



**Resort And
Conference
Center
At Hyannis**

PLATED LUNCHEONS

Served from 11a.m.-3p.m.

APPETIZERS

Select One: Included

Select Two: Additional \$3.00 per Person

New England Clam Chowder	Butternut Squash Bisque
Sausage, White Bean, & Escarole Soup	Mixed Garden Greens ^{V,VG,GF}
Asian Noodles in Ginger Sesame Broth	Traditional Caesar Salad

ENTRÉES

Choice of multiple entrées will be charged at the higher price.

Pecan Chicken Salad with Bleu Cheese, Tart Apples, & Honey Tabasco Vinaigrette	\$18.50
Grilled Chicken Caesar Salad with Shaved Parmesan & Creamy Lemon-Garlic Dressing	\$18.50
Manicotti with Porcini & Spinach Bolognese	\$19.00
Meatloaf in Bacon Wrapping with Brown Sugar Glaze & Caramelized Onions	\$19.00
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage ^V	\$19.00
Rice Noodles with Vegetables, Soy, Sesame, & Tofu ^{V,VG}	\$19.00
Cauliflower Stew with Chickpeas, Curry, Coconut Milk, & Steamed Basmati Rice ^{V,VG,GF}	\$19.00
Coriander Roast Chicken with Guava-Lime Reduction	\$20.00
Roast Chicken with Cornbread & Dried Fruit Stuffing	\$20.00
Baked Cod in Lemon Herb Crust with Chive Butter	\$22.00
Sole with Lump Crab, Fennel, & Olives	\$22.00
Short Ribs with Cabernet, Star Anise, & Hoisin	\$23.50

All lunch entrées include your choice of appetizer, an appropriate starch, chef's vegetable, dessert, coffee, & teas.

All prices subject to change without notice.

Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.

Administrative fee is not a gratuity and is not distributed to service staff.

Before placing your order, please inform your event planner if a person in your party has a food allergy.

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