



the *Bell Event*
centre

buffet menu





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)
petite Maryland crab cakes (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
honey balsamic brussel sprouts
parmesan risotto
herbed cornbread and apple dressing
pesto tortellini with sundried tomatoes

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 beurre blanc or piccata sauce; tilapia- capers & dill cream sauce or mango beurre blanc sauce; turkey- cherry compote or apple brandy demi-glace



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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 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)
grilled sesame beef satay with thai peanut sauce (butler service)
baked brie with raspberry preserves in a phyllo shell (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
brown sugar and bourbon sweet potatoes
creamy au gratin potatoes with cheddar and gruyere

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 honey roasted spiral ham
oven-roasted tilapia smoked oven-roasted salmon
turkey breast

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



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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	honey roasted spiral ham	herbed crusted pork loin
oven-roasted tilapia smoked	oven-roasted salmon	chipotle & lime glazed shrimp
turkey breast		

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



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the *Bell Event*
centre

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)
petite Maryland crab cakes (butler service)
dijon crab salad on a tortilla chip (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

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



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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)

grilled sesame beef satay with thai peanut sauce (butler service)

baked brie with raspberry preserves in a phyllo shell (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



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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



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the *Bell Event*
centre

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 crispy wonton chip (butler service)

crisp asparagus & prosciutto canapés with balsamic reduction (butler service)

smashed avocado & cherry tomato crostini (butler service)

dijon crab salad on a tortilla chip (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 beurre blanc or piccata sauce; tilapia- capers & dill cream sauce or mango beurre blanc sauce; pork- cherry compote or apple brandy demi-glace; roast beef- cabernet demi-glace, marsala with mushroom, bleu cheese cream sauce, or horseradish cream sauce.



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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



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the *Bell Event*
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brunch menu





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



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