

Plated luncheon entrées

Assorted rolls and sweet butter, salad, entrée, dessert, soft drinks and coffee and tea service to the tables

Salads

(Choice of One)

Mesclun mixed greens, shaved parmesan, balsamic vinaigrette
Arugula salad, candied walnuts, goat cheese, honey vinaigrette
Bambara Caesar salad, parmesan crouton

Iceberg wedge salad, crispy bacon, fresh pepper
blue cheese dressing
Boston bibb lettuce, cherry tomatoes, sliced cucumbers
herb vinaigrette

Entrées

(Choice of One)

Choice of two entrées will be based on the higher priced entrée ~Final menu counts due three business days before the event

*Option to select entrée choice on the day of the event will be an additional \$10. per person *

Grilled marinated breast of chicken

Madeira caramelized onion jus
\$33. per person

6 oz Petite filet mignon

Wild mushroom ragout
\$40. per person

Grilled salmon

Lemon beurre blanc
\$35. per person

Spinach and fontina stuffed chicken

Tarragon oil
\$35. per person

Seared Atlantic halibut

Roasted tomato beurre blanc
\$36. per person

Provençal vegetable tower

Basil oil
\$28. per person

Desserts

(Choice of One)

Strawberry shortcake with fresh strawberries topped with whipped cream
Creamy cheesecake with berries on raspberry coulis
Layered Espresso torte on chocolate sauce
Flourless chocolate cake, berry garnish on crème anglaise
Light lemon mousse tort, whipped cream on blackberry coulis
Almond crusted Boston cream round, raspberries garnish on berry coulis

On the light side

.....lunches served with 2 courses, entree, dessert, soft drinks and freshly brewed coffee and selection of teas

Chicken Caesar

Grilled breast of chicken
Bambara Caesar salad, parmesan crouton
Tiramisu
Freshly brewed coffee service and selection of teas
\$26. per person

Grilled Salmon and Greens

Grilled Salmon
Mesclun mixed greens, shaved parmesan, balsamic vinaigrette
Flourless chocolate cake, berry garnish on crème anglaise
Freshly brewed coffee service and selection of teas
\$26. per person

Box it up - Used for off site only (Please choose three wrap selections)

Smoked turkey breast, arugula, onion jam wrap OR Tuna salad with bibb lettuce wrap
Roast beef, baby greens, cheddar wrap OR Chicken and apple salad with bibb lettuce wrap
Prosciutto, sliced tomato, buffalo mozzarella, basil oil wrap OR Grilled Portobello Caesar wrap
Oreo cookie sleeve
Apple
Individual bags of Cape Cod potato chips
Mini bottled water
(Final counts for each selection due 3 days prior to the event)
\$30. per person

2010 Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax.

Lunch buffets

Fuhgettaboutit

House made foccaccia
Bambara Caesar salad, parmesan crouton
Bruschetta
Sautéed chicken marsala with mushrooms
Roasted fennel sausage, sweet peppers and caramelized onions
Orecchiette, broccoli rabe, garlic white wine reduction
Marinated grilled vegetable display
Grated cheese, crushed red pepper
olive oil and balsamic vinegar
Tiramisu and assorted cannolis
Freshly brewed coffee and selection of teas
Assorted soft drinks
minimum of 20 guests will apply for this menu
\$40. per person

All American

Assorted rolls and butter
Bambara Caesar salad, parmesan crouton
Tomato bisque
Grilled cheese triangles
Red bliss potato salad
Grilled sliced chicken, old fashion gravy
Mini burgers
Ketchup and mustard
Wedge fries
Fresh fruit pies with whipped cream
Freshly brewed coffee and selection of teas
Assorted soft drinks
minimum of 20 guests will apply for this menu
\$40. per person

Bambara's Chef Table

Assorted rolls and butter
Soup of the moment
Bambara chop salad
Salad dressing on the side
Roasted salmon, black peppercorn soy vinaigrette
Hanger steak, crispy onion, red wine demi
Ham and cheese scalloped potatoes
Sautéed haricot vert
Bambara house made profiteroles with vanilla custard
Bambara mini date cake
Freshly brewed coffee and selection of teas
Assorted soft drinks
Blueberry lemonade
minimum of 20 guests will apply for this menu
\$40

Southwestern fajita

Romaine salad with crisp tortillas
Lime and cilantro dressing
Southwestern tortilla soup
Warm flour tortillas
Achiote grilled chicken
Adobe marinated skirt steak
Roasted onion and poblano peppers
Spanish rice
Pico de gallo, guacamole, sour cream, shredded jack cheese
Tres leches cake
Freshly brewed coffee and selection of teas
Assorted soft drinks
minimum of 20 guests will apply for this menu
\$40. per person

Wok this way

Iceberg salad, cherry tomatoes, shaved carrots, crunchy lo mien
Ginger dressing
Salad dressing on the side
Chilled soba noodle salad with sesame dressing
Savory BBQ pork
Sweet and sour chicken
Snap pea, carrot, broccoli and mushroom stir fry
Vegetable fried rice
Pineapple cake and fortune cookies
Freshly brewed coffee and selection of teas
Assorted soft drinks
minimum of 20 guests will apply for this menu
\$40. per person

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North end

House made foccaccia
Bambara Caesar salad, parmesan crouton
Bocconcini, grape tomatoes and basil salad
Genoa salami, prosciutto, cappicola, mortadella
Sliced provolone and havarti
Artichokes, mushrooms, grilled fennel, roasted red peppers
Pepperoncini, kalamata tapenade and basil pesto
Sliced tomato and fresh lettuce leaves
Sliced baguettes
Tiramisu and assorted cannolis
Freshly brewed coffee and selection of teas
Assorted soft drinks
\$37. per person

All wrapped up

Mesclun mixed greens, shaved parmesan, balsamic vinaigrette
Salad dressing on the side
Mediterranean cous cous salad
Smoked turkey breast, argula, onion jam wrap
Roast beef, baby greens, cheddar wrap
Grilled Portobello Caesar wrap
Sautéed asparagus, olive oil and lemon
House made pickles
Cranberry mayo, horseradish mayo and Dijon mustard
Individual bags of Cape Cod potato chips
Assorted cookies and brownies
Freshly brewed coffee and selection of teas
Assorted soft drinks
\$36. per person

Deli display

Boston bibb lettuce, grape tomatoes, sliced cucumbers
Herb vinaigrette
Salad dressing on the side
Fusilli pasta with roasted peppers, olives and feta
Sliced salami, smoked turkey breast
honey ham, roast angus beef
Sliced cheeses, tomatoes and fresh lettuce leaves
Cranberry mayo, horseradish mayo and Dijon mustard
House made pickles
Marinated grilled vegetable display
Individual bags of Cape Cod potato chips
Sliced baguette, ciabatta and pita breads
Vanilla and chocolate frosted cupcakes
Freshly brewed coffee and selection of teas
Assorted soft drinks
\$36. per person

In the zone

Bambara Caesar salad, parmesan crouton
Mesclun mixed greens, shaved parmesan, balsamic vinaigrette
Salad dressing on the side
Grilled and chilled salmon
Balsamic marinated steak
Pita bread halves
Chicken and apple salad
Sautéed asparagus, olive oil and lemon
Toasted pita chips and hummus
Variety of melons and berries
Oatmeal and raisin cookies
Freshly brewed coffee and selection of teas
Assorted soft drinks
\$37. per person

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