



Bakery

Butter Croissants, Pain Au Chocolate, Almond Croissants,
Muffins and Breakfast Breads
Freshly Baked Breads Rye, Wheat, Sourdough, Cinnamon,
Multi Grain and Raisin Toast
Farmhouse Butter, Preserves, Honey and Marmalade

Avocado Toast

Mashed Avocado, Sliced tomato, Chopped Bacon, Chopped Egg

Juices

Freshly Squeezed Orange and Grapefruit Juice
Apple, Tomato, Cranberry, Pineapple, V8

Egg Station

Classic Egg Benedict
Toasted English Muffin, Canadian Bacon, Poached Egg,
Hollandaise Sauce
Scrambled Egg
Applewood Smoked Bacon
Chicken Apple Sausage
Breakfast Potato Medley



Egg Station

Create Your Own Omelet:
Mushrooms, Peppers, Tomatoes, Onion, Bacon, Black Forest
Ham, Spanish Chorizo, Crab Meat, Cheddar Cheese,
Swiss and Pepper Jack

Cinnamon Vanilla French Station

Fresh Fruit Compote, Assorted Berries, Almond Slices,
Chocolate Chips, Chantilly Cream, Sweet Butter and Warm Vermont
Maple Syrup

Fish Crudo Station

The Willard Home Smoked Salmon, Hamachi Crudo

Mini Assorted Bagels, Horseradish Crème Fraîche
Traditional Garnish and Condiments



Charcuterie and Cheese

Prosciutto di Parma, Coppa, Sopressata, Salame Felino,
Pâté de Campagne, Bresaola

Homemade Pickled Vegetables, Selection of Mustards, and Baguette
Croutons

Selection Of Boucheron Goat Cheese, Gorgonzola Picante Blue
Cheese, French Brie, Gruyere Cheese, Smoked Gouda,
Aged Cheddar.

Selection of Crackers, Bread Sticks and Mini Fusette

Seafood Station

Oysters in Half Shell, Lobster Tail, Prawns, Crab Claws,
Marinated Mussels

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade, Classic
Mignonette, Cognac Mousseline

Lemon And Lime Wedges, Selection of Tabascos



Charcuterie and Cheese

Prosciutto Di Parma, Coppa, Sopressata, Salame Felino,
Pate De Campagne, Bresaola, Dry Chorizo

Homemade Pickled Vegetables, Selection Of Mustards And Baguette
Croutons

Selection Of Boucheron Goat Cheese, Gorgonzola Picante Blue
Cheese, French Brie, Gruyere Cheese,
Smoked Gouda, Aged Cheddar.

Selection Of Crackers, Bread Sticks And Mini Fusette

Seafood Station

Oysters on the Half Shell, Lobster Tails, Prawns
Crab Claws, Scallop Ceviche, Marinated Mussels
Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade
Classic Mignonette, Cognac Mousseline
Lemon and Lime Wedges, Tabasco Selection

Soup Station



Lobster Bisque

French Onion Soup
Cheese Crusted French Baguette

Salad Station

Mesclun Greens
Watermelon Radishes, Cucumber Noodles
Champagne Vinaigrette

Baby Spinach
Roasted Butternut Squash, Dried Cranberries, Candied Pecan,
Maple Vinaigrette

Red And Green Baby Romaine
Fried Capers, Parmesan, Miniature Croutons, Caesar Dressing

Baby Arugula and Poached Fig Salad
Toasted Pine Nuts, Blue Cheese Crumble,
Port Vinaigrette

Corn and Crab Chowder
Saltine Crackers



Carving Station

Herb Crusted Leg of Lamb Roast
Mint Jelly and Pinot Noir Demi Glaze

Baked Ham
Grand Marnier Apricot, Honey Gloves, Rum Pineapple Glaze

Slow Roasted Prime Rib
Horseradish Cream with Assorted Silver Dollar Roll

Hot Items

Seared Salmon Filet, Creamed Leek, Citrus Beurre Blanc Sauce

Herb Roasted Wax Bean

Mash Potato

Marshmallow Sweet Potato Gratinée



Kid's Table

Fresh Fruit Platter

Chocolate Chip Cookies

Peanut Butter and Jelly Sandwiches

Mac & Cheese

Mini Cheeseburgers

Fried Chicken Fingers, Honey Mustard

Chicken Quesadilla

Curly Fries

Cheese, Celery and Rainbow Carrot Sticks

Desserts



Assorted Chocolate & Fruit
Mousse Filled Verrines
Chocolate Peppermint Mousse Cups
Sugar Plum Tarts
Buche de Noel
Assorted Holiday & Gingerbread Cookies
Tahitian Vanilla Bean Crème Brûlée
Ginger Orange Spice Tea Cakes
Dark Chocolate Mousse Cake
Miniature Holiday Cupcakes
Assorted Cheesecake Bites
French Macarons
Petit Four Sec Cookies
Peppermint White Chocolate Bark
Chocolate Dipped Strawberries
Fresh Fruit Tarts
Lemon Meringue Tarts

\$195 per Person, includes Bottomless

Mimosa, Bellini's and Bloody Mary

\$85 per Child (5-12 years)

Complimentary for 4 and Under

All Prices are Subject to 24% service Charge and Sales Taxes