

TWO-DAY MEETING BREAKFAST & LUNCH MENU

DAY ONE

BREAKFAST

Assorted Juices, Coffee, Tea

House Granola in Yogurt and Fruit Parfait

Morning Baked Muffin

Choice of Hot Entrees: Blueberry Pancakes; Omelet with Spinach, Feta with home fries and toast

Optional: Local Bacon

LUNCH

Course One: Tuscan Tomato and Chickpea Soup

Course Two: Grilled Chicken Paillard with Kale Panzanella Salad

Dessert: Seasonal Fruit Cobbler or Sorbet

DAY TWO

BREAKFAST

Assorted Juices, Coffee, Tea

Hot Cider-Maple Oats OR Swiss Muesli

Morning Baked Sweet Breads

Choice of Hot Entrees: Brioche French Toast with Sauteed Apples, Avocado Brioche Toast with Fried Egg and (optional) House-Cured Salmon

Optional: Local Bacon

Course One: Winter Market Greens - roasted beets, crisp squash, peppered goat cheese

Course Two: Pan-Roasted Salmon - French beans, fingerlings, preserved lemon vinaigrette

Dessert: Selection of house-made cookies and almond brownies

******* Daily Vegetarian and Gluten-Free Option upon Advanced Request*******