



Non- Profit Menu

(Monday – Thursday Only)



At The Lantana, we understand that a professionally catered event at an affordable price point is vital to the success of your non-profit organization's event. We love serving the community, and helping you give back is a passion of ours.

One Hour Plated Dinner

Minimum (50) Guest

~Soup or Salad~

(Select One)

Classic Caesar Salad with Grated Parmesan Cheese **Tossed Garden Salad** with Assorted Dressings
Homemade Chicken Soup * **Beef Minestrone Soup** * **Butternut Squash** * **Italian Wedding Soup**

~~ Entrees ~

(Select One)

Chicken Piccata Boneless Breast of Chicken with Lemon Wine Sauce and Capers
Chicken Marsala Seasoned Boneless Breast of Chicken in a Sweet Marsala Sauce with Sautéed Mushrooms
Grilled Chicken Breast *choice of:* Honey Mustard, Teriyaki, Garlic Cream or Lemon Thyme Glace Sauce
Creole Chicken Choice of Chicken Breast or Dark Chicken Simmered in a Cajun Creole Sauce
Dijon Crusted Pork Loin Roasted Pork Loin in Dijon Mustard topped with a Port Wine Reduction
Baked Haddock Fresh Haddock with a Buttered Ritz Cracker Topping (+ \$3 per guest)
Roasted Top Round of Beef Traditional Beef Roast served with a Wild Mushroom Sauce (+\$3 per guest)

~ Starch, Vegetable and Dessert ~

Choice of One Starch: Mashed Potatoes, Roasted Red Bliss Potatoes, Rice Pilaf, Rice + Red Beans
Choice of One Vegetable: Steamed Broccoli, Green Beans & Carrots, Plantains, Chef's Choice Vegetables
Choice of One Dessert: Assorted Cookies and Brownies, Chocolate Mousse or Coconut Cake

Warm Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Traditional and Herbal Teas

\$ 29.95 per Guest

Pitchers of Soda \$5.00 per pitcher (enjoy one complimentary refill)

Split Menus are \$2 per person

All Food and Beverage Items Subject to Taxable 23% Administrative Fee and 7% MA and Local Sales Tax
Consumption of raw or undercooked Meat, Poultry, Fish, or Egg Products May Increase risk of food borne illness.

2020