

Sunday, May 12 | 11am-6pm

\$75++ for adults, \$35++ for children under 12

make a reservation

———— International Cheese & Fruit Display ————
assorted international cheeses decorated with sliced seasonal fruits,
assorted crackers & breads
————— Baked Goods & Pastries ————
a lavish display of freshly baked muffins, croissants, scones & danishes
Maditaman and a Antingati Ctation
——— Mediterranean & Antipasti Station ———
cous cous, grilled & marinated vegetables, hummus, feta cheese, assorted olives, dolmas, cured meats, aged provolone, ricotta salata, mozzarella & tomato salad,
flat breads & focaccias
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traditional caesar salad, three bean salad (roasted beets, orange segments,
crumbled goat cheese, balsamic vinaigrette), mesclun salad (cherry tomato, endive, sherry vinaigrette)
endive, sherry vindigrette)
Breakfast Station
fresh made omelets with an assortment of fillings (cheese, mushrooms, peppers, salsa,
tomatoes, onions, & more), belgium waffles with berry compote, challah french toast
with apples & vermont maple syrup, hash browns, bacon, sausage
———— Mashed Potato Bar ————
smoked salmon, basil puree, caramelized onions, pulled short ribs,
corn, blue cheese, goat cheese
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orecchiette, penne, alfredo, vodka, pesto, garlic & oil with assorted accruements
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herb crusted salmon, lemon scented mashed, beurre blanc, pan seared red bronzino
with wild rice, corn & leeks, pei mussels, white wine, garlic & herbs, paella with shrimp,
clams, scallops, & chorizo
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vermont turkey with cranberry chutney, rosemary rubbed leg of lamb,
maple glazed ham, steamship round of beef,
roasted potatoes & chef's choice of vegetables
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chicken fingers, french fries, mac & cheese
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assortment of pies, pastries, cookies, candy & cakes
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Executive Chef Nick Paller

coffee & tea