



SIGNATURE SANDWICH BUFFET

\$16.95 per person

SIGNATURE SANDWICHES

Your Selection of four from the following:

smoked turkey breast, house roast beef, hardwood-smoked ham and cheese, white meat chicken salad, tuna salad, seafood salad, and marinated grilled chicken breast

served on assorted sliced breads and sandwich rolls

served with lettuce, tomato slices, half-sour pickles, mayo, spicy brown mustard, and house zesty sauce

includes assorted desserts and paper products

****gluten-free options available upon request****

SIDES

Your Selection of Two from the Following:

creamy potato salad, seasonal pasta salad, Utz potato chips, coleslaw, garden salad, and roasted rosemary-potato salad

SPECIALTY SALADS AND SIDES

\$1.25 additional charge

tomato, basil, and mozzarella salad, grilled eggplant, up-country, cobb, Asian lo mein and vegetable, Tuscan green bean and roasted red pepper, caesar, Greek, antipasto, and Caspian salads, or marinated grilled vegetable platter

ASSORTED COOKIES, BROWNIES & DESSERT BARS

assorted featured and specialty scratch cookies and dessert bars: chocolate chip, oatmeal-raisin, butterscotch chip, and monthly special cookie; fudge brownie, linzer bars, peanut butter congo bars, and monthly special bar

BEVERAGES

assorted canned sodas \$2.25 each
sparkling or bottled water \$2.25 each
assorted individual juice bottles \$3.95 each
individual canned iced tea \$2.95 each

All pricing is subject to 7% state tax and 3% administrative fee



SPECIALTY SANDWICH BUFFET

\$17.95 per person

SPECIALTY SANDWICHES

Your Selection of four from the following:

Chicken

Petto di Pollo / grilled chicken, roasted red pepper, red onion, basil aioli

Buffalo Chicken Wrap / breaded chicken, buffalo sauce, bleu cheese, lettuce, tomato

Chicken Caesar Wrap / parmesan, romaine, caesar dressing

New Mexico–Style Southwestern / grilled chicken breast, guacamole, salsa

Firefighter / marinated grilled chicken breast, caramelized onions, BBQ sauce

Turkey

Nantucket Wrap / cranberry mayo, dried cranberries, cheddar, leaf lettuce

Turkey BLT / applewood-smoked bacon, green leaf lettuce, tomato

Turkey Touch / herb stuffing, lettuce, cranberry sauce

Roast Beef

Ultimate Beef / caramelized onions, cheddar, horseradish cream, leaf lettuce

BBQ Beef / red onion, and BBQ sauce

Greco Wrap / red onion tomato, cucumber, red pepper,
black olives, creamy dill dressing

Vegetarian

Melanzane / marinated grilled eggplant, tomato, red onion,
roasted red pepper, provolone, pesto

Caprese / tomato, fresh mozzarella, basil

Portobello Melt / red onion, baby spinach, provolone

Grilled Vegetable Wrap / marinated grilled eggplant, zucchini,
summer squash, red peppers, balsamic glaze

Vegetable Caesar Wrap / marinated grilled eggplant, zucchini, summer squash, romaine, parmesan, Caesar dressing

Mediterranean Wrap / hummus, cucumber, caramelized onions, basil, lettuce

The Rest of the Gang

Milano / Genoa salami, capicola, roasted red pepper, red onion, provolone, garlic mayo

Cuban / seasoned pork, smoked ham, genoa salami, cherry pepper mayo, pickles, swiss, ciabatta

Antipasto Pita Pocket / Italian cured meats, mixed vegetables, provolone, vinaigrette

Dill Tuna Salad Panini / Albacore tuna salad, tomato, caramelized onions, dill Havarti cheese, multi grain bread

served on assorted sliced breads and sandwich rolls
served with lettuce, tomato slices, half-sour pickles, mayo, spicy brown mustard,
and house zesty sauce

includes assorted desserts and paper products

****gluten-free options available upon request****

SIDES

Your Selection of Two from the Following:

creamy potato salad, seasonal pasta salad, Utz potato chips, coleslaw, garden salad, and roasted rosemary-potato salad

SPECIALTY SALADS AND SIDES

\$1.25 additional charge

tomato, basil, and mozzarella salad, grilled eggplant, up-country, cobb, Asian lo mein and vegetable, Tuscan green bean and roasted red pepper, caesar, Greek, antipasto, and Caspian salads, or marinated grilled vegetable platter

ASSORTED COOKIES, BROWNIES & DESSERT BARS

assorted featured and specialty scratch cookies and dessert bars: chocolate chip, oatmeal-raisin, butterscotch chip, and monthly special cookie; fudge brownie, linzer bars, peanut butter congo bars, and monthly special bar

BEVERAGES

assorted canned sodas \$2.25 each
sparkling or bottled water \$2.25 each
assorted individual juice bottles \$3.95 each
individual canned iced tea \$2.95 each

All pricing is subject to 7% state tax and 3% administrative fee

MAKE-YOUR-OWN SANDWICH BUFFET

\$16.95 per person

assorted breads and sandwich rolls, sliced tomatoes, half-sour pickles,
mayo, mustard and house sauce
includes assorted desserts and paper products

The Original

tuna salad, house roast beef, hardwood-smoked ham, smoked turkey breast, provolone,
swiss cheese

North End

capicola, Genoa salami, mortadella, pepperoni, provolone, fresh mozzarella

South End

house roast beef, hardwood-smoked ham, chicken salad,
provolone, swiss cheese

SIDE DISHES

your selection of two

creamy potato salad, monthly special pasta salad, Utz potato chips, homestyle coleslaw,
garden salad, and roasted rosemary-potato salad

SPECIALTY SALADS AND SIDES

\$1.25 pp additional charge

composed caprese, grilled eggplant, up-country, cobb, Asian lo mein and vegetable,
Tuscan green bean and roasted red pepper, caesar, Greek, antipasto, and Caspian salads,
and marinated grilled vegetable platter with balsamic reduction

ASSORTED COOKIES AND DESSERT BARS

assorted dessert tray featuring a combination of chocolate chip, oatmeal raisin, and
butterscotch chip scratch cookies, fudge brownies, seasonal cookies, peanut butter
congo bars, linzer bars

attendant is an additional charge

All pricing is subject to 7% state tax and 3% administrative fee

LIGHT LUNCH BUFFET

\$16.95 per person

All entrées come with a garden salad unless otherwise specified;
for a second selection, add an additional \$4.50 per person
Includes rolls & butter, assorted desserts and paper products

SPICY SZECHUAN BEEF SALAD

marinated spicy beef with Asian vegetables, salad greens, soy-ginger dressing on the side

CHICKEN ROULADE PLATTER

chicken breast stuffed with spinach and boursin, salad greens, grape tomatoes, and parmesan peppercorn dressing

MIXED GRILLED CHICKEN PLATTER

marinated grilled chicken breast three ways: BBQ sauce, teriyaki, and lemon-herb with salad greens, cucumbers, grape tomatoes, shredded carrot, parmesan peppercorn dressing, BBQ sauce, and soy-ginger dressing, on the side

FRISEE & BABY SPINACH SALAD

corn, roasted red peppers, bacon, cider vinaigrette with marinated grilled chicken breast or sirloin steak

FAJITA FLANK STEAK PLATTER

fajita-spiced marinated grilled sirloin steak, salad greens, grape tomatoes, corn and black bean salsa, shredded cheddar, and avocado ranch dressing on the side

MIXED GRILLED VEGETABLE SALAD

grilled zucchini, asparagus, grape tomatoes, carrot, portobello mushrooms, red onion, and eggplant, salad greens, and balsamic vinaigrette on the side

SESAME CHICKEN, LO MEIN, AND BROCCOLI SALAD

sesame-roasted chicken breast, lo mein, broccoli florets, and sweet sesame-ginger dressing on the side

GRILLED CHICKEN CAESAR SALAD

marinated grilled chicken breast, romaine, garlic croutons, parmesan cheese, and caesar dressing on the side

CHINESE CHICKEN SALAD

marinated grilled chicken breast, shredded cabbage, mandarin oranges, cashews, scallions, chow mein, and orange sesame vinaigrette on the side

UP-COUNTRY CHICKEN SALAD

marinated grilled chicken breast, salad greens, dried cranberries, goat's cheese, almonds, and raspberry vinaigrette on the side

GRILLED SALMON PLATTER

marinated grilled Atlantic salmon, salad greens, chopped hard-boiled eggs, shaved red onion, pumpernickel croutons, and lemon vinaigrette on the side

CARIBBEAN SHRIMP PLATTER \$2.95 pp up-charge

jerk marinated grilled shrimp, salad greens, diced pineapple, caramelized onions, Asian slaw, and cilantro-lime vinaigrette on the side

SIDES

Your Selection of Two from the Following:

Creamy potato salad, seasonal house pasta salad, Utz potato chips, homestyle coleslaw, garden salad, and roasted rosemary-potato salad

UPGRADED SIDE SELECTIONS

\$1.25 per person, additional charge

composed caprese, grilled eggplant, up-country, cobb, Asian lo mein and vegetable, Tuscan green bean and roasted red pepper, caesar, Greek, antipasto, and Caspian salads, and marinated grilled vegetable platter with balsamic reduction

ASSORTED COOKIES AND DESSERT BARS

assorted dessert tray featuring a combination of chocolate chip, oatmeal raisin, and butterscotch chip scratch cookies, fudge brownies, peanut butter congo bars, linzer bars, and additional seasonal cookies and dessert bars.

Includes all necessary disposable dinnerware. Buffet prices are based on groups of 10 or more; additional charges for groups of fewer than 10.

All menu items and pricing are subject to change.

SOUPS

minimum order of 10

traditional New England clam chowder \$5.25 per person

butternut squash-apple bisque \$4.25 per person

chicken noodle \$4.50 per person

classic Italian minestrone \$5.00 per person

roasted tomato bisque \$3.50 per person

seasonal soup

All pricing is subject to 7% state tax and 3% administrative fee