

# MEETING

*Pricing based on groups of 10 or more  
Surcharge of \$500 required for groups less than 10*

## BREAKFAST BUFFET

### BREADS, PASTRIES & GRAINS

select one

**Breakfast Cereals** *Granola, Milks*

**Toasted Artisanal Breads** *Butter & Jams*

**Assorted Bagels** *Cream Cheese & Macerated Berries*

**Pastry Basket** *Croissant, Chocolate Croissant, Muffin, Scone*

### DAIRY & FRUITS

select one

**Fresh Sliced Fruit** *Vanilla*

**Seasonal Smoothie** *Berries, Fruit, Yogurt*

**Greek Yogurt Parfait** *Berries & Granola*

**Chia Bowl** *Coconut, Pomegranate & Granola*

### EGGS, MEATS & PORRIGES

choose 3

choose 4

**Buckwheat Waffle** *Cream & Jam*

**Oatmeal** *Brown Sugar, Maple Syrup & Berries*

**Egg White Frittata** *Mushrooms & Caramelized Onion*

**Pecorino Scrambled Eggs** *Fresh Herbs, Crème Fraîche*

### CURED & SMOKED

**Smoked Salmon** *Red Onion, Capers & Chopped Eggs*

**Charcuterie Platter** *Cured Meat, Artisanal Cheeses & Carta Di Musica*

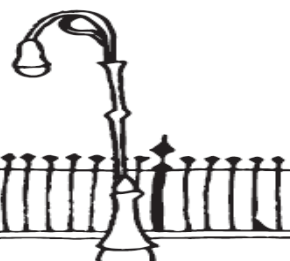
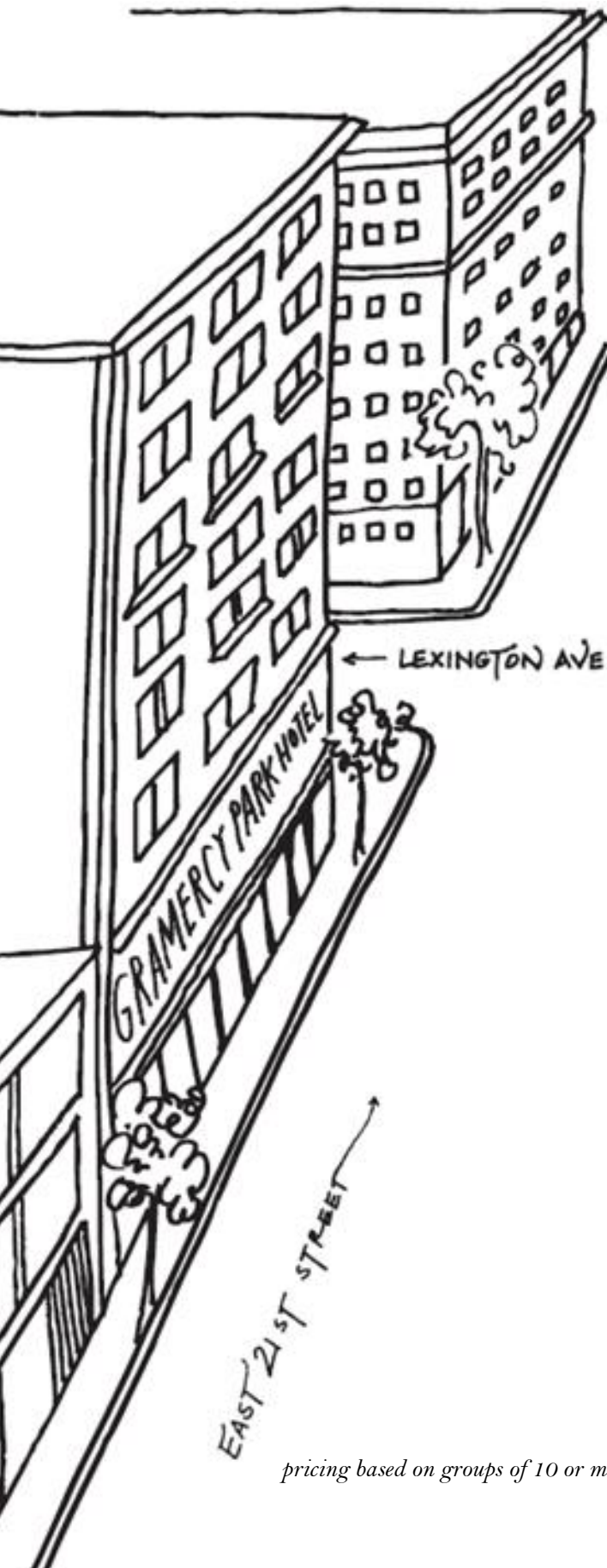
### SIDES

**Crispy Yukon Potatoes**

**Leidy's Thick Sliced Bacon**

**Chicken Apple Sausage Links**

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# LUNCH BUFFET

*Choose 2 salads, 2 mains, and 1 dessert*  
*Choose 3 salads, 3 mains, and 2 desserts*

## STARTERS & SALADS

**Bitter Greens** *Grapes, Black Pepper Pecorino Dressing*  
**Baby Lettuces** *Pickled Vegetables, Parmesan Cheese*  
**Endive** *Hazelnuts, Blue Cheese, White Balsamic*  
**Caesar Salad** *Kale, Celery Heart, Filone*  
**Cucumber Gazpacho** *Grapes, Almonds, Yogurt*  
**Minestrone** *Butter Beans, Swiss Chard*

## SANDWICHES

**Roasted Vegetables** *Goat Cheese, Pickled Peppers, Fresh Herbs*  
**Salumi Sandwich** *Provolone & Olive Tapenade*  
**Grilled Chicken Wrap** *Avocado, Arugula, Spicy Mayo & Swiss Cheese*  
**Roasted Steak** *Horseradish Cream*

## MAINS

**Wild Mushroom Risotto** *Parmesan, Thyme*  
**Loup De Mer** *Braised Red Cabbage, Dill*  
**Arctic Char** *Roasted Baby Onions & Citrus Vinaigrette*  
**Roasted Chicken** *Herb Spätzle, Artichoke, Tomato Jam*  
**Sirloin** *Tomato & Market Vegetable Panzanella*

## SIDES

**Farrotto** *Onion Celery, Parmesan*  
**Broccoli Rabe** *Chili Flake, Garlic*  
**Roasted Potatoes** *Rosemary, Garlic*

## DESSERTS

**Yogurt Panna Cotta**  
*Peaches, Blackberries, Candied Almonds*

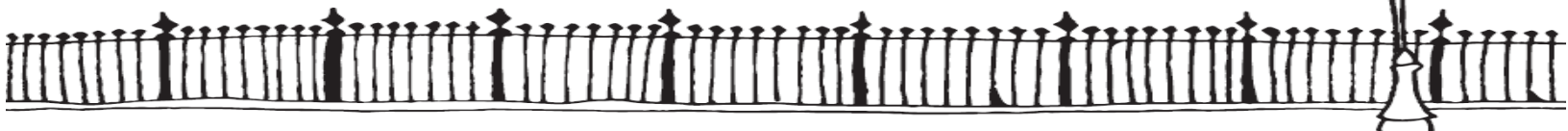
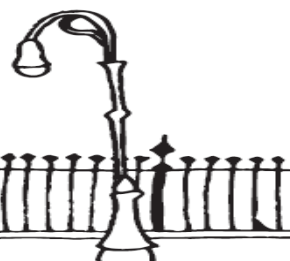
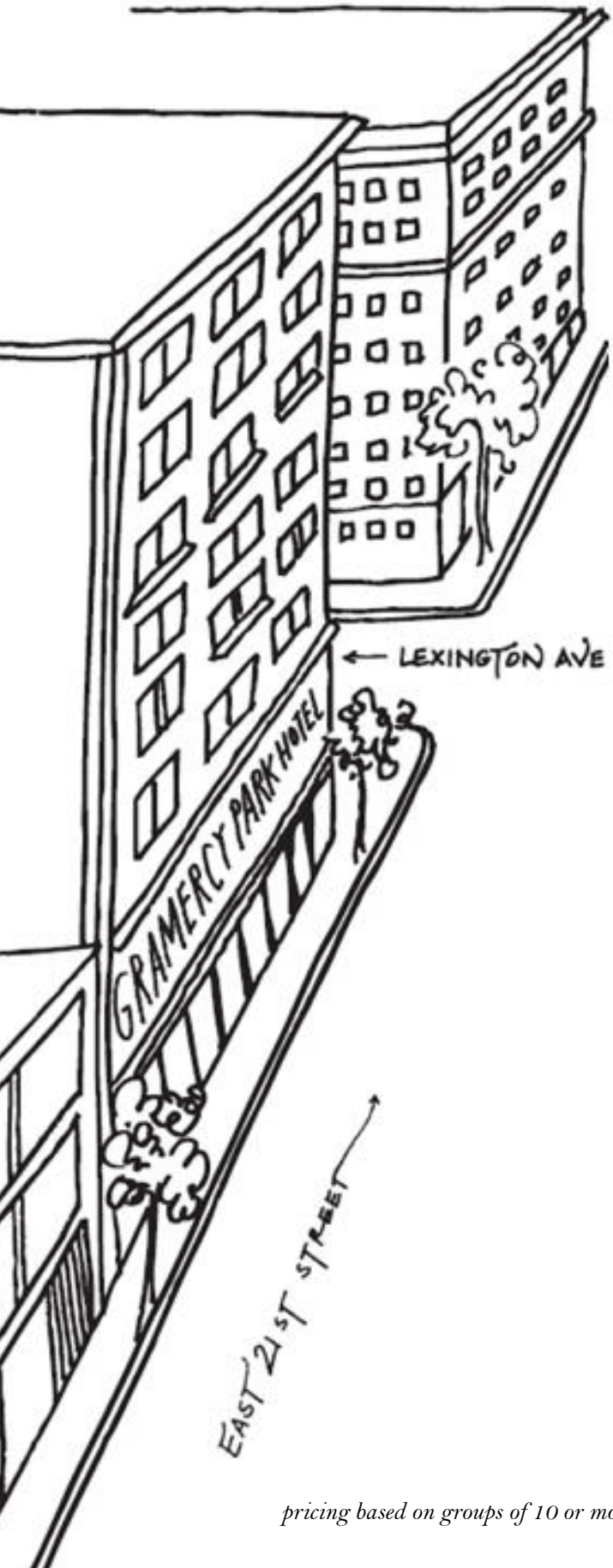
**Banana Tart**  
*Bananas, Vanilla Custard, Caramel & Chocolate Sauce*

**Strawberry Shortcake**  
*Vanilla Bean Biscuit, Strawberry Compote, Sweet Cream*

**S'mores Cheesecake**  
*Dark Chocolate Cheesecake, Graham Crumble, Toasted Meringue*

**Chocolate Raspberry Mousse Cake**  
*Chocolate Cake, Chocolate & Raspberry Mousse, Cocoa Crunch, Raspberries*

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# **BREAKS**

## **MORNING BREAK**

Fresh Squeezed Green Juice & Orange Ginger Juice  
House Made Granola & Yogurt Fruit Cups  
Seasonal Muffins

## **AFTERNOON BREAK**

Fresh Squeezed Green Juice & Orange Ginger Juice  
House Made Granola & Yogurt Fruit Cups  
Seasonal Muffins

## **SNACKS**

Fresh Cut Fruit Or Whole Fruits  
Dried Fruit & Nuts  
Assorted Granola Bars  
Pretzels & Mustard  
Carrots & Celery With Dip  
Potato Chips With Dip  
Marinated Olives  
Assorted Spiced Nuts  
Chef's Choice Of Petit Fours  
Homemade Cookies  
Assorted Chocolate Truffles  
Cheese & Pepper Popcorn  
Sugar & Spice Popcorn

## **BEVERAGES**

### **BEVERAGE STATION**

Full Day Meeting  
Half Day Meeting

Freshly Squeezed Breakfast Juices  
Freshly Brewed Coffee, Loose Leaf Teas  
Evian Still & Sparkling Water  
Assorted Sodas

### **FLAVORED ICED TEAS**

#### **NON-ALCOHOLIC**

Sparkling Blueberry Lemonade  
**Strawberry Spritzer** *Lemon, Strawberry, Mint, Soda*  
**Fruit Sparkler** *Grapefruit, Pomegranate, Soda*

