



Buffet Brunch Menu

\$37 Per Person

Continental

Fresh Fruit Display

Bagel and Assorted Cream Cheese

Assorted Pastries Or Assorted Muffins

Quiche of your Choice

Salad

Mixed Green Salad or Caesar Salad

Waffles with Macerated Strawberries, Whipped Cream, and Maple Syrup

(Substitute French Toast)

Scrambled Eggs

Ground Pork or Turkey Sausage Patties

Apple Smoked Bacon

Home Fries

Dijon and Parmesan Panko Crusted Chicken Breast

Or

Honey Glazed VT Ham

*Includes water station, coffee and tea,
tax, gratuity, and linen

****Optional Add On: \$2 per guest Mimosas Bar***



Brunch Enhancements

The following items are intended to be additions to a breakfast buffet

Individual Yogurt and Granola \$2.5

Cinnamon French Toast and VT Maple Syrup \$2.5

Assorted Cereals and Milk \$2

Assorted Bagels and Cream Cheese \$3

Belgium Waffles with fresh Strawberry sauce, whip cream, and syrup \$4

Smoked Salmon Display: Capers, Bermuda Red Onions, Hard Boiled Egg, Bagels
and Cream Cheese \$6

Pastrami or Corn Beef Hash \$4

Quiche Display
(Assortment of veggie or meat)
Minis \$5
Traditional \$3

Eggs Benedict \$8
(English Muffin, Hollandaise)

Choose One:
Smoked salmon / Crab / Canadian Bacon / Spinach / Steak \$

Chef's Omelet Station \$11
Fresh whole Eggs and Egg Whites with Assorted Fillings and Cheeses



Birdie Buffet

\$25 per person

Crudité and Ranch Dipping Sauce

Cheese and Cracker Display with Fruit

Warm Rolls and Country Whipped Butter

Tossed Caesar Salad or House Garden Salad
(Dressing Options: Balsamic, Cider, Ranch, and Bleu Cheese)

Sandwiches

Cucumber and Boursin on Country White

Chicken Salad Stuffed Croissants

Roast Beef with Horseradish Mayo and Iceberg on Wheat

Entrée

Chicken Broccoli Ziti or Dijon Chicken Breast with Rice Pilaf

Eggplant Napoleon with Tomatoes, Mozzarella, and Basil Pesto

Sweet Corner

Assorted Cookies and Brownies

*Includes water station, coffee and tea,
tax, gratuity, and buffet linen only



Eagle Buffet

\$37 Per Person

Soup Choice

NE Clam Chowder | Garlic Onion Bisque | Bacon Egg Drop | Chicken Vegetable
Tomato Basil | Red Pepper Crab | Butternut Squash Bisque

Salad Choice

Chopped Greek | Caesar | Classic Wedge | House Garden
Tomato Basil and Fresh Mozzarella | Peanut and Noodle | Cobb

Cold Sandwiches (choice of two)

Chicken Salad with Celery and Dill | Egg Salad with a touch of Dijon |
Tuna Salad with Celery | Grilled Vegetable and Humus | BLT | Turkey LTO
(Choice of Bread: Flour Tortilla, Croissant, Deli Sub Roll, and Slider Roll)

Sides

Pasta or Potato Salad
Green Apple Coleslaw
Potato Chips and a Pickle
Vegetable Crudité

Hot Entrée (choice of two)

Dijon Parmesan Chicken Breast
Sausage Peppers and Onions
Chicken Broccoli Ziti
Roast Pork Shoulder with Broccoli Rabe
Fried or Grilled Chicken Quarters
Smoked Pulled Pork
Ground Turkey or Beef Meatballs and Sauce
Chicken and Eggplant Parmesan
Roast Turkey Dinner
Seasonal Vegetable or Meat Lasagna
Bacon Wrapped Meatloaf

Cookies and Brownies or Fresh Fruit

*Includes water station, coffee and tea,
tax, gratuity, and linen



Menu Enhancement Bar or Station

Bar and station pricing subject to change if purchased separately

Carving Station

Slow Roasted and served with accompaniments

Tenderloin of Beef \$10

Strip Loin of Beef \$7

Turkey Breast \$4

Pork loin \$4

Glazed VT Ham \$6

Top Round of Beef \$5

Poached Salmon \$7

Pasta Station \$8

Penne, Cavatelli, Farfalle, Shells (pick 1)

Sauces (pick 3):

Roasted Tomato

Thick and Hearty Red Gravy

Alfredo

Pesto

Vodka

Garlic Butter Herb

Included toppings: Roasted Bell

Peppers, Shiitake Mushrooms, Roasted

Garlic, Tomatoes, Spinach, Parmesan,

Basil, Ricotta Cheese

**Fresh pasta available*

Fajita Station \$9

Marinated Strips of Chicken and Pork

Roasted and Grilled Vegetables

Green and Red Salsa

Warm Flour Tortillas

Shredded Cheese, Chopped Scallions,

Olives, Sour Cream, Iceberg

Steamed Seafood Bar \$10

Steamers

Mussels

Peel and Eat Shrimp

Wok Station \$4

Sesame, canola, and peanut oil is used for cooking

Stir Fried Vegetables

Fried Rice with Cabbage, Onion, Egg

Meat on a Stick

Slider Bar

Pulled Pork

Salmon and Kimchee

Yellowfin Tuna and Wasabi Mayo

Bacon Onion BBQ Burger

Turkey Spinach and Feta

Pulled Chicken

Onion Strings and Condiments

(Pricing determined by selection)

House Pizza Bar \$4

Hand tossed pizza dough

Create your Own

Leave it to Us

Wing Bar \$5

Bone-in and Boneless

Buttermilk fried Chicken Strips

House Smoked Wings

Celery and Carrot Strings

Bleu Cheese Dressing

Buffalo, Honey Mustard, and Sweet

Chili sauce

Big Boy Bar \$6

Steamed Hot Dogs with

Sauerkraut, Onions, Chili, Cheese

Wiz, and Bacon Bits

Gravy Cheese Fries

Vanilla Milk Shakes



Lunch/Dinner Buffet Enhancements

To be purchased individually or in addition per person pricing

The Fenway \$9

Popcorn
Warm Pretzels and Mustard
Cracker Jacks and Peanuts
Steamed Hot Dogs

Energy Blast \$4

Seasonal Fresh Fruit
Assorted Granola Bars and
Cookies
Individual Yogurts and Honey

Snack City \$8

Tortilla Chips and Con Queso
Fresh Salsa
Chocolate Fondue and Dippers
Pretzel Bites
Mozzarella Sticks

Antipasto \$4

Marinated Zucchini and Carrots and
Cauliflower
White bean Spread and Pita
Marinated Olives and Anchovies
Eggplant Caponata

Sundae Bar \$5

Vanilla and Chocolate Ice Cream
Hot Fudge and Caramel Topping
Chopped Nuts, Cherries, Whipped
Cream, and Sprinkles
Strawberry Sauce

Sushi Display \$9

Seaweed Salad
Edamame with Miso Dressing
Makizushi (sushi roll)
Cucumber
Sweet Potato
Spicy Tuna
California
Philly
Wasabi, Pickled Ginger, Soy

International Cheese Display

Domestic and Imported Cheeses
Assorted Crackers
Seasonal Fruit Preserve and whole
Grain Mustard
Fresh Fruit
\$3/\$6 with cured meats

Raw Bar Display

Oysters \$5
Clams \$2
Shrimp Cocktail \$6
King Crab \$16
Octopus \$6
Ceviche \$4
Scallops \$12
Lobster Tail \$28



The Jenny Cocktail

\$30 per person

Passed Apps

Spinach and Feta Spanakopita

Shredded Vegetable Spring Roll with Sweet Chili Sauce

Roast Beef Canape with Caper Aioli and Arugula

Roasted Citrus Chicken Quesadilla with Pinto Beans and Jack Cheese

Humus and Feta Stuffed Cucumber Cups

Brie and Mushroom Phyllo Cup with Cayenne Honey

Shrimp Cocktail and Chili Horseradish Sauce

Stations

Slider Bar:

Ground Chuck, Bacon, Cheddar, Onion
Smoked BBQ Pork Shoulder with Green Apple Slaw

Cheese and Crackers

Cookies, Brownies, and Conga Bars

*Includes water station, coffee and tea,
tax, gratuity, and linen



Gatsby Cocktail

\$45 per person

Passed Apps

Shrimp Cocktail with Horseradish Chili Sauce

Crab Salad on Baguette with Arugula

Brie and Bacon Jam in Phyllo Cup

Roast Pork on Baguette with Cranberry Apple Chutney

Grilled Vegetable and Boursin Quesadilla

Mini Asparagus and Swiss Quiche

Tomato and Mozzarella Skewer with Aged Balsamic Vinegar and Fresh Basil

Lamb Lollipops with Mint and Feta Pesto

Stations

Soft Taco/Fajitas:

Citrus Chicken, Pulled Pork, and Grilled Vegetables
Pico, Guacamole, Shredded Lettuce, Diced Onion, and Shredded Cheese

Assorted Sushi with Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

Cheese, Fruit, and Crackers

Coffee and Sweets

*Includes water station,
tax, gratuity, and linen



Fred's Lobster Bake

\$75 per person

Passed Apps

Crispy Clam Strips and Tartar Sauce

Kielbasa and Sweet Chili Sauce

Minced Clam Fritters with Cocktail Sauce

Buffet

Cornbread with Maple Butter

Beer Steamed Littleneck Clams and Kielbasa

Grilled Corn on the Cob

Roasted Potato and Dill Salad

Crispy Buttermilk Chicken with Honey Mustard

Boiled 1 ¼ Lobster with Drawn Butter

Desert

Watermelon & Conga Bars

*Includes water station, coffee and tea,
tax, gratuity, and linen