



AM OFFERINGS

BREAKFAST

\$16 per person, 15 person minimum

BEVERAGES

Unlimited Coffee & Tea Station

Orange Juice

Cranberry Juice

+\$3/person Sprindrift cans

FOOD

Fresh Baked Danish

Fresh Baked Cinnamon Rolls

Assorted Pastries

Fresh Fruit

+\$5/person Sausage/Bacon

SIDES

GARLIC FRIES 35
serves 10 guests

TRUFFLE FRIES 56
serves 10 guests

HOUSE CHIPS 29
serves 10 guests

FRESH BAKED PATRIES 25
serves 25 guests

FRESH FRUIT PLATTER 105
serves 25 guests

SALADS

serves 25 guests

CAESAR SALAD 86
little gem lettuce. shaved parmesan. croutons.

HOUSE SALAD 58
tuscan greens. radish. carrot. red wine vinaigrette.

SEASONAL SALAD 90

PLATTERS

serves 10 guests

CHICKEN SALAD SANDWICH 50
chicken salad. dried cranberries. lettuce. tomato.

BLT SANDWICH 60
applewood smoked bacon. arugula. tomato. basil mayo.

FRIED CHICKEN SANDWICH 70
chili honey. B n B pickles. cheddar cheese.

THE BURGER 95
double patty. B n B pickles. dijonnaise. American cheese. onions.

BEYOND VEGGIE BURGER 70
vegan burger patty. lettuce. cheese. onions. pickles. dijonnaise.

CHICKEN CAESAR WRAP 55
grilled chicken. gem lettuce. parmesan cheese. caesar dressing.

MEDITERRANEAN CAPRESE WRAP 55
tomato. VT mozzarella. roasted red pepper. shaved onion. basil mayo.

DESSERT

serves 12 guests, \$60 per cake and both are served with seasonal preserves.

FLOURLESS CHOLOLATE TORTE (GLUTEN FREE)

SEASONAL CHEESECAKE

**ADDITIONS & SUBSTITUTIONS CAN
BE MADE TO ACCOMMODATE DIETARY RESTRICTIONS.**

**CAKES AND/OR DESSERTS MAY BE BROUGHT IN FROM A LICENSED BAKERY.
A \$3 PER PERSON OUTSIDE DESSERT FEE WILL APPLY.**