

Plated Lunch

Please Select One Appetizer, One Entree and One Dessert

Appetizers

Clam Chowder

Roasted Tomato Bisque, Mozzarella Grilled Cheese

Mushroom, Leek & Goat Cheese Tart, Pickled Onion, Friséé

Roasted Tomato, Fresh Mozzarella, Basil, Caramelized Onions, Roasted Garlic Chips, Arugula
and Grilled French Baguette Finished with Balsamic Glaze & Basil Oil

Red & Golden Beets, Sliced Pear, Crumbled Goat Cheese, Toasted Hazelnuts, Boston Bibb,
Friséé, Watercress, Balsamic & Fig Reduction

Red Leaf Wedge, Focaccia Croutons, Parmesan Crisp & Anchovy Dressing

Mixed Greens, Sun Dried Cranberries, Grilled Red Onions, Candied Walnuts, Bleu Cheese,
Red Wine Herb Vinaigrette

Iceberg, Romaine, Roasted Tomatoes, Feta Cheese, Kalamata Olives, Banana Peppers,
Cucumbers, Red Wine Herb Vinaigrette

Cold Entrees

Salmon Ali

Poached Salmon, Herb Quinoa, Baby Greens, Tomatoes, Cucumbers, Paneer Cheese,
Roasted Mustard Seed Vinaigrette

Tri Color Tomato & Fennel Chicken

Cilantro and Lime Marinated Chicken, Tomato and Fennel Salsa, Arugula,
Cheddar Cheese, Champagne Vinaigrette

Beef Carpaccio

Shaved Pepper Crusted Medium Rare Sirloin, Boston Bibb, Friséé, Pickled Onions, Parmesan
Cheese, Steamed Beets, Mustard Cider Vinaigrette

Chopped Cobb Salad

Romaine, Iceberg, Tomatoes, Cucumbers, Red Onions, Bleu Cheese, Hard Boiled Egg, Grilled
Chicken, Corn, Scallions, Bacon, Avocado Ranch

Lobster Roll

Herb Aioli, Roasted Tri Color Potato Salad, Vegetable Slaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
Please Inform your Sales Person If A Person in Your Party Has A Food Allergy*

Hot Entrees

Boston Seafood Stuffed Cod

Crab Stuffed Cod, Lemon Butter, French Carrots, Roasted Fingerling

Lemon Chicken

Swiss Chard, Confit Sweet Potatoes, Lemon - Thyme Broth

Cajun Margarita Chicken

Grilled Statler Chicken, Tequila, Orange & Lime Glaze, Yukon Hash, Roasted Pearl Onion, Tomato, Baby Peppers

Parmesan Crusted Chicken

Lemon Thyme Orzo, Haricot Verts, Capers, Beurre Blanc

Blood Orange Glazed Salmon

Broccolini, Mint, Golden Raisin Cous Cous

Roasted Sirloin

Red Wine Demi, Fondant Potato, Asparagus

Braised Short Rib

Creamy Mascarpone Polenta, Arugula, Smoked Tomatoes

Desserts

Inn at Longwood Tasting: Chocolate Bread Pudding, Crème Brûlée, Chocolate Mousse
Chefs Seasonal Fruit Tart with Seasonal Berry Chutney & Whipped Cream (Some contain nuts)

(GF) Flourless Chocolate Decadence, Orange & Bay Leaf Sauce

Tiramisu with Vanilla Crème Anglaise

Chefs Seasonal Cheesecake (some contain nuts)

(GF) Crème Caramel with Bourbon Caramel Sauce

Boston Cream with Vanilla Bean Crème Anglaise (Contains Nuts)

Mango Mousse Cake

(Vegan) Chocolate Cake

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