

Brunch Menu

Continental Station

Scottish smoked salmon, assorted mini bagels, red onion, capers, plain and vegetable cream cheeses

fresh baked mini muffins, croissants, petit yogurt berry parfaits, and hard boiled eggs

fresh regular and decaf coffee, iced French mocha coffee, assorted organic teas, fresh orange juice, bottled water

Freshly Made Omelets

whole eggs or egg whites - any style; choose any or all: red onions, mushrooms, red peppers, Black Forest ham, chopped applewood smoked bacon, fresh spinach, cheddar and feta cheeses

Including - scrambled eggs, breakfast potatoes, applewood smoked bacon, sourdough and whole wheat breads, butter and “Bonne Maman” jams

Buffet Table

- crispy lump crab cakes with remoulade dipping sauce
- platters of pressed “Black Forest” ham and gruyere cheese with Dijon mustard and sliced crunchy green apples on a French baguette
- fresh mozzarella, tomato, arugula and pesto on ciabatta roll
- classic nicoise salad platter over a bed of romaine leaves with tuna salad, haricots, nicoise olives, red tomato, chopped eggs, red onion and red skinned potato

Personalized Stations Available Upon Request

Ask about our Belgian Waffle, Breakfast Burrito/Taco Stations and Oatmeal Bar.

Dessert

Assorted petit pastries, mini cakes and a variety of classic “Feel Good” cookies.

Lunch Options

Buffet 20 PEOPLE OR MORE

Mediterranean Station - Upon Arrival

sliced prosciutto, capocollo, Genoa salami, roasted red pepper and herbs, baby artichoke quarters, marinated olives, hummus and cucumber dip with imported extra virgin olive oil, grilled vegetables, Fontina and Gorgonzola cheeses with fresh figs, local artisanal breads

Buffet Table

- grilled “free range” chicken platter with local summer vegetables
- crispy lump crab cakes with whole grain mustard remoulade
- sliced skirt steak with grilled local seasonal vegetables and a rosemary demi glace
- roasted beets salad with micro arugula greens, “Catapano Farms” goat cheese with citrus vinaigrette or quinoa with diced cucumber, Greek feta cheese and fresh mint salad
- North Fork greens with light herb vinaigrette

Dessert

classic “Feel Good” cookies, fresh baked brownies and fresh fruit

OR

Family Style 12 PEOPLE OR MORE

Mediterranean Station - Upon Arrival

sliced prosciutto, capocollo, Genoa salami, roasted red pepper and herbs, baby artichoke quarters, marinated olives, hummus and cucumber dip with imported extra virgin olive oil, grilled vegetables, Fontina and Gorgonzola cheeses with fresh figs, local artisanal breads

Luncheon Of

ale battered fish & house made chips; sliced skirt steak with pesto and arugula greens; quartered club sandwiches of applewood smoked bacon, freshly roasted turkey breast, tomato, crisp romaine lettuce, and mayonaise.

Dessert

classic “Feel Good” cookies, fresh baked brownies and fresh fruit

Dinner Family Style Option

First Course

————— SELECT 1 —————

Served with a basket of sliced North Fork artisanal bread with extra virgin olive oil and whipped butter.

Family Style or Individually Served

Freshly made in house ravioli with a trio of cheeses, served over pomodoro sauce with a chiffonade of fresh basil.

Roma tomato and burrata cheese drizzled with extra virgin olive oil and balsamic glaze, sprinkled with toasted pine nuts and fennel seed.

A blend of North Fork greens and seasonal vegetables with a vinaigrette of assorted fresh herbs, Dijon mustard and imported red wine vinegar.

Main Course

————— SELECT 2 —————

Served Family Style

Pan seared local fish filet, finished with a squeeze of lemon and garden herbs.

Sliced rib eye with a classic bordelaise sauce.

Crispy sliced North Fork “Crescent Farm” duck breast served over a caramelized shallot Portuguese port glaze.

Lightly seasoned sea scallops, seared then placed over a purée of celeriac finished with zesty micro greens.

Spring Sides

SELECT 3

Locally Sourced May - June

asparagus and leeks

lemon steamed spinach

roasted beets, baby carrots and shallots

green beans with curry toasted almonds

rosemary and garlic roasted baby Yukon potatoes

Autumn Sides

SELECT 3

Locally Sourced September - October

roasted butternut squash

sautéed corn and farm peppers

braised kale with caramelized onions and oyster mushrooms

sautéed green beans, julienned carrots and parsnips

truffle roasted tricolor potato and a fresh mix of herbs

Dessert

Assorted petit pastries, mini cakes and a variety of classic “Feel Good” cookies.

Buffet Option

Stationary Tables

SELECT 3

Mediterranean

sliced prosciutto, capocollo, Genoa salami, roasted red pepper and herbs, baby artichoke quarters, marinated olives, hummus and cucumber dip with imported extra virgin olive oil, grilled vegetables, Fontina and Gorgonzola cheeses with fresh figs, local artisanal breads

Pasta “Il vostro modo” Stazione

Let our chef prepare your favorite pasta dish “Your Way” with the choice of linguini or penne pasta; sauces of pomodoro, Alfredo, pesto or garlic and oil; pan tossed with any or all: shrimp, roasted chicken, sweet sausage, mushrooms, roasted onions, spinach, chopped parsley and fresh basil. Of course, you must add our house made meatballs! Classic Caesar salad, fresh herb and citrus marinated seafood salad of shrimp, mussels, calamari and shaved fennel, local artisanal breads with extra virgin olive oil, Parmigiano-Reggiano cheese and red pepper flakes.

Chef Manned “Mexican Mesa”

a trio of corn tortillas filled with:

- spiced halibut and mango salsa
- roasted ancho chicken with a sauce made from green roasted chiles
- braised beef with red toasted guajillo chili sauce

platters of pork and pablano empanadas, mini nacho bowls with plantain chips and black bean dip, crisp romaine hearts and roasted corn salad

Asian and Ramen Noodle Bowl Station

offering both ramen and rice noodles; sauces of shoyu, miso, and red curry; blended with any or all: ginger braised beef, roasted pork belly, Szechuan spiced duck breast; marinated egg, shiitake mushrooms, scallions, bok choy, snow peas, chili paste and peanuts; accompanied with traditional steamed pork dumplings and Thai green papaya salad

New England's Finest

A contemporary presentation of a classic New England Clambake consisting of mussels, medallions of freshly cooked lobster and littleneck clams; boiled salted parsley potatoes, iron kettle baked beans, Boston bib lettuce and radish salad, completed with brown bread.

Carving Station

Roasted prime rib accompanied with horseradish dressing and natural au jus, "Free Range" herb brined rotisserie chicken.

Accompanied with herb roasted Yukon Gold potatoes, local seasonal sauteed vegetable, a selection of artisanal breads

Personalized Stations Available Upon Request

Dessert

Served Family Style

Assorted petit pastries, mini cakes and a variety of classic "Feel Good" cookies.