

MEETING

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

BREAKFAST BUFFET

Includes Freshly Squeezed Juices, Coffee, Loose Leaf Teas

BREADS, PASTRIES & GRAINS

select one

Assorted Bagels

Plain Cream Cheese & Choice of: Smoked Salmon, Scallion or Strawberry

Pastry Basket

*Croissant, Pan Au Chocolate, Seasonal Fruit Turnovers
Blueberry Muffins, Olive Oil Muffins, Scones, Cinnamon Cream Cheese Danish*

FRUITS & VEGETABLES

select one

Seasonal Fresh Sliced Fruit

Greek Yogurt Parfait *Berries, Granola & Vin Cotto*

Chia Bowl *Almond & Coconut Milk, Passionfruit, Maple & Pomegranate*

EGGS & GRAINS

choose 3: 65 per person | choose 4: 75 per person

Maple Cinnamon French Toast *Caramelized Apple Compote*

Whole Grain Pancakes *Lemon Curd, Cardamom Whipped Cream*

Caramelized Onion Tart *Gruyère, Market Greens*

Egg White Frittata *Butternut Squash, Sage, Market Greens*

Pecorino Scrambled Eggs *Fresh Herbs, Grilled Sourdough*

MEAT & FISH

10 per item, per person

Buttermilk Fried Chicken *Cornmeal Waffle, Pickled Chili Honey*

Smoked Salmon Carpaccio *Hard Boiled Eggs, Red Onion, Capers & Carta di Musica*

Arctic Char *Citrus Glazed Fennel, Chestnut Crumble, Roasted Piquillo Pepper & Almond Purée*

Steak Frites *Tarragon Béarnaise, Market Greens*

SIDES

10 per person, per item

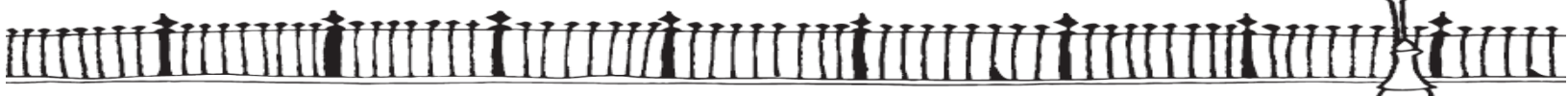
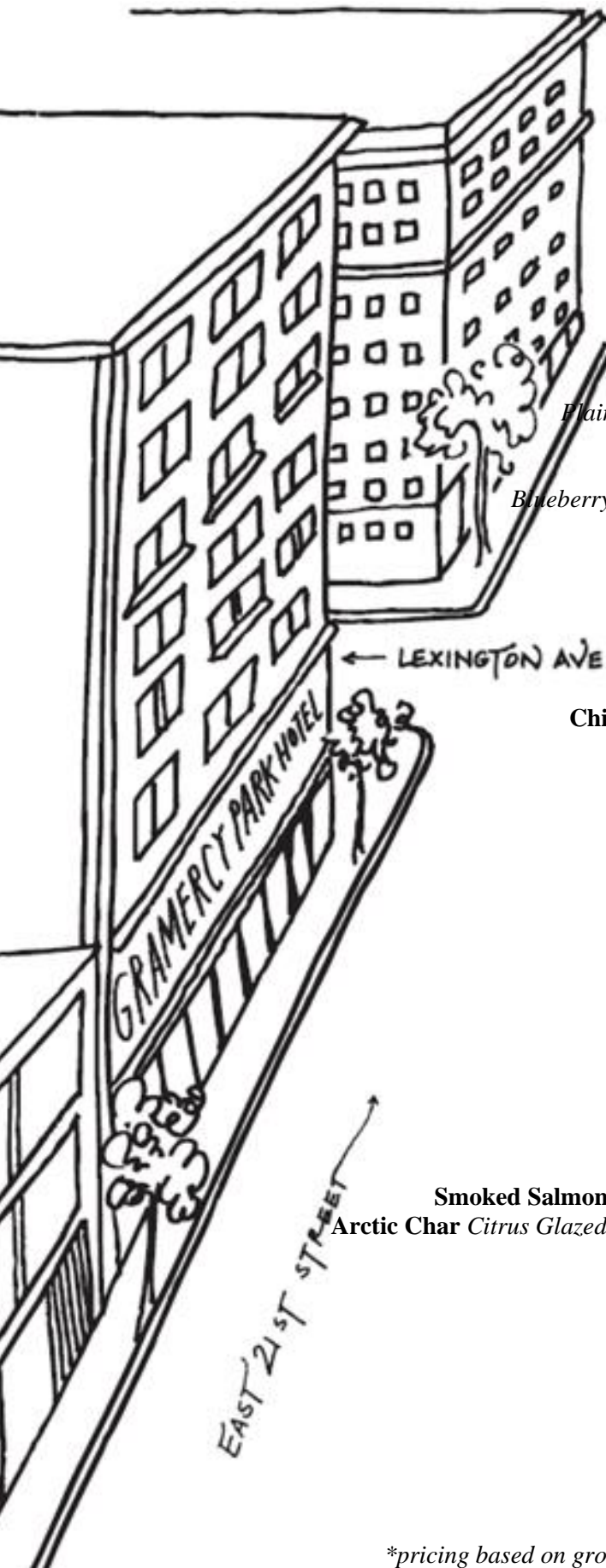
Buttermilk Biscuits & Honey Butter

Herb Roasted Garlic Potatoes

Chicken Apple Sausage Links

Leidy's Thick Sliced Bacon

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LUNCH BUFFET

*Includes Coffee, Loose Leaf Teas,
Assortment of Soda, Still & Sparkling Water*

*Choose 2 salads, 2 mains, and 1 dessert: 110 per person
Choose 3 salads, 3 mains, and 2 desserts: 120 per person*

STARTERS & SALADS

Caesar Salad *Little Gem Lettuce, Parmigiano, Crispy Country Bread*

Baby Lettuces *Roasted Beets, Candied Pecans, House Dressing*

Carrot & Arugula Salad *Vadouvan Granola, Fine Herbs, Buttermilk Dressing*

Fall Squash Salad *Caramelized Squash, Burrata, Pumpkin Seeds*

Cavatelli *Baby Spinach, Winter Greens Pesto, Pecorino*

MAINS

Marinated Squash *Tomato Braised Chickpeas, Farro, Lemon, Olive Oil*

Caramelized Onion Tart *Gruyère, Market Greens*

Arctic Char *Citrus Glazed Fennel, Chestnut Crumble, Roasted Piquillo Pepper & Almond Purée*

Roasted Chicken *Brioche Bread Pudding, Buttered Kale, Mushroom Jus*

Hanger Steak *Charred Lemon Salsa Verde, Smoked Onion, Roasted Root Vegetables*

SIDES

10 per item, per person

Polenta *Mascarpone, Parmesan*

Fingerling Potatoes *Fresh Herbs*

Garlic Creamed Spinach *Nutmeg*

Grilled Broccoli Rabe *Chili Flakes, Garlic*

Roasted Brussels Sprouts *Bacon, Maple Glaze*

Roasted Carrots *Garlic Confit, Thyme*

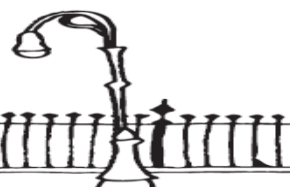
DESSERTS

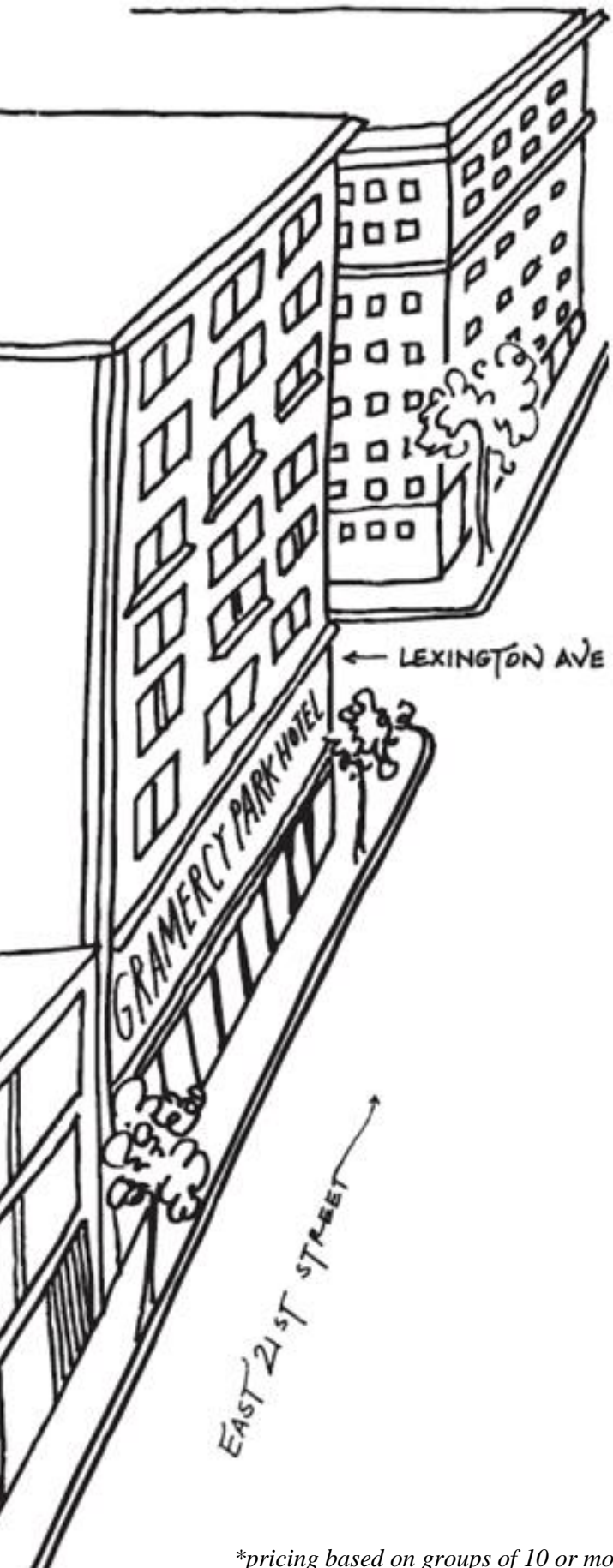
Carrot Ginger Tart *White Chocolate Mousse, Date Caramel*

Lemon Meringue Cheesecake *Lemon Curd, Toasted Meringue & Coconut*

French Silk Mousse Cake *Dark Chocolate Mousse, Bourbon Whipped Cream, Sugared Pecans*

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MORNING BREAK 35

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

Choose 1:

Banana Loaf *Maple Pecan Butter*
Cream Cheese Crumb Cake
Chocolate Coconut Cashew Bars

AFTERNOON BREAK 35

Hummus, Carrots & Pita Chips
Fruit Skewers

Choose 1:

Banana Loaf *Maple Pecan Butter*
Cream Cheese Crumb Cake
Chocolate Coconut Cashew Bars

SNACKS 35/ select 3

Each additional item **15pp**

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: **60** per person
Half Day Meeting: **30** per person

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

FLAVORED ICED TEAS 5

Lemon Verbena Iced Tea
Lavender Mint Iced Tea

SPECIALTY MOCKTAILS 6

Cider Punch
Iced Tea Chai Latte
Sparkling Pomegranate Lemonade

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