Meeting Breaks

Continental Breakfast

Assorted Breakfast pastries, Freshly Brewed Coffee, Tea and Orange Juice \$8.95 Fresh Sliced fruit add \$1.00

Energy Break

A selection of Breakfast Bars, Assorted yogurts with granola, fresh brewed coffee and assorted teas \$9.95

Ala Carte

Freshly Brewed Coffee and Tea \$2.50 per person Freshly Brewed Coffee, Tea and Orange Juice \$3.50 per person

Triple Play

Early Morning Freshly Brewed Coffee, Tea,
Orange Juice and Assorted Pastries
Mid Morning Freshly Brewed Coffee and Tea
Mid Afternoon Sweets Tray with Assorted Sodas
and Bottled Water
\$13.95 per person

Fresh Fruit Break

Fresh Sliced Fruit Display, Sparkling Water and Assorted Juices \$7.95

Cheese Platter

Imported and Domestic Cheese Display, Fresh Sliced Fruit and Assorted Sodas \$9.95

Sweet Tooth

Assorted Sweet Tray, Freshly Brewed Coffee and Tea \$7.95

Additionals (not to be purchased as individual Breaks)

Freshly Brewed Coffee Refresh \$1.50 per person Assorted Bagels with Cream Cheese \$2.95 per person

Garden Crudités and Dip \$2.95 per person Fresh Sliced Fruit \$2.95 per person Assorted Soda and Bottled Water \$2.95 per beverage

Please add 9% state tax and an 20% administrative fee. Prices subject to change without notice

Breakfast Buffets

Traditional Breakfast Buffet

Fresh Sliced Fruit, Scrambled Eggs, Pan Fries Freshly Brewed Coffee, Tea, Orange Juice and Assorted Pastries (Choice of One) Bacon, Sausage or Ham (Choice of One) French Toast or Pancakes \$14.95 per person

Deluxe Brunch Buffet

Scrambled Eggs, Pan Fries, Fresh Sliced Fruit, Tossed Salad Freshly Brewed Coffee, Tea, Orange Juice and Assorted Pastries (Choice of One) Bacon, Sausage or Ham (Choice of Two) Vegetable Quiche, Artichoke Chicken, Blintzes with Fruit Topping or Penne with Garlic Sausage \$19.95 per person

Additionals (not to be purchased as individual Breaks)

French Toast or Pancakes \$2.00 per person Eggs Benedict \$2.95 per person Granola with Yogurt \$2.95

All buffets require a minimum of 50 guests

Due to health regulations no buffet food can be taken from the facility

Please add 9% state tax and an 20% administrative fee. Prices subject to change without notice

Luncheon Buffet

Cold Luncheon Buffet

Deli Buffet

Soup du Jour or Fresh Fruit Bowl – Tossed Garden Salad

Sliced Roast Beef – Sweet Ham – Oven Roasted Turkey – Genoa Salami – Imported Swiss and American Cheese Assorted Breads – Pickles – Potato Chips and Condiments – Freshly Brewed Coffee and Tea \$15.95 per person

Tuscan Buffet

Fresh Tomato and Mozzarella Salad or Caesar Salad, Assorted Grilled Vegetables, Prosciutto Ham, Genoa Salami, Balsamic Chicken, Pancetta, Sliced Cheeses and Assorted Breads, Pickles, Potato Chips and Condiments, Coffee, and Tea \$16.95 per person

Hot Luncheon Buffet

New England Buffet

New England Clam Chowder or Corn Chowder, Tossed Garden Salad

(Choice of 2) Fresh Broiled New England Haddock, Slice Apple Pork Loin, Honey Spiced Glazed Chicken, Tenderloin Tips with a Cabernet Sauce (add \$2.00)

Includes Fresh hot rolls, Chefs starch, and vegetable, Freshly brewed coffee and tea \$18.95

Italian Buffet

Minestrone Soup, Caesar Salad

(Choice of 2) Chicken Parmesan, Beef or Vegetable Lasagna, Garlic Sausage with peppers and onion in a Marinara Sauce, Italian Meatballs

Includes Fresh hot rolls, Chefs vegetable, Freshly brewed coffee and tea \$17.95

All American Buffet

Coleslaw, Black Bean and Corn Salad Seasoned Pulled Pork, Barbecue Chicken, Cornbread and Baked Beans Includes Chefs vegetable, Freshly brewed coffee and tea \$17.95

Wrap It Up Buffet

Soup de Jour, Tossed Salad

Grilled Chicken and Roasted Vegetables wrapped in an assortment of fresh Lavash breads Includes Chips and Condiments, Freshly brewed coffee and tea \$15.95

Chef's Choice Sweets Tray \$1.95++ additional Soda and Bottled Water \$2.95 per container

All buffets require a minimum of 50 guests

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Plated Lunch Entrees

Plated Entrees

All Plated Entrees include: Tossed Garden Salad, Fresh Hot Rolls, Chef's Choice of Starch, Vegetable and Freshly Brewed Coffee and Tea

Entrees

Fresh Broiled Haddock – Traditional New England Haddock topped with seasoned bread crumbs and broiled in a sizzling lemon butter \$19.95

Grilled Marinated Chicken – Grilled Chicken Marinated with authentic Italian Seasonings served with a fresh Olive Tapenade \$18.95

Grilled London Broil- Marinated with fresh herbs and red wine, char grilled then finished with a rich cabernet sauce \$19.95

Artichoke Chicken- Suateed Chicken Breast is topped with artichokes, sundried tomatoes and pancetta in a creamy tarragon suace \$18.95

Roast Stuffed Turkey – Traditional Roasted Turkey served with homemade Cornbread Stuffing \$19.95

Sliced Apple Pork Loin – Lightly seasoned and slow roasted, topped with cinnamon apples \$17.95

Roasted Vegetable Ravioli – Assorted Ravioli tossed in a white wine and garlic herb sauce with fresh vegetables \$15.95

Grilled Chicken Caesar Salad Classic Caesar salad of chopped romaine lettuce seasoned croutons, parmesan cheese and a creamy Caesar dressing (includes rolls, fresh brewed coffee and tea) \$15.95 Substitute with Beef \$16.95 or Shrimp \$17.95

Additionals

Assorted Soda and Bottled Water \$2.95 per beverage Chef's Choice Dessert additional \$2.50++
- Split Menu (Two Choices - Maximum) add \$1.00 per person

All prices per person. Please add 9% state tax and an 20% administrative fee. Prices subject to change without notice