

SAMPLE CELEBRATIONS MENUS

Brunch Buffet
Assorted Pastries Freshly Baked Miniature Croissants and a Selection of Fresh Danish
Seasonal Fruit Basket Whole Fruit to Include Apples, Bananas, Oranges & Grapes
Fresh Farm Scrambled Eggs
Classic French Toast Served with Vermont Maple Syrup
Home Style Fried Potatoes
Applewood Smoked Bacon
Breakfast Sausage
Beverage Service Coffee Station Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns Chilled Juice Assorted Chilled Juices to include Orange, Grapefruit and V8

Luncheon Buffet
Virgilio's Rolls
Classic Caesar Salad With a Creamy Caesar Dressing, Savory House-Made Croutons and Shredded Parmesan
Chicken, Broccoli & Penne Grilled Chicken Tossed with Extra Virgin Olive Oil, Garlic, Fresh Broccoli and Penne al Dente
Grilled Bourbon Glazed Beef Tips
Oven Roasted Potatoes
Chef's Selection of Seasonal Vegetables
Assorted Cookies Chocolate Chip, Oatmeal, etc
Beverage Service
Coffee Station Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns
Lemonade and Iced Tea Station Raspberry Lemonade and Freshly Brewed Brisk Iced Tea Served From Gleaming Glass Jars With Fresh Fruit Garnish
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Plated Dinner Menu
First Course
Harvest Salad Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and a Cranberry Vinaigrette
Fresh-Baked Artisan Breads and Rolls Homemade Seven Grain, Wheat, Country, Olive, Semolina and Virgilio's Rolls Garnished with Whole Cloves of Roasted Garlic and Sprays of Fresh Rosemary. Served with Fresh Creamery Butter
Main Course
Herb Panko Crusted Chicken Paillard Caramelized Onion, Sherry Sauce and Micro Greens, Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic, with Olive Oil and Rosemary Roasted Baby Carrots
Signature Butternut Squash Ravioli (Vegetarian Option) Hand Crafted with a Mascarpone Cheese Crème Sauce and Fresh Fried Sage Leaves. Topped with a Miniature Mélange of Roasted Butternut Squash and Red Onions
Sweet and Coffee Service Assorted Cookies and Brownies Served to Guest Tables Coffee & Tea Service
Premium Coffees and Assorted Herbal Teas Served to the Guest Tables
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