

PLATED LUNCHEON MENU

SERVED 11:00 A.M. – 3:00 P.M.

ENTREES SERVED WITH:

Fresh Baked Rolls

Coffee, Decaf Coffee and Assorted Teas

Dessert – Choice of:

Chocolate Tuxedo Mousse Cake *with whipped cream*

Warm Apple Cranberry Crisp *with whipped cream*

**TO ADD A COURSE of Soup or Salad
\$7.00 SURCHARGE**

Field Greens Salad – *white French dressing*
Soup of the day

ENTRÉE SELECTIONS

Please select 1 or 2 entrees

CHEF'S SALADS

Caesar Salad with Grilled Breast of Chicken \$30

Field Greens Salad with Grilled Breast of Chicken \$29

Chicken Pot Pie

\$31

Fresh all white meat tenders braised with carrots, pearl onions, peas, and mushrooms in a natural chicken gravy. Served over puff pastry.

Macadamia Crusted Chicken

\$31

Tender boneless breast with a coconut curry cream And caramelized bananas. Accompanied by our Signature brown rice quinoa pilaf and vegetable

Pasta Primavera

\$29

Pasta with fresh vegetables, in a creamy four Cheese sauce

Roast Stuffed Turkey (min 15)

\$31

With cranberry sage stuffing and turkey gravy Served with brown rice quinoa pilaf & vegetable

Beef Tips

\$37

Gorgonzola cheese in a red wine sauce Served with roasted potatoes & vegetable

Baked Native Cod

\$35

Buttery cracker crust with lobster butter sauce. Served with vegetable of the day and our Signature brown rice quinoa pilaf

Fruits of the Sea

\$36

A medley of shrimp, scallops and cod baked with a hint of white wine topped with a crumb topping. Served with brown rice quinoa pilaf and vegetable

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 6/2022

\$7.00 surcharge per person for a 3rd selection – for groups under 50 guests only.

Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.