

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

| | |
|---|----|
| Continental | 34 |
| 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 | 45 |
| 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 | |
| | |
| Oatmeal Bar | 26 |
| Create Your Own | |
| 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 | |

| | |
|---|-------|
| Yogurt Bar | 30 |
| Create Your Own | |
| 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, Hon | |
| | |
| Breakfast & Brunch Additions | |
| GF-DF Hard Boiled Eggs , Malden Flake Salt, Cracker Pepper | 3each |
| DF Avocado Toast , Avocado, Multigrain Toast, Radish, Tomato | 12 |
| GF Vegetable Frittata , Mushroom, Spinach, Goat Cheese | 8 |
| Tomato Spinach Quiche , Basil, Mozzarella | 10 |
| GF Individual Greek Yogurts , Plain and Fruit | 8 |
| GF-DF Overnight Oats , Almond Milk, Chia Seed, Cinnamon | 7 |
| GF-DF Beeler's Pure Pork Apple Wood Smoked Bacon | 8 |
| GF-DF Beeler's Pure Pork Breakfast Sausage | 8 |
| GF-V Assorted Seasonal Berries | 11 |
| 1 Dozen Assorted Bagels , Plain and Chive Cream Cheese | 36 |
| Assorted Mini Breakfast Pastries , Sweet Butter, Fruit Preserves | 10 |
| GF Scrambled Cage Free Eggs , Chives | 8 |
| GF-V Home Fried Potatoes , Herbs | 6 |
| Croissant Sandwich , Cage Free Eggs, Smoked Bacon, Cheddar | 8 |
| Breakfast Wrap , Cage Free Eggs, Pepper Jack, Spinach, Salsa | 8 |
| GF Scottish Smoked Salmon Platter | 20 |
| Vine Ripe Tomato, Shaved Red Onion, Capers | |
| Bagels, Plain & Herbed Cream Cheese | |

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*My
Blessing*

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

Your Simple Brunch 60

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 40

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

Avocado Toast 40

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

GF-DF Mexican Sunrise 46

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

GF-DF Scrambled Cage Free Eggs 42

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

GF Spinach, Feta & Tomato Frittata 44

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

Tomato Spinach Quiche 44

Basil, Mozzarella, Herb Roasted Potatoes, Cured Tomato

Belgian Waffle 40

Fresh Strawberries, Cinnamon Whipped Mascarpone, Maple Syrup

Tableside Coffee and Tea Service

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Sandwich Cafe 58

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, Fresh Mozzarella, 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

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

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

PESCATARIAN

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

DF Mediterranean Tuna Salad, Olive, Caper, 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

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 55

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

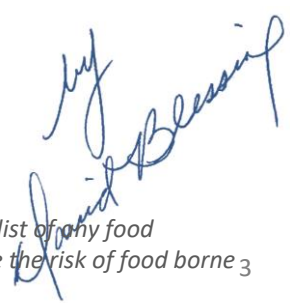
Whole Apple

Chocolate Chip Cookie

Coffee, Decaffeinated Coffee & Tea Station

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

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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, 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 Breadbasket, 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

60

Chinatown

GF-DF Artisan Greens Salad

Carrot, Cucumber, Tomato, Toasted Sesame Dressing

DF Lo Mein Noodle Salad

Crisp Vegetables, Cilantro Vinaigrette

GF-DF Crispy Mongolian Tofu & Broccoli, Chili, Garlic, Scallion

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, Mango Glaze

Sesame Cookie, Candied Ginger

Cookies, Coffee, Decaffeinated Coffee & Tea Station

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

70

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Pranzo Italiano

72

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 Grilled Eggplant Parmesan, Crushed Tomato, Mozzarella, Parmesan

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

Taqueria

75

GF Mexican Street Corn Salad

Corn, Cotija, Cilantro, Chili Lime Aioli

GF Mixed Greens

Tomato, Red Onion, Spiced Pepitas, Creamy Avocado Dressing

Build Your Own Fajitas, Warm Flour Tortillas

GF-DF Beef Barbacoa, Slow Braised Beef, Chili, Garlic

GF-DF Chicken Tinga, Shredded Chicken, Garlic, Tomato, Chipotle

GF-DF Oaxacan Roasted Whitefish, Cilantro, Lime

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

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New Englander 75
GF Local Greens
 Cranberries, Walnuts, Blue Cheese, Cider Vinaigrette
GF Creamy Cole Slaw, Sweet & Sour Dressing

Silver Dollar Rolls, Vermont Butter

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 17
Native Lobster Rolls, 3oz 24 each
Half Steamed Native Lobster, Vermont Butter Market
DF Seared 2oz Crab Cakes, Corn Relish, Spicy Tartar Sauce 20

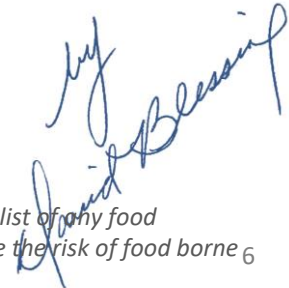
American BBQ 75
GF-DF Simple Green Salad
 Tomato, Carrot, Cucumber, Radish, Balsamic Vinaigrette

Savory Corn Bread Muffins, Honey Butter

GF-DF Grilled BBQ Chicken Breast, Honey Jalapeno Glaze
GF-DF Roasted Nordic Blue Salmon, Spice Rubbed
GF-DF North Carolina Style Pulled Pork, Sweet & Tangy
Classic Macaroni & Cheese, Three Cheeses, Cracker Crust
GF Coleslaw, Sweet & Sour
GF-V Baked Beans, Smokey Molasses
GF-DF Potato Salad, Onion, Celery, Hard Cooked Egg
GF-V Bread & Butter Pickles

DESSERT TABLE

Bourbon Pecan Tart, Chocolate Drizzle
Mini Peach Cobbler, Cinnamon
Lemon Chess Pie, Sugar Dusted
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 & Frisée 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 Red Wine Braised Beef Short Rib

Garlic Whipped Potato, Green Beans, Balsamic Jus 70

GF Roasted Natural Boneless Chicken

Creamy Parmesan Risotto, Cured Tomato, Lemon 65

GF-DF Seared Chicken Breast Medallions

Olive Oil Whipped Potato, Garlicky Broccoli Rabe 65

GF New England Herb Crusted Cod

Jasmine Rice Pilaf, Green Beans, Lemon Chive Butter 75

GF Nordic Blu Salmon

Corn, Spinach & Sweet Pea Risotto, Baby Carrots, Carrot Nage 70

Cheese Ravioli

Pesto Cream, Oven Cured Tomatoes, Shaved Parmesan, Basil 60

GF-V Stuffed Golden Pepper

Mediterranean Vegetable, Olive & Basil Stuffing, Charred Tomato Sauce 60

GF-V Zucchini Noodles

Sautéed Zucchini Strings, Vidalia Onions, Vegan Parsley-Mint Pesto, San Marzano Pomodoro Sauce 55

DESSERT COURSE Select One

Vanilla Cheesecake, Whipped Cream, Mint

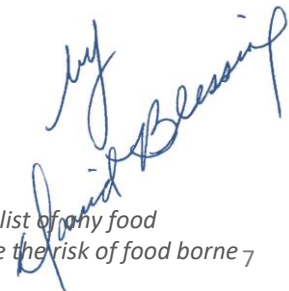
Chocolate Caramel Tart, Raspberry Coulis

Lemon Meringue Tart, Strawberry Sauce

Apple Crisp, Cinnamon Streusel, Salted Caramel Glaze

Tableside Coffee and Tea Service

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

| | |
|---|----|
| Trail Mix Bar | 20 |
| 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 The Veggie | 14 |
| GF-V Carrot, Broccoli, Peppers, Cauliflower, Cherry Tomato, Cucumber | |
| GF Green Goddess Avocado Dip | |
| | |
| GF Fruit | 14 |
| Cubed Pineapple, Cantaloupe, Honeydew, Strawberry | |
| Orange Honey Yogurt Dip | |
| | |
| DF Ballpark Pretzel | 12 |
| Warm Salted Jumbo Pretzels | |
| Yellow & Honey Mustard Sauces | |
| | |
| House Potato Chips | 14 |
| GF-DF Traditional Sea Salt & Pepper | |
| GF Rosemary Parmesan | |
| GF-DF BBQ Spice | |

Build a Break

We recommend three to four Items for a complete break

Sweet

| | |
|--------------------------------|--------|
| Chocolate Chip Cookies | 6 each |
| Double Fudge Brownie | 6 each |
| Salted Caramel Blondie | 6 each |
| Traditional Whoopie Pie | 6 each |

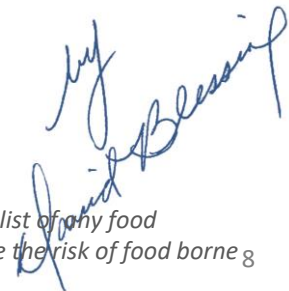
Savory

| | |
|---|--------|
| GF Individual Smart Food Cheddar Popcorn | 7 each |
| GF-V Skinny Pop , Original Salted Popcorn | 7 each |
| GF-V Kettle Corn , Sweet & Salty Popcorn | 7 each |
| GF-DF Individual Gourmet Potato Chips | 7 each |
| DF Individual Crispy Mini Pretzels | 7 each |
| GF-DF Individual Vegetable Chips | 7 each |
| DF Soft Pretzel Sticks , Honey Mustard | 7 each |
| GF-DF Individual Multigrain Tortilla Chips | 7 each |

Energy Boost

| | |
|--|--------|
| House Trail Mix | 7 each |
| Kind Protein Bars | 7 each |
| GF-V Whole Apples | 4 each |
| Pineapple Kabobs , Cinnamon, Honey Yogurt | 5 each |

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



This menu is only for groups of 15 people & under using our VIP rooms.

VIP room displays are out for a maximum of 2 hours & all items are room temperature. If hot items are requested a \$500 culinary fee is required; inquire with your event specialist for options available

| | |
|--|----|
| VIP Breakfast Sampler | 24 |
| GF-V Fresh Fruits & Berries | |
| GF Plain Greek Yogurt | |
| GF-V Toasted Granola , Almonds, Golden Raisins | |
| GF Frittata Egg Bites , Spinach, Tomato, Mozzarella | |
| | |
| VIP Cheese & Fruit | 16 |
| GF Cheddar , Havarti & Monterey Cheeses | |
| GF-DF Grapes , Melon, Strawberries | |
| DF Baguette & Crackers | |
| | |
| VIP Hummus & Crudit  | 14 |
| GF-V Fresh Assorted Garden Vegetables | |
| GF-V Traditional & Roasted Pepper Hummus | |
| DF Fresh Pita Bread | |
| | |
| VIP Antipasti | 18 |
| GF Genoa Salami & Provolone | |
| GF-V Marinated Country Olive Mix | |
| GF-V Sea Salt Marcona Almonds | |
| | |
| VIP Focaccia Pizza Select Two | 16 |
| <i>Room temperature baked focaccia pizza</i> | |
| Caramelized Onion , Roasted Garlic, Olives, Herbs, Pecorino | |
| Cured Tomato , Sweet Basil, Mozzarella | |
| Prosciutto , Arugula, Shaved Parmesan, Lemon | |
| | |
| VIP Crisp & Crunch | 12 |
| GF-V Crispy Corn Tortillas & House Made Sea Salt Potato Chips | |
| GF-V Smokey Chipotle Salsa | |

VIP Salads

| | |
|---|----|
| GF-DF Garden Greens | 8 |
| Cherry Tomatoes, Cucumber, Radish, Aged Red Wine Vinaigrette | |
| GF Quinoa Salad | 10 |
| Quinoa, Cranberries, Spinach, Toasted Almonds, Feta, Sherry Vinaigrette | |
| Farfalle Pasta Salad | 10 |
| Sweet Peppers, Spinach, Fresh Mozzarella, Olives, Lemon & Basil | |
| GF Caprese Salad | 10 |
| Cherry Tomato, Mozzarella & Basil | |

VIP Sandwich Wrap Platter

| | |
|---|----|
| Select Two | 20 |
| Chicken Caesar , Grilled Chicken, Romaine, Parmesan, Caesar Mayo | |
| DF Chicken Club , Bacon, Tomato, Lettuce, Lemon Aioli | |
| Caprese , Roasted Tomato, Mozzarella, Basil, Arugula | |
| Grilled Mediterranean Vegetables , Goat Cheese, Nut Free Pesto, Arugula | |
| DF BLT , Applewood Smoked Bacon, Tomato, Leaf Lettuce, Black Pepper Mayo | |

VIP Sweets

| | |
|--|----|
| Chocolate Chip Cookies and Fudge Brownies | 12 |
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