

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
\$10 SURCHARGE

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

ENTRÉE SELECTIONS - *Please select 1 or 2 entrees*

\$10 surcharge per person for a 3rd selection

CHEF'S SALADS

Caesar Salad with Grilled Breast of Chicken \$30

Field Greens Salad with Grilled Breast of Chicken \$29

Chicken Pot Pie

Fresh all white meat tenders braised with carrots, pearl onions, peas, and mushrooms in a natural chicken gravy. Served over puff pastry. \$31

Macadamia Crusted Chicken

Tender boneless breast with a coconut curry cream And caramelized bananas. Accompanied by our Signature brown rice quinoa pilaf and vegetable \$31

Pasta Primavera

Pasta with fresh vegetables, in a creamy four Cheese sauce \$29

Roast Stuffed Turkey (min 15)

With cranberry sage stuffing and turkey gravy Served with brown rice quinoa pilaf & vegetable \$31

Beef Tips

Gorgonzola cheese in a red wine sauce Served with roasted potatoes & vegetable \$37

Baked Native Cod

Buttery cracker crust with lobster butter sauce. Served with vegetable of the day and our Signature brown rice quinoa pilaf \$35

Fruits of the Sea

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 \$36

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 8/2024

Guarantees are due 2 weeks prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 22% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 22% 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.