



**CONFERENCE CENTER
LUNCHEON**



PLEASE SELECT ONE SOUP

Chef's Classic New England Clam Chowder
Broccoli, Roasted Tomato and Bleu Cheese Bisque
Tuscan Baked Ham and White Bean Soup
Butternut Squash and Apple Bisque
Old Fashioned Roast Beef and Vegetable Minestrone

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

PLEASE SELECT TWO ENTRÉES

Flame Grilled Kobe Burger Topped with Melted Cheddar Cheese, Slab Bacon, Sautéed Red Onion, Sliced Tomato and Baby Arugula Served with a Side of Longfellows' Fries

Open Flame Grilled Chicken on Top of Crisp Romaine Tossed in a Tangy Caesar Dressing

Stuffed Italian Meatballs Filled with Aged Melted Smoked Provolone Cheese and Lightly Fried, Placed on a Pillow of Bucatini Pasta Topped with Our Classic Fresh Marinara Sauce and Finished with Slices of Baked Garlic Bread

Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and Finished with a Balsamic Glaze

PLEASE SELECT ONE DESSERT

Locally Grown Baked Apple Crisp
Cinnamon Bun Bread Pudding with Whipped Cream
Double Chocolate Mousse with Whipped Cream Topping

\$17 Per Person

Please Add 7% Sales Tax & 20% Gratuity

For Parties Less Than 20, Specific Entrée Counts will be Obtained the Morning of the Event

For Parties 20 or More Entrée Counts Must be Provided 14 Days Prior to the Event