









st. paul's buffet

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three):

spinach & feta hummus on a fried pita chip (butler service) watermelon & goat cheese with a balsamic drizzle (butler service) creamy cheese ball with green onion & cheddar cheese topped with a crispy wonton chip (butler service) crisp asparagus & prosciutto canapés with balsamic reduction (butler service) smashed avocado & cherry tomato crostini (butler service)

salads (choose two):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

served with freshly baked local breads & in-house whipped honey butter

sides (choose three):

crisp green beans with lemon essence & toasted almonds roasted red skin potatoes with garlic & rosemary roasted carrots with chipotle honey butter glaze roasted fingerling potatoes tossed with olive oil & garlic roasted vegetables & penne pasta tossed in a white wine cream sauce, topped with fresh basil & shaved parmigiano reggiano cheese baked ziti pasta bolognese

carving station (included):

carved london broil with horseradish cream sauce, humboldt fog blue cheese cream sauce & cabernet demi-glace (carved tableside)

additional entree (choose one):

grilled airline chicken breast oven-roasted tilapia smoked turkey breast

with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia- capers & dill cream sauce or mango buerre blanc sauce; turkey- cherry compote or apple brandy demi-glace





otr buffet

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three, may choose from st. paul's buffet):

antipasto skewer with fresh mozarella, pepperoni, cherry tomaoto & green olive (butler service) walnut, bacon & goat cheese on an apple chip (butler service) fried grippo mac n cheese with a sriracha ranch (butler service) rustic beef carpaccio bruschetta with wild arugula & truffle aioli topped with shaved parmigiano reggiano cheese (butler service)

salads (choose two):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette

house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing

caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts & feta cheese with pomegranate champagne vinaigrette

served with freshly baked local breads & in-house whipped honey butter

sides (choose three, may choose from st. paul's buffet):

crisp broccolini with roasted garlic oil, lemon essence & toasted almonds smoked ancho chili rice with golden raisins, scallions & roasted red pepper roasted garlic & chive mashed potatoes

fettuccine pasta with chipotle marinated shrimp & roasted red bell peppers in a tomato vodka sauce colleen's grippo dusted mac n'cheese

carving station (included):

carved prime rib with horseradish cream sauce, humboldt fog blue cheese cream sauce & cabernet demi-glace (carved tableside)

additional entree (choose one):

grilled airline chicken breast oven-roasted tilapia smoked turkey breast honey roasted spiral ham oven-roasted salmon

with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia/salmon- capers & dill cream sauce or mango buerre blanc sauce; turkey- cherry compote or apple brandy demi-glace; ham- cherry compote or dijon honey mustard





hannaford buffet

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three, may choose from st. paul's & otr buffet):

curry chicken salad tartlet (butler service)

caprese skewer with fresh mozzarella, basil & marinated cherry tomato (butler service)

sundried tomato and goat cheese (butler service)

spinach & artichoke dip wontons (butler service)

braised short rib crostini with horseradish cream & crispy tobasco onions (butler service)

salads (choose two):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette

house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing

caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts & feta cheese with pomegranate champagne vinaigrette

avocado salad- romaine & iceberg greens, avocado, cherry tomatoes, vermont white cheddar cheese & tortilla crisps with creamy roasted corn & red pepper dressing

served with freshly baked local breads & in-house whipped honey butter

sides (choose three, may choose from st. paul's & otr buffet):

crisp asparagus with toasted almonds & lemon essence mushroom risotto with saffron, roasted corn & cremini mushrooms

carving station (included):

carved beef tenderloin with horseradish cream sauce, humboldt fog blue cheese cream sauce & cabernet demi-glace (carved tableside)

additional entree (choose one):

grilled airline chicken breast oven-roasted tilapia smoked turkey breast honey roasted spiral ham oven-roasted salmon

herbed crusted pork loin chipotle & lime glazed shrimp

with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia/salmon- capers & dill cream sauce or mango buerre blanc sauce; turkey/pork- cherry compote or apple brandy demi-glace; ham- cherry compote or dijon honey mustard; shrimp- mango buerre blanc sauce





plated menu







pendleton plated

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three):

spinach & feta hummus on a fried pita chip (butler service) watermelon & goat cheese with a balsamic drizzle (butler service) creamy cheese ball with green onion & cheddar cheese topped with a crispy wonton chip (butler service) crisp asparagus & prosciutto canapés with balsamic reduction (butler service) smashed avocado & cherry tomato crostini (butler service)

salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

entree:

crisp broccolini & carrots with roasted garlic oil, lemon essence & toasted almonds roasted garlic & chive mashed potatoes marinated & grilled chicken breast with capers & piccata sauce filet of beef tenderloin served with sweet pinot noir reduction & humboldt fog blue cheese cream sauce

served with freshly baked local breads & in-house whipped honey butter





zettler plated

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three, may choose from pendleton plated):

antipasto skewer with fresh mozzarella, pepperoni, cherry tomato & green olive (butler service) walnut, bacon & goat cheese on an apple chip (butler service) fried grippo mac n cheese with a sriracha ranch (butler service) rustic beef carpaccio bruschetta with wild arugula & truffle aioli topped with shaved parmigiano reggiano cheese (butler service)

salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette

house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing

caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts & feta cheese with pomegranate champagne vinaigrette

served with freshly baked local breads & in-house whipped honey butter

entree:

sautéed garlic green beans with a bell pepper & onion confetti smoked ancho chili rice with golden raisins, scallions & roasted red pepper oven roasted salmon with a caper & dill cream sauce filet of beef tenderloin served with sweet pinot noir reduction & humboldt fog blue cheese cream sauce





1850 plated

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed)
assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three, may choose from pendleton or zettler plated):

curry chicken salad tartlet (butler service)
caprese skewer with fresh mozzarella, basil & marinated cherry tomato (butler service)
sundried tomato and goat cheese (butler service)
spinach & artichoke dip wontons (butler service)
braised short rib crostini with horseradish cream & crispy tobasco onions (butler service)

salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing spinach salad- spinach, applewood smoked bacon, julienned red onion, dried cherries, candied walnuts & feta cheese with pomegranate champagne vinaigrette apple walnut salad- spinach & arugula greens, tart granny smith apples, candied walnuts & vermont white cheddar cheese with creamy dijon & black pepper dressing

served with freshly baked local breads & in-house whipped honey butter

entree:

crisp asparagus with toasted almonds & lemon essence mushroom risotto with saffron, roasted corn & cremini mushrooms chipotle and lime glazed shrimp with a mango beurre blanc & cilantro oil filet of beef tenderloin served with sweet pinot noir reduction & humboldt fog blue cheese cream sauce





special menu







special buffet

includes house beer & house wine

**fridays & sundays

**saturdays in january, february & march

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three):

spinach & feta hummus on a fried pita chip (butler service) watermelon & goat cheese with a balsamic drizzle (butler service) creamy cheese ball with green onion & cheddar cheese topped with a crsipy wonton chip (butler service) crisp asparagus & prosciutto canapés with balsamic reduction (butler service) smashed avocado & cherry tomato crostini (butler service)

salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

served with freshly baked local breads & in-house whipped honey butter

sides (choose three):

crisp green beans with lemon essence & toasted almonds roasted red skin potatoes with garlic & rosemary roasted carrots with chipotle honey butter glaze roasted fingerling potatoes tossed with olive oil & garlic roasted vegetables & penne pasta tossed in a white wine cream sauce, topped with fresh basil & shaved parmigiano reggiano cheese baked ziti pasta bolognese

protein (choose two):

grilled boneless chicken breast oven-roasted tilapia herbed pork loin slow roasted roast beef

with guests' choice of sauce (choose one): chicken- cabernet demi-glace, marsala with mushrooms, citrus buerre blanc or piccata sauce; tilapia- capers & dill cream sauce or mango buerre blanc sauce; pork- cherry compote or apple brandy demi-glace; roast beef- cabernet demi-glace





special plated

includes house beer & house wine

- **fridays & sundays
- **saturdays in january, february & march

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

additional hors d'oeuvres (choose three):

spinach & feta hummus on a fried pita chip (butler service) watermelon & goat cheese with a balsamic drizzle (butler service) creamy. cheese ball with green onion & cheddar cheese topped with a crispy wonton chip (butler service) crisp asparagus & prosciutto canapés with balsamic reduction (butler service) smashed avocado & cherry tomato crostini (butler service)

salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

served with freshly baked local breads & in-house whipped honey butter

sides (included):

crisp green beans with lemon essence & toasted almonds roasted red skin potatoes with garlic & rosemary

protein (duet; choose two):

grilled & marinated chicken breast with cabernet demi-glace oven-roasted tilapia with capers & dill cream sauce herbed pork loin with spiced peaches













sunday brunch buffet

includes mimosa & bloody mary bar offered until 2:00pm

hors d'oeuvres (included)

seasonal fresh fruit & berries (displayed) assortment of imported & domestic cheeses with accompaniments (displayed)

salads (choose one):

bell salad- mesclun greens, sun-dried cranberries, toasted pinenuts & english goat cheese with a raspberry vinaigrette house salad- romaine & iceberg greens, maple smoked bacon, cherry tomatoes, aged cheddar cheese & garlic croutons with peppercorn ranch dressing caesar salad- romaine & iceberg greens, parmesan cheese, garlic croutons, cherry tomatoes & caesar dressing

served with freshly baked local breads & in-house whipped honey butter

sides (choose three):

linguini pasta with marinated & grilled chicken tossed in a marinara sauce & topped with shaved parmigiano reggiano cheese roasted red skin potatoes with garlic & rosemary crispy maple smoked bacon maple sausage links french toast with whipped cream, assorted berries & maple syrup

carving station (choose one):

carved pork loin served with apple brandy demi-glace & a horseradish mustard sauce (carved tableside)

carved spiral ham with a cherry compote (carved tableside)

omelet station (included):

omelet station made to order with guests choice of cheddar cheese, assorted bell peppers, mushrooms, onions, tomatoes & maple smoked bacon

