

Holiday Brunch Sample Menu

Pastry Counter & Petite Sweets

Assorted Baked Danishes & Croissants
Seasonal Muffins & Scones
Coffee Cake
Cinnamon Rolls
Miniature Cakes, Macaroons & Assorted Tartlets

Buffet

Local Field Greens Salad Cherry, tomatoes, cucumbers, shaved radish, lemon thyme vinaigrette

Caesar Salad

House-made dressing, garlic croutons, crispy capers, Parmesan

Fresh Fruit Salad

Cheese Display
VT cade aged cheddar, great hill blue, brie, manchego, local herbed
goat cheese

Charcuterie

Soupy, bresaola, prosciutto, copa, house-made chicken terrine, fruit mostarda, honeycomb, mixed nuts, crostini, grissini and artisanal crackers

Shrimp Cocktail & Local Oysters

Classic cocktail sauce, passion fruit jalapeno cocktail sauce,

mignonette, lemon

Entrée Selections

Weekapaug Breakfast
Choice of eggs served with applewood bacon, home fries, lemon tart,
buttermilk biscuit

Eggs Benedict
English Muffin, Canadian bacon, sautéed spinach, choron sauce

Steak & Eggs
Rib eye, sunny side up egg, sauce béarnaise, local greens

Grilled Salmon

Quinoa, sautéed kale, citrus butter sauce

Brioche French Toast

Blueberry-maple, orange cinnamon chantilly

Sweet Potato Hash

Duck confit, pearl onions, oven roasted tomatoes, sunny side up egg,
basil aioli

Take Away

Christmas Cookies for All