BREAKFASTS

Seasonal Continental Breakfast
(Minimum of 10 guests)

Cider Doughnut Holes, Pumpkin Tea Bread and Pecan Buns
Seasonal Parfait | Fall Spiced Greek Yogurt, Cranberry-Apple Compote, House-Made Granola
Assorted Juices
Coffee, Decaffeinated Coffee, Tea

7.75 per guest

Breakfast Accompaniments

Banana Nut Breakfast Farro Bake
35.00 ~ serves 14 guests

Deep Dish Pancake Loaf
Cinnamon Streusel, Blueberry Syrup
33.00 ~ serves 12 guests

Seasonal Parfait | Fall Spiced Greek Yogurt, Cranberry-Apple Compote, House-Made Granola
4.25 each (one dozen minimum)

Autumn Hash Brown Breakfast Skillet
Shredded Potato, Butternut Squash, Red Pepper, Eggs
37.00 ~ serves 16 guests

Parmesan & Leek Quiche
20.50 ~ serves 8-10 guests

Savory Sausage, Fennel & Cheddar Bread Pudding
36.00 ~ serves 16 guests

Fruit Turnovers
Blueberry or Apple Compote
35.00 per dozen

My Grandma’s Coffee Cake of New England
Granny Smith Apple, Cape Cod Cranberry, Pumpkin Spice, Cinnamon Walnut
38.00 per cake ~ serves 16 guests

Before placing your order, please inform your server if a person in your party has a food allergy.
LUNCH

Chilled Buffet

(Minimum of 10 guests)

Assorted Rolls With Butter |

Fall Farro Salad | Roasted Butternut Squash, Brussels Sprouts, Almonds, Dried Cranberries, Honeycrisp Apples, Apple Cider Dijon Vinaigrette

Baby Kale, Fennel & Pear Salad |
Blackberry, Fig Vinaigrette

Red and Golden Beets |
Vermont Cheddar, Orange Walnut Vinaigrette

Cider Glazed Chicken |
Sliced and Served on a Bed of Shaved Purple Cabbage with Golden Raisins

Pumpkin Spice Cheese Cake |
Ginger Snap Crust

25.00 per guest

Hot Buffet

(Minimum of 10 guests)

Assorted Rolls with Butter |

Roasted Butternut Squash Apple Soup |
Toasted Pepitas

Arugula and Pear Salad |
Manchego, Candied Walnuts, Maple Mustard Vinaigrette

Oven Roasted Chicken |
Potatoes, Sourdough Croutons, Bacon, Red Onion, Calvados Sauce

Honey Dijon Salmon |
Red Cabbage Slaw

Pumpkin Gnocchi |
Oregano Butter

Oven Roasted Root Vegetables |
Rosemary and Thyme

Rustic Apricot Almond Tart |

30.00 per guest
Fall Signature Sandwiches

Turkey Roasted Delicata Squash, Apple Wood Smoked Bacon | with Gorgonzola, Baby Kale, Chopped Walnuts in a Spinach Wrap

Dilled Tuna Salad | Capers, Tomato, Cucumber and Bibb Lettuce on Rye

Ham and Brie | Apple Butter, Roasted Pear and Fall Greens on Country Wheat Bread

Mélange of Tomatoes | Lemon Feta Spread, Basil Pesto, Kalamata Olives, Herb Focaccia

Crisp Local Apple |

Freshly Baked Cookie |

11.00 per guest
STATIONARY PRESENTATIONS
(Minimum of 10 guests)

Taste of Autumn

Apple, Sage, and Chevre Dip | Roasted Cauliflower and Pumpkin Dip | Garlicky Chard Dip | Focaccia and Sesame Ficelle | Cranberry Pistachio Chips

6.50 per guest

Fall Tailgate

Red Spice Chicken Tenders | Bleu Cheese, Celery Sticks
Soft Pretzel Stick | German Mustard
Sweet Potato Chips | Harissa Spiced Pumpkin Hummus

8.25 per guest

Housemade Cheese Spreads

Pecan, Cranberry, Great Hill Blue and Tarragon | Roasted Pumpkin, Goat Cheese and Fried Sage | Date, Walnut and Mascarpone | Cranberry Garnish | French Baguette, Assorted Crackers

7.50 per guest

Something Sweet

Pecan Chocolate Pretzel Bar | Mini Pumpkin Cheesecake | Assortment of Whoopie Pies | Caramel Apple, Pumpkin Spice, Cranberry Orange | Carrot Cake Bars | Hot Apple Cider

9.50 per guest