



3 HOURS

(SELECT THREE)

FRESH FRUIT DISPLAY

CHEESE DISPLAY

CRISP VEGETABLE CRUDITÉ WITH DIP

HOMEMADE SOUP OF THE DAY

FUSILLI PASTA SALAD WITH CRISP VEGETABLES, ROASTED PEPPERS AND BALSAMIC VINAIGRETTE

MARINATED GRILLED VEGETABLE DISPLAY

ANTIPASTO OF CAPICOLA, SALAMI, MARINATED ARTICHOKE, OLIVES

MEDITERRANEAN CHOPPED SALAD (HERBS, CUCUMBER, PEPPERS, ZUCCHINI, TOMATO, LEMON DRESSING)

RED BLISS POTATO SALAD

GARDEN SALAD WITH HOUSE DRESSING

CLASSIC CAESAR SALAD WITH PARMESAN-GARLIC CROUTONS

FRESH MOZZARELLA AND TOMATO SALAD WITH BALSAMIC VINAIGRETTE

ENTREES

SELECT THREE. CHEF WILL PROVIDE TWO ACCOMPANIMENTS

... FOR A FOURTH ITEM, ADD \$3 PER PERSON

CHICKEN FRANÇAISE, BRANCHES STYLE

Dipped in a light egg batter with pesto and romano cheese and sautéed with shallots lemon butter and white wine

CHICKEN CHASSUEUR

Mushroom, tomato, herbs. In a red wine sauce

CHICKEN AND MUSHROOM CREPES AU GRATIN

GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY

With Roma tomatoes, grilled fennel, mushrooms and Chardonnay Cream

GRILLED CILANTRO CHICKEN

Marinated with cilantro, cumin, olive oil and citrus then grilled

CHICKEN CARCIOFE

With lemon butter, white wine, artichoke hearts, basil, plum tomatoes and scallions

FRESH RAVIOLI FILLED WITH RICOTTA CHEESE

Glazed with mozzarella and topped with an Italian tomato sauce

PENNE PASTA PRIMAVERA
Fresh vegetables, garlic, white wine

PENNE ALLA VODKA
A Branches Specialty

SEASONAL FRESH FISH NEW ENGLAND STYLE
Topped with melted butter, herbs, bread crumbs

ASIAN-STYLE BEEF OR CHICKEN STIR-FRY
Mushrooms, peppers, onions, bok choy. Accompanied by Jasmine Rice

BEEF TENDERLOIN TIPS
Mushrooms, tomato and a cabernet sauvignon demi-glace

LONDON BROIL OF BEEF SIRLOIN
Served with red wine-mushroom sauce

FILLET OF SALMON
With buerre blanc sauce, molasses-honey glazed, or pesto-coated

LOBSTER RAVIOLI
Topped with a light cream sauce and julienne vegetables poached in white wine

THREE-HOUR AFFAIR IN A RESERVED DINING ROOM WITH PRIVATE SERVERS

ENTREES INCLUDE:

CHEF'S SELECTION OF ACCOMPANIMENTS AND WARM ROLLS AND BUTTER
REGULAR AND DECAFFEINATED COFFEE AND TEA CHEF'S DESSERT BUFFET

\$26 PER PERSON

EXCLUDES APPLICABLE SALES TAX

MINIMUM COUNTS MAY APPLY. PRICES SUBJECT TO CHANGE.

ALCOHOLIC BEVERAGE OPTIONS:

UNLIMITED RED AND WHITE WINE BY THE BOTTLE ON EACH TABLE DURING LUNCH ... \$8.00 PER PERSON

BEER, WINE AND SODA OPEN BAR

1 HOUR \$12.00 PLUS \$2 PER ADDITIONAL HOUR

PREMIUM OPEN BAR

1-HOUR \$14.00 PLUS \$2 PER ADDITIONAL HOUR

CASH OR CONSUMPTION BAR ... \$75 PER BARTENDER SET-UP CHARGE

