

# *Top of the Hub Private Lunch Menu*

*Please preselect one appetizer and one dessert for groups of 16 to 60 guests.*

*Groups of 30 guests or less may have three different entrées choices and guests may select entrée when seated.*

*Group of 31 guests or greater, may have two entrées choices with count given three days prior.*

## *Appetizer*

*New England Clam Chowder*

*Lobster Bisque*

*Arugula Salad with Gorgonzola, Cherry Tomatoes, Balsamic Vinaigrette*

*Hearts of Romaine with Crisp Garlic Toast, Parmesan Cheese, Caesar Dressing*

## *Entrée*

*Herb Lemon Roasted Chicken*

*Grilled Salmon Fillet*

*Baked Haddock*

*Pork Tenderloin*

*Braised Beef Short Ribs*

## *Dessert*

*Crème Brulée*

*Marbled Chocolate Cheesecake*

*Fresh Berry Tart*

*Dessert Duet of Miniature Chocolate Decadence and Small Berry Tart*

*All lunches served with fresh breads & whipped butter  
chef's selection of fresh vegetable & potatoes,  
freshly brewed coffee & tea*

*\$35 per guest*

*Add 14% gratuity, 6% taxable administrative fee which does not represent  
a gratuity for wait staff, bartenders or service staff and 7% state & city tax*