

BRUNCH BUFFET

\$37 PER PERSON



INCLUDES

Fresh Fruit Salad

Assorted Pastries

French Toast toasted berries, vermont maple syrup, whipped cream

Scrambled Eggs roasted asparagus

Roasted Breakfast Potatoes grilled onion

Applewood Bacon

Coffee

Tea

Assorted Juices

STARTERS

select one:

Traditional Caesar Salad romaine, shaved parmesan, garlic croutons, house caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

MAINS

select one:

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs

Chicken Piccata sauteed chicken, lemon-caper sauce

Chicken, Broccoli & Ziti sauteed chicken, broccoli florets, garlic wine sauce, romano

ENHANCEMENTS *optional*

Crab Cakes citrus aioli, smoked tomato +8pp

Buttermilk Waffles vermont maple syrup, seasonal fruit, whipped honey cream +5pp

Yogurt Parfaits fresh berries, greek yogurt, granola +4pp

Butternut Ravioli roasted butternut squash, baby spinach, brown butter, shaved parmesan +7pp

Baked New England Haddock buttery ritz crumb, lemon butter +5pp

Grilled Salmon garlic-soy glaze +8pp

Room fees and minimums apply. All food and beverage pricing subject to 18% gratuity and 7% state and local tax. All pricing and menu options subject to change.

LIGHT LUNCHEON

\$29 PER PERSON



INCLUDES

House Fried Potato Chips

Coffee

Tea

STARTERS

select one:

Traditional Caesar Salad romaine, shaved parmesan, garlic croutons, house caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

WRAPS + SANDWICHES

select four:

Roast Beef garlic cheese spread, roasted pepper, horseradish crema

Oven-Roasted Ham swiss, arugula, honey mustard

Lemon-Pepper Tuna romaine, sliced tomato, red onion

California Turkey cheddar, pico de gallo, avocado mayo

Roasted Vegetable hummus, arugula, balsamic

Cran-Apple Chicken Salad mixed greens

SIDES

select one:

House Potato Salad

House Pasta Salad

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BUILD YOUR BUFFET

\$44 PER PERSON



INCLUDES

Warm Dinner Rolls whipped butter

Coffee

Tea

STARTERS

select one:

Traditional Caesar Salad romaine, shaved parmesan, garlic croutons, house caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Chopped Salad romaine, tomato, cucumber, red onion, applewood bacon, bleu cheese

MAINS

select two:

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs

Rigatoni Primavera roasted vegetables, marinara, basil, romano

Chicken, Broccoli & Ziti sauteed chicken, broccoli florets, garlic wine sauce, romano

Cavatappi Alfredo roasted grape tomatoes

Stuffed Chicken apple brioche stuffing, pan gravy

Chicken Parmesan chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil

Roasted Chicken lemon-thyme au jus

Butternut Ravioli roasted butternut squash, baby spinach, brown butter, shaved parmesan

Baked New England Haddock buttery ritz crumb, lemon butter

Grilled Salmon sweet chili glaze

Sliced Sirloin portobello au jus +5pp

Steak Tips marinated sirloin tips, bbq sauce +5pp

SIDES

select two:

French Green Beans roasted tomato

Roasted Vegetable Medley extra virgin olive oil, balsamic

Seasonal Rice Pilaf

Roasted Yukon Potatoes

ADD ONS

Assorted Desserts +6pp

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BEREAVEMENT BUFFET

\$39 PER PERSON



INCLUDES

Warm Dinner Rolls whipped butter

Coffee

Tea

STARTERS

select one:

Traditional Caesar Salad romaine, shaved parmesan, garlic croutons, house caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Chopped Salad romaine, tomato, cucumber, red onion, applewood bacon, bleu cheese

MAINS

select two:

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs

Rigatoni Primavera roasted vegetables, marinara, basil, romano

Chicken, Broccoli & Ziti sauteed chicken, broccoli florets, garlic wine sauce, romano

Cavatappi Alfredo roasted grape tomatoes

Stuffed Chicken apple brioche stuffing, pan gravy

Chicken Parmesan chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil

Roasted Chicken lemon-thyme au jus

Butternut Ravioli roasted butternut squash, baby spinach, brown butter, shaved parmesan

Baked New England Haddock buttery ritz crumb, lemon butter

Grilled Salmon sweet chili glaze

Sliced Sirloin portobello au jus +5pp

Steak Tips marinated sirloin tips, bbq sauce +5pp

SIDES

select two:

French Green Beans roasted tomato

Roasted Vegetable Medley extra virgin olive oil, balsamic

Seasonal Rice Pilaf

Roasted Yukon Potatoes

ADD ONS

Assorted Desserts +6pp

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