## BUILD YOUR OWN BRUNCH MENU

SEASONAL FRUIT PLATTER<br>freshly cut assortment of Sbasonal fruit

\$5 PER PERSON

VERMONT CHEESE PLATTER
\$5 PER PERSON various selection of local chebses, served with local honey comb a gluten-freb crackers

ASSORTED PASTRIES \$5 PER PERSON various assortbd breakfast pastribs. gluten-freb options avallable upon request.

SALMON GRAVLAX \$ MARKET PRICE THINLY SLICED CURED ATLANTIC SALMON, SERVED WITH TOAST POINTS \& DILL SOUR CREAM SAUCE

MINI BROCCOLI \& CHEDDAR QUICHES \$5 PER PERSON warm, bite sized vegetarian quiches

OMELETTE STATION
\$15 PER PERSON
omblettes cooked to order with meat, cheese a vegetable assortment, served with SEASONED HOME FRIES

BOMBAY CHICKEN SALAD
\$8 PER PERSON
CURRIED CHICKEN SALAD ON A BED OF GREENS, SERVED WITH SALTED CASHEWS, ORANGB SLICE, TOASTED COCONUT, a A SIDE OF CRANBERRYCHUTNEY

CAESAR SALAD
\$8 PER PERSON
romaine, croutons a cabsar dressing, aSiago. anchovies available upon request.
VEGETABLE MEDLEY SALAD
\$8 PER PERSON STRING BEANS, BROCCOLI, CAULIFLOWER, ZUCCHINI, YELLOW SQUASH, CHERRY TOMATOES a GOLDEN RAISINS, SERVED WARM WITH BALSAMIC DRESSING.

CARVING STATION ROLLS
\$MP PER PERSON Choicb of natural, local farm turkby with cranberry mayo or roast bebf tenderloin with dill horseradish mayo a stonbground mustard.

## ADD ON PACKAGES \$

MIMOSABAR
ROSÉ BAR
MINI DESSERTS
CUPCAKE TIER

