

Lunch	Crown & Anchor	Tin Pan Alley	Pilgrim House	Post Office Café
<b>Tue</b> <b>16</b>	Mexican Tortilla Soup Chips with house-made pico de gallo & guacamole <b>Carnitas tacos</b> Rice & Beans	<b>Kale Caesar Salad &amp; Cup of Soup (V,GF*)</b> Tuscan Kale, Parmesan, Croutons plus cup of chowder or soup of the day  <b>Cheese Burger Sliders</b> 2 Grass fed beef patties, lettuce, tomato, pickles, fries  <b>Fish &amp; Chips</b> Fresh local cod, beer battered, house made tarter, hand cut fries	<b>Chicken Sliders</b> with Cheddar Cheese & Fries  <b>Pasta Bolognese</b> - Beef, Pork & veal simmered down in a Fine Tomato, Fresh Herb & Wine Sauce, Touch of Cream served over pasta with Parmesan	<b>New England Meatloaf:</b> lean ground sirloin in a delicious seasoned bread crumb mixture, baked to perfection served with gravy Mashed potatoes and vegetable
<b>Wed</b> <b>17</b>	Tomato-Basil Soup Antipasto <b>Three Cheese Lasagna</b> Garlic Bread	<b>Fish &amp; Chips</b> Fresh local cod, beer battered, house made tarter, hand cut fries  <b>Grilled Cheese Sandwich &amp; Bowl of Tomato Bisque</b> Cheddar cheese, multigrain bread, house made tomato bisque  <b>BBQ Pork Panini</b> Pulled pork, Swiss Cheese, Pickles, multigrain	<b>Margarita Flatbread</b> with Fresh Roma Tomato, Mozzarella, Parmesan, Basil and House Made Marinara Sauce  <b>Greek Flatbread</b> with traditional Ricotta, Fresh Feta, Parmesan, Spinach, Kalamata Olives, Red Onion & Tomato  either with side of Fried Brussel Sprouts	<b>Asian Chicken:</b> Glazed Orange Chicken Breast Mixed vegetables and rice pilaf.
<b>Thur</b> <b>18</b>	Vegetable-Rice Soup Heirloom lettuces w/ cucumber, radish & house-made vinaigrette <b>Braised Beef &amp; Mushrooms</b> Mashed Potatoes Vegetable Medley	<b>Turkey Club</b> Sliced Turkey, Swiss Cheese, Applewood smoked bacon, herb mayo, lettuce tomato  <b>Grilled Romaine Salad (GF, V)</b> Orange Wedges, Crumbled Goat Cheese, Champagne Vinaigrette  <b>Vegetable Panini (V, GF*)</b> Portobello mushrooms, roasted red peppers, Monterey Jack, mixed greens, balsamic glaze	<b>English Fish &amp; Chips</b> - Tempura Battered and Fried Cod Served Over Seasoned Fries with Cranberry Fennel Slaw  <b>Lemon Chicken</b> - Pan Seared Chicken Breast Finished in a Wine & Lemon Butter Sauce, Topped with Fried Capers, Served Over Rice Noodles	<b>Homemade Vegetarian Lasagna:</b> Pasta Layered with Spinach, Mushrooms, Zucchini, Carrots, Ricotta And Mozzarella Cheeses Served With Homemade Marinara Sauce
<b>Fri</b> <b>19</b>	New England Clam Chowder House Cole Slaw <b>Beer Battered Fish &amp; Chips</b> Herbed fries	<b>Baby Arugula salad (GF, V, VG)</b> Baby Arugula, Red Onion, champagne vinaigrette  <b>Chicken Quesadilla</b> Shredded chicken, pico de gallo, Monterey Jack, Sour Cream  <b>BRAT</b> Bacon, Romaine, Avocado, Tomato, herb mayo, multigrain	<b>Mussels</b> with Thai Coconut Sauce & Rice Noodles  <b>Beef Sliders</b> with Bacon Aioli, Cheddar and Fries	<b>Four Star BBQ Ribs:</b> A Hearty Half Slab Of Tender Pork Back Ribs Grilled with Tangy BBQ Sauce French Fries, Cole Slaw
<b>Sat</b> <b>20</b>	Beef-Vegetable Soup Spinach Salad w/ dried cranberries & walnuts <b>Oven roasted chicken &amp; vegetables</b> Rice pilaf	<b>Kale Caesar &amp; Cup of Soup (V, GF*)</b> Tuscan Kale, Parmesan, Croutons plus choice of cup of chowder or soup of the day  <b>Turkey Club</b> Sliced Turkey, Applewood smoked bacon, Swiss cheese, herb mayo, lettuce, tomato, multigrain bread  <b>Grilled Chicken Sandwich</b> Grilled boneless breast, Red Onion Jam, lettuce, tomato, cheddar, herb mayo	<b>Fish Tacos</b> with Slaw  <b>Chopped Salad with Shrimp or Chicken</b>	<b>Crispy Chicken Salad;</b> Chicken tenders, tomatoes, cucumbers, bacon and cheddar over field greens. Honey mustard dressing

<b>Brunch /Dinners</b>	<b>Event</b>	<b>Crown &amp; Anchor</b>	<b>Pilgrim House</b>
<b>Mon</b> 15	<b>Orientation Brunch</b> 8:45am	Array of fresh fruits, Granola & yogurt Bagels, Breakfast Breads & Muffins Whipped Butter, Cream Cheese & Jam Vegetable-Cheese Frittata, Apple Smoked Bacon Juice, coffee & tea	
<b>Mon</b> 15	<b>Dinner &amp; Dance</b> 6:30pm		Linguini, Lemon chicken with Meat Sauce or Caper Sauce Mix green salad, Garlic bread Tiramisu
<b>Tue</b> 16	<b>Pioneer Award</b> 6:30pm	Appetizer Station Harvest Salad w/ Maple-Dijon Vinaigrette Roast Pork Loin Carving Station with Pan Gravy & Glazed Apples Chicken & Dumplings Station Potato Station with Golden Mashed & Sweet Potato Mashed – Sour Cream, Chives, Bacon, Cheese	
<b>Sat</b> 20	<b>Gala Awards Banquet</b> 6:30pm	<i>Hors D'oeuvres:</i> Wild Mushroom Crostini Shrimp, Basil & Prosciutto Skewer Beef & Cheese Spring Roll  <i>Salad:</i> Assorted Baby Lettuces & Champagne Vinaigrette  <i>Main Course:</i> Sliced Beef Tenderloin w/ Red Wine Reduction Mashed Potatoes Cranberry-Balsamic Roasted Chicken Whipped Sweet Potato Herb Crusted Cod Barley Bake – Lemon Butter Sauce: Roasted Acorn Squash Filled with Mushrooms & Quinoa <i>Dessert:</i> Chef's Choice Dessert	
<b>Sun</b> 21	<b>Farewell Brunch</b> 9:00am		Seasonal Fruit and Berries Scrambled Eggs with cheddar and Fresh Herbs Skillet Potatoes Crispy Applewood smoked bacon Apple cinnamon french toast with warm vermont maple syrup Assorted muffins, sweet butter, berry preserves Coffee, tea, milk, and orange juice