



Victorian charm. Oceanfront luxury.



Luncheon Selections

Plated Meals

Plated Lunch # 1

Choice of Entrée and One Dessert

includes a Selection of Artisan Breads,

Freshly Ground and Brewed Coffee, Decaf Coffee, Teas

(If 2 entrée choices selected, a pre-order will be required at least 48 hours in advance.)

Plated Lunch # 2

Choice of One Small Plate, Entrée and One Dessert

includes a Selection of Artisan Breads,

Freshly Ground and Brewed Coffee, Decaf Coffee, Teas

(If 2 entrée choices selected, a pre-order will be required at least 48 hours in advance.)

Plated Lunch # 3

Choice of One Soup, One Salad, Entrée and One Dessert

includes a Selection of Artisan Breads,

Freshly Ground and Brewed Coffee, Decaf Coffee, Teas

(If 2 entrée choices selected, a pre-order will be required at least 48 hours in advance.)

SMALL PLATES
(SOUPS AND SALADS)

Victoria's cream of crab soup

New England clam chowder

roasted chicken, vegetable and bowtie pasta soup

heirloom tomato-basil bisque with sourdough croutons

field greens salad

organic lettuces, grilled asparagus, candy-striped beets, grape tomatoes and aged sherry vinaigrette

Caprese salad

heirloom tomatoes, buffalo mozzarella, basil chiffonade, aged balsamic glaze

baby spinach salad

organic spinach, cultivated mushrooms, applewood smoked bacon lardons, hard-boiled eggs,

roasted shallot vinaigrette

radicchio and arugula salad

tossed with caramelized pears, spicy walnuts and Meyer lemon vinaigrette

LARGE PLATES ~ ENTREES

*(Items denoted with an asterisk * are available on plated luncheon #2 or #3 only.)*

flounder Florentine

with baby spinach, parmesan, chef's starch, market vegetables

*Victoria's crab melt**

all jumbo lump crab imperial baked in a french bread boule and topped with tomato,

aged cheddar and applewood smoked bacon, served on a green salad with honey-ginger vinaigrette

grilled chicken Niçoise salad

char grilled chicken, mesclun greens, roasted new potatoes, haricot vert, radishes and hard-boiled eggs

grilled bistro steak sandwich

Angus steak, marinated and grilled, with roasted peppers, onions, Asiago cheese

and garlic aioli on grilled focaccia

grilled Angus burger

half-pound burger with aged Vermont cheddar, bacon, lettuce and tomato,

on a kaiser roll with steak fries

*Boothbay Harbor lobster roll**

fresh lobster meat, celery and lettuce, lightly bound with lemon-tarragon mayo,

served on a toasted lobster roll with steak fries

*pan-seared crab cake sandwich**

lightly bound jumbo lump crab, on a toasted brioche roll with steak fries,

or without bread served on seasonal greens

jumbo lump crab quiche

with farm-fresh eggs, gruyere cheese and fresh herbs, served with a small side salad

Briar Hill Farms turkey club sandwich

with applewood smoked bacon, avocado, lettuce, tomato and bleu cheese tartar sauce,

toasted seven-grain bread and steak fries

grilled asparagus lasagna

grilled asparagus, wild mushrooms, goat cheese ricotta and parmesan

chicken paillard

french-cut breast of chicken with wilted spinach and champagne-three mustard sauce,

served with chef's choice of starch and market vegetables

parmesan-encrusted salmon filet

baked Atlantic salmon with parmesan, oregano, lemon zest and breadcrumbs

served with chef's choice of starch and market vegetables

DESSERTS

Assorted, Freshly Baked Cookies

Lemon Meringue Pie

Crème Brûlée Cheesecake

Mountain Berry Tart

Caramel Apple Granny

Tiramisu

Strawberry Whipped Cream Cake (seasonal)

Chocolate Decadence Cake

Fresh Fruit Pie

Strawberry Sabayon

~ An 18% banquet gratuity will be added. ~