THE CONTINENTAL

Fresh squeezed orange juice and juice of the day
Sliced fruit and seasonal berries
Parfait “Bar” yogurt, fruit compote, sunflower seed granola
A selection of three items from our bake shop pastry chef’s choice
Our proprietary coffee blend from GIV roasters
A selection of teas
BREAKFAST BUFFET

Fresh squeezed orange juice and juice of the day
Sliced fruit and seasonal berries
Parfaits yogurt, fruit compote, sunflower seed granola
A selection of three items from our bake shop *pastry chef’s choice
Our proprietary coffee blend from GIV roasters
A selection of teas
Scrambled eggs chives
Applewood smoked bacon
Berkshire pork sausage
Rosemary roasted potatoes

Choice of two:
French toast pain perdue, bananas foster
Lemon ricotta pancakes
Pastrami corned beef hash
Frittata kale, mahon cheese, onions
Cheese blintzes berry compote
Egg benedict, ham English muffin, tomato hollandaise

Add smoked salmon with traditional accompaniment
Add cured meats
Add cheese platter
BRUNCH BUFFET

Sliced fruit
Parfaits yogurt, fruit compote, sunflower seed granola
A selection of three items from our bake shop *pastry chef’s choice
Scrambled eggs chives
Applewood smoked bacon
Berkshire pork sausage
Rosemary roasted potatoes

Choice of three:
French toast pain perdue, bananas foster
Lemon ricotta pancakes
Pastrami corned beef hash
Cheese blintzes berry compote
Morning paella chorizo, peppers, eggs
Chicken braised in tomato olives, fennel
Meatballs polenta, tomato sauce

Add smoked salmon with traditional accompaniment
Add cured meats
Add cheese platter
AFTERNOON TEA
A modern spin on an old tradition.
Enjoy for bridal showers, birthday celebrations, or just to have an elegant afternoon.

Sandwiches & Small Bites
• lox, everything bagel, cream cheese
• cucumber, pickled red onion, herbed cheese, rye bread
• smoked turkey, cheddar, apple chutney, focaccia
• deviled eggs

Scones
• cinnamon sour cream
• vanilla peach
• honey lavender
served with lemon curd, clotted cream, and jams

Pastries & Small Sweets
• chocolate-hazelnut cream puff
• assorted donut holes
• buttermilk orange almond cake
• white chocolate earl grey tea cake
• pastry chef’s choice of cookie

Selection of Three Hardy & Sons Gourmet Teas
selections change often
BUFFET

VIVA LA FRANCE
Salade de maison
Remoulade of celery and carrots*
Charcuterie hams, coppa
Smoked salmon platter capers, cucumber, red onion, egg
Sole almandine saffron potatoes
Duck confit lentils, mustard jus*
Beef Bourginon bacon, mushrooms
Seasonal fruit tartin

TASTE OF THE WEST
Tortilla soup cheese, tortilla strips
Romaine lettuce pickled red onion, blue cheese, chipotle buttermilk dressing
Taco Bar spiced beef brisket, pork carnitas, ranchero chicken w/ traditional accompaniments
Marinated skirt steak “mole” onions*
Street corn cotija cheese, peppers*
Black beans
Arroz
Caramel Flan

BBQ
Buttermilk biscuits sesame&honey butter
Smoked Chicken wings buttermilk vin
Beef Brisket
Smoked Kielbasa
Pulled Berkshire pork
The Cook&The Bear Smoked Pastrami*
Baked Beans
Collard Greens
Fennel&Cabbage Slaw
Banana Pudding smoked chocolate

TASTE OF Porrón
Jamon y Queso
Marcona Almonds
Olives orange, herbs
Enslada Porrón almonds, mahon cheese, sherry&honey
Pan Con Tomate tomato, bread, garlic (or seasonal toast)
Paella chorizo, chicken, mussels
Risotto de orzo cauliflower, pignole*
Pollo de Madrid garlic and pimentos
Solomillo de ternera wagyu beef sirloin, sauce romesco*
Creme Catalan
*DINNER ONLY
BUFFET (CONT.)

NEW ENGLAND STYLE
Clam chowder oyster crackers
Arugula Vermont cheddar, apples, pecans, mustard vinaigrette
Mini lobster rolls Connecticut style*
White Clam Linguine
Pot roast short ribs, carrot, cauliflower
Roast pork loin braised apples
Baked beans
Bread pudding

SOUP/SANDWICH/SALAD
Choice of one soup:
Smoked tomato
Corn chowder
Lentil
Carrot/apple/ginger
Chicken noodle
Salad “bar” greens, carrots, chickpeas, celery, croutons, red onion, blue cheese, mahon cheese, two dressings balsamic and herb vinaigrette
Cold cuts smoked turkey, ham, salami, TheCook&TheBear shaved pastrami, American cheese, cheddar cheese, lettuce, sliced tomato, pickles, mustard and mayo, our focaccia rolls
Cookies, brownies, blondies

*DINNER ONLY
PLATED LUNCH

STARTERS
Tapioca custard flavors of clam chowder
Burrata cheese seasonal accoutrement
Endive salad pecans, blue cheese, sorrel vinaigrette
Shortrib mac&cheese garlic parmesan crumbs
Ensalada Porrón marcona almonds, Mahon cheese, sherry&honey
Albondigas en Champignon chorizo in mushrooms, watercress
Kale caesar parmesan, croutons
Mexican street corn cotija cheese, pickled onions, herbs
Smoked tomato soup grilled cheese croutons
Shortrib meatballs grits, tomato sauce
Chinese chicken salad Napa cabbage, carrots, snap peas, peanut dressing
Lobster salad avocado, orange
Tuna Poke cucumber, crispies, sesame

ENTRÉES
Choose protein:
Slow roast salmon herb vinaigrette
BBQ shortribs black garlic
Chicken breast mustard jus
Beef sirloin mushroom sauce
Sear ahi tuna truffleyaki sauce (cold)
Fried chicken sandwich aioli, pickles
Miso glazed baked cod
Croque monsieur ham&cheese
Hamburguesa Porrón Mahon cheese, onions pimenton,
Penne vodka parmesan, tomato
Make any app salad an entrée size

Choose one side:
Green goddess farro peas
Spiced carrots
Grilled asparagus lemon aioli
Roast mushrooms vadouvan
Preparation of vegetable from our farm (seasonal)
Patatas Bravas crispy potatoes, sherry aioli, paprika
Roast baby potatoes rosemary
Whipped potatoes charred scallion
Lightly pickled vegetable salad
Cabbage&Fennel Slaw
Herb marinated quinoa salad
Baked sweet potato pepitas, herb aioli
PASSED HORS D’OEUVRES

HOT
Lamb chop red onion jam
Gougere stuffed with mornay
Croque monsieur
Chorizo stuffed date wrapped in bacon
Braised Short Rib Spoon whipped horseradish
Aji Panca Beef Anticichio
Meatball Sliders
Beef Slider mahon cheese, bacon jam
Pork shoulder corn phyllo spicy sour cream
Country Ham & Aged Cheddar Biscuits rosemary honey
Peking Duck wraps hoisin, cucumber, scallion
Shrimp “lollipop” tartar sauce
“Rueben” Croquettes pickle dressing
Spiced Lamb Meatballs Moroccan tomato sauce
Grilled lamb kofta kebab Harissa yogurt
Foie Gras Mousse zucchini bread, applesauce, pretzels
Cheese stuffed arancini

COLD
Tuna poke spoon
Smoked salmon dill mustard, toast
Cod brandade pickled onion, toast
Tomato bruschetta basil
Olive tapenade crostini
Mint and pea hummus parmesan chip
Really big jumbo shrimp cognac cocktail sauce
Pickled beets “tartare” blue cheese mousse
Mini Asian chicken salad cup
Beef tartare potato chip
ACTION STATIONS
To compliment cocktail party packages

ROAST BEEF SAMMIES
Roast sirloin of beef, horseradish cream, caramelized onions, brioche slider buns

CHICKEN ROULADE
Grilled with herbs, parsnip puree

CRAB AND LOBSTER CAKES
Pan seared cakes, celery root or carrot remoulade (seasonal)

FANCY MAC&CHEESE
Ditalini noodles, four cheese mornay, black truffle, garlic&parmesan crumbs

ORZO “RISOTTO”
Parmesan, Meyer lemon, carrot gremolata

GLAZED SHORTRIBS
Potato puree, vegetable giardiniere

SMOKED PORK RILLETTE
Seasonal pickled vegetables, tomato hollandaise

PASTRAMI TARTINE
Open faced sandwich, kraut&pickles, 2000 island dressing

All stations will feature a Chef attendant who will be cooking and assembling these items live in the room. These will be tasting portions of these items to compliment the passed and stationary items. Pricing reflects preparation for two portions per person in attendance. Minimum of 25 ppl, a chef attendant fee (per station) will apply.
PLATED DINNER

STARTERS
Tapioca custard flavors of clam chowder
Burrata cheese seasonal accoutrement
Endive salad pecans, blue cheese, sorrel vinaigrette
Shortrib mac&cheese garlic parmesan crumbs
Ensalada Porrón marcona almonds, Mahon cheese, sherry&honey
Albondigas en Champignon chorizo in mushrooms, watercress
Kale caesar parmesan, croutons
Mexican street corn cotija cheese, pickled onions, herbs
Smoked tomato soup grilled cheese croutons
Meatballs polenta, tomato sauce, parmesan
Chinese chicken salad Napa cabbage, carrots, snap peas, peanut dressing
Lobster salad avocado, orangeTuna Poke cucumber, crispies, sesame

ENTRÉES
Choose protein:
Plank roasted salmon sherry mustard glaze
BBQ shortribs black garlic
Pollo de Madrid pimento/garlic salsa
Wagyu Beef sirloin mushroom sauce
Sear ahi tuna truffleyaki (cold)
Beef Tenderloin chimichurri
Miso glazed baked cod
Cauliflower steak soy-currant vinaigrette
Herb roasted chicken breast morel sauce
Penne vodka parmesan, tomato
Roast pork loin sauce romesco

Choose two sides:
Green goddess farro peas
Spiced carrots
Roast mushrooms vadouvan
Preparation of vegetable from our farm (seasonal)
Patatas Bravas crispy potatoes, sherry aioli, paprika
Roast baby potatoes rosemary
Whipped potatoes charred scallion
Lightly pickled vegetable salad
Cabbage&Fennel Slaw
Herb marinated quinoa salad
Baked sweet potato pepitas, herb aioli
Risotto de orzo cauliflower, almonds
Grilled broccoli sesame tahini
BAR PACKAGE SELECTIONS

CONNOISSEUR BRANDS
Reyka Vodka
Uncle Vals Botanical Gin
Cana Brava White Rum
Diplomatico Aged Rum
Rowans Creek Bourbon
Bunnahabhain 12 year Single Malt Scotch
Milagro Tequila
Segura Viudas Gran Cuvee Reserva Cava
Capture Sauvignon Blanc
Fess Parker Chardonnay
Evolution Pinot Noir
Seniorio de P. Pecina
Crianza Tempranillo
(4) Craft Beers

PREMIUM BRANDS
Titos Vodka
Aviation Gin
Angostura White Rum
Brinley's Spiced Rum
Wild Turkey Bourbon
Laphroaig 10 Year Single Malt Scotch
Espolon Blanco Tequila
Franco Amarosso Prosecco
Kono Sauvignon Blanc
Evolution Pinot Noir
(3) Craft Beers

WELL BRANDS
Absolute/Tito’s Vodka
Tangueray Gin
Bacardi White Rum
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Dewars Blended Scotch
Cuervo Gold
Franco Amarosso Prosecco
Scarbolo Pinot Grigio
Seven Falls Cabernet Sauvignon
(2) Craft Beers