

BRUNCH

MARKET FRESH SALAD STATION

Roasted Broccoli Salad
with Tahini & Lemon

Mixed Baby Greens with Assorted Toppings
& House-Made Vinaigrettes

Honey Roasted Rainbow Carrots
with Tarragon & Sesame

Tri Colored Cauliflower
with Grapes & Curry Aioli

SOUPS

Chicken & Wild Rice
Cream of Butternut Squash

Grilled Delicata Squash
with Apples & Thyme

CHEESE & CHARCUTERIE

Selection of Local Hudson Valley & Artisan Cheese
Cured Meats, House Pate

with Freshly Baked Breads & Crostini
Housemade Jam, Local Honey & Spiced Nuts

CHILLED SEAFOOD

Shrimp Cocktail

Smoked Salmon

Scallop Ceviche
with Jicama, Tomato & Frisée

ACTION STATIONS

RAMEN

Japanese Noodle Soup with Traditional Broth,
Pork Belly, Cured Egg, Scallions, Radish,
and Bean Sprouts

TACOS

Pork Carnitas, Chicken & Roasted Vegetable
with Corn Torillas, Avocado Crema, Salsa,
Shredded Cheese & Roasted Chilis

PASTA STATION

Shrimp Scampi
with Linguini, Garlic & Lemon Butter

FALAFEL

with Pita, Shaved Lettuce, Tomatoes,
Cucumbers, Red Onion & Tzatziki Sauce

OMELETTE & EGGS

Fresh Eggs Prepared to Order
with Choice of Toppings & Cheese

CARVING STATION

Herb Roasted New York Strip (GF)
Served with Chimichurri, Bacon Jam, Horseradish Cream & House Steak Sauce
with Freshly Baked Rolls and Whipped Local Butter

SPECIALTY ENTREES & BREAKFAST CLASSICS

Pecan Crusted Chicken with Blackberries & Pears

Scrambled Eggs

Soft Polenta with Mascarpone & Parmesan

Seared Golden Tilefish with Golden Raisins & Butternut Squash

Broccoli with Lemon & Thyme

Bacon | Breakfast Potatoes | Sausage



ARTISAN DESSERTS

Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes, & Pastries
Dessert Action Station

Sunday