# 1640 Hart House LUNCHEON BUFFET MENU

A choice of one salad:

House salad with an apple cider dressing

or

Caesar

A choice of two entrees:

Oven Roasted Top Round of Beef (carved at the buffet) horseradish cream, au jus, and a red wine demi glaze

#### Baked Stuffed Sole

stuffed with shrimp scallops and crab finished with a sherry cream sauce

#### Chicken Marsala

chicken breast sautéed with mushrooms, shallots and finished with marsala wine

#### Chicken Piccata

chicken breast sautéed with lemon juice, capers and white wine

#### Baked Haddock

finished with traditional crumbs and butter served with lemon

### New England Pot Roast

traditional preparation with potatoes and carrots in a rich red wine sauce

## Chicken New England

boneless breast of chicken stuffed with seasoned breadcrumbs, finished with a cider sherry sauce

#### Pan Seared Salmon

finished with a lobster tarragon sauce

### Pasta with Asiago Cream Sauce

fresh pasta tossed with roasted vegetables finished with white wine, asiago cheese and crème

Shrimp Scampi

served over pasta with a garlic tomato and caper sauce

Eggplant Lasagna

A choice of one starch:

Mashed red potato ,roasted red potatoes
or rice pilaf

A fresh vegetable to complement the meal is included

Rolls Whipped Butter Coffee, Decaf, Teas

A choice of one dessert:

Warm apple crisp with ice cream
Chocolate Mousse
Lemon Mousse
Warm bread pudding with vanilla ice cream

\$37.00 Per Person, plus 7% meals tax and 23% Service Charge

A guaranteed count of your guests, along with food selections is required ten days prior to the function date. Your final billing will be based upon this count. If fewer guests choose to attend be aware you will still be billed for the guaranteed count.

If you would like to add Passed Hors d'oeuvres to the Luncheon Buffet Menu

Choose 5 of the following

Wild Mushroom and Blue Cheese Tartlet

Goat Cheese and Fig Jam Tartlet

Bruschetta

Toasted bread Topped with tomato, capers, onion, and cheese

Scallops wrapped with apple-smoked bacon

Spanakopita
Filo stuffed with spinach and cheese

Chicken and Vegetable Spring Roll Served with sweet and spicy dipping sauce

Chicken Sate
Skewered chicken served with a sweet chili dipping sauce

Shrimp Cocktail
Served with cocktail sauce

Steak and Cheese Spring Rolls With chipotle dipping sauce

The price with the hors d'oeuveres would be \$47.00 Per Person

Plus tax 7% tax and 23% Service Charge

(978) 356-1640, 51 Linebrook Road, Ipswich, MA 01938 (Prices subject to change)