

Meeting Breakfast Packages

Continental Breakfast

\$25 Per Person

Daily Assorted Pastries

Seasonal Fruit Salad

Yogurt and Granola

New York Bagel Package

\$15 Per Person

Assorted New York Bagel Spread

Butter, Jam, Cream Cheese

A minimum 10-person guest count required for all event package pricing
Pricing is subject to an 8% administrative fee and 8.875% sales tax and applicable gratuities

Meeting Breakfast Buffet

To Start

Daily Assorted Pastries

Seasonal Fruit Salad

Yogurt and Granola

Mains

Avocado Toast (V)

Toasted Sourdough, Radish, Aleppo

Soft Scrambled Farm Eggs

Matcha Pancakes (VG)

Goat Cheese Frittata (VG)

Orange Blossom Waffle

Apricot Butter, Vermont Maple Syrup

Sides

Chicken Sausage

Crispy Bacon

Smoked Salmon

Breakfast Potatoes

Rosemary, Sea Salt

V = Vegan, VEG = Vegetarian, GF = Gluten Free

**Choice of 2 Starter Options
2 Main Options + 1 Side Option
\$40 Per Person**

A minimum 10-person guest count required for all event package pricing
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Midday Meeting Package

To Start

The Standard Greens (V + GF)

Soft Greens, Frisée, Fennel, Radish, Fennel Pollen Vinaigrette

Classic Caesar Salad

Little Gem Lettuce, Crushed Garlic Crouton, Parmesan

Avocado Toast (V)

Toasted Sourdough, Watermelon Radish, Aleppo

Smoked Salmon Toast

Lemon Caper Cream Cheese, Everything Spice, Pumpernickel

Option to add Grilled Chicken

at an additional \$8 Per Person

Mains

Chicken Club Sandwich

Crispy Bacon, Dukes Mayo, Butter Lettuce, Beefsteak Tomato

Prosciutto Cotto & Camembert

Fines Herbes Mayo, Arugula, Ciabatta

Grain Bowl (V + GF)

Quinoa, Heirloom Tomato, Arugula, Radishes, Basil,
Honey Balsamic Vinaigrette

Faroe Island Salmon

Himalayan Red Rice, Watercress, Lemon-Miso Vinaigrette

Gnocchi Pomodoro (VG)

Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

Sweets

House Baked Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

Flourless Chocolate Cake

Chocolate Ganache, Strawberry Coulis

V = Vegan, VEG = Vegetarian, GF = Gluten Free

**Choice of 1 Starter Option
2 Main Options + 1 Sweet Option
\$60 Per Person**

**Choice of 2 Starter Options
3 Main Options + 2 Sweet Options
\$75 Per Person**

Break Offerings

Sweet & Savory

Mixed Nuts & Cookies
\$10 Per Person

Charcuterie Platter

with Spiced Nuts, Marinated Olives, Cornichons, Sourdough
\$25 Per Person

Crudite

Seasonal Hummus, Grilled Naan Bread
\$15 Per Person

Brewed Coffee Station

\$30 Per Person

Freshly Brewed Coffee & Teas

Assortment of Milks, Saratoga Waters

Assorted Coke Products

at an additional \$12 Per Person

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