



PHARMACEUTICAL MENU

SOUP OR SALAD

guest selection of:

NEW ENGLAND CLAM CHOWDER
our classic recipe, made from scratch

JOE'S HOUSE SALAD
baby greens, cucumber, ripe tomatoes, and onions with
Joe's signature dressing

CAESAR SALAD
crisp romaine hearts, shaved parmesan, focaccia croutons

ENTRÉES

guest selection of:

SHRIMP SCAMPI & LINGUINE
sun-dried tomatoes, white wine-garlic sauce

CHICKEN PICCATA
pan seared chicken cutlet, lemon confit, capers, angel hair pasta,
white wine butter sauce

ROASTED PRIME RIB
14 oz, green beans, whipped potatoes,
horseradish sauce, au jus

QUINOA BOWL
broccoli, red peppers, carrots, bok choy, ginger, peas,
mushrooms, sesame vinaigrette

DESSERT

served individually:

CHEF'S SEASONAL SELECTION
coffee, tea, and soft drinks

\$150 per person all inclusive



PHARMACEUTICAL MENU

SALAD

guest selection of:

JOE'S HOUSE SALAD

baby greens, cucumber, ripe tomatoes, and onions with Joe's signature dressing

CAESAR SALAD

crisp romaine hearts, shaved parmesan, focaccia croutons

ENTRÉES

guest selection of:

CHICKEN PICCATA

pan seared chicken cutlet, lemon confit, capers, angel hair pasta, white wine butter sauce

BRAISED SHORT RIB MEATLOAF

whipped potatoes, spinach, bacon-mushroom gravy

FISH & CHIPS

crispy beer-battered atlantic cod, coleslaw, tartar sauce

DESSERT

served individually:

CHEF'S SEASONAL SELECTION

coffee, tea, and soft drinks

\$125 per person all inclusive