

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

<p>Continental 34</p> <p>GF-DF Seasonal Sliced Fruits, Mint</p> <p>Assorted Mini Pastries, Sweet Butter, Fruit Preserves</p> <p>Fresh Orange, Grapefruit & Cranberry Juices</p> <p>Coffee, Decaffeinated Coffee & Tea Station</p> <p>2% Milk, Half & Half, Sugars, Honey</p>	<p>Yogurt Bar 30</p> <p>Create Your Own</p> <p>GF Non-Fat Greek Yogurt</p> <p>GF-DF Mixed Seasonal Berries, Fruit Jam, Golden Raisins</p> <p>GF-DF Toasted Granola, Sunflower Seeds</p> <p>Chocolate Chips, Honey, Agave Nectar</p> <p>Fresh Orange, Grapefruit & Cranberry Juices</p> <p>Coffee, Decaffeinated Coffee & Tea Station</p> <p>2% Milk, Half & Half, Sugars, Hon</p>
<p>American Classic 45</p> <p>GF-DF Seasonal Sliced Fruits, Mint</p> <p>Multigrain Toast, Jams, Vermont Butter</p> <p>GF Scrambled Cage Free Eggs, Chives</p> <p>GF-V Home Fried Potatoes, Herbs</p> <p>Apple Wood Smoked Bacon</p> <p>Fresh Orange, Grapefruit & Cranberry Juices</p> <p>Coffee, Decaffeinated Coffee & Tea Station</p> <p>2% Milk, Half & Half, Sugars, Honey</p>	<p>Acai Bowl 32</p> <p>Create Your Own</p> <p>GF Acai & Greek Yogurt Puree</p> <p>GF-DF Strawberry, Blueberry, Mango, Banana</p> <p>GF-DF Granola, Shredded Coconut, Chia Seeds, Honey</p> <p>Fresh Orange, Grapefruit & Cranberry Juices</p> <p>Coffee, Decaffeinated Coffee & Tea Station</p> <p>2% Milk, Half & Half, Sugars, Honey</p>
<p>Oatmeal Bar 26</p> <p>Create Your Own</p> <p>GF-DF Steel Cut Organic Oatmeal</p> <p>Chia Seeds, Flax Seeds, Goji Berries</p> <p>Dried Cranberries, Banana Chips</p> <p>Brown Sugar, Agave Nectar, Maple Syrup, Cinnamon</p> <p>Fresh Orange, Grapefruit & Cranberry Juices</p> <p>Coffee, Decaffeinated Coffee & Tea Station</p> <p>2% Milk, Half & Half, Sugars, Honey</p>	<p>Breakfast & Brunch Additions</p> <p>DF Avocado Toast, Multigrain, Radish, Tomato 12</p> <p>DF-V Chia Seed Pudding, Maple, Vanilla, Cocoa 10</p> <p>GF-DF Overnight Oats, Oat Milk, Chia, Cinnamon 7</p> <p>GF Vegetable Frittata, Mushroom, Spinach, Chevre 8</p> <p>Tomato Spinach Quiche, Basil, Mozzarella 10</p> <p>GF Individual Lobster Frittata, Spinach, Leek, Chive 15</p> <p>GF Individual Greek Yogurts, Plain and Fruit 8</p> <p>GF-DF Beeler's Pork Apple Wood Smoked Bacon 8</p> <p>GF-DF Beeler's Pork Breakfast Sausage 8</p> <p>GF-V Assorted Seasonal Berries 11</p> <p>Dozen Assorted Bagels, Plain & Chive Cream Cheese 36</p> <p>GF Scrambled Cage Free Eggs, Chives 8</p> <p>GF-V Home Fried Potatoes, Herbs 6</p> <p>Croissant Sandwich, Egg, Smoked Bacon, Cheddar 8</p> <p>Breakfast Wrap, Egg, Pepper Jack, Spinach, Salsa 8</p>

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, 2024.

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Your Simple Brunch 60

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

GF Individual French Style Yogurts, Plain and Fruit
GF-DF Toasted Granola, Golden Raisins, Cinnamon

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 Acai Bowl 42

Acai, Greek Yogurt, & Blueberry Puree
Toasted Granola, Banana, Mango, Strawberry
Shredded Coconut, 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, 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

60

GF-DF Garden Greens

Cherry Tomatoes, Cucumber, Radish, Aged Red Wine Vinaigrette

GF-DF Quinoa Salad

Sundried Cranberries, Apples, Spinach, Parsley, Sherry Dressing

Greek Lemon Orzo Salad

Feta Cheese, Green Olives, Dill, Lemon, Extra Virgin Olive Oil

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 Sub, 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-V Falafel Wrap, Hummus, Israeli Salad, Tahini, Wheat Wrap

Grilled Mediterranean Vegetable, Chevre, Nut Free Pesto, Arugula, Focaccia

V Marinated Eggplant, Peppers, Artichoke, Arugula, Tomato, Focaccia

Piadine

Grilled Italian Flatbread Wraps

Verdure, Grilled Eggplant, Peppers, Artichoke, Mozzarella, Tomato, Arugula

Tuscan, Grilled Chicken, Lemon-Rosemary Aioli, Arugula, Green Olive Relish

Calabria, Spicy Salami, Mozzarella, Broccoli Rabe, Cured Tomato

Italian Job, Prosciutto, Arugula, Parmesan, Artichoke, Lemon Aioli

GF Individual Gourmet Potato Chips

GF-V Deli Pickle Spears

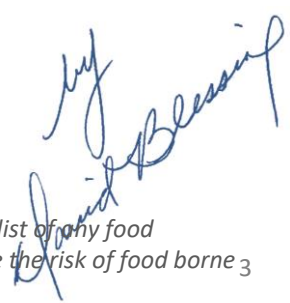
GF Creamy Cole Slaw, Sweet & Sour Dressing

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, Roasted Sweet Potato, 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, & Fruit Select Four

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

Dressings Select Two

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

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60

Chinatown

DF Chilled Sweet & Spicy Noodles

Sichuan Chili, Garlic, Shoyu Dressing

GF-V Smashed Cucumber Salad

Chili, Lime, Cilantro, Tamari, Toasted Sesame

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

GF-V Stir Fry Vegetables, Cabbage, Sesame

GF-DF Steamed White Rice

Garlic Chili Sauce, Chinese Hot Mustard, Chopsticks,
GF Tamari Soy Sauce

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

DESSERT TABLE

GF Matcha Green Tea Mousse Cup

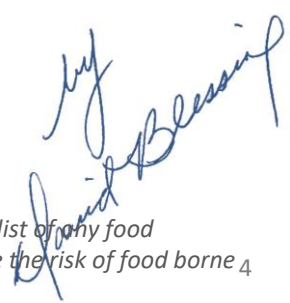
Cheesecake, Mango Glaze

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

Gorgonzola, Golden Raisins, White Balsamic 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

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 Birria Beef, Smoked Chili Braised Beef, Tomato

GF-DF Grilled Chipotle Chicken, Honey, Lime

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

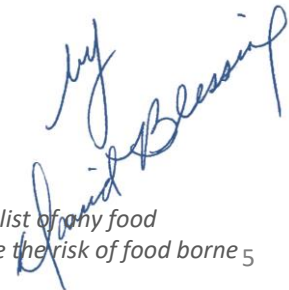
Tres Leches, Chantilly

Mexican Cookies, Spiced

Coffee, Decaffeinated Coffee & Tea Station

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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

Chocolate Bread Pudding, Sundried Cherries

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-V Sauteed Green Beans, Creole Spice, Garlic

GF Coleslaw, Sweet & Sour

GF-V Bread & Butter Pickles

DESSERT TABLE

Chocolate Caramel Tartlet, Orange

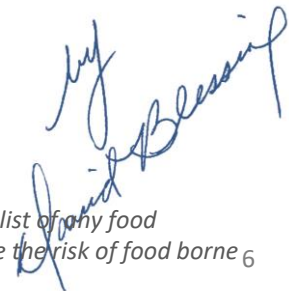
Mini Peach Cobbler, Cinnamon

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, Blue Cheese, Dried Cranberries, Cider Dressing

GF Arugula Salad

Cherry Tomato, Shaved Parmesan, Spiced Chickpeas
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 Grilled Australian Wagyu Bavette Steak 75

Roast Garlic Whipped Potato, Broccolini, Red Wine Jus

GF Roasted Natural Boneless Chicken 65

Creamy Parmesan Risotto, Cured Tomato, Lemon

GF-DF Seared Chicken Breast Medallions 65

Olive Oil Whipped Yukon Potato, Garlicky Broccoli Rabe
Lemon-Caper Sauce

GF-DF Honey Miso Roasted Cod 75

Jasmine Rice, Carrot-Pea Shoot Salad, Sesame Ginger Vinaigrette

GF Nordic Blu Salmon 70

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

Cheese Ravioli 60

Pesto Cream, Oven Cured Tomatoes, Shaved Parmesan, Basil

Eggplant Parmesan 60

Fiore Di Latte Mozzarella, Creamy Polenta, Basil Pomodoro

GF-V Lemon Artichoke Risotto 55

Roasted Tomato, Zucchini, Spinach, Oregano, Sicilian Extra Virgin Oil

TWO COURSE WORKING LUNCH 45

All Served In One Course, Select One Entrée. One Dessert &
Optional Protein

GF-DF Buddha Bowl

Brown Rice, Chickpea, Kale & Cabbage Slaw, Roasted Sweet Potato,
Radish, Charred Corn, Lemon Tahini Dressing

GF Classic Cobb Salad

Chopped Romaine, Cherry Tomato, Avocado, Hard Cooked Egg, Smoked Bacon,
Blue Cheese, Lemon Herb Vinaigrette

GF-DF Asian Crunch Salad

Romaine Hearts, Cabbage, Snow peas, Sprouts, Mandarin, Scallion
Crispy Rice Noodles, Ginger Sesame Dressing

Protein – Select One

GF-DF Grilled Natural Chicken Breast 10

GF-DF Poached Colossal Shrimp (4) 15

GF-DF Grilled Chilled Brandt Natural Skirt Steak 20

DESSERT COURSE Select One

Vanilla Cheesecake, Whipped Cream, Mint

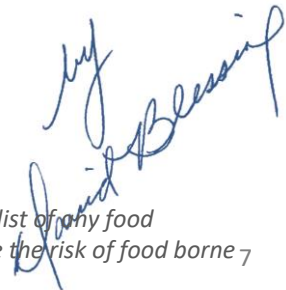
Chocolate Caramel Tart, Raspberry Coulis

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 Dried Cherries, Golden Raisins, Dried Cranberries,

GF-DF Dried Banana Chips, Toasted Coconut Flakes

GF Chocolate Chips, M&M's

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

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

Bite Size Whoopie Pie, Cream Filling 6 each

Savory

GF Individual Smart Food Cheddar Popcorn 7 each

GF-V Skinny Pop, Original Salted Popcorn 7 each

GF-DF Individual Gourmet Potato Chips 7 each

GF-V Individual Torres Black Truffle Potato Chips 9 each

DF Individual Crispy Mini Pretzels 7 each

DF Soft Pretzel Sticks, Honey Mustard 7 each

GF-DF Individual Multigrain Tortilla Chips 7 each

Energy Boost

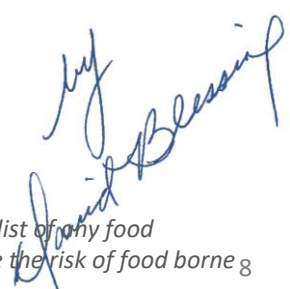
Awake Caffeinated Chocolate Bars 8 each

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, Golden Raisins	
GF Frittata Egg Bites, Spinach, Tomato, Mozzarella	
VIP Cheese & Fruit	16
GF Cheddar, Dill 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 Marinated Artichokes	
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-DF Quinoa Salad	10
Sundried Cranberries, Apples, Spinach, Parsley, Sherry Dressing	
Greek Lemon Orzo Salad	10
Feta Cheese, Green Olives, Dill, Lemon, Extra Virgin Olive Oil	
GF Caprese Salad	10
Cherry Tomato, Mozzarella & Basil	
VIP Sandwich Wrap Platter	20
Select Two	
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
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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