

BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Plated Luncheon

Appetizer

(choice of one)

Soup du Jour

Butternut Squash and Crabmeat Bisque

New England Clam Chowder

Mixed Field Greens with Sliced Vegetables and Choice of Dressings

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Italian Plum Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinaigrette

Jumbo Shrimp Cocktail (additional \$4.95 per person)

Entrees*

(choice of two)

Mushroom Ravioli with a Porcini Cream and Oven Dried Roma Tomatoes and Asparagus \$18.95

Jumbo Stuffed Vegetarian Lasagna Roll \$18.95

Classic Caesar Salad with Choice of Grilled Chicken or Grilled Shrimp \$18.95

Chicken Your Way: Parmesan, Marsala, Piccata, Brown Sugar Cajun Grilled \$22.95

Baked Stuffed Haddock \$24.95

Teriyaki Glazed Chicken Breast with Pan Fried Ginger Vegetables \$23.95

Grilled Swordfish with Cajun Lemon Dill Butter \$25.95

Sliced London Broil with Mushroom Merlot Sauce \$23.95

Lobster Ravioli served with a Tomato Vodka Sauce \$26.95

Grilled Petite Top Sirloin with Bleu Cheese Demi Glaze \$26.95

All entrees come with Chef's choice of accompaniments and freshly baked rolls and butter unless otherwise stated

**vegetarian and kosher style selections are available upon request*

Dessert

(choice of one)

Key Lime Pie

Boston Cream Pie

Lemon Berry Mascarpone Cake

Fruit Mousse Parfait

Chocolate Mousse

Cheesecake with Strawberries

Triple Chocolate Truffle Torte

Carrot Cake

Beverage

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks

Pricing is per person unless otherwise noted

The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. All prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.