



**EVENT**  
*Menu Options*

# BREAKFAST & BRUNCH

## *Buffet*

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**\$21 PER PERSON**

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*includes*

**Assorted Pastries**

**Fresh Fruit Display**

honey yogurt

**Brioche French Toast**

strawberry compote, vermont maple syrup,  
whipped cream

**Home Fries**

**Coffee & Tea**

### **MAINS**

*select one*

**Scrambled Eggs**

**Vegetable Quiche**

*select one*

**Applewood Smoked Bacon**

**Breakfast Sausage**

### **BRUNCH ADD-ONS** (optional):

**Pan-Seared Salmon** +8pp

cherry tomato-caper chutney

**Macaroni & Cheese** +5pp

parmesan, chive crumb

**Chicken Piccata** +7pp

capers, lemon, white wine sauce

**Herbed Chicken & Tortellini** +7pp

fire-roasted tomatoes, spinach, cheese tortellini,  
parmesan cream sauce

### **OTHER ENHANCEMENTS** (optional):

**Chef Attended Omelet Station** +8pp

**Chef Attended Waffle Station** +5pp

**Juice Station** +2pp

# LUNCH Buffet

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**\$26 PER PERSON WITH TWO (2) MAINS**

**\$32 PER PERSON WITH THREE (3) MAINS**

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*includes*

**Warm Rolls**

butter

**Coffee & Tea**

## STARTERS

*select one*

**Traditional Caesar Salad**

crisp romaine, parmesan, herb croutons, house caesar dressing

**Baby Greens Salad**

cherry tomatoes, cucumbers, carrots, balsamic vinaigrette

## MAINS

*select two or three*

**Macaroni & Cheese**

parmesan, chive crumb

**Chicken Piccata**

capers, lemon, white wine sauce

**Herbed Chicken & Tortellini**

fire-roasted tomatoes, spinach, cheese tortellini,

parmesan cream sauce

**Baked Cod**

buttery panko crumb, lemon butter sauce

**Pan-Seared Salmon**

cherry tomato-caper chutney

**Sliced Sirloin**

mushroom-red wine sauce

**Assorted Cold Cut Wraps**

**choice of two (2):** turkey, roast beef, ham, or veggie

## SIDES

*select two*

**Roasted Potatoes**

**Seasonal Vegetable**

**House Pasta Salad**

**Fresh Fruit Display**

# DINNER

## Buffet

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\$32 PER PERSON WITH TWO (2) MAINS

\$38 PER PERSON WITH THREE (3) MAINS

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*includes*

**Warm Rolls**

butter

**Coffee & Tea**

### STARTERS

*select one*

**Traditional Caesar Salad**

crisp romaine, parmesan, herb croutons, house caesar dressing

**Baby Greens Salad**

cherry tomatoes, cucumbers, carrots, balsamic vinaigrette

### MAINS

*select two or three*

**Macaroni & Cheese**

parmesan, chive crumb

**Chicken Piccata**

capers, lemon, white wine sauce

**Herbed Chicken & Tortellini**

fire-roasted tomatoes, spinach, cheese tortellini,  
parmesan cream sauce

**Baked Cod**

buttery panko crumb, lemon butter sauce

**Pan-Seared Salmon**

cherry tomato-caper chutney

**Sliced Sirloin**

mushroom-red wine sauce

**Herb-Rubbed Turkey Breast**

**Chef Attended Carving Station +4pp**

sage gravy

**Garlic-Rubbed Beef Tenderloin**

**Chef Attended Carving Station +7pp**

red wine sauce

**Slow Roasted Prime Rib**

**Chef Attended Carving Station +6pp**

au jus

### SIDES

*select two*

**Roasted Potatoes**

**Sour Cream & Chive Mashed Potato**

**Seasonal Vegetable**

# Plated SELECTIONS

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TWO COURSES | PRICED PER PERSON

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*includes*

**One (1) Soup or Salad Starter\***

**Seasonal Vegetable**

**Chef's Potato**

**Warm Rolls**

butter

**Coffee & Tea**

*\*Add an additional "STARTER" course +6pp*

## STARTERS

*select one*

**Chef's Seasonal Soup**

**New England Clam Chowder**

**Traditional Caesar Salad**

crisp romaine, parmesan, herb croutons,  
house caesar dressing

**Baby Greens Salad**

cherry tomatoes, cucumbers, carrots,  
balsamic vinaigrette

**Baby Arugula Salad**

candied walnuts, vermont goat cheese, dried cherries,  
honey-sherry vinaigrette

## MAINS

*select two or three*

**Pan-Roasted Chicken Breast | 28**

port-shallot reduction

**Provolone & Prosciutto Stuffed Chicken | 30**

madeira mushroom sauce

**Baked Cod | 28**

buttery panko crumb, lemon butter sauce

**Pan-Seared Salmon | 30**

cherry tomato-caper chutney

**Mushroom Risotto | 25**

parmesan, truffle oil

**Grilled Filet Mignon | 42**

red wine sauce

**Surf & Turf | 54**

herb-roasted petite filet mignon, shallot confit butter,  
poached lobster tail

# ADD-ONS, ENHANCEMENTS + *Cocktail Event* OPTIONS

## PASSED HORS D'OEUVRES

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### PRICED PER PIECE

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*Minimum 25 Pieces*

#### **Shrimp Cocktail | 4**

house cocktail sauce

#### **Bacon Wrapped Scallops | 4.5**

maple drizzle

#### **Mini Crab Cakes | 4**

red pepper aioli

#### **Vegetable Spring Rolls | 2.25**

honey mustard sauce

#### **Phyllo-Wrapped Spinach & Feta | 2.25**

#### **Caprese Skewers | 2.5**

basil oil, aged balsamic

#### **Chicken Satay Skewers | 3**

peanut sauce

#### **Teriyaki Beef Skewers | 3.5**

scallions

#### **Mini Grilled Cheese | 5**

tomato soup shooter

#### **Mini Burger Sliders | 4**

american cheese

#### **Mini Beef Wellington | 4**

#### **Fried Chicken Bites | 3.5**

pink peppercorn-honey sauce

## STATIONARY DISPLAYS

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### PRICED PER PERSON

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#### **Vegetable Crudités +6pp**

assorted fresh cut vegetables, hummus and house ranch dip

#### **Cheese & Charcuterie +8pp**

artisinal cheeses, cured meats, fruit preserves, fruit and crackers

#### **Antipasto +9pp**

marinated artichokes, olives and roasted red peppers, spiced walnuts, assorted meats and cheeses, crostini

#### **Raw Bar | market price**

shrimp cocktail, local oysters and little necks, house cocktail sauce, mignonette, horseradish, fresh lemons

## BUILD YOUR OWN

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### PRICED PER PERSON

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#### **Macaroni & Cheese Bar | 12**

cavatappi tossed in a three cheese sauce  
*toppings: ham, bacon, tomatoes, chive breadcrumbs*

#### **Mashed Potato Bar | 10**

yukon gold and sweet mashed potatoes  
*toppings: bacon, cheddar, sour cream, chives, whipped butter*

#### **Taco Station | 14**

ground beef, grilled chicken, soft flour tortillas  
*toppings: pepper jack cheese, sour cream, lettuce, tomatoes, guacamole, pickled jalapenos*

#### **Pasta Station | 12**

choise of alfredo or marinara sauce  
*toppings: seasonal*

## CARVING STATIONS

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### PRICED PER PERSON

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#### **Herb-Rubbed Turkey Breast +15pp**

sage gravy

#### **Garlic-Rubbed Beef Tenderloin +18pp**

red wine sauce

#### **Slow Roasted Prime Rib +17pp**

au jus

# DESSERTS

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## PLATED DESSERTS

*select one*

**Flourless Chocolate Cake | 9**

vanilla ice cream

**Chocolate Mousse | 7**

whipped cream

**Seasonal Shortcake | 8**

whipped cream

**Seasonal Bread Pudding | 9**

whipped cream

## DESSERT STATIONS

*select one*

**Assorted Cookies & Brownies | 6**

chocolate chip and oatmeal raisin cookies,  
blondie and chocolate brownies

**Build Your Own Shortcake Bar | 9**

buttery sweet biscuit

*toppings: seasonal fruit compote, whipped cream*

**Chocolate Dipped Strawberries | 8**

**Donut Station | 8**

chef's selection of doughnut holes, chocolate fondue,  
whipped cream

Gluten-friendly options available upon  
request.

*Modifications and additional charges may apply.*

***Room fees and minimums apply.***

Pricing is subject to a 7% state and local tax, 20% gratuity  
and 5% administrative fee,

Speak with a Sales Manager for details.