

Breakfast

The Cape Codder

pan-fried crab cakes, fried egg, béarnaise sauce and Yukon Gold hash browns

The Newbury

lobster, grilled asparagus, dill-chevre omelet and potato croquettes

Sandwiches

Knuckle Sandwich

Maine lobster and Old Bay remoulade on a hoagie roll

Ahi BLT

lemon-dill aioli, lettuce, tomato and applewood-smoked bacon on multi-grain ciabatta

Salads

Georges Bank Salad

scallops, roasted beets, fennel and greens with orange vinaigrette and parmesan crisp

Asian Steak Lo Mein Salad

Asian beef and vegetables, Mandarin oranges, edamame, sesame-chilled noodles, field greens, crispy wonton strips and sesame-ginger dressing

Soup

Tom's Lobster Bisque

Maine lobster, sherry and charred tomato

Sweet Potato Maple Bacon Bisque

sweet potato, applewood-smoked bacon and Vermont maple syrup

Snack / Appetizer Trays (Cold)

Ahi Freedom Shooters

ahi tuna, tomato, scallion, wasabi cream and candied ginger

Lobster Bruschetta

Maine lobster, crostini, grape tomatoes, red onion, artichoke hearts and pesto

Snack / Appetizer Trays (Hot)

Mini New England Crab Cakes

micro-greens salad, roasted red pepper pesto

Maple Scallop Phyllo Tarts

seared scallops, citrus-scented chevre mousse, caramelized fennel

Entrees

Whiskey-Braised Short Ribs

Bully Boy whisky, grilled asparagus, Boston baked beans and brown bread

Chicken Saltimbocca

marisala mushroom-sage sauce, grilled asparagus and risotto

Grilled Block Island Swordfish

roasted corn on the cob and citrus-scented tarragon couscous with lemon caper butter

Boston Harbor Seafood Bowl

clams, mussels, shrimp, scallops, cod, saffron broth and polenta

Dessert

Boston Cream Cannoli

vanilla custard and dark chocolate

S'mores Whoopie Pie

cinnamon brown sugar cakes, marshmallow filling and chocolate ganache

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