

Please Fill Out the Party Package Form First with your Date, Time + Details. Our Event Planner will then call you to Confirm or Customize Your Party Package.

Lunch

Tues - Friday

Unlimited Tea, Coffee and Soft Drinks \$9 per person
Limited 3 Hour Open Bar Add \$25 per person

guests choose one of the lunch options and a dessert

Salads

Chopped Salad

grilled chicken, sliced avocado, boiled egg
crispy bacon, bleu cheese, tomatoes

Seasonal Soup and Salad

seasonal soup of the day with a house salad

Grilled Chicken

field greens, apples, cranberries, tomatoes house
made honey mustard dressing

Sandwiches

Bacon Lettuce & Tomato

white toast, mayo, house seasoned fries

Gem Burger or Beyond Veggie Burger

provolone cheese, lettuce, tomato
caramelized onions, house seasoned fries

Dessert

Assorted Cookies, Chocolate Mousse, Creme Brûlée

This Menu is \$30 p.person exclusive of tax and gratuities
35 Guests w/Open Bar Has Exclusive Private Party Venue

Brunch

Sat + Sun

Unlimited Tea, Coffee and Soft Drinks \$9 per person
Limited 3 Hour Open Bar Add \$25 per person

guests choose one of the lunch options and a dessert

Eggs

Corned Beef Hash

2 eggs, house made corned beef
breakfast potatoes, toast

Avocado Toast

two eggs, sourdough, avocado, arugula

Veggie Quiche

zucchini, squash, tomatoes
petite salad, champagne vinaigrette

Classics

Little Gem Pancakes

vermont maple syrup and fruit cup

Gem Burger or Beyond Veggie Burger

provolone cheese, lettuce, tomato
caramelized onions, house seasoned fries

Dessert

Assorted Cookies, Chocolate Mousse, Creme Brûlée

This Menu is \$30 p.person exclusive of tax and gratuities
35 Guests w/Open Bar Has Exclusive Private Party Venue

Dinner

Your Preferred Date

Limited Open Bar : Beer, Wine, Cocktails \$25 p.person
Premium Open Bar : Beer, Wine, Cocktails \$30 p.person

additional appetizers and hors d'oeuvre options are available

Appetizers

Fig & Honey Brie Crostini's
Smoked Salmon Cucumber Wedges
Cheese or Charcuterie or Fruit Platter

Salad

House Mixed Green Salad

champagne vinaigrette

Main Course

guests enjoy a choice of entree

Angus Hanger Steak Cabernet Demi

roast potatoes, cauliflower, peas, carrots

Pan Seared Salmon Filet

ratatouille, baby arugula pesto

Slow Roasted, Boneless Half Chicken

rosemary roast potatoes, carrots, chicken jus

Vegetarian Risotto

seasonal fresh vegetables, crispy onion topping

Dessert

Lemon Cheese Cake with Blueberry Sauce
Godiva Chocolate Mousse ~ Creme Brûlée

This Menu is \$65 p.person exclusive of tax and gratuities
35 Guests w/Open Bar Has Exclusive Private Party Venue