


CROSS
INSURANCE
BOARDROOM

Thursday, March 7th 2019

Soup / Salad

BACON, ALE & CHEDDAR SOUP

Dark Rye Crouton / Harpoon Spring Seasonal

ARTISANAL LETTUCE SALAD

Artisanal Lettuce Blend / Breakfast Radish / Roasted Yellow Peppers / English Cucumber / Tomato / Balsamic Vinaigrette / Champagne Vinaigrette

GRILLED CHICKEN PASTA SALAD

Penne / Broccoli Rabe / Oven Roasted Tomatoes / Lemon Caper Vinaigrette

Appetizers

SPINACH, ARTICHOKE & CAJUN SHRIMP DIP

Maine Rock Shrimp / Warm Pita Bread

POACHED SHRIMP COCKTAIL

Cocktail Sauce / Remoulade / Lemon Aioli

MUFFALETTA CROSTINI

Olive Tapenade / Salami / Provolone

MEDITERRANEAN MEZZE

Chickpea Salad / Olives / Tabbouleh / Tomato & Cucumber Salad / Carrot Hummus / Garlic Hummus / Pitas

ARTISANAL CHEESE

Mount Alice / Moonshot / Bayley Hazen Blue / Cabot White Cheddar / Quince / Dried & Fresh Fruit / Truffle Honey / Assorted Crackers

VEGETABLE CRUDITE

Cauliflower / Broccoli / Heirloom Tomato / Cucumber / Haricot Vert / Baby Carrot / Celery / Ranch Dressing / Hummus

Entrees

PORK SCHNITZEL

Herb Spaetzli / Mushroom Gravy

CHICKEN RIESLING

Apples / Leeks / Fresh Herbs

BRUSSELS SPROUTS

Pepitas / Cranberries / Balsamic

Carving Station

SLOW ROASTED PORK BELLY

Root Beer Pan Sauce / Demi-Glace / Caroline Gold BBQ

ROASTED FINGERLING POTATOES

SWEET & SOUR CABBAGE & CURRANTS

AMBER ALE STEAMED MUSSELS

Garlic / Leeks / Mustard / Cream

Pizza

SAL'S FAMOUS PIZZA

Cheese / Pepperoni / Chefs Choice

Dessert

KAISERSCHMARRN

Blackberry Compote / Caramel

ICE CREAM BAR

ASSORTED COOKIES & BROWNIES

FRESH FRUIT

Jeremy Karr

Suites Executive Sous Chef

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