

ALL DAY MEETING PACKAGE



Includes unlimited non-alcoholic beverages
65/person

Continental Breakfast

Selection of House Made Muffins, Pain aux
Chocolat

House Made Granola, Seasonal Fruit Yogurt

Warm Scones, Seasonal Fruit Compote,
Whipped Butter

Fresh Seasonal Fruits, Berries

Fresh Fruit Juice, Milk

Tea Assortment,

Caffé Vita Coffee



Lunch Buffet

Starters

Please Select Three

Organic Mixed Green Salad, Shaved Beets,
Apples, Honey Vinaigrette

Roasted Oxbow Farm Vegetable Salad

Frisée Salad, Bacon, Parmigiano-Reggiano,
Lemon Vinaigrette

Soup of the Moment

Warm White Bean Salad, Guanciale, Kale

Antipasti – Local Cured Meats, Cheeses, Olives,
Nuts, Seasonal Garnish

Assorted Gourmet Potato Chips



Entrée

'Build Your Own' Artisan Bread Sandwiches:

Grilled Chicken Breast, Marinated Flank Steak,
Roasted Pork Loin, White Bean & Mushroom
Patty, Selection of Gourmet Cheeses, Vegetable
Toppings and Homemade Spreads.

-Or-

Select Three of the Following Pre-Made Options:

Grilled Pesto Marinated Salmon Sandwich

Gruyere, Caramelized Shallot Stuffed Painted Hills
Farm Beef Burger

Braised Pork Shoulder, Pineapple Slaw

Classic BLTA on Toast

Grilled Chicken Breast, Basil Marinated Mozzarella

Grilled Eggplant, Roasted Red Peppers, Garlic Aioli

Heirloom Tomato, Cucumber, Basil Marinated
Mozzarella

Chef's Seasonal Dessert Selection

Afternoon Break

Please Select Two of the Following:

Seasonal Fruit Skewers

Fresh Baked House Made Cookies

Fresh Baked House Made Brownies

Candied or Salt Roasted Nuts

Freshly Popped Corn