

1640 Hart House

Banquet Menu

Lunch

Grilled New York Sirloin of Beef

Finished with a red wine demi-glace

\$38

EGGPLANT LASAGNA

pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce

\$27

1640 Cob Salad

Baby greens and romaine with bacon, blue cheese 'hardboiled egg, avocado and grilled chicken breast
finished with red wine vinaigrette

\$27

Asiago and Ham Stuffed Chicken

Boneless breast of chicken stuffed with Asiago cheese and Italian ham

Finished with basil and tomato sauce

\$29

Baked Haddock or Scallop

Served with traditional crumbs

\$31

Baked Stuffed Shrimp

stuffed with a crab, scallop and herb stuffing finished with a lobster and sherry wine sauce

\$32

Warm Macro Bowl

quinoa, roasted sweet potatoes, roasted beets, avocado, and pickled onions, finished with a tahini vinaigrette
with grilled chicken or salmon

\$32

Chicken Piccata

Pan seared and served with capers, white wine, and garlic sauce

\$29

Roast Tenderloin of Beef

finished with Cabernet Sauvignon wine sauce

\$43

Chicken New England

Boneless breast of chicken stuffed with seasoned breadcrumbs,

finished with a cider sherry sauce

\$29

Healthy Pasta

fresh pasta tossed with oyster mushrooms, fresh basil, tomato, artichoke hearts, and
caramelized onions tossed with olive oil and light garlic

\$27

Pan Seared Chilean Sea Bass

Cauliflower rice green vegetable and citrus burre blanc

Market

Boston Bib Salad

Served with avocado, toasted crustini, sweet grape tomatoes and choice of protein

Salmon \$30

Chicken salad \$29

Lobster salad \$Market

Sesame Salmon

Pan seared salmon served with baby greens and sticky rice
finished with a sesame honey vinaigrette

\$32

Quiche and Baby Green Salad

Caramelized onion, goat cheese and artichoke Quiche served with greens almonds and a goat cheese fritter
with a tarragon vinaigrette

\$26

All Entrees Include - *choice of one*

Hart House Garden Salad

Or

Hearts of Romaine Caesar

Starch - *choice of one*

Oven roasted red bliss potato,

Rice or Mashed red potato

And a fresh vegetable to complement the meal

Rolls, Whipped Butter

Coffee, Decaf, Teas

Desserts - *choice of one*

Warm apple crisp with ice cream, Chocolate Mousse, Lemon Mousse, Sorbet with sugar cookies,

Bread Pudding with ice cream Or Blueberry cobbler with ice cream

Entree Selection:

A pre-selection count of your guests choice of entree will be required ten days prior to the function date. Your final billing will be based upon this count. If fewer guests choose to attend than the actual count, you will be charged for the count given prior to the event.

*(*menu selection not to exceed three entree choices)*

Add 7% meals tax and 23 % Service Charge

(978) 356-1640 , 51 Linebrook Road, Ipswich, MA 01938

(prices subject to change)