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 franchise, 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
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 franaise, 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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