

LUNCH

SALAD OF ASSORTED MIXED GREENS

With a red wine vinaigrette
Or

SOUP OF THE DAY

ENTRÉE SELECTIONS

(please select three for your group)

CLASSIC GRILLED MEATLOAF

A grilled cut of our brewhouses' classic meatloaf served with mashed potatoes, broccoli & crispy fried onions. Finished with red wine sauce

OLD FASHIONED CHICKEN POT PIE

Oven baked with all white meat chicken, vegetables & a puff pastry lid

FISH & CHIPS

Atlantic Cod filet fried golden and served over french fries. Accompanied by coleslaw, tartar sauce and a lemon wedge

CHAR-GRILLED CHICKEN SANDWICH

Served on a sesame roll with lettuce, tomato, onion and pickles. Accompanied by Frenchfries and a side of mayonnaise

MEDITERRANEAN LENTIL & HUMMUS SALAD

Green lentils, roasted portobello mushrooms, baby lettuces tossed in red wine vinaigrette with feta cheese, artichokes, Kalamata olives & wheat pita bread wedges on a bed of creamy hummus

PENNE WITH CHICKEN & SAUSAGE

Hearty pasta served with chicken, sweet Italian sausage, asparagus tips and diced tomatoes tossed in a rich garlic, white wine and parmesan cream sauce

DESSERTS

OLD FASHIONED DEEP DISH APPLE CRISP

Served warm with a scoop of Edy's vanilla ice cream

Or

CHEF'S SELECTION OF THE DAY

\$18.99/Person with dessert

Coffee, Tea & Fountain Sodas are included

BRUNCH

FRUIT CUP

A variety of hand-cut fruits

ENTRÉE SELECTIONS

(please select three for your group)

EGG AND SPINACH FLORENTINE

Poached eggs topped with Hollandaise sauce, served on an English muffin with spinach and ham accompanied by homefries



FRENCH TOAST

Texas toast dipped in egg batter and griddled. Topped with fresh berries and served with home fries and your choice of bacon breakfast sausage

STEAK AND EGGS

Grilled medallions of sirloin beef, home fries, sauteed spinach, two poached eggs topped with Hollandaise sauce and toast

BELGIAN WAFFLE

Two homemade waffles topped with berries and whipped butter. Served with a side of maple syrup

HUEVOS RANCHEROS

Scrambled eggs topped with cheddar cheese and served over a grilled flour tortilla and black beans. Accompanied by sour cream, salsa and scallions

DESSERTS

EDY'S SORBET

Choice of Lemon or Red Raspberry

\$18.99/Person with dessert

Coffee, Tea & Fountain Sodas are included

FROM THE MASSACHUSETTS TURNPIKE:

Get off at EXIT 13 and take rt 30 west toward Framingham, Take a left at the second set of lights and an immediate right.

You will see our parking lot and sign on your left.

FROM RT 9 WESTBOUND:

Enter Shopper's World at "Shoppers World Drive" (right) follow to rear of complex, take 1st left past DSW SHOES (on left)

You will see our parking lot and sign on your left.

FROM RT 9 EASTBOUND:

Same as above, "Shoppers World Drive" will be on your left

FUNCTION MENU

John Harvard's



1 WORCESTER ROAD
FRAMINGHAM, MA
508-875-BEER (2337)

EMAIL: JHBH_FRAM@BCGINC.COM

ABOUT PLANNING YOUR EVENT

Thank you for considering John Harvard's for your group event. We have a Function Room that holds 55 people for a sit down dinner. To book the room exclusively the minimum expenditure is \$800 Mon-Wed or \$1000 Thurs & Sun evenings.

These charges are exclusive of a 5% Meal Tax and an 18% Gratuity. There is no formal room charge. In-room bartending services are available

STARTERS & SAMPLERS

BONELESS BUFFALO STRIPS

With bleu cheese dressing and celery sticks
\$17.99 (per 15)

BUFFALO CHICKEN WINGS

With bleu cheese dressing & celery sticks
\$17.99 (per 20)

CRISP CALAMARI

Tossed with scallions, sliced cherry peppers, shallot balsamic dressing and served over pomodoro sauce
\$24.99 (serves @15)

ASIAN CRISPADILLAS

Crispy thin chicken quesadillas with apricot citrus and hoisin BBQ \$14.99 (serves @15)

WARM TACO CHIPS

Served with house-made gazpacho salsa
\$14.99 (serves @15)

VEGETABLE CRUDITÉ

A variety of hand-cut fresh vegetables served with creamy bleu cheese
\$24.99 (serves @20)

SPINACH & ARTICHOKE DIP

Served hot with tortilla chips
\$22.99 (serves @15)

BEER SAMPLER TABLE

REGULAR SAMPLER TABLE \$67.99
(5 Pitchers of 5 Different Beers)

SUPER SAMPLER TABLE \$108.00
(8 Pitchers of Different Beers)

ADDITIONAL PITCHERS \$14.95

DINNER #1

SALAD OF ASSORTED MIXED GREENS

With a red wine vinaigrette dressing
Or

SOUP OF THE DAY



ENTRÉE SELECTIONS

(please select three for your group)

ATLANTIC SALMON

A pan seared salmon encrusted with horseradish and Ritz Cracker crumb served with saffron rice and broccoli

RANCH SPICED STEAK

A grilled, top sirloin steak rubbed with our special steak seasonings served with market vegetables, mashed potatoes and red wine sauce

PASTA PRIMAVERA

Broccoli florets, diced tomato, Portobello mushrooms and garlic sauteed and tossed with angle hair pasta, white wine, butter and parmesan cheese

OLD FASHIONED CHICKEN POT PIE

Oven baked with all white meat chicken, vegetables & a puff pastry lid

CLASSIC GRILLED MEATLOAF

A grilled cut of classic meatloaf served with mashed potatoes, broccoli florets and crispy fried onions
Finished with red wine sauce

PENNE WITH CHICKEN & SAUSAGE

Hearty pasta served with chicken, sweet Italian sausage, asparagus tips and diced tomatoes tossed in a rich garlic, white wine and parmesan cream sauce

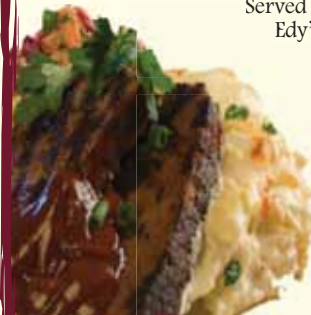
DESSERTS

OLD FASHIONED DEEP DISH APPLE CRISP

Served warm with a scoop of Edy's vanilla ice cream

Or

CHEF'S SELECTION OF THE DAY



\$26.99/Person with dessert
Coffee, Tea & Fountain Sodas are included

DINNER #2

SALAD OF ASSORTED MIXED GREENS

With a red wine vinaigrette dressing
Or

SOUP OF THE DAY

ENTRÉE SELECTIONS

(please select three for your group)

CRAB STUFFED TILAPIA FILET

Topped with herbed bread crumb and pan roasted. Served over a sweet corn, red pepper and leek ragu with leek cream over saffron rice



SMOTHERED BBQ CHICKEN

Grilled 10oz chicken breast smothered with caramelized onions mushrooms, bacon and melted cheddar cheese and BBQ sauce served with garlic mashed potatoes and broccoli

BAKED STUFFED SCALLOPS

Sea scallops topped with crab meat and seasoned bread crumb served with saffron rice, broccoli and a lemon wedge

OLD FASHIONED CHICKEN POT PIE

Oven baked with all white meat chicken, vegetables & a puff pastry lid

NEW YORK SIRLOIN*

A grilled 12 oz NY Strip Steak served with garlic compound butter Rosemary parmesan steak fries and steamed broccoli

PENNE WITH CHICKEN & SAUSAGE

Hearty pasta served with chicken, sweet Italian sausage, asparagus tips and diced tomatoes tossed in a rich garlic, white wine and parmesan cream sauce

DESSERTS

OLD FASHIONED DEEP DISH APPLE CRISP

Served warm with a scoop of Edy's vanilla ice cream

Or

CHEF'S SELECTION OF THE DAY



\$29.99/Person with dessert

Coffee, Tea & Fountain Sodas are included