



EVENT
Menu Options

BREAKFAST & BRUNCH

Buffet

\$30 PER PERSON

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 +11pp

cherry tomato-caper chutney

Macaroni & Cheese +7pp

parmesan, chive crumb

Chicken Piccata +10pp

capers, lemon, white wine sauce

Herbed Chicken & Tortellini +10pp

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

\$38 PER PERSON WITH TWO (2) MAINS

\$44 PER PERSON WITH THREE (3) MAINS

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

\$45 PER PERSON WITH TWO (2) MAINS

\$53 PER PERSON WITH THREE (3) MAINS

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 +6pp

sage gravy

Garlic-Rubbed Beef Tenderloin

Chef Attended Carving Station +10pp

red wine sauce

Slow Roasted Prime Rib

Chef Attended Carving Station +8pp

au jus

SIDES

select two

Roasted Potatoes

Sour Cream & Chive Mashed Potato

Seasonal Vegetable

Plated SELECTIONS

TWO COURSES | PRICED PER PERSON

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 | 39

port-shallot reduction

Provolone & Prosciutto Stuffed Chicken | 42

madeira mushroom sauce

Baked Cod | 39

buttery panko crumb, lemon butter sauce

Pan-Seared Salmon | 42

cherry tomato-caper chutney

Mushroom Risotto | 35

parmesan, truffle oil

Grilled Filet Mignon | 58

red wine sauce

Surf & Turf | 75

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

ADD-ONS, ENHANCEMENTS + *Cocktail Event* OPTIONS

PASSED HORS D'OEUVRES

PRICED PER PIECE

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

PRICED PER PERSON

Vegetable Crudités +7pp

assorted fresh cut vegetables, hummus and house ranch dip

Cheese & Charcuterie +11pp

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

Antipasto +12pp

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

PRICED PER PERSON

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

PRICED PER PERSON

Herb-Rubbed Turkey Breast +21pp

sage gravy

Garlic-Rubbed Beef Tenderloin +25pp

red wine sauce

Slow Roasted Prime Rib +24pp

au jus

DESSERTS

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.