

## *Plated Luncheon Entrée Offerings*

All Luncheon Entrees Include Warm Rolls & Garden Salad  
Lunches Do Not Include Dessert

### *Entrées*

#### *Roast Sliced Turkey*

Roasted Sliced Turkey Breast Served with Homemade Herb Stuffing, Green Beans  
Creamy Red Bliss Mashed Potatoes, Savory Gravy & Homemade Cranberry Sauce  
\$18

#### *New England Baked Haddock*

Traditionally Prepared Atlantic Haddock Baked with a Butter & Sherry Crumb Topping  
Served with Vegetable Jasmine Rice Pilaf & Chefs Choice of Seasonal Vegetable  
\$18

#### *Devens Chicken*

Our Signature Sliced Stuffed Chicken Breast with Fresh Herb Stuffing Finished with Béchamel Sauce  
Served with Vegetable Jasmine Rice Pilaf & Chefs Choice of Seasonal Vegetable  
\$18

#### *Pork Loin*

Slow Roasted All-Natural Garlic & Herb Crusted Pork Loin Served with  
Creamy Yukon Gold Mashed Potato & Chefs Choice of Seasonal Vegetable  
\$18

#### *Grilled Sirloin Steak*

Hand Cut Grilled Sirloin Strip Finished with a Red Wine Demi Glace Served with  
Roasted Red Bliss Potato & Chefs Choice of Seasonal Vegetable  
\$19

#### *Gemelli Sausage*

Mild Sausage Tossed with Sautéed Mushrooms, Spinach, Tomatoes &  
Gemelli Pasta with Parmesan Cheese Served with a Garlic Breadstick  
\$16

#### *Pasta Primavera*

Fresh Sautéed Locally Sourced Vegetables Tossed with Penne Pasta in a Light  
Garlic and Olive Oil Sauce  
\$16

#### *Eggplant Parmesan*

Golden Brown Eggplant Medallions Layered with Marinara Sauce & Melted Mozzarella  
Served with Penne Pasta Tossed with Marinara  
\$16

All Lunch Includes Choice of Coffee & Tea, Soft Drink, Bottled Water, Lemonade or Iced Tea