pico De Gallo and Salsa Verde

Roasted Vegetable Tikka Masala
with Basmati Rice

Sesame Ginger Crusted Tofu

Baby Bok Choy, Fermented Black Bean Chili Sauce and Chef's Choice Vegetable

Enhance your lunch to four courses for an additional \$6 per person.

Plated Lunch Served with House Rolls and Butter,

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

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Please Note:

One Entrée (duet or single) and a vegan may be selected for your guests along with one first course and one dessert course. The host is responsible for providing the vegan count (along with any allergies) and their seating assignment 10 days prior to the event. Predetermined three course Vegan meals are priced at the same price as the other meals. If the number of vegan meals cannot be obtained in advance, the planner is required to order a recommended set number of *vegan entrees* to have on hand at \$35.00++ each in addition to your final guarantee.

Final guarantee numbers for all events are due by noon three business days prior.

**We cannot offer special items for dietary restrictions, but for allergies only.*

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New England Deli Buffet

For groups over 20 ppl

Select One Salad

Arugula Salad – Great Hill Blue Cheese, Crispy Shallots, Balsamic Vinaigrette

Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

*Caesar Salad – Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese Caesar Dressing

Select Three Sandwiches — We Prepare One Full Sandwich per Person

Roasted Chicken & Tuna Salad Sliders

*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Spinach Wrap with Hummus & Grilled Vegetables / VEGAN

Grilled Breast of Chicken, Herb Aioli, Vermont Cheddar & Arugula on Brioche Roll +8

Native Lobster Salad on Grilled Brioche Sliders +12

Served With

Cavatelli Mediterranean Pasta, Olives, Artichokes, Tomatoes, Spinach & Feta

Individual Bags of Cape Cod Potato Chips

Sliced Fresh Fruit Display and Assorted Cookies & Brownies

Coffee, Selection of Teas, Decaffeinated Coffee

Member 47 / Non-member 55

Please provide the amount of each sandwich you would like, when your final guest count is given

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Beacon Hill Individual Deli Plate

For groups of 20 ppl and under

Select One Sandwich

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll

*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Tuna Salad on Brioche Roll

Roasted Chicken Salad on Brioche Roll

Native Lobster Salad on Grilled Brioche Bun +12

For a Vegetarian Option, you can add the following for a total of two sandwich choices:

Spinach Wrap with Hummus & Grilled Vegetables / VEGAN

Served With

Individual Bag of Cape Cod Potato Chips, Fruit Salad, Pickle, Chocolate Chip Cookie

Coffee, Selection of Teas, Decaffeinated Coffee

Member 42 / Non-member 49

Bagged Lunch

Select Two Sandwiches

Roasted Breast of Turkey, Avocado, Smoked Bacon, Lemon Aioli on Brioche Roll

*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Spinach Wrap with Hummus & Grilled Vegetables / VEGAN

Served With

Individual Bags of Cape Cod Potato Chips, Fresh Baked Chocolate Chip Cookie, Bottle of Water

Member 35 / Non-member 42

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Chef's Hot Lunch Buffet

35 person minimum

Please Select Three Salads

***Caesar Salad**

Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Harvard Potato Salad

Celery, Whole Grain Mustard Aioli / GF

Artisan Farm Salad

English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella, Red Onions, Baby Arugula
Aged Balsamic & Extra Virgin Olive Oil / GF

Roasted Beet Salad

Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

Iceberg Lettuce Wedges

Bacon Bits, Shaved Red Onion, Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

Entrée Selections

Quiche Lorraine

Chef 's Seasonal Ravioli

Cavatelli Bolognese, Grana Padano Parmesan

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

Pan Roasted Cod Loin, Plum Tomatoes, Olives, Capers, Garlic & Basil

*Sesame Seared Salmon, Soy Ginger Glaze, Cucumber Salad

Braised Chicken and Wild Mushroom Ravioli

Breast of Chicken Piccata, Lemon, Capers and Italian Parsley

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Ancho Braised Short Ribs, Pico de Gallo and Cilantro / GF

*Grilled Marinated Flank Steak, Roasted Baby Peppers and House Made Steak Sauce / GF

Roasted Vegetable Tikka Masala with Basmati Rice / VEGAN

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Entrées Served With:

House Rolls and Butter

Chef's Selection of Seasonal Vegetables

Salted Caramel Brownies, Assorted Cookies, Lemon Bars and Mixed Berry Bars

Coffee, Selection of Teas, Decaffeinated Coffee

2 Entrée Choices – Member 65 / Non-member 75

3 Entrée Choices – Member 72 / Non-member 82

We offer a limited buffet for groups under 35 guests

Please Select 1 Salad & 2 Entrée Choices

Member 55 / Non-member 65

Self-Service Bar

Set-up Fee is \$50 and Charged on Consumption

A selection of the following will be available for self-service along with glasses and ice.

Soft Drinks, Iced Tea & Bottled Water

Coca Cola

Diet Coke

Ginger Ale

Nantucket Nectars Iced Tea

Still & Sparkling Water

Bai Antioxidant Infusion Drinks

Purity Organic Superjuice

Cawston Press - Pressed Fruit & Sparkle

Starbucks® Bottled Coffee

Member / Non-Member 5 each

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