

THE LENOX

Banquet Luncheons

~ plated and served ~

SOUPS • SALADS

select one soup or one salad:

Tomato Soup with Buffalo Mozzarella Crostini • Minestrone with Basil Oil
New England Clam Chowder • Chilled Cucumber and Dill
Gazpacho • Cream of Broccoli with Vermont Cheddar Fritters
Thai Chicken Soup with Lemon Grass, Mint and Coconut
Chestnut Soup with Foie Gras Perogi • Lobster Bisque with Oloroso Sherry
Roasted Pumpkin Soup, Candied Filberts and Dried Apricots (in season)
Classic Caesar Salad with Shaved Parmesan and Seasoned Croutons
Seasonal Greens, Warm Goat Cheese, Roasted Olive Vinaigrette
Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto, Fried Basil, Extra Virgin Olive Oil
Hearts of Romaine, Spiced Walnuts, Granny Smith Apples, Bleu Cheese Dressing
Spinach Salad, Cremini Mushrooms, Hard Cooked Egg, Bacon Vinaigrette

HOT ENTREES

select one:*

Poultry

Herb Crusted Chicken Breast with Natural Pan Jus Roasted
Statler Chicken Breast with Tarragon and Roasted Tomato Velouté
Roasted Cornish Game Hen Stuffed with Prosciutto and Figs

Seafood

Roasted Atlantic Salmon with Galangal Ginger and Lemon Grass Beurre Blanc
Grilled Swordfish with Mango, Lime and Cilantro Salsa
Sautéed Shrimp Scampi with Fresh Pasta

Meat

Oven Roasted Sirloin with Green Peppercorn Sauce Seared
Filet Mignon With Roquefort Cream and Red Wine Sauce
Roasted Pork Loin with Sage and Garlic

Above luncheon entrées served with fresh seasonal vegetables, potato or rice,
fresh rolls with butter [all pasta entrees served with rolls and butter or garlic bread],
choice of dessert, freshly brewed coffee, decaffeinated coffee and assorted teas.

Please add a 14% service charge, 5% taxable administrative fee, and 5% state tax to all prices.

Call 617.421.4906 for pricing information.

Final guarantee is required 72 hours in advance of function.

THE LENOX

The Lenox Deli Buffet

select one soup:

Tomato Soup with Buffalo Mozzarella Crostini
Minestrone with Basil Oil
New England Clam Chowder
Cream of Broccoli with Vermont Cheddar Fritters
Thai Chicken Soup with Lemon Grass, Mint and Coconut
Chestnut Soup with Foie Gras Perogi

select two salads:

Classic Caesar Salad with Shaved Parmesan and Seasoned Croutons
Seasonal Greens, Warm Goat Cheese, Roasted Olive Vinaigrette
Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto, Fried Basil, Extra Virgin Olive Oil
German or Traditional Potato Salad
Hearts of Romaine, Spiced Walnuts, Granny Smith Apples, Bleu Cheese Dressing
Spinach Salad, Cremini Mushrooms, Hard Cooked Egg, Bacon Vinaigrette
Pasta Salad with Roasted Eggplant and Sun Dried Tomatoes

Cold Cut Platter includes:

Roast Beef • Hickory Smoked Ham • Turkey Breast • Salami
Cheddar Cheese • Provolone Cheese • Swiss Cheese

Includes: assorted rolls and breads, selected condiments, lettuce, tomato and relish tray with assorted cheeses, choice of dessert, freshly brewed coffee, decaffeinated coffee, assorted teas and soft drinks

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