



# REEL SEAFOOD CO.'s

## LUNCH

### OPTIONS

*Restaurant opens for normal operations every day at 11am*

#### PLATED COLD LUNCH | \$21 PER PERSON

*All entrée selections include oven fresh rolls and freshly brewed coffee, decaf & tea*

##### Choose cup of soup du jour or petit house salad

*Choose (3) selections to offer to your group*

##### Chicken Caesar Salad

Crisp romaine, grilled chicken breast, parmesan cheese, croutons, creamy Caesar dressing

##### Beet & Spinach Salad *(Chicken is available for this salad)*

Tossed in a balsamic vinaigrette with toasted pecans, feta cheese & dried cranberries

##### Almond Kale Salad *(Chicken is available for this salad)*

Cabbage, kale, snap peas, roasted & salted almonds, drizzled with sesame miso vinaigrette

##### Grilled Chicken or Shrimp Gyro

Char-grilled boneless chicken thigh, lettuce, tomato, red onion, feta cheese & tzatziki sauce in a grilled pita

##### Ahi Poke Bowl

Surimi crab salad, spicy ahi tuna poke, wakame salad, cucumbers, carrots & scallions with house sweet chili sauce & spicy mayo

##### Sriracha Shrimp Poke Bowl

Surimi crab salad, crispy shrimp, sesame seeds, avocado, cucumber, carrots, edamame, sweet soy, Sriracha & spicy mayo

#### PLATED HOT LUNCH | \$24 PER PERSON

*All entrée selections include a vegetable selected by our Chef, oven fresh rolls and brewed coffee & tea*

##### Choose cup of soup du jour or petit house salad

*Choose (3) selections to offer to your group*

##### Reel Signature Burger

Cheddar, bacon, crispy onions, garlic aioli & our Jack Daniel's sauce, served on a brioche bun

##### Ultimate Chicken Sandwich

Crispy battered boneless chicken thigh, lettuce, tomato, house slaw & garlic aioli, served on a brioche bun-

##### New England Style Fish & Chips

Premium white fish, beer battered & fried, served with french fries & coleslaw

##### Tuscan Salmon

Salmon with garlic, wilted spinach & topped with a tomato mozzarella bruschett

##### Stuffed Haddock

Buttery herb bread stuffing with sweet crabmeat and chef's seasonal selection

##### Rustic Chicken Gemelli Pasta

Sautéed with chorizo, garlic, olive oil, broccoli, and finished with a light parmesan cream sauce

#### REEL SEAFOOD BOX LUNCH | \$20 PER PERSON

*Minimum of 25 people*

Choice of ham & swiss cheese on croissant roll, turkey & provolone on brioche roll or grilled vegetable wrap, served with individual portions of coleslaw, kettle chips, whole fruit, cookie or brownie & bottled water

##### Hot Buffet Options:

#### WOLF CLASSIC BUFFET | \$26 PER PERSON

*(minimum of 25 people)*

Soup du jour

Garden salad with assorted dressings

Chef's seasonal salad selection

Our signature fresh baked rolls & butter

##### Choose (1) selections to offer to your group

**Gemelli with Chorizo**, garlic, olive oil, broccoli, finished with light parmesan cream sauce

**Pasta al Forno** (Mac & Cheese), creamy béchamel with six cheese & Ritz cracker crumbs

**Chicken Rigi** with spicy cherry peppers & mushroom, marsala demi-sauce

##### Choose (2) selections to offer to your group

**Pan Seared Salmon**, paired with leek cream sauce

**Char-Grilled Salmon** with lemon caper butter sauce

**Broiled Sustainable White Fish** with lemon butter sauce

**Our Classic Tuscan Haddock** with tomato bruschetta & fresh mozzarella

**Rustic Chicken Scaloppini**, artichokes, mushrooms & sherry butter sauce

**Chicken Parmesan** with tomato basil sauce & whole milk mozzarella

**Eggplant Parmesan** with tomato basil sauce & whole milk mozzarella

**Classic Roasted Turkey** with stuffing & classic turkey gravy

**Rich Beef Stew** with root vegetables & herbs

**Citrus Teriyaki Sliced Flank Steak** +\$2

**Reel Sea Stew** +\$2

*Chef's choice of seasonal vegetable & potato*

Selection of fresh baked cookies & brownies

Freshly brewed coffee, decaf & tea

#### REEL SEAFOOD BUFFET | \$37 PER PERSON

*Minimum of 25 people*

New England clam chowder

Garden salad with assorted dressings

Chef's seasonal salad selection

Our signature fresh baked rolls & butter

##### Choose (2) selections to offer to your group

**Seafood Alfredo** with cheese tortellini

**Gemelli with Chorizo**, garlic, olive oil, broccoli, finished with light parmesan cream sauce

**Pasta al Forno** (Mac & Cheese), creamy béchamel with six cheese and ritz cracker crumbs

**Peel Seafood Paella** with saffron rice, shellfish, shrimp, chicken & chorizo sausage +\$3

##### Choose (2) selections to offer to your group

**Pan Seared Salmon** paired with leek cream sauce

**Char-Grilled salmon** with lemon caper butter sauce

**Broiled Cod** with shrimp & lemon butter sauce

**Crab Stuffed Haddock**

**Rustic Chicken Scaloppini**, artichokes & mushrooms, sherry butter sauce

**Rich Beef Stew** with root vegetables & herbs

**Citrus Teriyaki Sliced Flank Steak**

**Marinated and Grilled Beef Tenderloin Tips** with roasted mushrooms & red wine demi sauce

**Reel Sea Stew**

**3oz Beef Tenderloin Medallions** with wild mushroom & red wine demi-glaze +\$4

*Chef's choice of seasonal vegetable & potato*

Selection of cakes & mini desserts

Freshly brewed coffee, decaf & tea