

THE MORNING AFTER BRUNCH IN NEW ENGLAND

American, Buffet

You have been cooking all week for the Big Dinner... You're tired, rundown... People are still around and you just can't move! Rest, and allow me to take care of your cooking needs.

Upstate French Toast

Sweet and Crunchy French Toast with Apple and Walnut Compote drizzled with Vermont Maple Syrup.

-

Applewood Bacon

Crispy Bacon with the taste of Smoked Applewood.

-

Grilled Sausage

Grilled Farmer's Chicken Fennel Sausage tossed with Caramelized Onions.

-

Sweet Potato Hash

Roasted Sweet Potatoes with essence of Nutmeg, Cinnamon, and Sea Salt laced with a trio of Sweet Peppers.

-

Omelet Bar

Let me make your Egg personal... Over easy, scrambled, or filled with a variety of cheeses, seasonal vegetables, and smoked meats.

Maine Seared Salmon

Seared Fresh Salmon sprinkled with Sea Salt and Fresh Thyme in a tangy Maine Blueberry Beurre Blanc.

-

Craisin Greens

Mixed Greens with Craisins, slivered Tomatoes, Onions, and Cucumbers tossed with a Citrus Vinaigrette.

-

Brussel Sprouts

Roasted Brussel Sprouts in a Brown Butter Shallot Sauce.

-

Lobster Eggs Benedict

Toasted English Muffin layered with Sweet Lobster, Poached Egg, and Tarragon Hollandaise

-

Assorted Breakfast Breads

Mini Muffins, Mini Danishes, and Tea Breads

Freshest Fruits and Berries

Nothing is as refreshing as cool Melon, and Juicy Berries in the morning.

from \$65 / person for 10 (Max 100 People)