

THE MENU

LIBATIONS

Complimentary Sparkling Wines
Bottomless Mimosas
Fruit Juices
Artisan Coffee
Organic Teas

SALAD BAR

Farmer's Market Selection including
Mediterranean Orzo Salad | Greek
Salad | Caprese | Kale Salad
Organic Baby Greens

CUSTOM OMELET STATION

Selections include: Piquillo Peppers
Seasonal Mushrooms | Scallions
Potatoes | Zucchini | Herbs | Chorizo
Garlic | Jalapeño | Pancetta
Tomatoes | Feta | Mozzarella
Cheddar | Rock Shrimp
Smoked Salmon

CHEF'S BATTERS

French Crêpes or Waffles
with Nutella Blueberry or Banana
Pancakes with Vermont
Maple Syrup Berries and Fruit
Cheese Blintzes
with Blueberry Sauce

VIENNESE TABLE

Croissants | Danishes | Pain au
Chocolat | Assorted Bagels | Rolls
Verrines of Strawberry Shortcake
Panna Cotta | Mini Crème Brûlée
Tarts Macaroons | Assorted Cakes and
Pastries | Fruits | Berries Chocolate
Confections

ANTIPASTO DISPLAY

Locally Sourced Oysters | Mignonette
Sauce | Smoked Salmon | Homemade
Gravlax | Pickled Herring | Bagel
Station | Shrimp Cocktail | Day Boat
Ceviche | King Crab Legs and Claws
w/ Cocktail Sauce | Selection of Sushi
with Condiments

HOT SELECTIONS

Moroccan Grilled Chicken | Salmon
with Dill Lemon Sauce | Redskin Potato
and Mascarpone Mash | Farmer's
Market Baby Vegetable Selection
Breakfast Potatoes | Eggs Benedict
Cauliflower Mash | Applewood Bacon
Artisan Breakfast Sausages

CARVING/SAUTÉ STATION

Leg of Beef | Honey Roasted Ham
Italian Pasta Bar with Fresh Toppings
Rolls | Horseradish Cream

\$125 PER PERSON | \$65 CHILDREN UNDER 12