

## MEETING PACKAGE

### All Day Corporate Meeting

90

#### All Day Coffee, Decaffeinated Coffee & 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

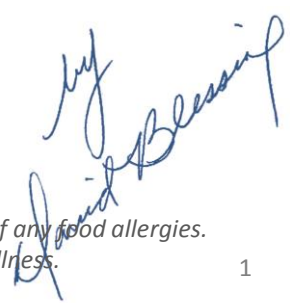
Unwind, relax and socialize with a cocktail and light bites. Our Event Specialist can share menus with you to create a simple but fun way to end a productive day.

- 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.*

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**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 & 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 & 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 & 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 & 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

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## 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 & 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

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*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 & 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**

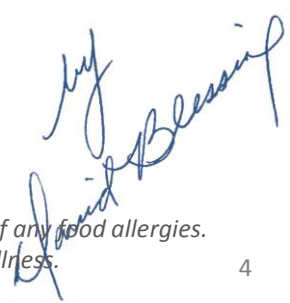
**Coffee, Decaffeinated Coffee & Tea Station**

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

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## LUNCH BUFFET

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### 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 & 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

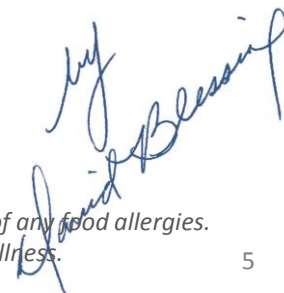
#### GF Individual Gourmet Potato Chips, Fresh Baked Cookie, Whole Apple

#### Boxed Lunch Available Upon Request

40

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## LUNCH BUFFET

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### 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 & Tea Station

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### 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 & 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

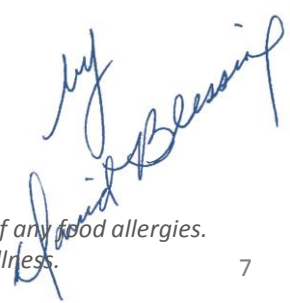
**Lemon Meringue Tart**, Strawberry Sauce

**Apple Crisp**, Cinnamon Streusel, Salted Caramel Glaze

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## BREAK

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

### Make Your Own Trail Mix Bar 18

Scoops and paper boats

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

**GF-DF** Dried Banana Chips, Toasted Coconut Flakes

**GF** Pumpkin Seeds, Chocolate Chips

**DF** Pretzels

### Candy Store 15

Scoops and candy bags

Twizzlers, Gummy Bears, Tootsie Rolls

Peppermint Candies, Skittles, Sour Patch Kids, M&M's

### House Potato Chips 12

Paper bags and tongs

**GF-DF** Traditional Sea Salt & Pepper

**GF** Rosemary Parmesan

**GF-DF** BBQ Spice

### Popcorn 12

Old fashioned bags and scoops

**GF** Butter & Sea Salt

**GF** Aged Cheddar

**GF-DF** BBQ Spice

### 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

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