



LUNCH I

- FIRST COURSE -

SELECT 2

CREAMY CLAM CHOWDER

MIXED FIELD GREENS

Jeffrey's greens, red onion, radish, tomato, cucumber, carrot, preserved lemon vinaigrette

HALL OF FAME CHOWDER - SUPPLEMENTAL CHARGE \$2

Maine baby shrimp, chourico, corn

- ENTREE -

SELECT 3

All sandwiches come with host's choice of house made chips, potato salad, or orzo salad.

JERK CHICKEN SANDWICH

Jicama, celeriac, pineapple slaw & shaved radish

ATLANTIC SALMON CAESAR SALAD

Chopped romaine leaves, croutons, parmesan cheese

BLACK ANGUS BEEF BURGER

Cheddar cheese, sriracha aioli, pickles, griddled bun

MAINE LOBSTER ROLL - SUPPLEMENTAL CHARGE \$10

Herb mayonnaise, grilled roll

- DESSERT -

SELECT 2

CREME BRULEE

DARK CHOCOLATE BUDINO

SEASONAL CRUMBLE

SORBET OF THE DAY

served with coffee & tea

\$30 per person, plus 2% taxable administrative fee & 8% tax.



LUNCH II

- FIRST COURSE -

SELECT 2

CREAMY CLAM CHOWDER

MIXED FIELD GREENS

Jeffrey's greens, red onion, radish, tomato, cucumber, carrot, preserved lemon vinaigrette

HALL OF FAME CHOWDER - SUPPLEMENTAL CHARGE \$2

Maine baby shrimp, chourico, corn

- ENTREE -

SELECT 3

All sandwiches come with host's choice of house made chips, potato salad, or orzo salad.

JERK CHICKEN SANDWICH

Jicama, celeriac, pineapple slaw & shaved radish

BLACK ANGUS BEEF BURGER

Cheddar cheese, sriracha aioli, pickles, griddled bun

CRAB CAKE SANDWICH

Lettuce, orange fresno aioli, pickled onion, potato roll

BLACKENED MAHI SANDWICH

Lettuce, tomato, grilled pineapple salsa, spicy mango sweet & sour, hearty multi grain

CAESAR SALAD WITH FLAT IRON STEAK

Chopped romaine leaves, croutons, parmesan cheese

MAINE LOBSTER ROLL - SUPPLEMENTAL CHARGE \$7

Herb mayonnaise, grilled roll

PAN-SEARED ATLANTIC SALMON - SUPPLEMENTAL CHARGE \$9

Five spice carrot puree, broccolini, XO sauce with shitake mushrooms

ROASTED STATLER CHICKEN BREAST - SUPPLEMENTAL CHARGE \$9

Seasonal vegetable couscous, fennel orange marmalade, red bell pepper gastrique

- DESSERT -

SELECT 2

CREME BRULEE

DARK CHOCOLATE BUDINO

SEASONAL CRUMBLE

SORBET OF THE DAY

served with coffee & tea

\$33 per person, plus 2% taxable administrative fee & 8% tax.



SUNRISE BREAKFAST

FOR EVENTS BEGINNING BEFORE 10 A.M.

BREAKFAST BREADS

Seasonal assortment; muffins, quick bread, pastry

▪ FIRST COURSE ▪

SELECT 1

FRUIT CUP

Fresh seasonal fruit

PARFAIT

Yogurt, granola, fruit

▪ ENTREE ▪

FLUFFY SCRAMBLED EGGS

BELGIAN WAFFLES

Walnut butter, bourbon maple syrup

APPLEWOOD SMOKED BACON

HOME FRIES

served with coffee & tea

\$25 per person, plus 2% taxable administrative fee & 8% tax.



SAKONNET PLATED BRUNCH

BREAKFAST BREADS
Seasonal assortment; muffins, quick bread, pastry

- FIRST COURSE -

SELECT 1

FRUIT CUP
Fresh seasonal fruit

PARFAIT
Yogurt, granola, fruit

- ENTREE -

SELECT 4

BELGIAN WAFFLES
Walnut butter, bourbon maple syrup

SEASONAL VEGETABLE & CHEESE FRITTATA
Home fries

SHORT RIB HASH
One egg sunny side up, roasted root vegetables

ATLANTIC SALMON CAESAR SALAD
Chopped romaine leaves, croutons, parmesan cheese

LOBSTER FRITTATA - SUPPLEMENTAL CHARGE \$6
Home fries

- DESSERT -

SELECT 2

CREME BRULEE

DARK CHOCOLATE BUDINO

SEASONAL CRUMBLE

SORBET OF THE DAY

served with coffee & tea

\$32 per person, plus 2% taxable administrative fee & 8% tax.



BRUNCH BUFFET
UP TO 54 GUESTS

BREAKFAST BREADS
Seasonal assortment; muffins, quick bread, pastry

SEASONAL FRUIT PLATTER

BELGIAN WAFFLES
Maple syrup, citrus butter

SEASONAL VEGETABLE & CHEESE FRITTATA

ROASTED STATLER CHICKEN BREAST
Fennel-spiced ratatouille

GRILLED ATLANTIC SALMON
Seasonal vegetable succotash, roasted tomato sherry vinaigrette

APPLE WOOD SMOKED BACON

SPINACH SALAD
Pear, gorgonzola cheese, red onion, pickled strawberry, walnuts, champagne vinaigrette

- CHOICE OF SIDES -
SELECT 2

POTATO SALAD
GRILLED VEGETABLE FARRO
GREEK ORZO SALAD

served with coffee & tea

\$36 per person, plus 2% taxable administrative fee & 8% tax.

- ADD ON A CHEF'S SIGNATURE DESSERT STATION -
SUPPLEMENTAL CHARGE \$12 PER PERSON
SELECT 3

PEANUT BUTTER BROWNIE
CHEESECAKE
COOKIES
RASPBERRY LEMON CREAM PROFITEROLE
CREME BRULEE
FRUIT TARTLET