

catering & events

buffet - breakfast

the continental - \$20

breakfast beverages

freshly brewed regular & decaffeinated coffee, organic tea selection, fresh orange juice

house-made breakfast bakeries (select two items)

seasonal fruit coffee cake, oat bran-golden raisin muffin, gluten free fruit muffin, chef's scones, sweet cornbread with VT butter & maple sugar, buttermilk biscuits with honey-butter & jam

seasonal fruit, local yogurt & house-made granola

fresh cut fruit, Chilmark's Mermaid Farm yogurt with local honey, gluten free house-made granola

bistro breakfast - \$30

breakfast beverages

freshly brewed regular & decaffeinated coffee, organic tea selection, fresh orange juice

house-made breakfast bakeries (select two items)

seasonal fruit coffee cake, oat bran-golden raisin muffin, gluten free fruit muffin, chef's scones, sweet cornbread with VT butter & maple sugar, buttermilk biscuits with honey-butter & jam

seasonal fruit, local yogurt & house-made granola

fresh cut fruit, Chilmark's Mermaid Farm yogurt with local honey, gluten free house-made granola

cage-free, all natural eggs

gently scrambled with fresh herbs and Vermont cheddar cheese

breakfast potatoes

sautéed potatoes, bell peppers and onions, seasoned with old bay & parsley

North Country smoked breakfast meats

choice of Vermont maple pork sausage links or hickory double-smoked bacon

breakfast additions

buckwheat or buttermilk pancakes. - \$5

bananas and blueberries, Vermont maple syrup, VT honey butter

Belgian waffles - \$6

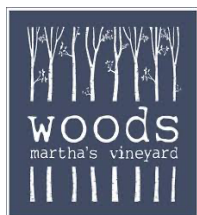
spiced Gala apples, Vermont maple syrup, Chantilly cream

Smoked Seafood - \$15

local bluefish and NE salmon, house-smoked, herb yogurt cheese, pickled red onion, tomato, Irish brown bread

Organic Gluten-free Steel Cut Oats or Hot 10-grain Cereal- \$4

Bob's Red Mill grains, spiced apples, dried cranberries, flax seed, walnuts, cinnamon and nutmeg



catering & events

buffet - brunch

the cove - \$49

breakfast beverages

house-made breakfast bakeries (select two items)

seasonal fruit, local yogurt & house-made granola

baby arugula and endive salad

shaved fennel, apples, honeyed walnuts, sharp cheddar, cider vinaigrette

mushroom-leek frittata

local cage free eggs, parmesan and swiss cheeses, sautéed Maine mushrooms

buttermilk waffles

spiced gala apples, Vermont maple syrup

gold and sweet potato hash

roasted shallots, gala apples, rosemary and Old Bay spices

North Country double-smoked thick cut bacon

choice of two dessert selections

manaquayak - \$59

breakfast beverages

house-made breakfast bakeries (select two items)

seasonal fruit, local yogurt & house-made granola

poached golden pineapple

in madras curry glaze, toasted coconut and coconut yogurt drizzle

gem lettuces with garden radishes and fennel

dill marinated feta cheese, champagne vinaigrette

cage-free eggs with MV smoked bluefish quiche

fresh dill and vine-ripened tomatoes

organic buckwheat pancakes

bananas and blueberries, VT maple syrup

salmon fillet baked in puff pastry

whole grain mustard crème, fresh dill and lemon

salmon fillet baked in puff pastry

whole

up island - \$69

breakfast beverages

house-made breakfast bakeries (select two items)

seasonal fruit, local yogurt & house-made granola

bettlebung farm baby kale "Caesar"

garden French breakfast radishes, shaved fennel, parmesan, focaccia croutons

roasted and marinated vegetable antipasto

lemony hummus, babaghanoush, olives, red quinoa tabbouleh, house-baked flatbreads

lambert's cove benedict

poached eggs, house-made buttermilk biscuits, griddled ham, Vermont cheddar, fresh herb hollandaise

stuffed French toast

griddled brioche bread, whipped grand marnier-mascarpone, flamed bananas and fresh berries

skillet latkes with braised kale and fontina

gold potatoes and caramelized shallots

choice of two dessert selections

Menemsha - \$79

breakfast beverages

house-made breakfast bakeries (select two items)

seasonal fruit, local yogurt & house-made granola

autumn farm salad

local lettuces, spice roasted apples and butternut squash, bayley hazen blue cheese and candied walnuts, aged balsamic vinaigrette

smoked bluefish chowder

autumn squash, russet potatoes, sweet corn and bell peppers, light cream broth, old bay spices

petite vineyard lobster profiteroles

house-baked gougere puffs, MV lobster meat in creamy dill-tarragon dressing

grey barn farm charcuterie and cheese

sopresata and chorizo, bluebird, Prufrock and Eidolon cheeses
grain mustards, dried fruit compote, brown bread

island brunch

griddled cod cakes, creole tomato sauce, soft-boiled eggs & avocado

pepper-seared petite beef tender

sautéed shiitake mushrooms, red onion marmalade

rosemary roasted baby potatoes

extra virgin olive oil, garlic and MV sea salt

oven-roasted brussels sprouts and baby carrots

dried cranberries, parmesan cheese, smoked bacon and maple-chipotle glaze

choice of two dessert selections

optional additions or substitutions

lemon-rosemary roasted chicken

served with pan jus, shiitake mushrooms and leeks

chile-roasted fillet of salmon

served with autumn succotash

pan-seared black sea bass

lightly crusted in cornmeal and old bay spices

grilled Atlantic swordfish

salsa verde, sweet corn and potato hash

braised boneless beef short ribs

blackberry bbq braising jus

grilled flank steak

grilled mushrooms, braised leeks and celeriac

lemony hearts of palm – chickpea cake

fresh garlic, cilantro and parsley, roasted bell pepper coulis