

MEETING MENU

choose 1 bread, 1 fruit, 3 mains: 65 per person

choose 1 bread, 1 fruit, 4 mains: 75 per person

BREADS | select 1

Assorted NY Bagels

plain cream cheese + smoked salmon, scallion or strawberry

Pastry Basket *croissant, pain au chocolate, seasonal fruit turnovers*

blueberry muffins, olive oil muffins, scones, cinnamon cream cheese danish

FRUITS | select 1

Seasonal Fresh Sliced Fruit

Greek Yogurt Parfait *berries, granola & vin cotto*

Chia Bowl *almond & coconut milk, maple syrup, stone fruit*

MAINS | select 3 or 4

Stone Ground Oatmeal *farro, honey, dried fruit*

Brioche French Toast *whipped cream, toasted coconut, pineapple compote*

Blueberry Oat Pancakes *lemon curd, whipped cream*

Roasted Tomato Quiche *goat cheese, basil*

Egg White Frittata *hen of the woods mushrooms, spinach, gruyère*

Pecorino Scrambled Eggs *fresh herbs*

Charcuterie Platter *cured meat, artisanal cheeses & carta di musica (+10)*

Smoked Salmon *red onion, capers, chopped eggs, assorted NY bagels & cream cheese (+15)*

SIDES | 12 per person, per item

Buttered Anson Mills Grits

Herb Roasted Garlic Potatoes

Chicken Apple Sausage Links

Grilled Andouille Sausage

Leidy's Thick Sliced Bacon

Roasted Asparagus *lemon, pecorino*

Pricing based on groups of 10 or more

Surcharge of \$500 required for groups less than 10

BREAKFAST BUFFET

choose 2 salads, 2 mains, and 1 dessert: **110** per person
choose 3 salads, 3 mains, and 2 desserts: **125** per person

STARTERS & SALADS

Baby Kale Caesar Salad caesar dressing, herb breadcrumbs, pecorino
Baby Spinach Salad strawberry, poached rhubarb, goat cheese, wild berry vinaigrette
Watermelon Salad herb marinated feta, persian cucumber, arugula, extra virgin olive oil
Cavatelli summer corn pesto, jalapeño, red onion, sundried tomato

MAINS

Confit Byaldi oregano, heirloom tomato vinaigrette
Asparagus Risotto crème fraiche, fresh herbs
Shrimp & Grits pickled okra, fresh herbs
Branzino snap pea risotto, beurre fondue, fine herbs, pea shoots
Roasted Chicken rainbow carrots, spiced fried shallot, coconut squash purée, fresh herbs
Hanger Steak roasted fingerling potatoes, green pea purée, spring onion, mint mustard sauce

SIDES | 12 per person, per item

Heirloom Carrots pistachio, honey
Garlic Creamed Spinach nutmeg
Ratatouille tomato, oregano
Roasted Asparagus lemon, pecorino
Tri Color Roasted Beets chives, whipped ricotta
Heirloom Tomato & Corn basil, pickled onion, red wine vinegar

DESSERTS

Carrot Cheesecake brandy snap, dulce de leche
Chocolate Raspberry Roulade raspberry mousseline, raspberry mirror glaze
Passionfruit Mousse blackberry meringues, blackberries, lace cookie
Chocolate Butterscotch Panna Cotta butterscotch sauce, cocoa tuile, chocolate shortbread

*Pricing based on groups of 10 or more
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LUNCH BUFFET

SAVORY + SWEET ADDITIONS

MORNING BREAK 35

Fresh Squeezed Green Juice & Orange Ginger Juice

House Made Granola & Yogurt Fruit Cups

Choose 1:

Zucchini Bread

Mixed Berry Crumb Cake

Morning Glory Muffins

Chocolate Coconut Cashew Bars

AFTERNOON BREAK 35

Hummus, Carrots & Pita Chips

Fruit Skewers

Choose 1:

Mixed Berry Crumb Cake

Chocolate Coconut Cashew Bars

Homemade Cookies: *Carrot Cake, Brownie & Chocolate Chip*

SNACKS 35 / select 3

Each additional item **15pp**

Fresh Cut Fruit or Whole Fruits

Dried Fruit & Nuts

Assorted Granola Bars

Pretzels & Mustard

Carrots & Celery + Dip

Potato Chips + Dip

Cacio e Pepe Popcorn

Marinated Olives

Mixed Spiced Nuts

Chef's Choice of Petit Fours

Assorted Chocolate Truffles or Bonbons

Homemade Cookies: *Carrot Cake, Brownie & Chocolate Chip*

MARKET TABLE 60

artisanal cheese & salumi, carta di musica

choice of spring vegetable crudité & dips or fresh fruit, dried fruit & nuts

THE DOUGH ART 30

Choose 4 Flavors:

Piña Colada

Orange Creamsicle

Cookies & Cream

Frosted Strawberry with Sprinkles

Frosted Chocolate with Sprinkles

Classic Glazed

Lemon Iced Tea Glazed

Cherry Lime Glazed

Lemon Sugar

Chai Spice Sugar

BEVERAGES

BEVERAGE STATION

Full Day Meeting: **60** per person

Half Day Meeting: **30** per person

Freshly Brewed Coffee, Assorted Teas

Evian Still & Sparkling Water

Assorted Sodas

FLAVORED ICED TEAS 5 per person, per item

Lemon Verbena Iced Tea

Lavender Mint Iced Tea

SPECIALTY MOCKTAILS 6 per person, per item

Hibiscus Spritz *hibiscus and linden flowers, lemon, soda*

Strawberry Limeade *fresh strawberry, lime, soda*

Blueberry Lemonade *fresh blueberry, mint*

Iced Chai Latte *chai tea, agave, soy milk, cinnamon stick*

JUICE BAR STATION

Chef's selection of 3 seasonal freshly squeezed juice

***Price to vary based on group size and duration*

POP FIZZ CLINK BAR

Italian Prosecco

Juices: *White Peach, Orange, Grapefruit,*

Passionfruit, Strawberry, Blueberry

Fresh Berry Topping

BLOODY MARY BAR

Bloody Mary & Bloody Maria

Vodka, Blanco Tequila & Mezcal

Toppings to include:

Maple Sugar Bacon, Celery Sticks

Cucumber, Olive & Lemon Skewers

Pickled Okra & Cherry Tomato Skewers

Hot Sauce & Worcestershire Sauce