$54.00 per guest
Spinach and Asiago Quiche
Scrambled Eggs
Maplewood Smoked Bacon
French Toast, Maple Syrup, Fruit Compote
Pumpkin Spice Steel Cut Oatmeal, Walnuts, Dried Fruit, Brown Sugar
Fresh Fruit and Berry Salad
Greek Yogurt
Cinnamon Apple Breakfast Parfaits (Yogurt, Caramelized Cinnamon Apples, Granola)
Smoked Salmon Platter, Mini Bagels, Cream Cheese, Diced Tomatoes, Onions, Eggs, Capers
Potatoes au Gratin
Chopped Farmers Market Salad
Seasonal Muffins, Lemon Tea Bread, Cinnamon Streusel Coffee Cake
Coffee and Tea Station
Apple Cider Station
Orange Juice
Reception Station
$32
Crab, Cod, and Lentil Cakes
Served with a Nest of Vegetable Spaghetti, Old Bay Butter Sauce, Lemon Cilantro Crema, and Heirloom Gazpacho

Three Course Dinner
$63
Starters:
Red Kuri Squash Puree, Cortland Apples, and Black Trumpet Mushrooms
Roasted Pear Salad, Butter Lettuce, Rouge Endive, Great Hill Blue Cheese, Toasted Almonds, and Champagne Vinaigrette
Local Butternut Squash Salad, Artisan Greens, Ricotta Salata, Dried Cranberries, and Toasted Pepita Cider Vinaigrette
Roasted Exotic Mushroom Soup, White Truffle Cream

Entrees:
Sole Meuniere with Brown Butter Soy Glaze, Roasted Garlic Potato Puree, and Rainbow Carrots
Hazelnut and Basil Crusted Breast of Chicken, Thyme Jus, Potato Gratin, and Roasted Root Vegetables
Farro Stuffed Pepper, Locally Foraged Mushrooms, Tuscan Kale, and Roasted Tomato Vinaigrette

Desserts:
Pumpkin Crème Brulee, Pepita Tuille
Butternut Poundcake, Caramel Ice Cream, and Cranberry Compote
Reception Station
$28
New England Turkey Bowl – Carved to Order
Slow Roasted Turkey Breast, Roasted Garlic Potato Puree, Sausage and Mushroom Stuffing, Wild Rice Medley, Brussels Sprouts, Roasted Carrots, Haricots Verts
Giblet Gravy, Cranberry Chutney, Crunchy Parsnips

Three Course Dinner $63
Starters:
Carrot Ginger Soup
English Cucumber Wrapped Artisan Greens, Berkshire Chevre, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette
Baby Kale Salad, Roasted Butternut Squash, Bulgur Wheat, Golden Raisins, Toasted Pepitas, and Maple Mustard Vinaigrette
Chef’s Mushroom Risotto with Crispy Shallots

Entrees:
Cider Brined Breast of Turkey, Giblet Gravy, Cranberry Orange Chutney, Garlic Whipped Potatoes, Rainbow Carrots, and Brussels Sprouts
Pan Roasted Mahi Mahi, Citrus Cous Cous, Swiss Chard, and Petit Root Vegetables
Barolo Braised Short Ribs, Soft Mascarpone, White Cornmeal Polenta, Oyster Mushrooms, and Brussels Sprouts
Eggplant, Fresh Ricotta, Asparagus Cannelloni, Charred Tomatoes Vinaigrette, Petit Herb Salad

Desserts:
Pecan Pie, Cinnamon Ice Cream, Caramel Sauce
Pumpkin Brioche Pudding, Lingonberry Crème Anglaise