

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

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, Oat Milk, Sugars, Honey	
Avocado Toast Bar	30
Create Your Own	
DF Multigrain Toast	
GF-V Smashed Avocado	
GF-DF Hard Cooked Egg	
GF-V Watermelon Radish, Tomato, Pickled Onions, Pea Shoots,	
GF-V Everything Bagel Spice, Malden Salt, Cracked Pepper, Olive Oil	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Tea Station	
2% Milk, Half & Half, Oat Milk, 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, Bee Pollen	
Chocolate Chips, Honey, Agave Nectar	
Fresh Orange, Grapefruit & Cranberry Juices	
Coffee, Decaffeinated Coffee & Tea Station	
2% Milk, Half & Half, Oat Milk, Sugars, Honey	

Acai Bowl

Create Your Own

GF Acai & Greek Yogurt Puree

GF-V Strawberry, Blueberry, Mango, Banana

GF-DF Granola, Shredded Coconut, Chia Seeds, Honey

Fresh Orange, Grapefruit & Cranberry Juices

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Oat Milk, Sugars, Honey

Breakfast Additions

GF Individual Greek Yogurts, Plain and Fruit 8

GF-V Assorted Seasonal Berries 12

Assorted Bagels, Plain & Chive Cream Cheese 3ea

DF Avocado Toast, Multigrain, Radish, Tomato 12

GF-V Steel Cut Oatmeal, Brown Sugar, Golden Raisins 8

GF-V Chia Seed Pudding, Oat Milk, Maple, Strawberry 10

GF-DF Overnight Oats, Oat Milk, Chia, Cinnamon, Raspberry 9

GF Scrambled Cage Free Eggs, Chives 10

GF-DF Hard Boiled Eggs, Chilled, Peeled 3ea

GF Prosciutto Egg Cups, Arugula, Mozzarella, Tomato 10

GF Vegetable Frittata, Mushroom, Spinach, Chevre 10

Tomato Spinach Quiche, Basil, Mozzarella 12

GF-DF Thick Cut Smoked Bacon 9

GF-DF Maple Pork Breakfast Sausage 9

GF-DF Chicken Apple Sausage 9

GF-V Home Fried Potatoes, Herbs 6

GF-V Southwest Sweet Potato Hash, Corn, Black Bean, Peppers 10

GF-V Cauliflower Hash, Sweet Onion, Herbs, Lemon Pepper 10

Handhelds

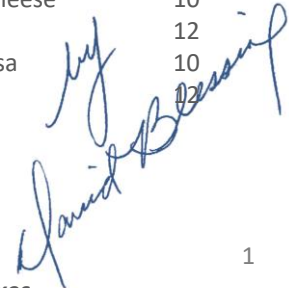
Breakfast Empanada, Egg, Chorizo, Monterey, Cilantro, Salsa Verde 12

English Muffin Sandwich, Soft Egg, Bacon, American Cheese 10

Croissant Sandwich, Egg, Smoked Bacon, Cheddar 12

Breakfast Tortilla Wrap, Egg, Pepper Jack, Spinach, Salsa 10

Savory Baked Croissant, Ham & Cheese 12



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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, Oat Milk, Sugars, Honey

Belgian Waffle Bar 30
Create Your Own
All Natural Artisan Belgian Waffles
V Strawberries, V Blueberries
GF Whipped Cream, GF Vermont Butter, GF Chocolate Chips
GF Chocolate Sauce, GF-V Maple Syrup

Fresh Orange, Grapefruit & Cranberry Juices
Coffee, Decaffeinated Coffee & Tea Station
2% Milk, Half & Half, Oat Milk, 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

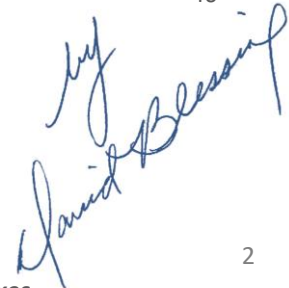
GF-DF Scrambled Cage Free Eggs 42
Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

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-V Garden Greens

Cherry Tomatoes, Cucumber, Radish, Aged Red Wine Vinaigrette

V Farfalle Pasta Salad

Cherry Tomato, Olives, Capers, Spinach, Basil, Lemon

Pre-made Sandwiches Select Three

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

Sandwiches

POULTRY

Lemon Pepper 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, Prosciutto Cotto, Provolone, Giardiniera

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

VEGETARIAN

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

Vegetarian Bahn Mie, Hoisin Eggplant, Pickled Vegetable, Spicy Mayo,

Cilantro

GF-V 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, Oat Milk, Sugars, Honey

Specialty Sandwiches Additions

Cold

New England Lobster Roll, 5oz, Lemon Mayo, Bibb, Brioche Roll 50

Sesame Crusted Rare Tuna, Asian Slaw, Wasabi Mayo, Brioche Roll 40

The Parma, Prosciutto, Stracciatella, Truffle Honey, Arugula, Ciabatta 30

Hot

Chicken Parmesan, Crisp Cutlet, Marinara, Mozzarella, Ciabatta 30

Nashville Hot Chicken, House Pickles, Ranch Slaw, Bibb, Texas Toast 30

Mushroom Cheese Melt, Exotic Mushrooms, 3 Cheese Blend 30

Caramelized Onions, Black Truffle, Potato Bread

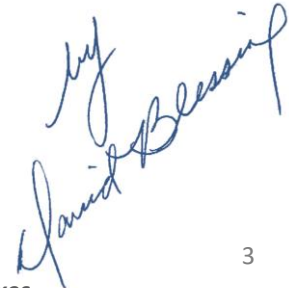
Philly Steak & Cheese, Caramelized Onions, Provolone, Hoagie Roll 30

Korean BBQ Cheesesteak Sub, American Cheese, Kimchi, 30

Gochujang, Green Onions, Sesame Seeds

Wagyu Pastrami Reuben, Cole Slaw, Pickles, Swiss Cheese, 30

Thousand Island Dressing, Rye Bread



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The Green Bowl

Create Your Own

GF-V Lettuces Select One

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 Grains, Seeds, & Fruit Select Four

Quinoa, Beluga Lentils, Brown Rice, Heirloom Wild Rice Blend

Dried Cranberries, Dried Cherries, Dried Blueberries, Goji Berries

Chia Seeds, Flax Seeds, Bee Pollen

GF-DF Proteins Select Three

Tuscan Grilled Chicken, Grilled Korean Chicken Thighs,

Chilled Norwegian Salmon, Poached Shrimp, Hard Cooked Cage Free Eggs,

V Ponzu-Ginger Marinated Tofu, **V** Crispy Spiced Falafel

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

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, Oat Milk, Sugars, Honey

60

American BBQ

GF-DF Simple Green Salad

Tomato, Carrot, Cucumber, Radish, Balsamic Vinaigrette

Savory Corn Bread Muffins, Honey Butter

GF Coleslaw, Sweet & Sour

GF-V Bread & Butter Pickles

Classic Macaroni & Cheese, Three Cheeses, Cracker Crust

GF-DF Grilled BBQ Chicken Breast, Honey Jalapeno Glaze

GF-DF Roasted Norwegian Salmon, Spice Rubbed

GF-DF North Carolina Style Pulled Pork, Sweet & Tangy

COFFEE & DESSERT TABLE

Chocolate Caramel Tartlet, Orange

Mini Peach Cobbler, Cinnamon

Lemon Chess Pie, Sugar Dusted

Coffee, Decaffeinated Coffee & Tea Station

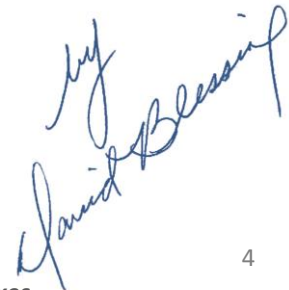
2% Milk, Half & Half, Oat Milk, Sugars, Honey

75

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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

DF Penne Pasta, Pomodoro Sauce, Basil

GF-V Tuscan Broccoli, Toasted Garlic, Fennel Pollen, Lemon

GF Grilled Eggplant Parmesan, Crushed Tomato, Mozzarella

GF-DF Lemon Garlic Roasted Chicken, Salsa Verde

Baked Icelandic Cod, Parmesan Panko Crusted, White Wine Butter

Grana Padano, 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, Oat Milk, Sugars, Honey

Taqueria

75

GF Mexican Street Corn Salad

Corn, Cotija, Cilantro, Chili Lime Aioli

GF-V Mixed Greens

Tomato, Red Onion, Cucumber, Creamy Avocado Dressing

Build Your Own Fajitas, Warm Flour Tortillas

V Yellow Rice

GF-V Fire Roasted Peppers & Sweet Onions

GF-DF Grilled Chipotle Chicken, Honey, Lime

GF-DF Oaxacan Roasted Whitefish, Cilantro, Lime

GF-DF Birria Beef, Smoked Chili Braised Beef, Tomato

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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*My
David Blessing*

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New Englander

75

GF Local Greens

Cranberries, Blue Cheese, Cider Vinaigrette

GF Creamy Cole Slaw, Sweet & Sour Dressing

Potato Rolls, Vermont Butter

GF-V Rice Pilaf

GF-V Steamed Broccoli, Lemon, Parsley

Baked Native Cod, Cracker Crumb Topping, Lemon Butter

Shrimp Scampi, White Wine, Butter, Parsley

GF-DF Herb Roasted Chicken, Honey Dijon Sauce

GF 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, Oat Milk, Sugars, Honey

New Englander Additions:

Fish & Chips, Tartar, Lemon

17

Native Lobster Rolls, 3oz

35 each

Half Steamed Native 1 ½lb Lobster, Vermont Butter

Market

Middle East Grill

75

GF-V Persian Salad

Cucumber, Tomato, Red Onion, Lemon, Parsley

GF-V Traditional Hummus, Tahini, Smoked Paprika

V Pocketless Pita Bread

GF-V Turmeric Rice

GF-V Roasted Peppers & Onions, Za'atar

GF-V Moroccan Spice Roasted Cauliflower, Orange

GF-DF Grilled Chicken Shawarma, Spiced

GF-DF Braised Greek Lamb, Garlic, Oregano, Mint, Lemon

GF White Garlic Sauce, GF-V Fiery Red Sauce

GF-V Lentil Soup, Lentils, Chickpeas, Tomato, Cilantro

COFFEE & DESSERT TABLE

GF Cheesecake Bite, Honey, Cinnamon

GF Greek Yogurt Panna Cotta, Orange

Sesame Shortbread Cookies, Vanilla

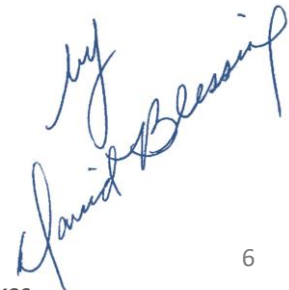
Coffee, Decaffeinated Coffee & Tea Station

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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 pre-selected 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

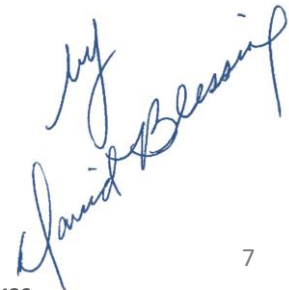
Coffee, Decaffeinated Coffee & Tea Station

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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

Italian Chopped Salad

Grilled Chicken, Romaine, Roasted Peppers, Onions, Cucumber,
Tomato, Chickpeas, Olives, Salami, Provolone,
Herbed Italian 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) +10

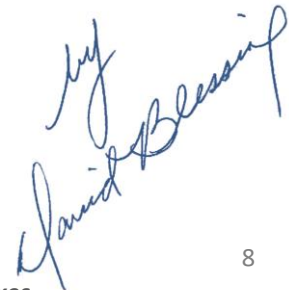
GF-DF Grilled Chilled Brandt Natural Skirt Steak +14

GF-DF Rare Peppered Yellow Fin Tuna Loin +20

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

Trail Mix Bar	22
Create Your Own	
GF-V Granola, Golden Raisins, Dried Cranberries,	
GF-V Dried Banana Chips, Toasted Coconut Flakes	
GF Chocolate Chips, M&M's	
DF Pretzels	
The Veggie	16
GF-V Carrot, Broccoli, Peppers, Cauliflower, Cherry Tomato, Cucumber	
GF Green Goddess Avocado Dip	
Fruit	16
GF-V Cubed Pineapple, Cantaloupe, Honeydew, Strawberry	
GF Orange Honey Yogurt Dip	
House Potato Chips	16
GF-V Traditional Sea Salt & Pepper	
GF Rosemary Parmesan	
GF-V BBQ Spice	
Ballpark	24
Mini Fenway Franks , Mustard, Ketchup, Relish	
Mini Beef Burger Slider , House Pickle, Special Sauce	
GF Buttery Popcorn Cup, Sea Salt	

Build a Break

We recommend three to four Items for a complete break

Sweet

Chocolate Chip Cookies	8 each
Double Fudge Brownie	8 each
Salted Caramel Blondie	8 each
Bite Size Whoopie Pie , Cream Filled	8 each

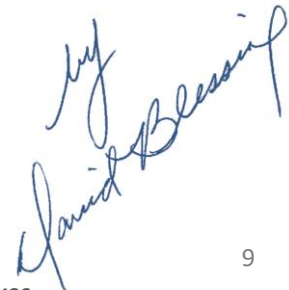
Savory

GF Individual Smart Food Cheddar Popcorn	8each
GF-V Skinny Pop , Original Salted Popcorn	8 each
GF-V Individual Gourmet Potato Chips	8 each
GF-V Individual Torres Black Truffle Potato Chips	10 each
V Individual Crispy Mini Pretzels	8 each
DF Soft Pretzel Sticks , Honey Mustard	8 each
GF-DF Individual Multigrain Tortilla Chips	8 each

Energy Boost

Awake Caffeinated Chocolate Bars	12 each
GF-V 88 Acres Nutrition Bars	12 each
GF-V Whole Apples	4 each
GF Pineapple Kabobs , Cinnamon, Honey Yogurt	8 each

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



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This menu is only for groups of 20 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	26
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	18
GF Cheddar, Dill Havarti & Monterey Cheeses	
GF-V Grapes, Melon, Strawberries	
DF Baguette & Crackers	
VIP Hummus & Crudit�	16
GF-V Fresh Assorted Garden Vegetables	
GF-V Traditional & Roasted Pepper Hummus	
DF Fresh Pita Bread	
VIP Antipasti	20
GF Genoa Salami & Provolone	
GF-V Marinated Country Olive Mix	
GF-V Marinated Artichokes	
VIP Crisp & Crunch	14
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

Select Two	20
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
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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
Minimum of 20 people

