

FORT WILLIAMS BUFFET LUNCH MENU

INCLUDES ASSORTED SOFT DRINKS / BOTTLED WATER / STARBUCKS® COFFEE / ASSORTED FINE TEAS

SOUPS / PLEASE CHOOSE ONE OF THE FOLLOWING

NEW ENGLAND SEAFOOD CHOWDER // COD + CLAMS

ROASTED CAULIFLOWER BISQUE

GAZPACHO // SPICY TOMATO, BELL PEPPER, BERMUDA ONION + CUCUMBER

ROASTED TOMATO VELVET // CARAMELIZED SHALLOT + GARLIC

SALADS / PLEASE CHOOSE ONE OF THE FOLLOWING

ARTISAN MIXED GREENS // ROASTED TOMATO, ASPARAGUS + OLIVES / GRAIN MUSTARD VINAIGRETTE

BABY ARUGULA // SMOKED ALMONDS + GOAT CHEESE / RASPBERRY VINAIGRETTE

PASTA SALAD // PICKLED RED ONION + CAPERS, OLIVES / HORSERADISH DRESSING

RED POTATO SALAD // ROASTED PEPPERS + CORNICHONS / DILL VINAIGRETTE

MARINATED TOMATOES // LOCAL CHEESE CURDS + WATERCRESS / PICKLED ONION

ROMAINE // GRILLED ARTICHOKE, PARSLEY, GRATED PARMESAN
+ GARLIC CROUTONS / BASIL MUSTARD VINAIGRETTE

SANDWICHES / PLEASE CHOOSE THREE OF THE FOLLOWING

ALL SANDWICHES INCLUDE MORSE'S SOUR MUSTARD, PICKLE + KETTLE CHIPS

DELI TWIST // HAM, SALAMI + PROVOLONE CHEESE / MUSTARD DRESSING

CHICKEN SALAD WRAP // ARUGULA + MANCHENGO CHEESE / SAFFRON AIOLI

*SHAVED ROAST BEEF // SHAVED RED ONION + CRUSHED GRAPES / HORSERADISH SOUR CREAM

*TURKEY CLUB // LETTUCE, TOMATO, ONION + APPLEWOOD SMOKED BACON / AIOLI

HAM CROISSANT // SMOKED ALMONDS + FETA CHEESE / MAPLE MAYO

*GRILLED ARTICHOKE // OLIVES + ROASTED TOMATO / BALSAMIC VINEGAR + E.V.O.O.

*MOZZARELLA PANINI // TOMATO / BASIL PESTO

*MOZZARELLA + PROSCIUTTO PANINI // TOMATO / BASIL PESTO

HUMMUS ON GRILLED NAAN // ROASTED MUSHROOM + FETA

*SERVED ON GRILLED, LOCALLY BAKED ARTISAN BREAD

DESSERTS / CHEF'S ASSORTMENT OF FRESHLY BAKED COOKIES



PORTLAND
HARBOR HOTEL

Old Port District