

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

Continental	34
GF-DF Seasonal Sliced Fruits , Mint	
Assorted Mini Pastries , Sweet Butter, Fruit Preserves	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Tea Station	
2% 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	
2% 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, Cinnamon	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Tea Station	
2% 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	
2% Milk, Half & Half, Sugars, Hon	
Breakfast & Brunch Additions	
GF-DF Hard Boiled Eggs , Flake Salt, Cracked Pepper	3each
DF Avocado Toast , Multigrain, Radish, Tomato	12
GF Vegetable Frittata , Mushroom, Spinach, Chevre	8
Tomato Spinach Quiche , Basil, Mozzarella	10
GF Individual Greek Yogurts , Plain and Fruit	8
GF-DF Overnight Oats , Almond Milk, Chia, Cinnamon	7
GF-DF Beeler's Pork Apple Wood Smoked Bacon	8
GF-DF Beeler's Pork Breakfast Sausage	8
GF-V Assorted Seasonal Berries	11
Dozen Assorted Bagels , Plain & Chive Cream Cheese	36
Assorted Mini Pastries , Sweet Butter, Fruit Preserves	10
GF Scrambled Cage Free Eggs , Chives	8
GF-V Home Fried Potatoes , Herbs	6
Croissant Sandwich , Egg, Smoked Bacon, Cheddar	8
Breakfast Wrap , Egg, 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
David Blessing*

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Your Simple Brunch

GF Seasonal Sliced Fruits, Mint

Assorted Mini Pastries, Sweet Butter, Fruit Preserves

60

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 & Cranberry Juices

Coffee, Decaffeinated Coffee & Tea Station

2% 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, Charcuterie Board, Farmhouse Cheese, carved 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, Sweet Butter, Fruit Preserves

ENTRÉE Select One

GF Good Morning Bowl

Greek Yogurt, Granola, Seasonal Fruits

Matcha, Honey & Mint

40

Avocado Toast

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

40

GF-DF Mexican Sunrise

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

46

GF-DF Scrambled Cage Free Eggs

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

42

GF Spinach, Feta & Tomato Frittata

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

44

Tomato Spinach Quiche

Basil, Mozzarella, Herb Roasted Potatoes, Cured Tomato

44

Belgian Waffle

Fresh Strawberries, Cinnamon Whipped Mascarpone, Maple Syrup

40

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

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, Pretzel Roll

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

Curried Chicken & Apple Salad, Watercress, Brioche Bun

Chicken Caesar Roll Up, Grilled Chicken, Parmesan Mayo

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

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

PESCATARIAN

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

DF Mediterranean Tuna Salad, Olive, Caper, Arugula, Focaccia

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

MEATS

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

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

Italian, Capicola, Mortadella, Salami, Provolone, Peppers, Oregano

***Roast Beef**, Pickled 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 Vegetable, Chevre, Pesto, Arugula, Focaccia

GF Individual Gourmet Potato Chips

GF-V Deli Pickle Spears

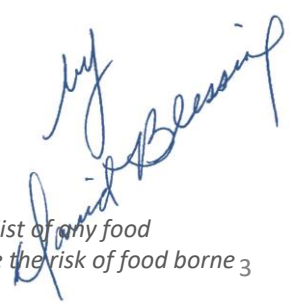
GF Creamy Cole Slaw, Sweet & Sour Dressing

DESSERT TABLE

Chocolate Chip Cookie and Fudge Brownies

Coffee, Decaffeinated Coffee & Tea Station

2% 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

2% Milk, Half & Half, Sugars, Honey

60

Chinatown

GF-DF Artisan Greens Salad

Carrot, Cucumber, Tomato, Ginger 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

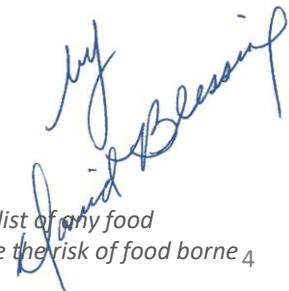
Sesame Cookie, Candied Ginger

Coffee, Decaffeinated Coffee & Tea Station

2% 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-V Tuscan Broccoli, Toasted Garlic, Fennel Pollen, Lemon

Grated Parmesan, Chili Flake

DESSERT TABLE

GF Espresso Panna Cotta, Cinnamon

GF Tiramisu Mousse Cup, Espresso

Mini Cannoli, Sweet Ricotta

Coffee, Decaffeinated Coffee & Tea Station

2% 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, Crispy Tortillas

DESSERT TABLE

Mexican Chocolate Tartlet, Cinnamon

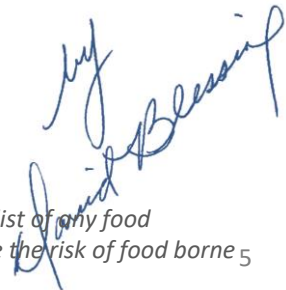
Caramel Flan, Vanilla

Mexican Cookies, Spiced

Coffee, Decaffeinated Coffee & Tea Station

2% 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
 2% 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

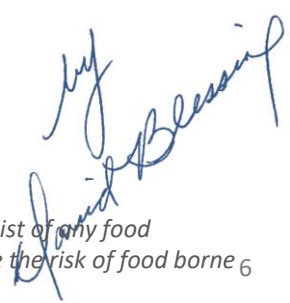
American BBQ 75
GF-DF Simple Green Salad
 Tomato, Carrot, Cucumber, Radish, Balsamic Vinaigrette

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
 2% Milk, Half & Half, Sugars, Honey



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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, Walnuts, Blue Cheese, Dried Cranberries, Cider Dressing

GF Arugula Salad

Cherry Tomato, Pine Nuts, Shaved Parmesan, Lemon 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
Lemon-Caper Sauce

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 Vegetables, Olive & Basil, Charred Tomato Sauce

60

GF-V Zucchini Noodles

Vidalia, Nut Free 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

Tablesides 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

*My
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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 & Crudité	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
Room temperature baked focaccia pizza	
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
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 Mayo	
DF Chicken Club , Bacon, Tomato, Lettuce, Lemon Aioli	
Caprese , Roasted Tomato, Mozzarella, Basil, Arugula	
Mediterranean Vegetables , Chevre, Nut Free Pesto, Arugula	
DF BLT , Smoked Bacon, Tomato, Lettuce, Black Pepper Mayo	

VIP Sweets

Chocolate Chip Cookies and Fudge Brownies	12
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Compliment your VIP room with a beverage station like Iced Coffee, Lemonade or Iced Tea. Please see our Softer Side menu for all options

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