

ALL DAY CORPORATE MEETING

\$90 per person

Price includes continental breakfast, all day coffee and tea station
lunch table of your choice and afternoon break

ALL DAY Coffee and Herbal Tea Station

Non-Fat Milk, Half & Half, Sugars, Honey

CONTINENTAL

GF-DF Seasonal Sliced Fruits, Mint

Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves

Fresh Orange, Grapefruit & Cranberry Juices

LUNCH TABLE *Select One*

PRANZO ITALIANO

TAQUERIA

SOUP AND SALAD

SANDWICH CAFÉ

DELI BOARD

MID AFTERNOON BREAK *Select Two*

Individual Bagged Pretzels, Potato Chips & Gourmet Popcorn

Chocolate Chip Cookies

Double Fudge Brownies

Assorted Nutrition Bars

GF Whole Fresh Fruit

TEAM BUILDING

Inspire your group by incorporating team activities
to your meeting. Our creative event team can assist you in
customizing an unforgettable experience.

Consider some of the following:

- Drum Cafe
- Wine Tastings with a Sommelier
- Interactive Cocktail Class with a Mixologist
- Motivational Speakers and Celebrity Appearances
- Lawn Games: Bocce, Croquet, Corn Hole (Destination Venues)

POST MEETING RECEPTION

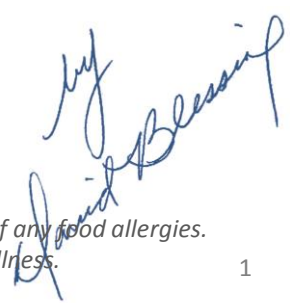
Unwind, relax and socialize with a cocktail and light bites. Our Event
Specialist can share menus with you to create a simple but fun way to end
a productive day.

- Made in the USA (Bourbon Bar)
- New England Brew Bar
- Sushi Ozara
- Pizzetta

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your Event Specialist of any food allergies.

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.*

Menus and prices are valid for events occurring before December 31, 2018



BREAKFAST

All station pricing is based on 1 ½ hours. To ensure ample quantities; stations must be ordered for the full number of guests

CONTINENTAL 27

GF-DF Seasonal Sliced Fruits, Mint

Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves

Fresh Orange, Grapefruit & Cranberry Juices

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

SUNRISE 30

Bagels, Plain and Chive Cream Cheese

GF-DF Seasonal Sliced Fruits, Mint

GF Individual Yogurts, Low Fat Plain and Fruit

GF-DF Toasted Granola, Golden Raisins, Almonds

Fresh Orange, Grapefruit & Cranberry Juices

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

HEALTHY START 28

GF-DF Seasonal Fresh Fruits and Berries

GF-DF Individual Greek Yogurts, Plain and Fruit

GF-DF Power Granola; Almonds, Goji Berries, Raisins, Flax Seed

Fresh Pressed Carrot, Orange & Grapefruit Juices

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

ALL AMERICAN 38

GF-DF Seasonal Sliced Fruits, Mint

Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves

GF Individual Yogurts, Low Fat Plain and Fruit

GF Scrambled Cage Free Eggs & Apple Wood Smoked Bacon

GF-V Home Fried Potatoes, Herbs

Fresh Orange, Grapefruit & Cranberry Juices

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

BREAKFAST ADDITIONS

Priced Per Person

GF-DF Apple Wood Smoked Bacon	5
GF-DF Traditional Breakfast Sausage	5
GF-DF Chicken Apple Sausage	5
GF-V Home Fried Potatoes, Herbs	5
GF Scrambled Cage Free Eggs, Chives	6
GF-DF Toasted Granola, Golden Raisins, Almonds	6
Brioche French Toast, Golden Raisins, Warm Maple Syrup	8
GF-V Steel Cut Oatmeal, Brown Sugar, Raisins	7
Tomato Spinach Quiche, Basil, Mozzarella	8
GF Smoked Salmon Scrambled Eggs, Spinach, Tomato, Chives	10
GF Assorted Fresh Berries	10

Priced Individually

GF-DF Whole Fresh Fruits	4 each
Assorted Bagels, Plain and Chive Cream Cheese	4 each
GF Individual Yogurts, Low Fat Plain and Fruit	5 each
GF Individual Greek Yogurts, Plain and Fruit	6 each
Breakfast Wrap, Tortilla, Egg, Cheddar, Scallion, Salsa	6 each
Croissant Sandwich, Egg, Smoked Ham, Swiss	8 each
Breakfast Burrito, Egg, Black Beans, Jack Cheese, Salsa	8 each

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*My
Saint Blessing*

BRUNCH MENU

All station pricing is based on 1 ½ hours. To ensure ample quantities; stations must be ordered for the full number of guests.

Greet your guests with a sparkling custom cocktail or pair your brunch with our Bubbles Bar or Bloody Mary Bar to complete your event

YOUR SIMPLE BRUNCH 42

GF Seasonal Sliced Fruits, Mint

Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves

GF Individual Yogurts, Low Fat Plain and Fruit

GF-DF Toasted Granola, Golden Raisins, Almonds

GF Scrambled Cage Free Eggs, Chives

GF-DF Apple Wood Smoked Bacon

GF-V Home Fried Potatoes, Herbs

GF Fresh Orange, Grapefruit and Cranberry Juices

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

ENHANCE YOUR BRUNCH

Treat your family and friends to our favorite sweet and savory display stations and carvings. Amazing tables like Raw Bar, Dim Sum, Sushi Beef Tenderloin or Italian Pastry Cart will be the talk of the afternoon.

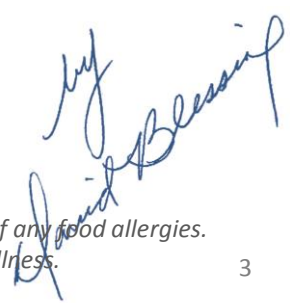
Please inquire with your Event Specialist for endless possibilities.

BRUNCH ADDITIONS *Priced Per Person*

GF Assorted Fresh Berries	10
GF-V Artisan Greens , Garden Vegetables, Aged Sherry Dressing	6
GF Chilled Asparagus , Crispy Prosciutto, Chevre, Fresh Raspberry	12
GF Scottish Smoked Salmon , Tomato, Red Onion, Capers	15
Assorted Bagels, Plain & Herbed Cream Cheese	
GF Smoked Salmon Scrambled Eggs , Spinach, Tomato, Chives	10
Tomato Spinach Quiche , Basil, Mozzarella	8
Crab Cake Benedict , Poached Egg, Tarragon Béarnaise	14
GF-DF House Made Hash , Corned Beef, Potato, Onion, Herbs	10
GF House Breakfast Sausage , Fennel, Black Pepper, Sage	6
Egg Panini , Fried Egg, Pancetta, Fontina, Pesto	10
Chicken & Waffles , Waffle, Fried Chicken, Maple Syrup	12
Breakfast Pizzetta , Scrambled Egg, Bacon, Cheddar, Scallion	10
Breakfast Burrito , Egg, Black Beans, Jack Cheese, Salsa	8
Belgium Waffle , Fresh Strawberries, Maple, Whipped Cream	8
Brioche French Toast , Vanilla Peach Compote, Maple Syrup	10
GF Individual Mushroom, Asparagus & Herb Frittata	10

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LUNCH TABLES

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PRANZO ITALIANO

50

GF Caprese Salad, Cherry Tomato, Mozzarella & Basil

GF-V Grilled Tuscan Vegetables, Rosemary, Balsamic Reduction

GF Arugula Salad, Cherry Tomato, Parmesan, Pine Nuts

Lemon-Shallot Vinaigrette

Herbed Focaccia

GF-DF Scampi, Sauteed Shrimp, Lemon, Parsley, White Wine

Chicken Marsala, Cremini Mushrooms, Thyme, Marsala Sauce

DF Penne Amatriciana, Pancetta, Chili, San Marzano Tomatoes, Pecorino

GFV Garlic Roasted Potatoes, Extra Virgin Olive Oil, Herbs

GF-DF Italian Green Beans, Oregano, Sun Dried Tomato, Lemon

Dolce, Biscotti, Panna Cotta, Tiramisu, Mini Cannoli

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

TAQUERIA

55

DF Tortilla Soup, Fire Roasted Tomato, Cumin, Chili

GF-V Black Bean Salad, Grilled Corn, Tomato, Cilantro Vinaigrette

Caesar, Romaine, Crisp Tortillas, Cotija, Chipotle Dressing

Build Your Own Fajitas, Warm Flour Tortillas

GF-DF Achote Marinated Grilled Skirt Steak

GF-DF Chili-Citrus Roasted Chicken

GF-DF Tequila Lime Grilled Shrimp

GF-DF Fire Roasted Peppers and Sweet Onions

GF-V Black Beans and Cilantro Rice

GF-DF Lettuce, Cheddar, Jalapeno, Salsa Fresca, Guacamole, **GF Sour Cream**

Chocolate Chili Tartlet, Caramel Flan

Mexican Cookies, Cinnamon Bread Pudding

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

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DELI BOARD

45

GF-V Garden Greens, Cherry Tomatoes, Cucumber, Radish
Aged Red Wine Vinaigrette

Orzo Pasta Salad, Roasted Tomato, Spinach, Feta Cheese, Olives
Lemon and Basil

GF-DF SANDWICH MEATS *Select Three*

Lemon Pepper Grilled Chicken Breast

Traditional Chicken Salad

Slow Roasted Turkey Breast

Lightly Smoked Turkey

Premium Pastrami

Lean Corned Beef

Rare Roast Beef

Cuban Style Pork Loin

Black Forest Ham

Dolphin Safe Tuna Salad

Traditional Egg Salad

GF CHEESES *Select Two*

Swiss, American, Cheddar, Provolone, Mozzarella,

Havarti, Pepper Jack, Gouda

BREADS *Select Three*

Multigrain, Ciabatta, Whole Wheat, Country White, Soft Roll

French Baguette, Herbed Focaccia, Wheat or White Wrap

GF Leaf lettuce, Sliced Vine Ripe Tomato, Shaved Red Onion

Mayonnaise, Deli Mustard, Horseradish, Pickle Spears

GF Individual Gourmet Potato Chips

Fresh Baked Cookies and Fudge Brownies

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

My Blessing

LUNCH TABLES

NEW ENGLANDER 60

Traditional Clam Chowder, Potato, Bacon, Thyme, Oyster Crackers

GF Local Greens, Cape Cranberries, Walnuts, Blue Cheese, Cider

Vinaigrette

GF Creamy Cole Slaw, Sweet and Sour Dressing

Brioche Rolls

DF Seared Crab Cakes, Corn Relish, Spicy Tartar Sauce

Baked Native Cod, Cracker Crumb Topping, Lemon Butter

Angus Beef Slider, Cheddar Cheese, House Made Catsup

GF-V Herb Roasted Fingerling Potatoes

GF-V Sautéed French Beans

Bread Pudding, Maple, Cinnamon

Apple Crisp Tartlets, Brown Sugar Crumble

Blueberry Cake, Lemon

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

NEW ENGLANDER ADDITIONS:

Beer Battered Fish and Chips, Tartar, Lemon 12

Native Lobster Rolls, 3oz 15 each

GF Grilled Sweet Italian Sausage, Peppers and Onions 8

SOUP AND SALAD 55

SOUPS *Select One*

GF Southwest Corn, Cheddar and Poblano Soup

GF-V Tomato-Fennel Soup, Basil Crouton

GF Wild Mushroom Bisque, Thyme, Truffle Oil

New England Clam Chowder, Oyster Crackers

GF LETTUCES

Crisp Romaine Hearts and Artisan Baby Greens

GF TOPPINGS *Select Six*

Cherry Tomato, Cucumber, Roasted Beets, Sliced Radish

Red Onion, Fresh Corn, Avocado, Carrots, Chick Peas, Sweet Peas

Great Hill Blue Cheese, Crumbled Goat Cheese, Mozzarella

Shaved Parmesan, Toasted Walnuts, Sliced Almonds, Pecans

Apple Wood Smoked Bacon

GF-DF PROTEINS *Select Two*

Grilled Chicken Breast, Rotisserie Pulled Chicken, Smoked Turkey

Tuna Salad, Chilled Shrimp, Balsamic Glazed Angus Sirloin Steak

Ginger Marinated Tofu

GF DRESSINGS *Select Two*

Lemon-Olive Oil Vinaigrette, Aged Red Wine Vinaigrette, Caesar Dressing

Citrus Vinaigrette, Balsamic Vinaigrette, Buttermilk Tarragon

Artisan Bread Basket and Local Butter

Pecan Tartlet, Brown Sugar, Vanilla

GF Mocha Chocolate Mousse Cup

Fresh Fruit Tartlet, Apricot Glaze

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

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LUNCH TABLES

SANDWICH CAFE

GF-DF Garden Greens, Cherry Tomatoes, Cucumber, Radish

Aged Red Wine Vinaigrette

50

Orzo Pasta Salad, Roasted Peppers, Spinach, Feta Cheese

Olives, Lemon and Basil

PRE-MADE SANDWICHES *Select Three*

We will need the exact number of each sandwich with your guarantee.

GF Individual Gourmet Potato Chips

GF-V Deli Pickle Spears

GF-DF Creamy Cole Slaw, Sweet and Sour Dressing

Fresh Baked Cookies and Fudge Brownies

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

ADD A SOUP *Select One*

5

Tomato-Fennel Soup, Basil Crouton

GF Wild Mushroom Bisque, Thyme, Truffle Oil

New England Clam Chowder, Oyster Crackers

SANDWICHES

Honey BBQ Grilled Chicken, Cole Slaw, Spicy Pickles, Country White Bread

Chicken Cobb Wrap, Romaine, Egg, Bacon, Tomato, Avocado, Blue Cheese

DF Lemon Pepper Chicken Salad, Lettuce, Tomato, Wheat Tortilla

Curried Chicken Apple Salad, Spinach, Tomato, Brioche Bun

DF Chicken Club, Bacon, Tomato, Lettuce, Lemon Mayo, Country White

Roast Turkey, Cheddar, Sprouts, Cranberry Mayonnaise, Multigrain Bread

Southwest Turkey Wrap, Charred Onion, Pepper Jack, Chipotle Aioli

Smoked Turkey, Brie, Spinach, Green Apple, Walnut Pesto, Ciabatta

DF Tuna Salad, Plum Tomato, Leaf Lettuce, Red Onion, Baguette

DF Mediterranean Tuna Salad, Olive, Capers, Tomato, Arugula, Focaccia

Shrimp Salad, Lemon-Tarragon, Leaf Lettuce, Ripe Tomato, Croissant

DF BLT, Thick Cut Smoked Bacon, Tomato, Leaf Lettuce, Mayo, White

DF Cuban Roasted Pork, Swiss, Pickles, Mustard, Mojo Sauce, Baguette

DF Porchetta, Tuscan Roast Pork, Garlicky White Bean Puree, Rabe, Ciabatta

DF Black Forest Ham, Gruyere, Dijon, Lettuce, Tomato, Red Onion, Wheat

Italian, Capicola, Mortadella, Salami, Provolone, Pepper Relish, Oregano

Rare Roast Beef, Caramelized Onions, Arugula, Tomato, Horseradish Aioli

Corned Beef, Swiss Cheese, Deli Mustard, Cole Slaw, Rye Bread

Beef Pastrami, Swiss Cheese, Deli Mustard, Pumpnickel Bread

DF Egg Salad, Cage Free Eggs, Celery, Onion, Sprouts, Tomato, Croissant

DF Portobello, Provolone, Balsamic-Onion Jam, Arugula

Truffle Aioli, Focaccia

Caprese, Roasted Tomato, Mozzarella, Basil, Arugula, Ciabatta Bread

DF Falafel Wrap, Hummus, Cucumber, Tomato, Red Onion, Wheat Wrap

Grilled Mediterranean Vegetables, Goat Cheese, Pesto, Arugula, Focaccia

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WORKING LUNCH

OUT OF THE BOX

We will need the exact number of each sandwich with your guarantee.

SANDWICHES *Select Three*

DF Lemon Pepper Chicken Salad, Lettuce, Tomato, Wheat Tortilla

Southwest Turkey Wrap, Charred Onion, Pepper Jack, Chipotle Aioli

DF Tuna Salad, Plum Tomato, Leaf Lettuce, Red Onion, Baguette

DF Black Forest Ham, Gruyere, Dijon, Lettuce, Tomato, Red Onion, Wheat

Rare Roast Beef, Caramelized Onions, Arugula, Tomato, Horseradish Aioli

Caprese, Roasted Tomato, Mozzarella, Basil, Arugula, Ciabatta Bread

GF-DF Individual Gourmet Potato Chips

Fresh Baked Cookie

GF Whole Apple

LUNCH BOX

40

WORKING LUNCH SALAD *Select One*

Preset Salad Entree

GF Farmers Market Chopped Salad

Artisan Field Greens, Cherry Tomato, Cucumber, Beets, Radish
Carrot, Goat Cheese, Lemon Olive Oil Vinaigrette

38

GF Greek Salad

Crisp Romaine, Cherry Tomato, Feta Cheese, Kalamata Olive
Pepperoncini, Red Onion, Garbanzo Beans, Aged Red Wine Vinaigrette

40

Caesar Salad

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons
Roasted Tomatoes, Caesar Vinaigrette

38

GF Cobb Salad

Sweet Gem Lettuce, Apple Wood Smoked Bacon, Egg, Tomato
Avocado, Great Hill Blue Cheese, Buttermilk Tarragon Dressing

40

40

GF-DF PROTEIN *Select One*

GF-DF Grilled Chicken Breast

GF-DF Balsamic Glazed Angus Sirloin Steak

GF-DF Tuna Salad

GF-DF Chilled Shrimp

DESSERT TABLE

Pecan Tartlet, Brown Sugar, Vanilla

GF Mocha Chocolate Mousse Cup

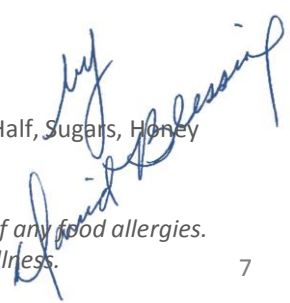
Fresh Fruit Tartlet, Apricot Glaze

Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

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PLATED LUNCH

FIRST COURSE *Select One*

Tomato-Fennel Soup, Basil Crouton

GF Wild Mushroom Bisque, Thyme, Truffle Oil

New England Clam Chowder, Oyster Crackers

GF Spinach Salad, Green Apple, Toasted Walnuts, Great Hill Blue Cheese
Dried Cranberries, Cider Dressing

GF Arugula Salad, Cherry Tomato, Toasted Pine Nuts, Shaved Parmesan
Lemon Olive Oil Vinaigrette

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons

Sun Dried Tomatoes, Caesar Vinaigrette

GF Baby Iceberg, Cured Tomato, Crispy Bacon, Blue Cheese, Ranch Dressing

GF-DF Garden Lettuces, Teardrop Tomatoes, Cucumber, Radish

Aged Red Wine Vinaigrette

Artisan Bread Basket and Local Butter

ENTREE SELECTIONS *Select One*

GF Petit Filet Mignon 54

Garlic Whipped Potato, Asparagus, Aged Balsamic Reduction

DF Hoisin Glazed Natural Chicken Breast 45

Cilantro Rice, Sesame Snow Peas and Carrots, Thai Ginger Sauce

GF Roasted Natural Boneless Chicken 45

Creamy Parmesan Risotto, Spinach, Cured Tomato, Lemon

GF-DF Seared Natural Chicken Breast 46

Herb Roasted Fingerling Potatoes, Haricot Vert

Mushroom Madeira Sauce

New England Herb Crusted Cod 44

Toasted Orzo Pilaf, Glazed Baby Carrots, Lemon Chive Butter

DF Grilled Swordfish 48

Sardinian Couscous, Broccoli Rabe, Roasted Pepper-Olive Relish

GF Loch Duart Extraordinaire Scottish Salmon 45

Wild Mushroom-Corn Risotto, Asparagus, Balsamic Glaze

DF Grilled Native Crab Cakes 50

Sweet Corn Relish, Crispy Potatoes, Chipotle Aioli

Cheese Ravioli 38

San Marzano Tomato Broth, Parmesan Crema, Sofrito

GF-V Stuffed Eggplant Rollatini 35

Quinoa, Smoked Tomatoes, Zucchini, Basil, Tomato Coulis

DESSERT COURSE *Select One*

Orange Cheesecake, Whipped Cream, Mint

Chocolate Caramel Tart, Raspberry Coulis

Lemon Meringue Tart, Strawberry Sauce

Apple Crisp, Cinnamon Streusel, Salted Caramel Glaze

Tableside Coffee and Tea Service

If you would like to select two entrées; entrée counts are due 14 days prior to the event. Price of the highest entrée will apply.

Tableside ordering available for 2 entrées for an additional 25 per person and includes menu cards.

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My Blessing
David Blessing

BREAKS

Pricing is based on a 1 ½ hour break

APPLE A DAY 12

- GF-DF Whole Fresh Apples
- GF Green Apple-Cheddar Skewers
- Mini Apple Turnover
- GF-DF Chilled Local Cider

COOKIE MONSTER 10

- Chocolate Chunk
- Oatmeal Raisin
- White Chocolate Macadamia

POWER UP 12

- Assorted Nutrition Bars
- GF House Made Trail Mix
- GF-DF Whole Fresh Fruits

CHIPS AND SALSA 10

- GF-DF Organic Corn Tortilla Chips
- GF-DF Pico de Gallo
- GF-DF Grilled Pineapple Salsa
- GF-DF Charred Salsa Verde

SNACK TIME 12

- GF Caramel Popcorn
- DF Individual Rold Gold Pretzels
- GF Individual Cape Cod Potato Chips
- GF House Made Trail Mix

SNACKS

Priced Per Serving

- GF-DF Assorted Whole Fresh Fruits, per dozen 24
- GF-DF House Made Trail Mix, 16oz Bowl, serves 6 30
- GF-DF Candied Spiced Pecans, 16oz Bowl, serves 6 36
- GF-DF Organic Red or Green Grapes, 16oz Bowl, serves 6 36

Priced Per Item

- GF Individual Smart Food Popcorn 4 each
- GF-DF Individual Cape Cod Potato Chips 4 each
- DF Individual Rold Gold Pretzels 4 each
- GF-DF Individual Vegetable Chips 5 each
- Double Fudge Brownies 4 each
- Chocolate Chip Cookies 4 each
- Assorted Nutrition Bars 5 each
- GF-DF Pineapple Skewers, Honey Yogurt Dip 6 each

Compliment your break with a beverage station like Infused Waters, Lemonade or Iced Tea. Please see our Softer Side menu for all options.

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