

Buffets

Below you will find our most popular buffet items. We can customize these menus to suit your individual needs with seasonal specialties, premium upgrades and dietary requests; ask for details.

Continental Breakfast Buffet

Minimum guest count 20; Available until 2pm *(18 per person)*

Fresh Seasonal Fruit Platter
Fresh Baked Muffins and Danishes and Pastries
Assorted Bagels and Cream Cheeses
Applewood Smoked Bacon
Breakfast Sausage
Scrambled Eggs
Crisp Home Fries with Peppers and Onions

Deluxe Brunch Buffet

Minimum guest count 40; Available until 3pm *(27 per person)*

Fresh Seasonal Fruit Platter
Fresh Spinach Salad with Granny Smith Apples, Smoked Bacon, Candied Red Onions, Goat Cheese and Cabernet Vinaigrette
Crisp Home Fries with Peppers and Onions
Applewood Smoked Bacon & Breakfast Sausage
Fresh Baked Muffins, Danishes and Pastries
Assorted Bagels and Cream Cheeses
Choice of Classic Scrambled Eggs or Assorted Quiches
Penne with Sautéed Baby Spinach, Grilled Eggplant, Cherry Tomatoes and Red Pepper Flakes, in a Fresh Basil and Tomato Cream Sauce
Add Carving Station (100 Carving Fee):
Herb Roasted Turkey
Honey Glazed Ham
Slow Roasted Angus Prime Rib au Jus

Breakfast and Brunch Additions

Minimum of 20 guests; *priced per person*

French Toast with classic maple syrup, berry compote and powdered sugar 4
Belgian Waffles served hot with New England Maple syrup, whipped cream and sliced fruit 4
Omelet Station omelet's made to order with an array of fresh vegetables and cheeses 7