



Brunch Menu

Crimson Buffet

25 - 50 people

Freshly Squeezed Chilled Juices
An Array of Tarts, Pastries and Coffee Cake
Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts
House Smoked Salmon with Traditional Condiments / GF
Assorted Bagels and Cream Cheese
Fluffy Scrambled Eggs with Fresh Chives / GF
Apple Wood Smoked Bacon and Country Sausage / GF
Home Fried Potatoes / GF
Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta
Roasted Cod Loin, Chorizo and Potato Leek Hash / GF
House Selection of Daily Pastries and Chocolate Covered Strawberries
Coffee, Selection of Teas, Decaffeinated Coffee

Member 50 / Non-member 60

Veritas Buffet

50 person minimum

Freshly Squeezed Chilled Juices
An Array of Tarts, Pastries and Coffee Cake
Chef's Seasonal Salad
Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts
House Smoked Salmon with Traditional Condiments / GF
Assorted Bagels and Cream Cheese
Fluffy Scrambled Eggs with Fresh Chives / GF
Apple Wood Smoked Bacon and Country Sausage / GF
Home Fried Potatoes / GF
Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta
Roasted Cod Loin, Chorizo and Potato Leek Hash / GF

Omelets Made to Order

Scallions, Peppers, Cheese, Mushrooms, Shrimp, Ham and Tomatoes/ GF

House Selection of Daily Pastries and Chocolate Covered Strawberries
Coffee, Selection of Teas, Decaffeinated Coffee

Member 55 / Non-member 66

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness



Radeliffe Buffet

75 person minimum

Freshly Squeezed Chilled Juices
An Array of Tarts, Pastries and Coffee Cake
Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts
House Smoked Salmon with Traditional Condiments / GF
Assorted Bagels and Cream Cheeses
Chef's Seasonal Salad
Fluffy Scrambled Eggs with Fresh Chives / GF
Apple Wood Bacon and Country Sausage / GF
Baked Quiche Lorraine with Vermont Ham and Swiss Cheese
Chef's Selection of Fresh Vegetables

Choice of Three:

Carved Roast Tenderloin of Beef, Creamed Horseradish Sauce / GF
Seared Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta
Roasted Cod Loin, Chorizo and Potato Leek Hash / GF
Cavatelli Pasta, Roasted Tomatoes, Basil Pistou and Spinach

Omelets Made to Order

Asparagus, Peppers, Cheese, Mushrooms, Lobster, Ham and Tomatoes / GF

Cakes, Tortes and French Pastries
Chocolate Covered Strawberries and Petit Fours
Coffee, Selection of Teas, Decaffeinated Coffee

Member 65 / Non-member 78

Omelet Stations require a dedicated Culinarian for 2 hours @ \$150 -

One Culinarian per 60 guests

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness