

Catering Menu



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

ALL DAY MEETINGS

Includes our Continental Breakfast, Lunch Buffet, Snack, & Unlimited Non-Alcoholic Beverages



CONTINENTAL BREAKFAST BUFFET

SELECTION OF PASTRIES
SLICED FRUIT & BERRY
ASSORTMENT
ORGANIC YOGURT
HOUSE MADE GRANOLA
ORANGE JUICE
ANCHORHEAD COFFEE
MIGHTY LEAF ORGANIC TEAS

LUNCH ACCOMPANIMENTS

Choice of Two

WILLY'S GREENS
Fennel, Radish, Pecorino, Fennel
Seed Dressing

CAULIFLOWER
Feta, Mint, Sesame

KALE SALAD
Olive Crumb, Buttermilk Dressing,
Tomato, Cucumber, Preserved Lemon

ANTIPASTI
Local Cured Meats, Cheeses, Olives, Nuts,
Seasonal Garnish, Crackers

ASSORTED GOURMET
POTATO CHIPS

SNACK SELECTION

Choice of Two

SEASONAL HUMMUS PLATTER
HOUSE MADE TRAIL MIX
FRESH POPPED CORN

CHEF PREPARED SANDWICH BUFFET

Choice of Three Sandwiches

WAGYU STEAK
Horseradish Aioli, Pickled Red Onion,
Taleggio Cheese

PROSCIUTTO
Egg Dijonnaise, Celery, Watercress

ALBACORE
Smoked Paprika Aioli, Avocado, Lettuce

GRILLED HAM & CHEESE
Pesto, Mozzarella, Smoked Ham

MUSHROOM
Arugula Pesto, Marcona Almond, Chevre

\$76 PER GUEST
