

Rooftop Welcome Hour

PHR RAW BAR BOAT & SEAFOOD

Jumbo Shrimp

Cocktail Sauce, Lemon GF DF

Dennis MA Oysters

Maker's Mark Mignonette GF DF

Assorted Maki Rolls

Spicy Tuna, Pickled Vegetable, Traditional Condiments DF

Yogurt Bar

Selection of Assorted Yogurts, Fresh & Dried Fruits, Nuts, Granola

Brunch Buffet

Assortment of Cold Platters

Mixed Tropical Fruit

GF

Kale Caesar Salad

Brioche Croutons, Shaved Manchego, Kalamata Olive

Cobb Salad

Hard Boiled Egg, Cabot Cheddar, Avocado, Crispy Bacon, House Ranch GF

French Toast & Waffle Station

Assorted Fruits, Sweets, Sauces & Toppings

Also Serving: Mini Muffins, Croissants, Jams, & Jellies

Omelette Station

Uniform Chef to Prepare

Omelets, Fried Eggs, Scrambled Eggs

Fillings Include: Cheddar & American Cheese, Spinach, Mushrooms, Onions,

Peppers, Tomato, Chicken Sausage, Applewood Smoked Bacon GF

Chefs to Carve

Pepper & Salt Crusted Ribeye with Classic Au Jus GF DF
Tarragon & Raisin Glazed Ham

Served with Soft Rolls & Sliced Breads, Assorted Mustards

Displayed Hot Food

Traditional Eggs Benedict

Farm Fresh Eggs, Canadian Bacon, English Muffin

 $\textbf{Applewood Smoked Bacon} \ \textit{GF DF}$

Pelham House Chicken Sausage GF DF

Roasted Fingerling Potatoes

Roasted Garlic Oil, Fresh Herbs, Charred Peppers GF DF

Braised Beef Short Rib Hash

Caramelized Sweet Potato, Roasted Poblanos, Rosemary Jus GF DF

Lemon & Dill Grilled Salmon

Capers, White Wine, Sweet Butter, Chives GF

Roasted Seasonal Vegetables

GF DF

Dessert Buffet

Zucchini Carrot Cake, Cream Cheese Frosting

Espresso Caramel Brownie Bites

Lemon Violet Posset GF

Orange & Anise Gibassier

Strawberry Thai Basil Panna Cotta GF
Tropical Coconut Cheesecake

Apricot Honey Financier

Assorted Cookies

(mini chocolate chip/ amaretti GF/DF/ sugar/lavender shortbread)

\$135.00 PER PERSON FOR FOOD | \$68.00 PER CHILD (5 - 12) FOR FOOD

