



The INN at
HARVARD

Plated Dinner Selections

Stuffed Chicken Breast Florentine

Wild Rice and Béchamel Sauce

\$46.00 per person

Chicken Oscar

*Topped with Lump Crabmeat, Asparagus and Beurre Blanc
Served with Seasonal Rice*

\$48.00 per person

Stuffed Chicken Breast

*Herb Bread, Prosciutto and Monterrey Cheese Stuffing
Served with Seasonal Rice and Shiitake Mushroom Glaze*

\$46.00 per person

Traditional New England Scrod

*Broiled with Butter & White Wine, Finished with Bread Crumbs
Served with Wild Rice*

\$46.00 per person

Atlantic Salmon Filet

Creamy Mashed Potatoes, Seasonal Greens and Lemon Beurre Blanc

\$48.00 per person

Salmon Wellington

*Spinach, Mushrooms, Onions & Saffron Risotto in Puff Pastry
Roasted Garlic Beurre Blanc*

\$51.00 per person

Pan Seared Halibut

Wild Rice and Steamed Vegetables, Lemon Beurre Blanc

\$49.00 per person

New England Crab & Corn Cakes

Mediterranean Couscous and Remoulade Sauce

\$48.00 per person

*All prices are subject to an 18% gratuity, 6% taxable administrative fee,
& 7% Massachusetts meal tax & are subject to change*



The INN at
HARVARD

Plated Dinner Selections

Grilled Angus Sirloin Steak

Sauce of Mushrooms, Tomatoes & Madeira Sauce

Served with Mashed Potatoes and Steamed Vegetables

\$58.00 per person

Filet Mignon

Caramelized Onion & Madeira Sauce

Served with Wild Mushroom Mashed Potatoes

\$65.00 per person

Beef Wellington

Tenderloin of Beef with Mushroom Duxelle, Garlic & Shallots Encased in Puff Pastry

Bordelaise Sauce and Mashed Potatoes

\$68.00 per person

Rack of Lamb

Roasted Garlic & Sundried Tomato Vinaigrette

Served with Herbed Risotto & Seasonal Greens

\$65.00 per person

Wild Mushroom Risotto

Seasonal Vegetables & Tarragon Truffle Vinaigrette

\$46.00 per person

*Dinner Selections will be accompanied by your choice of soup or salad,
Chef's selection of starch and seasonal vegetables, your choice of dessert,
coffee, decaffeinated coffee & assorted teas.*

*When selecting more than one entrée, you must provide a system to designate the different
items being served. A surcharge will be added when selecting more than one entree.*

*All prices are subject to an 18% gratuity, 6% taxable administrative fee,
& 7% Massachusetts meal tax & are subject to change*



The INN at
HARVARD

Duets

<i>Broiled Salmon & Grilled Chicken Breast</i> Dill Cream Sauce Served with Seasonal Rice	\$48.00 per person
<i>Petite Filet Mignon & Grilled Chicken Breast</i> Roasted Garlic Beurre Blanc Served with Mashed Potatoes	\$62.00 per person
<i>Petite Filet Mignon & Baked Stuffed Shrimp</i> Beurre Blanc Served with Seasonal Rice	\$68.00 per person
<i>Petite Filet Mignon & Broiled Salmon</i> Citrus Beurre Blanc Served with Seasonal Rice	\$68.00 per person
<i>Petite Filet Mignon & New England Crab & Corn Cake</i> Remoulade Sauce Served with Mediterranean Couscous	\$68.00 per person

*Dinner Selections will be accompanied by your choice of soup or salad,
Chef's selection of starch and seasonal vegetables, your choice of dessert,
coffee, decaffeinated coffee & assorted tea.*

*When selecting more than one entrée, you must provide a system to designate the different
items being served. A surcharge will be added when selecting more than one entree.*

*All prices are subject to an 18% gratuity, 6% taxable administrative fee,
& 7% Massachusetts meal tax & are subject to change*



The INN at
HARVARD

Enhancements

Soups

Broccoli Cheddar	\$6.75 per person
Corn Chowder	\$6.75 per person
Butternut Squash Bisque	\$6.75 per person
White Bean Soup	\$6.75 per person
Chicken and Rice	\$6.75 per person

Spring Salads

Baby Greens tossed with a Sherry-Walnut Vinaigrette Topped with Dried Cranberries, Maytag Bleu Cheese & Walnuts	\$7.95 per person
Traditional Caesar Salad	\$7.95 per person
Assorted Baby Greens Tossed with Balsamic Vinaigrette or Creamy Peppercorn Dressing	\$7.95 per person
Mixed Greens topped with Tangerine, Goat Cheese & Walnuts Tossed in a Raspberry Vinaigrette	\$7.95 per person
Baby Spinach & Watercress Salad Triple Crème Brie melted on Sourdough Bread with a Sherry-Walnut Vinaigrette, Pancetta & Fresh Applesauce	\$8.50 per person

Appetizer Enhancements

Grilled Marinated Vegetables & Olives	\$6.50 per person
Wild Mushroom Strudel with a Port Wine Allemande Sauce	\$9.00 per person
Baked Spanakopita with Feta Cheese Sauce	\$9.00 per person
Chilled Poached Shrimp with Traditional Cocktail Sauce	Market Price

All prices are subject to an 18% gratuity, 6% taxable administrative fee,
& 7% Massachusetts meal tax & are subject to change



The INN at
HARVARD

Dessert Suggestions

Chocolate Mousse Cake
Whipped Cream

Chocolate & Raspberry Napoleon
Raspberry Sauce

Freshly Baked Shortcake
Fresh Berries & Cream

Warm Apple Strudel
Vanilla Ice Cream & Maple Syrup Sauce

Lemon White Chocolate Mousse Tart

White Chocolate Cheesecake
Fresh Berries & Raspberry Sauce

Fresh Fruit Cocktail
Raspberry Sorbet

Chocolate Bread Pudding
Vanilla Ice Cream

Viennese Desserts Display
Tortes, Gateau & Tarts, Napoleons, Truffles, Chocolate Dipped Strawberries
Additional \$15.00 per person

All prices are subject to an 18% gratuity, 6% taxable administrative fee,
& 7% Massachusetts meal tax & are subject to change