



Cottage Menu Collection

Light Breakfast \$10/person

Fresh Fruit Kabobs
with raspberry yogurt dip

Pastry Collection
home-style muffins, mini bagels,
fruit danishes, scratch baked breakfast breads,
cream cheese & butter.

Goopy Crumb Coffee Cake
rich butter crust with gooeey filling,
topped with crunchy strudel

**Freshly Brewed Coffee,
Hot Tea & Water**

Warm Breakfast \$12/person

Fresh Fruit Platter
sliced whole fruit including honeydew,
cantaloupe & pineapple with other in-season fruits

Homemade Biscuits

Maple Cured Bacon

Yukon Gold Breakfast Potatoes

Roasted Vegetable Egg Scramble
mushrooms, tomato, spinach, red pepper
& swiss cheese

**Freshly Brewed Coffee,
Hot Tea & Water**

Light Lunch \$14/person

Fresh Fruit Salad

Gourmet Sandwiches
Sandwiches cut in half served on a platter
Turkey & Provolone on Wheat • Beef & Swiss on White
Ham & Cheddar on Pretzel • Santa Fe Chicken Wrap
Chicken Salad on Croissant

Classic Caesar Salad
parmesan cheese, hard-cooked eggs,
house-made croutons & caesar dressing

Bistro Chips

Assorted Gourmet Cookies

Freshly Brewed Tea & Water

House Special \$15/person

Chicken ala Russo
Sautéed chicken, roasted artichokes, fresh mushrooms,
sauce Chardonnay

Pasta Con Broccoli
Shell noodles, sautéed broccoli, alfredo sauce

House Italian Salad
3-cheese blend, scallions, artichoke hearts,
red pepper, black olives, roma tomatoes & italian vinaigrette

Dinner Rolls

Choice of Dessert
cannoli • chocolate opera cake • fruit tartlet • tiramisu

Freshly Brewed Tea & Water

- Additional menu selections available per request -

All menus includes necessary high quality disposable dinnerware & glassware.
12 person minimum. All menus are subject to a \$125 labor fee, applicable sales tax & minimal room fee.