



3 Course Prix Fixe Menu

Includes pastry baskets for the tables.

\$50 per person, plus 8.875% sales tax, 19% gratuity, and 4% Admin Fee

***Soft Drinks & Coffee/Tea Service Not Included**

(Please see beverage options below)

Starters

Please Choose 1 from the following:

Pear & Arugula Salad - harvest pears, goat cheese, lemon vinaigrette

Granola – greek yogurt, seasonal fruit, honey

Entrees

Please choose 3 from the following:

Brioche French Toast – fresh berries with sausage or bacon

Grains and Greens- arugula and crunchy vegetables over quinoa

Seasonal Vegetable Omelet- red peppers, seasonal vegetables and herbs, with roasted potatoes and spring salad (vegetarian)

Strip Steak & Scrambled Eggs - roasted potatoes and green salad (Upcharge: \$7.00 pp)

Vermont Salad - seasonal greens, goat cheese, grilled chicken, maple glazed bacon

Dessert

Please Choose 1 from the following:

Cheesecake

Carrot Cake

Chocolate Mousse Cake

Beverage Options:

- 1) Bar package: \$30.00 per person - 3 hours. Includes mimosas, bloody mary, belini, beer, wine, champagne.
- 2) Coffee/Tea Service: \$4.00 per person, plus tax & service
- 3) Brunch Drinks: \$10.00 per person, plus tax & service – Mimosas, Sparkling Wine & Bloody Mary's
- 4) All drinks added to a separate check
- 5) Guests pay for their own consumption
- 6)

Private Dining Room - 45 Guest Minimum (Limited space, no dancing or DJ space available)

Full Restaurant Buyout - 100 Guest Minimum + \$6,500.00 Site Fee

Private Patio Space - 75 Guest Minimum + \$3,500.00 Site Fee