

PLATED LUNCHEON

\$31 PER PERSON

FIRST COURSE

Choose One

Garden Salad

Mixed greens, tomatoes, cucumbers, red onion, and balsamic vinaigrette

Caesar Salad

Romaine, fresh parmesan cheese, housemade croutons, and Caesar dressing

SECOND COURSE

Choose Two

Bourbon Glazed Sirloin Tips (+\$2.00 Per Guest)
With peppers, mushrooms, and onions

Roasted Turkey with Homestyle Gravy

Baked Haddock

Grilled or Oven Roasted Salmon

Chicken Marsala

Chicken Française

Tuscan Chicken

Roasted Pork Loin

INCLUDED

Warm Rolls & Butter Chef's Choice Potato Seasonal Vegetable

LUNCHEON BUFFET

\$29 PER PERSON

FIRST COURSE

Choose One

Garden Salad

Mixed greens, tomatoes, cucumbers, red onion, and balsamic vinaigrette

Caesar Salad

Romaine, fresh parmesan cheese, housemade croutons, and Caesar dressing

SECOND COURSE

Choose Two

Roasted Turkey with Homestyle Gravy

Baked Haddock

Chicken Marsala

Chicken Francaise

Tuscan Chicken

Roasted Pork Loin

Pasta with Meatballs

Pasta Primavera

Penne ala Vodka

INCLUDED

Warm Rolls & Butter Chef's Choice Potato Seasonal Vegetable

ADDITIONS

Coffee & Tea Station (+\$1.50 Per Guest)
Assorted Cookies and Mini-Cakes (+\$3.00 Per Guest)

20% Gratuity and 8% Sales Tax Added to All Events
Contact Brendan at brendan@thehaversham.com to Book a Function

THE HAVERSHAM



THE DELI PLATTER

\$26 PER PERSON

INCLUDES

Garden Salad

Mixed greens, tomatoes, cucumbers, red onion, and balsamic vinaigrette

Pasta Primavera

Assorted Wraps and Sandwiches:

Turkey

Tuna Salad

Chicken Caesar

Roast Beef

Grilled Vegetables

ADDITIONS

Coffee & Tea Station (+\$1.50 Per Guest)
Assorted Cookies and Mini-Cakes (+\$3.00 Per Guest)

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THE HAVERSHAM