

**KETTLE COVE HOT LUNCH BUFFET | \$35 PER PERSON | 15 PERSON MINIMUM**  
STARBUCKS COFFEE | ASSORTED FINE TEAS

**SOUP | PLEASE CHOOSE ONE OF THE FOLLOWING**

NEW ENGLAND SEAFOOD CHOWDER | COD & CLAMS

BROCCOLI AND CHEDDAR

KALE AND WHITE BEAN | TUSCAN BABY KALE, CANNELLINI BEAN, CHORIZO

ROASTED TOMATO VELVET | CARAMELIZED SHALLOT & GARLIC

**SALAD | PLEASE CHOOSE ONE OF THE FOLLOWING**

ARTISAN MIXED GREENS | CONFIT TOMATO, SHAVED CARROT, CUCUMBER, RED ONION & GRAIN MUSTARD VINAIGRETTE

BABY ARUGULA | SMOKED ALMONDS, GOAT CHEESE & FRESH STRAWBERRIES,  
RUSTIC BALSMIC VINAIGRETTE

COUS COUS SALAD | HEIRLOOM TOMATO, CUCUMBER, RED ONION, CHICKPEA, HERB  
VINAIGRETTE DRESSING

RED POTATO SALAD | BACON, EGG, ONION, CORNICHONS & DIJON AIOLI

ROMAINE | GRILLED ARTICHOKE, GRATED PARMESAN, GARLIC CROUTONS & KALAMAT OLIVE CESAR

**ENTREES | PLEASE CHOOSE TWO OF THE FOLLOWING**

\* ADD \$5 PER PERSON IF ONE OF YOUR TWO SELECTIONS IS A PREMIUM ITEM | ADD \$8 PER PERSON IF BOTH OF YOUR SELECTIONS ARE PREMIUM ITEMS | ADD \$8 PER  
PERSON FOR ANY THIRD SELECTION

TRI-COLORED TORTELLINI | TOMATO, CARAMELIZED ONION & PESTO CREAM

ROASTED SALMON | CHIPOTLE AGAVE BRUSHED, BELL PEPPER SLAW,  
LOCAL CORN VELOUTE

HERB CRUSTED CHICKEN | MUSHROOM BROWN BUTTER & ASPARAGUS SALAD

CHICKEN BREAST ROULADE | PROSCIUTTO & PROVOLONE CHEESE STUFFED WITH TOMATO COULIS

ROASTED PORK LOIN | TOMATO AVOCADO SALSA

BAKED ZITI | SEASONAL VEGETABLES & RICOTTA

\* MARINATED FLANK STEAK | CARAMELIZED ONION, CREMINI MUSHROOM, SHALLOT MUSTARD SAUCE

\* BEEF TIP STROGANOFF | PAPPARDELLE PASTA, PORCINI SAUCE

\* BROILED COD | HERB BREAD CRUMBS & LEMON CAPER SAUCE

**SIDES | PLEASE CHOOSE TWO OF THE FOLLOWING**

ROASTED RED BLISS POTATO | RED SKIN MASHED | BAKED VALENCIA RICE | CHEFS VEGETABLES | GRILLED BALSAMIC VEGETABLES |

GREEN BEAN ALMANDINE | PARMESAN RISOTTO | GRILLED EGGPLANT PARMESAN

**DESSERTS | CHEF'S ASSORTMENT OF PETIT DESSERT BITES**