

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

Build Your Own Oatmeal Bar 24

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

Fresh Orange, Grapefruit & Cranberry Juices

Coffee, Decaffeinated Coffee & Tea Station

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

Build Your Own Yogurt Bar 22

GF Non-Fat Greek Yogurt

GF-DF Mixed Seasonal Berries, Fruit Jam, Golden Raisins

GF-DF Toasted Granola, Walnuts, Pecans

Chocolate Chips, Honey, Agave Nectar

Fresh Orange, Grapefruit & Cranberry Juices

Coffee, Decaffeinated Coffee & Tea Station

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

American Classic

GF-DF Seasonal Sliced Fruits, Mint

Multigrain Toast, Jams, Vermont Butter

GF Scrambled Cage Free Eggs, Chives

GF-V Home Fried Potatoes, Herbs

Apple Wood Smoked Bacon

Fresh Orange, Grapefruit & Cranberry Juices

Coffee, Decaffeinated Coffee & Tea Station

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

Breakfast & Brunch Additions

DF Avocado Toast, Avocado, Multigrain Toast, Radish, Tomato 10

GF Vegetable Frittata, Mushroom, Spinach, Leek, Cheddar 7

GF-V Cauliflower & Vegetable Hash, Sweet Onion, Herbs 6

GF-V Slow Roasted Vine Ripe Tomatoes, Basil, Sea Salt 5

GF-V Roasted Cremini Mushrooms, Thyme, Sherry 6

GF Individual Parfait, Greek Yogurt, Mixed Berry, Mint 8

GF Individual French Style Yogurts, Plain and Fruit 6

GF-DF Overnight Oats, Almond Milk, Chia Seed, Cinnamon 6

GF-V Individual Bob's Red Mill Steel Cut Oatmeal, Assorted 6

GF-DF Beeler's Pure Pork Apple Wood Smoked Bacon 7

GF-DF Beeler's Pure Pork Breakfast Sausage 7

GF-V Assorted Seasonal Berries 10

GF-DF Toasted Granola, Golden Raisins, Almonds 7

Bagels, Plain and Chive Cream Cheese 5

Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves 9

GF Scrambled Cage Free Eggs, Chives 7

GF-V Home Fried Potatoes, Herbs 5

Tomato Spinach Quiche, Basil, Mozzarella 8

Croissant Sandwich, Cage Free Eggs, Smoked Bacon, Cheddar 7

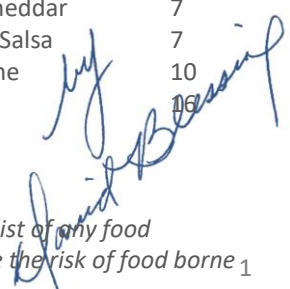
Breakfast Wrap, Cage Free Eggs, Pepper Jack, Spinach, Salsa 7

Breakfast BLT, Egg, Bacon, Arugula, Tomato Jam, Brioche 10

GF Scottish Smoked Salmon Platter 16

Vine Ripe Tomato, Shaved Red Onion, Capers

Bagels, Plain & Herbed Cream Cheese



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

Your Simple Brunch 50

GF Seasonal Sliced Fruits, Mint
Assorted Mini Breakfast Pastries, Sweet Butter, Fruit Preserves

GF Individual French Style Yogurts, 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 & 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.

PLATED BREAKFAST

FIRST COURSE

Seasonal Fruit & Mixed Berry Plate

Breakfast Pastry Basket, Vermont Butter, Fruit Preserves

ENTRÉE Select One

GF Good Morning Bowl 34

Greek Yogurt, Granola, Seasonal Fruits, Matcha, Honey & Mint

GF-DF Overnight Oats 30

Steel Cut Oats, Banana, Walnuts, Coconut, Chia Seed, Almond Milk

Avocado Toast 30

Multigrain Toast, Ripe Avocado, Tomato, Radish, Hard Cooked Egg, Artisan Greens, Lemon Vinaigrette

GF-DF Mexican Sunrise 45

Brown Rice, Smokey Black Beans, Avocado, Roasted Tomato, Poached Eggs, Cilantro, Pickled Onions, Roja Sauce

GF-DF Scrambled Cage Free Eggs 45

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

GF Spinach, Feta & Tomato Frittata 40

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

Tomato Spinach Quiche 42

Basil, Mozzarella, Herb Roasted Potatoes, Cured Tomato

Belgian Waffle 36

Fresh Strawberries, Cinnamon Whipped Mascarpone, Maple Syrup

Tableside Coffee and Tea Service

*My
David Blessing*

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

GF Quinoa Salad,

Quinoa, Cranberries, Spinach, Toasted Almonds, Feta, Sherry Vinaigrette

Farfalle Pasta Salad,

Sweet 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

BBQ Grilled Chicken, Lettuce, Tomato, Honey Dijon Spread, Pretzel Roll

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

Curried Chicken & Apple Salad, Watercress, Brioche Bun

Chicken Caesar Roll Up, Grilled Chicken, Romaine, Parmesan, Caesar Mayo

DF Chicken Club, Bacon, Tomato, Lettuce, Lemon Mayo, Whole Wheat

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

Smoked Turkey, Cress, Rosemary Grain Mustard, Apple, Red Onion, Ciabatta

Kati Roll, Tandoori Spiced Chicken, Carrot, Cabbage Slaw, Mango Chutney

PESCATARIAN

DF Tuna Salad, Plum Tomato, Leaf Lettuce, Red Onion, Brioche Roll

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

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

MEATS

DF BLT, Applewood Smoked Bacon, Tomato, Leaf Lettuce, Mayo, White

DF Black Forest Ham, Gruyere, Dijon, Lettuce, Tomato, Whole 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

Sabiche, Crispy Eggplant, Egg, Hummus, Tabbouleh, Pickles, Sesame Torta

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

DF Falafel Wrap, Hummus, Israeli Salad, Tahini, Wheat Wrap

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

Kati Roll, Grilled Paneer, Carrot, Cabbage Slaw, Spicy Chutney

GF Individual Gourmet Potato Chips

GF-V Deli Pickle Spears

GF Creamy Cole Slaw, Sweet & Sour Dressing

DESSERT TABLE

Chocolate Chip Cookie and Fudge Brownies

Coffee, Decaffeinated Coffee & Tea Station

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

Boxed Lunch 45

For Take Away Only

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

Sandwiches Select Three

Chicken Caesar Roll Up, Grilled Chicken, Romaine, Parmesan, Caesar Mayo

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

Whole Apple

Chocolate Chip Cookie

Coffee, Decaffeinated Coffee & Tea Station

Non-Fat Milk, Half & 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 or served raw. 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, 2022.**

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

The Green Bowl

Create Your Own

GF Lettuces Select Two

Romaine Hearts, Baby Kale, Artisan Greens Mix, Watercress, Arugula

GF Vegetables & Cheese Select Eight

Cherry Tomato, Cucumber, Roasted Beets, Sliced Radish,
Corn, Mashed Avocado, Carrots, Sweet Peas, Spicy Roasted Broccoli,
Roasted Cremini, Garbanzo Beans, Black Beans, Butter Beans,
Great Hill Blue Cheese, Crumbled Goat Cheese, Feta Cheese

GF-DF Proteins Select Three

Lemon Rosemary Grilled Chicken, Grilled Korean Chicken Thighs, Chilled Nordic Blu
Roasted Salmon, Poached Shrimp, Hard Cooked Cage Free Eggs, Ponzu-Ginger
Marinated Tofu, Crispy Spiced Falafel

GF-DF Grain, Seeds, Nuts & Fruit Select Four

Quinoa, Beluga Lentils, Sunflower Seeds, Spiced Pumpkin Seeds,
Chia Seeds, Flax Seeds, Walnuts, Cashews, Pecans, Dried Cranberries,
Dried Cherries, Dried Blueberries, Goji Berries

Dressings Select Two

GF-DF Lemon-Basil Vinaigrette, Balsamic Vinaigrette, Carrot Ginger Vinaigrette,
Toasted Sesame Dressing, GF Buttermilk Tarragon, Green Goddess Dressing

GF-V Tomato-Fennel Soup, Basil Oil

Artisan Bread Basket, Vermont Butter

DESSERT TABLE

Lemon Penny Tart

Fresh Fruit Tartlet

GF Dark Chocolate Mousse Cup

Coffee, Decaffeinated Coffee & Tea Station

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

55

Chinatown

GF-DF Artisan Greens Salad

Carrot, Cucumber, Tomato, Toasted Sesame Dressing

DF Lo Mein Noodle Salad

Crisp Vegetables, Cilantro Vinaigrette

GF-DF Korean Skirt Steak, Ginger, Tamari

DF Hoisin Lime Glazed Salmon, Scallion, Sesame

GF-DF General Tso's Chicken, Orange-Sweet Chili Sauce

DF Wok Seared Pork Dumplings, Pork & Leek

GF-V Stir Fry Vegetables, Cabbage, Sesame

GF-DF Steamed White Rice

Garlic Chili Sauce, Chinese Hot Mustard, Chopsticks,
Ginger Soy Dipping Sauce

GF-V Carrot Ginger Soup, Coconut Milk, Kaffir Lime

DESSERT TABLE

GF Matcha Green Tea Mousse Cup

Cheesecake, Yuzu Mango Glaze

Sesame Cookie, Candied Ginger

Cookies, Coffee, Decaffeinated Coffee & Tea Station

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

65

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 or served raw. 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, 2022.

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

Pranzo Italiano

GF Caprese Salad

Cherry Tomato, Mozzarella & Basil

GF Arugula Salad

Toasted Walnuts, Gorgonzola, Dried Cherry, Honey Dressing

Herbed Focaccia

Baked Icelandic Cod, Parmesan Panko Crusted, White Wine Butter

GF-DF Lemon Garlic Roasted Chicken, Salsa Verde

GF-DF Char Grilled Italian Eggplant, Green Olive Tomato Relish

DF Penne Pasta, Pomodoro Sauce, Basil

GF Tuscan Broccoli, Toasted Garlic, Fennel Pollen, Lemon

Grated Parmesan, Chili Flake

DESSERT TABLE

GF Espresso Panna Cotta, Cinnamon

GF Tiramisu Mousse Cup

Mini Cannoli, Sweet Ricotta

Coffee, Decaffeinated Coffee & Tea Station

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

60

Taqueria

GF Mexican Street Corn Salad

Corn, Cotija, Cilantro, Chili Lime Aioli

Mixed Greens

Tomato, Red Onion, Spiced Pepitas, Creamy Avocado Dressing

Build Your Own Fajitas, Warm Flour Tortillas

GF-DF Achiote Marinated Skirt Steak

GF-DF Chipotle Lime Roasted Chicken

GF-DF Oaxacan Grilled Shrimp

GF-DF Fire Roasted Peppers & Sweet Onions

GF-V Pinto Beans

Yellow Rice

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

DF Tortilla Soup, Fire Roasted Tomato, Cumin, Chili

Crispy Tortillas

DESSERT TABLE

Mexican Chocolate Tartlet, Cinnamon

Caramel Flan, Vanilla

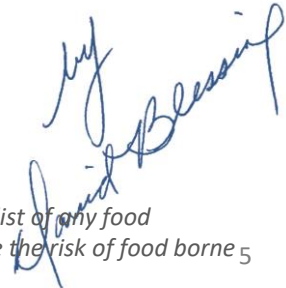
Mexican Cookies, Spiced

Coffee, Decaffeinated Coffee & Tea Station

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

57

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 or served raw. 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, 2022.



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

New Englander

65

GF Local Greens

Cranberries, Walnuts, Blue Cheese, Cider Vinaigrette

GF Creamy Cole Slaw, Sweet & Sour Dressing

Silver Dollar Rolls, Vermont Butter

DF Seared Crab Cakes, Corn Relish, Spicy Tartar Sauce

Baked Native Cod, Cracker Crumb Topping, Lemon Butter

Shrimp Scampi, White Wine, Butter, Parsley

GF-DF Herb Roasted Chicken, Honey Dijon Sauce

GF-V Steamed Broccoli, Lemon, Parsley

GF-DF Boston Baked Beans, Molasses

GF-V Rice Pilaf

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

DESSERT TABLE

Mini Pecan Pie, Brown Sugar, Vanilla

Apple Crisp Tartlets, Cinnamon

Cheesecake, Caramel

Coffee, Decaffeinated Coffee & Tea Station

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

New Englander Additions:

Beer Battered Fish & Chips, Tartar, Lemon

12

Native Lobster Rolls, 3oz

18 each

Half Steamed Native Lobster, Vermont Butter

Market

American Picnic

67

GF-DF Cucumber, Tomato & Radish Salad

Pickled Red Onion, Pink Peppercorn-Mint Vinaigrette

GF Creamer Potato Salad

Tarragon, Scallion, Hard Cooked Egg, Buttermilk Dressing

Ciabatta Bread, Vermont Butter

GF-DF *Chilled Beef Tenderloin

Watercress, Basil Cured Tomatoes, Salsa Verde

GF Plank Roasted Chilled Nordic Blue Salmon

Vidalia Onion - Dill Crust, Horseradish Cream

GF-DF Chilled Garlic Rosemary Chicken Breast

Lemon Pepper Aioli

GF-DF House Potato Chips, Sea Salt, Rosemary

GF-DF Bread & Butter Pickles, Sweet Onion

DESSERT TABLE

Apple Cinnamon Bars, Oat Crumble

Chocolate Decadence Bite, Dark Cocoa

Blueberry Cake, Lemon

Coffee, Decaffeinated Coffee & Tea Station

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

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, Green Goddess Dressing

Artisan Breadbasket, Vermont Butter

ENTREE Select One

GF *Petit Filet Mignon

Garlic Whipped Potato, Asparagus, Aged Balsamic Reduction

60

GF Roasted Natural Boneless Chicken

Creamy Parmesan Risotto, Spinach, Cured Tomato, Lemon

48

GF-DF Seared Natural Chicken Breast

Herb Roasted Fingerling Potatoes, Haricot Vert
Mushroom Madeira Sauce

48

New England Herb Crusted Cod

Toasted Orzo Pilaf, Glazed Baby Carrots, Lemon Chive Butter

48

GF Nordic Blu Salmon

Wild Mushroom-Corn Risotto, Asparagus, Balsamic Glaze

46

Cheese Ravioli

Pesto Cream, Oven Cured Tomatoes, Shaved Parmesan, Basil

40

GF-V Stuffed Golden Pepper

Mediterranean Vegetable, Olive & Basil Stuffing, Charred Tomato Sauce

40

GF-V Zucchini Noodles

Sautéed Zucchini Strings, Vidalia Onions, Vegan Parsley-Mint Pesto, San Marzano Pomodoro Sauce

45

DESSERT COURSE Select One

Vanilla 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

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 or served raw. 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, 2022.**

*My
David Blessing*

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

Trail Mix Bar	18
Create Your Own	
GF-DF Toasted Almonds, Walnuts, Dried Cherries, Golden Raisins	
GF-DF Dried Banana Chips, Toasted Coconut Flakes	
GF Chocolate Chips	
DF Pretzels	
GF-DF The Veggie	12
Carrot, Broccoli, Peppers, Cauliflower, Cherry Tomato, Cucumber	
Traditional Hummus, Green Goddess Dressing	
GF Fruit	12
Cubed Pineapple, Cantaloupe, Honeydew, Strawberry	
Orange Honey Yogurt Dip	
DF Ballpark Pretzel	10
Warm Salted Jumbo Pretzels	
Yellow & Honey Mustard Sauces	
House Potato Chips	12
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	

Build a Break

We recommend three to four Items for a complete break

Sweet

Chocolate Chip Cookies	4 each
Double Fudge Brownie	4 each
Scooter Pie, Chocolate Dipped Marshmallow Filled	4 each
Traditional Whoopie Pie	4 each
Donut Hole Bites, Vanilla & Chocolate	4 each

Savory

GF Individual Smart Food Popcorn	4 each
GF-DF Individual Gourmet Potato Chips	4 each
DF Individual Crispy Mini Pretzels	4 each
GF-DF Individual Vegetable Chips	4 each
DF Soft Pretzel Bites, Honey Mustard	4 each
GF-DF Individual Multigrain Tortilla Chips	4 each
DF Individual Stacey's Pita Chips, Salted	4 each

Energy Boost

House Trail Mix	4 each
Nutrition Bars	4 each
GF-V Whole Apples	4 each
GF-DF All Natural Plantain Chips	4 each
GF-DF Roasted Almonds, Sea Salt, Rosemary	4 each
Pineapple Kabobs, Cinnamon, Honey Yogurt Dip	4 each

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

