

MEETING PACKAGE

All Day Corporate Meeting

90

All Day Coffee, Decaffeinated Coffee & Herbal Tea Station

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

Continental

GF-DF Seasonal Sliced Fruits, Mint

Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves

Fresh Orange, Grapefruit & Cranberry Juices

Lunch Buffet *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:

- Interactive Cocktail Class with a Mixologist
- Motivational Speakers and Celebrity Appearances
- Beach Bonfires (Destination Venues)
- Lawn Games: Bocce, Croquet, Corn Hole (Destination Venues)

POST MEETING RECEPTION

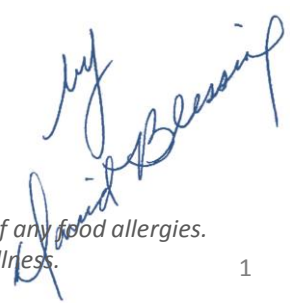
Unwind, relax and socialize with a cocktail and light bites. Our Event Specialist can share menus with you to create a simple but fun way to end a productive day.

- Made in the USA (Bourbon Bar)
- New England Brew Bar
- Passed Hors D'oeuvres
- 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, 2019



CONTINENTAL BREAKFAST

Pricing is based on 1 ½ hours. Each additional ½ hour add \$5.

Breakfast On The Go	24
Bag includes Bagel, Cream Cheese and Nutrition Bar	
GF Individual Yogurts , Low Fat Plain and Fruit	
Bowl of Whole Apples	
Individual Bottled Juices	
“To Go” Cups	
Coffee, Decaffeinated Coffee & Herbal Tea Station	
Non-Fat Milk, Half and Half, Sugars, Honey	
Build Your Own Oatmeal Bar	30
GF-DF Steel Cut Organic Oatmeal	
Chia Seeds, Flax Seeds, Raw Almonds, Walnuts	
Dried Cranberries, Banana Chips	
Brown Sugar, Agave Nectar, Maple Syrup, Ground Cinnamon	
Bowl of Whole Apples	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Herbal Tea Station	
Non-Fat Milk, Half and Half, Sugars, Honey	
Build Your Own Yogurt Bar	30
GF Plain Traditional & Greek Yogurt	
GF-DF Strawberries, Blueberries, Raspberries, Clover Honey, Fruit Puree	
GF-DF Toasted Granola, Shredded Coconut, Chopped Walnuts, Chocolate Chips	
Individual Special K Cereal Cups	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Herbal Tea Station	
Non-Fat Milk, Half and Half, Sugars, Honey	

Continental	28
GF-DF Seasonal Sliced Fruits , Mint	
Assorted Mini Breakfast Pastries , Sweet Butter, Fruit Preserves	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Herbal Tea Station	
Non-Fat Milk, Half and Half, Sugars, Honey	
Continental Additions	
Bagels , Plain and Chive Cream Cheese	5
GF Individual Yogurts , Low Fat Plain and Fruit	5
GF Individual Greek Yogurts , Plain and Fruit	5
GF-DF Overnight Oats , Almond Milk, Chia Seed, Cinnamon	5
GF-V Individual Bob’s Red Mill Steel Cut Oatmeal , Assorted	5
GF-V Home Fried Potatoes , Herbs	5
GF Scrambled Cage Free Eggs , Chives	7
GF-DF Apple Wood Smoked Bacon	7
GF-DF Traditional Breakfast Sausage	7
Croissant Sandwich , Egg, Smoked Ham, Swiss	7
Belgian Waffle , Whipped Cream, Strawberries, Maple Syrup	10
Brioche French Toast , Golden Raisins, Warm Maple Syrup	7
Breakfast Wrap , Tortilla, Egg, Cheddar, Scallion, Salsa	7
GF-DF Toasted Granola , Golden Raisins, Almonds	7
GF Assorted Fresh Berries	10
GF Smoked Salmon Scrambled Eggs , Spinach, Tomato, Chives	10
Tomato Spinach Quiche , Basil, Mozzarella	8
DF Avocado Toast , Avocado, Multigrain Toast, Radish, Tomato	10

*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, 2019

*My
Saint Blessing*

BRUNCH

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

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, Decaffeinated Coffee & Herbal Tea Station

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

Simple Brunch Addition

15

GF Scottish Smoked Salmon Platter

Vine Ripe Tomato, Shaved Red Onion, Capers

Assorted Bagels, Plain & Herbed Cream Cheese

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.

PLATED BREAKFAST

FIRST COURSE

Seasonal Fruit & Mixed Berry Plate

Breakfast Pastry Basket, Vermont Butter, Fruit Preserves

ENTRÉE *Select One*

GF-DF Scrambled Cage Free Eggs

45

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

Tomato Spinach Quiche

40

Basil, Mozzarella, Herb Roasted Potatoes, Cured Tomato

GF Spinach, Feta & Tomato Frittata

40

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

Brioche French Toast

36

Vanilla Peach Compote, Maple Syrup

Belgium Waffle

36

Fresh Strawberries, Whipped Mascarpone, Maple Syrup

Tablesides Coffee and Tea Service

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, 2019

*My
Saint Blessing*

LUNCH BUFFET

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

Soup and Salad 55

Soups *Select One*

GF-V Tomato-Fennel Soup, Basil Crouton

GF Wild Mushroom Bisque, Thyme, Truffle Oil

Artisan Bread Basket and Local Butter

GF Lettuces, Crisp Romaine Hearts and Artisan Baby Greens

GF Toppings *Select Eight*

Cherry Tomato, Cucumber, Roasted Beets, Sliced Radish

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

Great Hill Blue Cheese, Crumbled Goat Cheese

Toasted Walnuts, Apple Wood Smoked Bacon

GF-DF Proteins *Select Two*

Grilled Chicken Breast, Rotisserie Pulled Chicken, Smoked Turkey

Tuna Salad, Chilled Shrimp, Grilled Herb Rubbed Skirt Steak

Ginger Marinated Tofu

Additional Protein 8

GF Dressings *Select Two*

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

Citrus Vinaigrette, Balsamic Vinaigrette, Buttermilk Tarragon

Pecan Tartlet, Fresh Fruit Tartlet, GF Mocha Chocolate Mousse Cup

Coffee, Decaffeinated Coffee & Herbal Tea Station

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

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

Breads *Select Three*

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

French Baguette, Herbed Focaccia, Wheat or White Wrap

GF-DF Sandwich Meats *Select Three*

Lemon Pepper Grilled Chicken Breast

Traditional Chicken Salad

Slow Roasted Turkey Breast

Lightly Smoked Turkey

Lean Corned Beef

Rare Roast Beef

Black Forest Ham

Dolphin Safe Tuna Salad

Traditional Egg Salad

GF Cheeses *Select Two*

Swiss, American, Cheddar, Provolone, Mozzarella,

Havarti, Pepper Jack, Gouda

GF-DF Served with Leaf lettuce, Sliced Vine Ripe Tomato, Shaved Red

Onion, Mayonnaise, Deli Mustard, Horseradish, Pickles

GF Individual Gourmet Potato Chips

Fresh Baked Cookies and Fudge Brownies

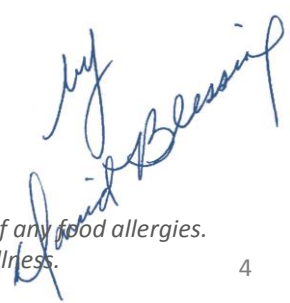
Coffee, Decaffeinated Coffee & Herbal Tea Station

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

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, 2019



LUNCH BUFFET

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

Sandwich Cafe

50

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

Sandwiches

POULTRY

Honey BBQ Grilled Chicken, Cole Slaw, Spicy Pickles, Country White Bread
Chicken Cobb Wrap, Romaine, Egg, Bacon, Tomato, Avocado, Blue Cheese
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

PESCATARIAN

DF Tuna Salad, Plum Tomato, Leaf Lettuce, Red Onion, Baguette
DF Mediterranean Tuna Salad, Olive, Caper, Tomato, Arugula, Focaccia
Shrimp Salad, Lemon-Tarragon, Leaf Lettuce, Ripe Tomato, Croissant

MEATS

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

VEGETARIAN

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

GF Individual Gourmet Potato Chips

GF-V Deli Pickle Spears

GF Creamy Cole Slaw, Sweet and Sour Dressing

Fresh Baked Cookies and Fudge Brownies

Coffee, Decaffeinated Coffee & Herbal Tea Station

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

Out Of The Box

40

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 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

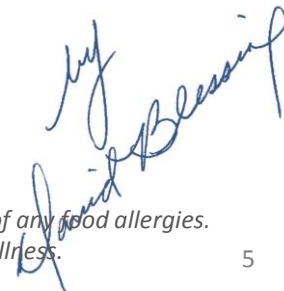
GF Individual Gourmet Potato Chips, Fresh Baked Cookie, Whole Apple

Boxed Lunch Available Upon Request

40

*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, 2019



LUNCH BUFFET

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

Pranzo Italiano

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, Sautéed Shrimp, Lemon, Parsley, White Wine
Chicken Marsala, Cremini Mushrooms, Thyme, Marsala Sauce
DF Penne Pomodoro, San Marzano Tomato Sauce, Fresh Basil
GF-V Garlic Roasted Potatoes, Extra Virgin Olive Oil, Herbs
GF-DF Italian Green Beans, Oregano, Sun Dried Tomato, Lemon

Biscotti, Panna Cotta, Tiramisu, Mini Cannoli

Coffee, Decaffeinated Coffee & Herbal Tea Station

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

Taqueria

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 Achioté 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, Cilantro Rice
GF-DF Lettuce, Cheddar, Jalapeno, Salsa Fresca, Guacamole, GF Sour Cream

Chocolate Chili Tartlet, Caramel Flan, Mexican Cookies, Cinnamon Bread Pudding

Coffee, Decaffeinated Coffee & Herbal Tea Station

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

*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, 2019

50

New Englander

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 Ketchup
GF-V Herb Roasted Fingerling Potatoes
GF-V Sautéed French Beans

Bread Pudding, Apple Crisp Tartlets, Blueberry Cake
Coffee, Decaffeinated Coffee & Herbal Tea Station
 non-Fat Milk, Half and Half, Sugars, Honey

55

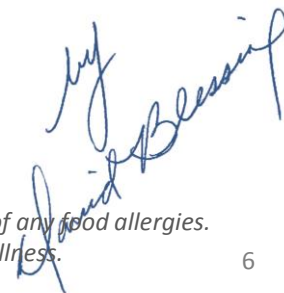
New Englander Additions:

Beer Battered Fish & Chips, Tartar, Lemon
Native Lobster Rolls, 3oz

60

12

15 each



PLATED LUNCH

*For a selection of 2 entrées; price of the highest entrée will apply.
Final entrée guest count due 14 days prior to the event*

SALAD COURSE *Select One*

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

Romaine Salad, Shaved Parmesan, Croutons
Sun Dried Tomatoes, Caesar Vinaigrette

GF-DF Garden Lettuces, Teardrop Tomatoes, Cucumber, Radish
Aged Red Wine Vinaigrette

Artisan Bread Basket, Vermont Butter

ENTREE *Select One*

GF Petit Filet Mignon 54
Garlic Whipped Potato, Asparagus, Aged Balsamic Reduction

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

GF Loch Duart Extraordinaire Scottish Salmon 45
Wild Mushroom-Corn Risotto, Asparagus, Balsamic Glaze

Cheese Ravioli 38
Pesto Cream, Oven Cured Tomatoes, Shaved Parmesan, Basil

GF-V Stuffed Golden Pepper 38
Mediterranean Vegetable, Olive & Basil Stuffing, Charred Tomato Sauce

DESSERT COURSE *Select One*

Orange Cheesecake, Whipped Cream, Mint

Chocolate Caramel Tart, Raspberry Coulis

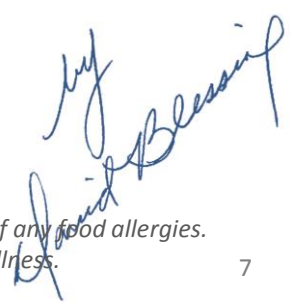
Lemon Meringue Tart, Strawberry Sauce

Apple Crisp, Cinnamon Streusel, Salted Caramel Glaze

Tablesides Coffee and Tea Service

*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, 2019



RECESS

Pricing is based on 1 ½ hours. Each additional ½ hour add \$5.

To ensure ample quantities; order must be for the full number of guests

Make Your Own Trail Mix Bar 18

Served with scoops and paper boats

GF-DF Toasted Almonds, Walnuts, Dried Cherries, Golden Raisins

GF-DF Dried Banana Chips, Toasted Coconut Flakes

GF Yogurt Covered Raisins, Chocolate Chips

DF Pretzels

Candy Store 15

Served with scoops and old fashioned candy bags

Twizzlers, Chocolate Covered Raisins, Gummy Bears

Skittles, Sour Patch Kids, M&M's, Reese's Cups

House Potato Chips 12

Served with paper bags and tongs

GF-DF Traditional Sea Salt & Pepper

GF Rosemary Parmesan

GF-DF BBQ Spice

Popcorn 12

Served with old fashioned bags and scoops

GF Butter & Sea Salt

GF Aged Cheddar

GF Classic Caramel

Chips And Salsa 10

GF-DF House Cooked Corn Tortilla Chips

GF-DF Chipotle Salsa

GF-DF Salsa Verde

Build a Break 4 each

We recommend three to four Items for a complete recess

Sweet

Assorted House Baked Cookies

Double Fudge Brownies

Whoopie Pies

Chocolate Cake Truffles

Savory

GF Individual Smart Food Popcorn

GF-DF Individual Gourmet Potato Chips

DF Individual Rold Gold Pretzels

GF-DF Individual Vegetable Chips

GF Individual Pop Chips

Energy Boost

House Trail Mix

Nutrition Bars

GF Individual Greek Yogurt

GF Whole Apples

GF Dried Fruit & Nut Mix

GF Pineapple Kabobs, Cinnamon, Honey Yogurt Dip

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

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, 2019

*My
David Blessing*