

Taste of *Fall/Winter*



Breakfast



HYATT SIGNATURE CONTINENTAL BREAKFAST

Local and Seasonally Inspired Fruit, Bakery Selection and Specialties, no two days alike
Selection of Chilled Juices
Coffee and Tazo Tea Selection

25.00 per guest

BUILD A BREAKFAST BUFFET BY ADDING: Farm Breakfast

Scrambled Eggs with Oven Cured Tomatoes and Braised Leeks
Applewood Smoked Bacon and Roasted Fennel
Fingerling Potatoes with Caramelized Onions and Rosemary

36.00 per guest

Chef's Egg Station*

Farm Eggs and Omelets
prepared to your preference with a
Selection of Seasonally Inspired Ingredients

* Requires an Attendant at \$150.00 each

35.00 per guest



Crafted Quiche

Sweet Cippolini Onions, Roasted Sweet Potatoes and Chopped Pecans

32.00 per guest

Oatmeal and House Made Granola

Customized with Brown Sugar,
Toasted Nuts and Dried Fruits
Seasonal Roasted Fruit Compote,
Chestnut Honey and Yogurt

35.00 per guest

Breaks

CRISP

Crispy Apple Wedges with Caramel Dip
Tarro Chips, Carrot Sticks with Veggie Dip
Salted Pretzel Rods with Mustard Dip
Cashew Brittle
Cinnamon Spiced Cider

22.00 per guest

BITES

Yogurt Covered Raisins
Nougatine Twigs
Petite Maple Pecan Cookies
Cheesecake Lollipops
Banana Chocolate Smoothies

22.00 per guest

REFRESH

Organic Sun-Dried Apricots
Roasted Harvest Fruits with
Toasted Vanilla Bean Sugar
Cinnamon Oat Topped Apple Muffins with
Sour Cherry Spoon Fruit
Sweet Almond Pastries
Hot White Chocolate Mocha with
Marshmallows and Whipped Cream

22.00 per guest

SPICE

Pumpkin Pie Spiced Almonds
Banana Spiced Cupcakes with
White Chocolate Cream Cheese Frosting
Gingerbread Biscotti
Seasonal Fruits in Star Anise Syrup with
Whipped Cream and Pound Cake
Baby Local Apples
Ibarra Hot Chocolate

22.00 per guest



All Prices Subject to 15% Service Charge, 7% Administrative Fee
and
7% State Sales Tax

Plated Lunch



1

Roasted Parsnip Bisque with
Peppered Bacon and Brown Butter
Croutons

Cedar Smoked Salmon with Sweet-Potato
Chorizo Hash, Wild Mushrooms and
Thyme

Blueberry-Cashew Cobbler

46.00 per guest

2

Market Apple and Arugula Salad with
Almonds
Chestnut Honey Vinaigrette

Fire Roasted Chicken
Truffle Orzo Mac n Cheese and
Rosemary Pan Jus

Chocolate Ganache Cheesecake

45.00 per guest



3

Wilted Spinach Salad with Sweet Cippolini
Onions, Candied Walnuts and Great Hill
Blue Cheese
Warm Bacon Vinaigrette

Slow Braised Short Rib of Beef
Grafton White Cheddar Mashed Potatoes
Young Carrots and Blackberry-Maple
Glaze

Vanilla Poached Pear Trifle

46.00 per guest

LUNCH MENUS INCLUDE BREAD
SERVICE, COFFEE AND TEA.

Buffet Lunch

HARVEST

Creamy Corn Chowder with Andouille Sausage
Butter Lettuce Salad with Pears, Local Goat Cheese and Spiced Walnut Vinaigrette
Celery Root Slaw, Cheddar-Apple Salad and Homemade Cranberry Relish
Baked Seasonal Fish and Roasted Root Vegetables with Honey and Marjoram
Herb Rubbed Amish Turkey Breast with Roasted Garlic Cream Gravy and Apple-Fennel Sausage Stuffing
Pumpkin Crème Brulee and Apple-Mascarpone Tartlets

48.00 per guest

MARKETPLACE

Fresh Homemade Chicken Noodle Soup
Spinach Salad with Fresh Mushrooms, Red Onions and Candied Nuts with Cabernet Vinaigrette Dressing
Cajun Spiced Sirloin of Beef with Cheesy Au gratin Potatoes
Fire Roasted Chicken with Rosemary Pan Jus and Grilled Seasonal Vegetables
Crispy Baguettes, Bread Sticks and Flavored White Bean Hummus
Pumpkin Spiced Cheesecake Bars and Assorted Flavored Macarons

48.00 per guest

COMFORT

Tomato Soup and Mini Toasted Cheddar Paninis
Iceberg Salad with Tomatoes, Bacon, Bleu Cheese, Fried Egg and Buttermilk Ranch
Peppercorn Crusted Kobe Meat Loaf with Wild Mushroom Sauce
Homemade Chicken Pot Pie with Pancetta, Peas and Shortbread Biscuit
Sour Cream and Chive Baked Smashed Potatoes
Warm Cornbread Muffins with Sweet Honey Butter
Sweet Potato Cheesecake with Toasted Meringue

49.00 per guest

SEASONAL DELI

Roasted Tomato Fennel Bisque
German Potato Salad with Pancetta and Fresh Dill
Yellow Beet, Roasted Grape and Green Bean Salad with Candied Nuts

Create a Sandwich using these Seasonal Offerings:
Warm Chopped BBQ Brisket, Horseradish Pickles, Coleslaw and Aged White Cheddar
House Smoked Turkey Breast, Garlic Aioli and Cranberry Chutney
Molasses Cured and Roasted Pork Loin with Sliced Gruyere, Whole Grain Mustard
Rustic Sourdough, Caraway Rye and Salted Pretzel Bread
Individual Bags of Cape Cod Chips
Warm Apple Cobbler with Spiced Whipped Cream

47.00 per guest

All Lunch Buffets Include House Blend Coffee and Tea Service
Minimum of 25 guests for lunch buffet; groups less than 25, please add \$5 per guest
All Prices Subject to 15% Service Charge, 7% Administrative Fee and 7% State Sales Tax

Reception



GASTROPUB

3-Bean Bison Chili,
Grafton White Cheddar and Green Onions
Shaved Serrano Ham, Fig Jam and
Cranberry Pecan Bread
Sam Adams Braised Brats with Apple
Kraut and Horseradish Mustard
Soft Club Rolls

17.00 per guest

CHEESEBURGER, CHEESEBURGER, CHEESEBURGER

Kobe Beef Sliders, Blue Cheese Stuffed
Sliders and Jalapeno Sliders
Smoked Gouda, Baby Brie and Havarti
Slices
Fried Onion Strings and
House Made Dilled Potato Chips
Bourbon Ketchup, Mustard Dip,
Barbeque Sauce and Bacon Mayo
Mini Gherkins, Sweet Pickles, Chopped
Onions, Salsa and Relish

18.00 per guest



DIPPIN'

Warm Strawberry Topped Brie,
Spinach-Artichoke Dip and
Spicy Nacho Cheese Dip served with
Tuscan Bread Cubes, Crostini,
Tortilla Chips and Crisp Vegetables

14.00 per guest

ARTISANAL CHEESE SELECT

Handcrafted and Local Cheeses with
Lavosh and Baguettes
Fruit Chutney, Local Honey and Toasted
Nuts

12.00 per guest

Plated Dinner

1

Roasted Butternut Squash and Chestnut
Soup with Chipotle Creme Fraiche

Frisee Salad with Warm Brie Crouton,
Honey-Roasted Grapes
Hazelnut Vinaigrette

Cider and Sage Brined Pork Tenderloin
with Cranberry Wild Rice Risotto
Roasted Shallot Sauce

Milk Chocolate Bread Pudding with
Cardamom Creme Anglaise

88.00 per guest

2

Tomato and White Bean Soup with
Smoked Ham Hocks and Pistou

Beet Salad with Local Feta,
Green Apple
Truffle-Honey Vinaigrette

Pan Roasted Halibut with
Kabocha Squash Puree,
Port Wine Demi-Glace and Orange
Gremolata

Warm Apple Tart with
Cinnamon-Oatmeal Streusel and
Caramel Ice Cream

90.00 per guest

3

Local Artisan Cheese Plate with
Seasonal Accompaniments and Flatbread

Spinach Salad
Candied Pecans and Dried Cranberries
Sherry Vinaigrette

Sugar and Smoked Sea Salt Crusted
Strip Steak with Boulangere Potatoes

Homemade Blueberry Cobbler with
Sweet Cream Biscuit and Vanilla Gelato

89.00 per guest

Dinner Menus Include Bread Service, Coffee and Tea.
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