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.  
- **Gooey Crumb Coffee Cake** rich butter crust with gooey 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 alla 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.