



All meat and seafood entrées include your choice of salad, assorted artisan rolls, starch and vegetable, and beverage service consisting of Starbucks coffee (regular and decaf), hot or iced tea, and ice water. Soup du Jour may be added for \$3.50 per person. Our event planners can assist you with making your selections

SALAD SELECTIONS

Cranberry Walnut Salad

Fresh spring mix tossed with toasted walnuts, blue cheese crumbles dried cranberries, drizzled with light Dijon vinaigrette.

Kennedy Union House Salad

Fresh mixed greens, sliced mushrooms and cucumbers, shredded carrots and croutons, drizzled with balsamic vinaigrette dressing.

Caesar Salad

Crisp romaine lettuce tossed with parmesan cheese, croutons, red onion and Caesar dressing.

Layered Romaine and Fresh Spinach Salad

With fresh mushroom slices, sliced eggs, croutons and raspberry vinaigrette.e

Citrus Spinach Salad

Fresh baby spinach and iceberg, romaine and leaf lettuces mixed with seasonal fresh fruit, celery and green onion, drizzled with a homemade citrus dressing.

ENTRÉE SELECTIONS

- Chicken Chardonnay** \$15.95
Sautéed chicken breast in a creamy white wine sauce tossed with fresh mushrooms and shallots.
- Mediterranean Chicken**..... \$16.95
Baked chicken breast adorned with a robust sauce with mushrooms, artichoke hearts and sun-dried tomatoes. and peppered with feta cheese
- Caesar Chicken** \$16.50
Coated chicken breast in crushed croutons and parmesan cheese, herbs and spices with a drizzle of Caesar dressing.
- Gorgonzola-cruste Beef Tenderloin (minimum 10 guests)**..... \$26.95
Tender filet mignon crowned with a herb gorgonzola crust resting in a roasted garlic demi-glace au bur.
- Beef Tenderloin Bordeaux (minimum 10 guests)** \$25.95
Medallions of our best cut of beef, served with a sauce of red wine, herbs and shallots.
- Roast Prime Rib Au Jus (minimum 15 guests)** \$24.25
A generous cut of freshly roasted and carved beef, served with a savory au jus.



ENTRÉE SELECTIONS (continued)

Beef Roulade	\$16.25
<i>Thin slices of beef wrapped around moist bread stuffing and smothered in a delicate brown sauce.</i>	
Roast Pork Loin with Flame-roasted Fuji Apples	\$17.95
<i>Specially seasoned pork loin served with a side of crisp, tart roasted apple slices.</i>	
Crunchy Topped Cod Filets	\$16.50
<i>A flavorful mix of whole wheat bread crumbs, fresh parsley, lemon zest and juice, along with a fresh tomato slice, tops a flaky filet.</i>	
Salmon Filets with Lemon Thyme Sauce	\$17.50
<i>Baked salmon filets, lightly seasoned, topped with creamy lemon thyme sauce.</i>	
Parmesan Baked Filet of Cod	\$16.50
<i>Flaky filets of cod, lightly breaded in a mixture of potato chips, parmesan cheese and thyme, baked golden brown.</i>	

PASTA & VEGETARIAN SELECTIONS

Sautéed Black Bean Cakes with a Cilantro Lime Sauce	\$14.50
<i>A cake of black beans, shredded sweet potato, onions and southwest seasoning, topped with a cilantro lime sauce.</i>	
Spinach Feta Pasta	\$11.95
<i>A special mixture of tomato, spinach, garlic and feta cheese, tossed with penne pasta.</i>	
Penne Pasta with Mushroom Pesto*	\$11.95
<i>This unique pesto is made with finely chopped portobello and button mushrooms blended with olive oil, lightly toasted chopped walnuts and an array of fresh herbs served with chef's vegetable.</i>	
Garden Vegetable Lasagna	\$12.50
<i>Fresh zucchini, yellow squash, mushrooms and spinach layered with an assortment of cheeses and vegetarian marinara sauce.</i>	
Parmesan-breaded Portobello	\$13.25
<i>Large portobello mushroom cap lightly coated in a parmesan cheese herb mixture, sautéed golden brown and served over a bed of rice.</i>	



VEGETABLE SELECTION

Asparagus Spears*

Whole Green Beans with Light Garlic Butter and Sliced Almonds

Sautéed Yellow Squash and Zucchini

Broccoli Florets and Baby Carrots

Oven-roasted Vegetables with Fresh Herbs

Stir-fried Fresh Vegetables

STARCH SELECTION

Yukon Gold Roasted Garlic Mashed Potatoes

Hand-carved Mushroom New Potatoes*

Piped Fresh Herb Mashed Potatoes*

Caramelized Onion and Smoked Bacon Whipped Potatoes

Oven-roasted New Potatoes with Fresh Herbs

Exotic Grains and Fire-roasted Vegetables

Wild Rice Pilaf with Toasted Almonds

Baked Potato with Sour Cream

Twice-baked Potato*

Pearled Couscous and Red Grains

*These items are available at an additional charge of 65 cents per person

“CHOICE OF ENTRÉES”

Luncheon and dinner menu prices are based on two entrée selections per group.

There is an additional charge of \$3 per person (buffets), or \$1.50 per person (served) for three entrée choices (minimum 25 guests required for this service).

All side dishes must be the same for your event.

We will need a final guarantee and breakdown at least five business days in advance.

All guests must have some way to differentiate to the service staff which entrée they have ordered.

“DUAL ENTRÉE PLATES”

We also offer a dual entrée plate where smaller portions of two entrées are arranged on the same plate, along with the same side dishes, for an additional charge of \$3 per plate.