

Daytime Meetings Package









Plated Breakfast

PRE-SET _____

CHOICE OF ONE

Assorted Muffins, Danish and Croissants
Assorted Bagels with Cream Cheese
Sliced Seasonal Fruit

APPETIZER _____

CHOICE OF ONE

Yogurt Parfait

Home Style Oatmeal, Fresh Berries

Mini Pancake Stack

ENTRÉE _____

CHOICE OF ONE, "Egg Beaters" are available upon request at an additional cost of \$4 per person

Breakfast Sandwich - Egg, Bacon, Cheese on a Croissant \$18

Texas Cut French Toast - Fresh Berries, Maple Syrup \$17

Eggs Benedict with Hollandaise Sauce \$18

Corned Beef Hash - Two Poached Eggs \$20

Scrambled Eggs \$17

ALL ENTRÉES INCLUDE_____

Country Style Potatoes

Choice of Applewood Smoked Bacon or Sausage Selection of Orange Juice, Cranberry Juice and **Grapefruit Juice**

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request





Breakfast Buffet

\$25.00 PER PERSON (Minimum of 25 guests)

Assorted Muffins, Danish and Croissants
Bagels and Cream Cheese (toaster provided)
Scrambled Eggs
Country Style Potatoes
Bacon and Sausage

Cereals and Granola
Seasonal Sliced Fruits with Flavored Yogurt Sauce
Selection of Orange Juice, Cranberry Juice,
Apple Juice and Grapefruit Juice
Freshly Brewed Regular Coffee, Decaffeinated
Coffee and Assorted Teas

BREAKFAST/BRUNCH ENHANCEMENTS_____

(Minimum of 25 guests)

Breakfast Sandwich - Egg, Bacon, Cheese on a Croissant \$8

Texas Cut French Toast - Fresh Berries, Maple Syrup \$6

Eggs Benedict with Hollandaise Sauce \$10

Belgian Waffles with Fresh Fruit and Whipped Cream \$7

Breakfast Burrito - Egg Whites, Chicken Sausage, Pico De Gallo \$8

Smoked Salmon Platter - Cream Cheese, Capers, Onions, Diced Tomatoes, Chopped Eggs and Bagels \$15





Brunch

\$35.00 PER PERSON (Minimum of 25 guests)

Seasonal Sliced Fruit Display
Country Style Potatoes

Bacon and Sausage

Scrambled Eggs
Bagels with Cream Cheese

Assorted Danish, Muffins and Croissants

ENTRÉE

CHOICE OF TWO

Baked New England Haddock - Lemon Beurre Blanc

Chicken Your Way - Marsala, Piccata, Caprese or Parmesan

Roasted Pork Loin - Apple and Red Onion Chutney

Mushroom Marsala Steak Tips (add \$1/pp)

Roasted Vegetable Pasta Primavera

ACCOMPANIMENTS _____

Caesar Salad, Garlic Croutons, Parmesan Cheese

Rice Pilaf or Garlic Mashed Potatoes

Roasted Seasonal Vegetables Freshly Baked Rolls and Butter

DESSERT _____

Assorted Mini Pastries and Desserts

BEVERAGES

Selection of Orange Juice, Cranberry Juice, Apple Juice and Grapefruit Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks and Bottled Water

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request



Luncheon Buffets

DELI BUFFET_____

\$32.00 PER PERSON (Minimum of 15 guests)

Butternut Squash Bisque

Potato Salad or Pasta Salad

Caesar Salad - Parmesan Cheese, Garlic Croutons

Assorted Sliced Deli Meats - Roast Beef, Turkey Breast, Virginia Baked Ham, Genoa Salami and Tuna Salad

Assorted Sliced Cheeses - Swiss, Cheddar, and Provolone

Platter of Sliced Tomatoes, Lettuce, and Pickles

Assorted Breads and Rolls

Freshly Baked Cookies

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas,

Assorted Soft Drinks and Bottled Water

GOURMET DELI BUFFET_

\$35.00 PER PERSON (Minimum of 15 guests)

Potato Chips

Potato Salad or Pasta Salad

Caesar Salad - Parmesan Cheese, Garlic Croutons

Pre-Made Gourmet Sandwiches to Include:

- Grilled Vegetables, Baby Spinach and Hummus in a Sundried Tomato Wrap
- Sliced Roasted Turkey, Pesto Spread, Bacon, and Fresh Mozzarella on Rye
- Roast Beef with Horseradish Boursin Cheese and Baby Arugula on a Ciabatta Roll
- Grilled Chicken Salad with Craisins, Granny Smith Apples, and Candied Pecans on a Potato Roll

Platter of Sliced Tomatoes, Lettuce, and Pickles

Freshly Baked Cookies

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.

Assorted Soft Drinks and Bottled Water

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request



Daytime Meetings

ROLL UP BUFFET_

\$30.00 PER PERSON (Minimum of 15 guests)

Mixed Green Salad - Tomatoes, Cucumbers, Shredded Carrots, Red Onions

Pre-Made Roll-Up Sandwiches to Include: (all sandwiches come with lettuce and tomato)

- Turkey Breast, Swiss cheese, Roasted Red pepper Aioli
- · Baked Virginia ham, Swiss Cheese, Honey Mustard
- · Roast Beef, Cheddar Cheese, Horseradish Mayo
- Grilled Chicken Salad with Craisins, Granny Smith Apples, and Candied Pecans
- Tuna Salad, Provolone Cheese

Freshly Baked Cookies

Freshly Brewed Regular Coffee,
Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks and Bottled Water

ITALIAN BUFFET ____

\$35.00 PER PERSON

Minestrone Soup

Caesar Salad

Chicken, Broccoli, and Ziti

Vegetable Primavera over Gemelli

Chicken Marsala

Roasted Season Vegetables

Fresh Baked Garlic Bread

Assorted Mini Italian Pastries and Desserts

Freshly Brewed Regular Coffee, Decaffeinated

Coffee, Assorted Teas

Assorted Soft Drinks and Bottled Water

BBQ BUFFET.

\$37.00 PER PERSON

Coleslaw

Potato salad

House-made Baked Beans

Bourbon Steak Tips

BBQ Chicken

Garlic Rubbed Grilled Corn on the Cob

Rice Pilaf

Cheesecake Brownies

Strawberry Shortcake Cake Shots

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request



The Beechwood Lunch Buffet

\$40.00 PER PERSON (Minimum of 25 guests)

SALAD _____

CHOICE OF TWO

Mixed Field Greens - Sliced Vegetables and Choice of Dressings

Caesar Salad - Parmesan Cheese, Garlic Croutons

Caprese Salad - Plum Tomatoes, Fresh Mozzarella, Basil and Balsamic Reduction

Mixed Field Greens – Figs, Goat Cheese, Toasted Almonds, Caramelized Shallot Vinaigrette

ENTRÉE _____

CHOICE OF TWO

Chicken Your Way - Marsala, Piccata, Caprese or Parmesan

Baked Haddock - Lemon Beurre Blanc

Potato Gnocchi Gratin

Maple Glazed Grilled Salmon Mushroom Marsala Steak Tips

Roasted Pork Loin - Caramelized Apple and Red Onion Chutney

ACCOMPANIMENTS _____

Chef's Choice of Potato

Chef's Choice Seasonal Fresh Vegetables

DESSERT _____

CHOICE OF TWO

Mini Boston Cream Pie

Mixed Berry Mousse Parfait

Chocolate Mousse

Molten Lava Cake

Crème Brulee

BEVERAGES ____

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas **Assorted Soft Drinks and Bottled Water**

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request



Plated Luncheon

APPETIZER

CHOICE OF ONE

Butternut Squash Bisque

New England Clam Chowder

Mixed Field Greens - Sliced Vegetables and Choice of Dressings

Caesar Salad - Parmesan Cheese, Garlic Croutons

ENTRÉE

CHOICE OF TWO, All entrées come with Chef's choice of accompaniments and freshly baked rolls and butter

Mushroom Ravioli -Tomato Cream Sauce, Sautéed Spinach \$30

Grilled Chicken Caesar Salad \$28

Chicken Your Way - Marsala, Piccata, Caprese or Parmesan \$32

Baked Haddock - Lemon Beurre Blanc \$32

Mushroom Marsala Steak Tips \$35

Panko Crusted Salmon -Whole Grain Mustard Cream Sauce \$32

Lobster Ravioli - Saffron Cream Sauce \$40

Grilled Petite Top Sirloin - Bleu Cheese Compound Butter \$38

DESSERT _

CHOICE OF ONE

Boston Cream Pie

Mixed Berry Parfait

Chocolate Mousse

Cheesecake with Strawberries

Carrot Cake

BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas **Assorted Soft Drinks**

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request