

1640 Hart House

Banquet Menu

Lunch

Grilled New York Sirloin of Beef

Finished with a red wine demi-glaze

\$42

Asiago and Ham Stuffed Chicken

Boneless breast of chicken stuffed with Asiago cheese and Italian ham

Finished with basil and tomato sauce

\$32

Baked Haddock

Served with traditional crumbs

\$32

Broiled Sea Scallops

finished with white wine and traditional crumbs

\$34

Baked Stuffed Shrimp

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

\$36

Chicken Piccata

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

\$32

Roast Tenderloin of Beef

finished with Cabernet Sauvignon wine sauce

\$48

Chicken New England

Boneless breast of chicken stuffed with seasoned breadcrumbs,

finished with a cider sherry sauce

\$32

Roast Prime Rib (minimum of 12)

served with au jus

\$47

Healthy Pasta

fresh pasta tossed with oyster mushrooms, fresh basil, tomato, artichoke hearts, and

caramelized onions tossed with olive oil and light garlic

\$30

Poached Chilean Sea Bass

sea bass poached in white wine with lemon, tomato and herbs

market

Sesame Salmon

Pan seared salmon served with baby greens and sticky rice

finished with a sesame, soy, and honey vinaigrette

\$36

***Boston Bibb Salad

Served with avocado, toasted crostini, grape tomatoes, and a choice of protein.

Salmon \$ 33

Chicken Salad \$ 32

Lobster salad \$ market

***Quiche and baby Green Salad

Caramelized onion, goat cheese, and artichoke quiche served with greens, almonds, and a goat cheese fritter, finished with a tarragon vinaigrette.

\$ 29

***Warm Macro Bowl

Quinoa, roasted sweet potatoes, roasted beets, avocado, and pickled onions, finished with a tahini vinaigrette.

\$ 27

With grilled chicken or salmon

\$ 35

Entrees Include - *choice of one* (** items come with a bruschetta as a starter course instead of a salad)

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

Or

Chocolate Mousse

Or

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)