

**KETTLE COVE HOT LUNCH BUFFET | \$31 PER PERSON | 15 PERSON MINIMUM**  
STARBUCKS COFFEE | ASSORTED FINE TEAS

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

NEW ENGLAND SEAFOOD CHOWDER | COD & CLAMS

ROASTED CAULIFLOWER

GAZPACHO | SPICY TOMATO, BELL PEPPER, BERMUDA ONION & CUCUMBER

ROASTED TOMATO VELVET | CARAMELIZED SHALLOT & GARLIC

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

ARTISAN MIXED GREENS | ROASTED TOMATO, ASPARAGUS, OLIVES & GRAIN MUSTARD VINAIGRETTE

BABY ARUGULA | SMOKED ALMONDS, GOAT CHEESE & RASPBERRY VINAIGRETTE

PASTA SALAD | PICKLED RED ONION, CAPERS, OLIVES & HORSERADISH DRESSING

RED POTATO SALAD | ROASTED PEPPERS, CORNICHONS & DILL VINAIGRETTE

ROMAINE | GRILLED ARTICHOKE, PARSLEY, GRATED PARMESAN, GARLIC CROUTONS & BASIL  
MUSTARD VINAIGRETTE

**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 & ARUGULA CREAM

ROASTED SALMON | CHERVIL, CURED LEMON, OVER-DRIED CHEERY TOMATO SAUCE

HERB CRUSTED CHICKEN | MUSHROOM BROWN BUTTER & ASPARAGUS RELISH

CHICKEN BREAST ROULADE | PROSCIUTTO & PROVOLONE CHEESE STUFFED WITH SPINACH PUREE

ROASTED PORK LOIN | ROSEMARY JUS & TOMATO AVOCADO SALSA

BAKED ZITI | SEASONAL VEGETABLES & RICOTTA

\* MARINATED FLANK STEAK | PISTACHIO PESTO, BALSAMIC GARLIC REDUCTION & SHAVED FENNEL

\* BEEF TIP STROGANOFF | PAPPARDELLE PASTA, PORCINI SAUCE & CAPERS

\* BROILED COD | HERB BREAD CRUMBS & SHERRY DIJON SAUCE

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

ROASTED RED BLISS POTATO | RED SKIN MASHED | BAKED VALENCIA RICE | ZUCCHINI GRATIN | GRILLED BALSAMIC VEGETABLES |  
GREEN BEAN ALMANDINE | HONEY POLENTA | GRILLED EGGPLANT PARMESAN

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