

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

<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>Avocado Toast Bar 30</p> <p>Create Your Own</p> <p>DF Multigrain Toast</p> <p>GF-V Smashed Avocado</p> <p>GF-DF Hard Cooked Egg</p> <p>GF-V Watermelon Radish, Tomato, Pickled Onions, Pea Shoots,</p> <p>GF-V Everything Bagel Spice, Malden Salt, Cracked Pepper, Olive Oil</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, Bee Pollen</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, 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>Breakfast Additions</p> <p>GF Individual Greek Yogurts, Plain and Fruit 8</p> <p>GF-V Assorted Seasonal Berries 11</p> <p>Assorted Bagels, Plain & Chive Cream Cheese 3ea</p> <p>V Avocado Toast, Multigrain, Radish, Tomato 12</p> <p>GF-DF Steel Cut Oatmeal, Brown Sugar, Golden Raisins 8</p> <p>DF-V Chia Seed Pudding, Oat Milk, Maple, Strawberry 10</p> <p>GF-DF Overnight Oats, Oat Milk, Chia, Cinnamon, Raspberry 8</p> <p>GF Scrambled Cage Free Eggs, Chives 8</p> <p>Croissant Sandwich, Egg, Smoked Bacon, Cheddar 8</p> <p>Breakfast Wrap, Egg, Pepper Jack, Spinach, Salsa 8</p> <p>GF Vegetable Frittata, Mushroom, Spinach, Chevre 8</p> <p>Tomato Spinach Quiche, Basil, Mozzarella 10</p> <p>GF-DF Thick Cut Smoked Bacon 9</p> <p>GF-DF Maple Pork Breakfast Sausage 9</p> <p>GF-DF Chicken Apple Sausage 9</p> <p>GF-V Home Fried Potatoes, Herbs 6</p> <p>GF-V Southwest Sweet Potato Hash, Corn, Black Bean, Peppers 10</p> <p>GF-V Cauliflower Hash, Sweet Onion, Herbs, Lemon Pepper 10</p>
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*My
David Blessing*

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BUFFET BREAKFAST

American Classic

45

GF-DF Seasonal Sliced Fruits, Mint
English Muffins, 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

Create a Brunch

To create a custom brunch unique simply add to the American Classic Buffet Breakfast. Choose from any of our breakfast additions, or from our seasonal menu cocktail hour displays, raw bar, or carved to order proteins.

PLATED BREAKFAST

FIRST COURSE

Seasonal Fruit & Mixed Berry Plate

Breakfast Pastry Basket, Sweet Butter, Fruit Preserves

ENTRÉE Select One

GF Breakfast 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, Roja 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

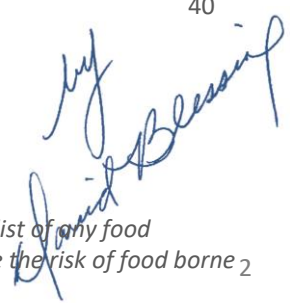
Basil, Mozzarella, Herb Roasted Potatoes, Cured Tomato

Belgian Waffle

40

Fresh Strawberries, Cinnamon Whipped Mascarpone,
Maple Syrup

Tableside Coffee and Tea Service



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

Sandwich Cafe

65

GF-DF Garden Greens

Cherry Tomatoes, Cucumber, Radish, Aged Red Wine Vinaigrette

GF-DF Quinoa Salad

Sundried Cranberries, Apples, Spinach, Parsley, Sherry Dressing

Pre-made Sandwiches Select Three

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

Sandwiches

POULTRY

BBQ Grilled Chicken, Lettuce, Tomato, Mayo, Potato Bread

Traditional Chicken Salad, Bibb Lettuce, Tomato, Whole Wheat

Grilled Chicken Caesar Wrap, Romaine, Sundried Tomato, Parmesan

Turkey Club, Smoked Bacon, Lettuce, Tomato, Mayo, Potato Bread

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

PESCATARIAN

DF Tuna Salad, Tomato, Leaf Lettuce, Red Onion, Hoagie Roll

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

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

MEATS

BLT, Smoked Bacon, Tomato, Lettuce, Mayonnaise, Potato Bread

DF Black Forest Ham, Lettuce, House Pickles, Dijon Aioli, Sourdough

Italian Hoagie, Capicola, Salami, Mortadella, Provolone, Giardiniera

DF *Roast Beef, Fig Jam, Watercress, Horseradish Aioli, Sourdough

Corned Beef, Swiss Cheese, Deli Mustard, Cole Slaw, Rye Bread

VEGETARIAN

Sabiche, Eggplant, Egg, Hummus, Tabbouleh, Pickles, Ciabatta

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

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

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

Buffalo Cauliflower Wrap, Carrot Slaw, Lettuce, Blue Cheese, Wheat Tortilla

Vegetarian Bahn Mie, Hoisin Eggplant, Pickled Vegetables, Spicy Mayo, Cilantro

GF Individual Gourmet Potato Chips

GF-V Deli Pickle Spears

GF Creamy Cole Slaw, Sweet & Sour Dressing

COFFEE & DESSERT TABLE

Chocolate Chip Cookie and Fudge Brownies

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

Sandwich Upgrades

Additional cost is per sandwich substitution.

Cold

New England lobster Roll, 5oz, Lemon Mayo, Bibb, Brioche +20

Sesame Crusted Rare Tuna, Asian Slaw, Wasabi Mayo, Brioche Roll +10

The Parma, Prosciutto, Stracciatella, Truffle Honey, Arugula, Ciabatta +5

"PBLT", Crispy Pork Belly, Butter Lettuce, Ripe Tomato, +8

Lemon Pepper Mayo, Potato Bread

Hot

Chicken Parmesan, Crisp Cutlet, Marinara, Mozzarella, Ciabatta +6

Nashville Hot Chicken, House Pickles, Ranch Slaw, Bibb, Texas Bread +6

Mushroom Cheese Melt, Exotic Mushrooms, 3 Cheese Blend +7

Caramelized Onions, Black Truffle, Potato Bread

Philly Steak & Cheese, Caramelized Onions, Provolone, Hoagie Roll +8

Korean BBQ Cheesesteak Sub, American Cheese, Kimchi, +8

Gochujang, Green Onions, Sesame Seeds

Wagyu Pastrami Reuben, Cole Slaw, Pickles, Swiss Cheese, +8

Thousand Island Dressing, Rye Bread

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Handwritten signature: David Blessing

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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 Six

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

Tuscan Grilled Chicken, Grilled Korean Chicken Thighs,
Chilled Norwegian Salmon, Poached Shrimp, Hard Cooked Cage Free Eggs,
Ponzu-Ginger Marinated Tofu, Crispy Spiced Falafel

GF-DF Grains, Seeds, & Fruit Select Four

Quinoa, Beluga Lentils, Brown Rice
Dried Cranberries, Dried Cherries, Dried Blueberries, Goji Berries
Chia Seeds, Flax Seeds, Bee Pollen

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

COFFEE & 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

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

COFFEE & DESSERT TABLE

GF Matcha Green Tea Mousse Cup

Cheesecake, Mango Glaze

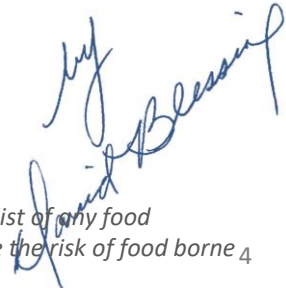
Sesame Cookie, Candied Ginger

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

COFFEE & 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, Tomatoes, 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

Yellow Rice

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

V Tortilla Soup, Fire Roasted Tomato, Cumin, Crispy Tortillas

COFFEE & DESSERT TABLE

Mexican Chocolate Tartlet, Cinnamon

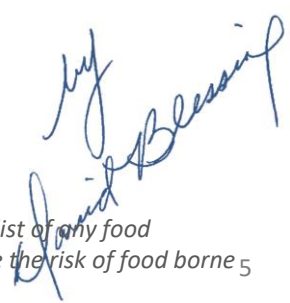
Tres Leches, Chantilly

Mexican Cookies, Spiced

Coffee, Decaffeinated Coffee & Tea Station

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New Englander

75

GF Local Greens

Cranberries, 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

Seared Crab Cakes, Corn Relish, Spicy Tartar Sauce

GF-DF Herb Roasted Chicken, Honey Dijon Sauce

GF-V Steamed Broccoli, Lemon, Parsley

GF-V Rice Pilaf

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

COFFEE & 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

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 Bread & Butter Pickles

COFFEE & DESSERT TABLE

Chocolate Caramel Tartlet, Orange

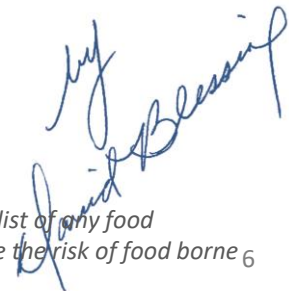
Mini Peach Cobbler, Cinnamon

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-DF Garden Lettuces (best for preset option-GF, DF, Nut Free)
Teardrop Tomatoes, Cucumber, Radish, Aged Balsamic Vinaigrette

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

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

Eggplant Parmesan 60
Fiore Di Latte Mozzarella, Creamy Polenta, Basil Pomodoro

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

GF-V Lemon Artichoke Risotto 55
Roasted Tomato, Zucchini, Spinach, Oregano, Sicilian Extra Virgin Oil

COFFEE & DESSERT TABLE

Based on 2 mini sized pieces per person (no substitutions)
A preselected variety of textures, flavors and ingredients that offer
options for all (GF, V and without nuts)

Stationed or Tableside Platter

Cake Truffle, Funfetti

Chocolate Brownie Bite, Cocoa

V Olive Oil Cake Bite, Citrus

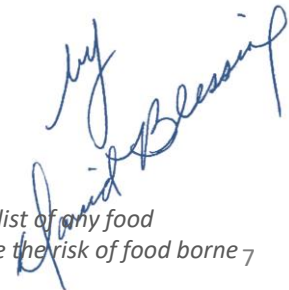
GF Panna Cotta, Vanilla Bean

GF Petit Cheesecake, Orange

Coffee, Decaffeinated Coffee & Tea Station

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WORKING LUNCH

55

ENTREE Select One

GF-DF Buddha Salad

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

GF Cobb Salad

Grilled Chicken, Romaine, Cherry Tomato, Avocado, Hard Cooked Egg, Smoked Bacon,
Corn, Blue Cheese, Lemon Herb Vinaigrette

GF-DF Power Salad

Grilled Chicken, Leaf Kale, Sugar Snap Peas, Cucumber, Radicchio, Dried Cranberries,
Fresh Blueberries, Sunflower Seeds, Orange Agave Dressing

PRESET 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

Protein Substitutes

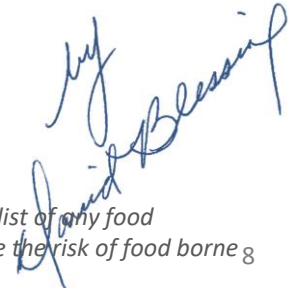
Replace grilled chicken with:

GF-DF Poached Colossal Shrimp (4) +6

GF-DF Grilled Chilled Brandt Natural Skirt Steak +10

GF-DF Rare Peppered Yellow Fin Tuna Loin +14

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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 7 each

Salted Caramel Blondie 7 each

Bite Size Whoopie Pie, Cream Filled 7 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 8 each

Energy Boost

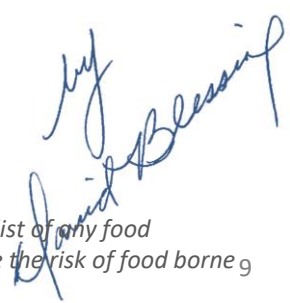
Awake Caffeinated Chocolate Bars 9 each

GF-V 88 Acres Nutrition Bars 10 each

GF-V Whole Apples 4 each

Pineapple Kabobs, Cinnamon, Honey Yogurt 6 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-V 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	
Traditional Chicken Salad , Bibb Lettuce, Tomato, Whole Wheat	
Grilled Chicken Caesar Roll Up , Romaine, Sundried Tomato, Mayo	
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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