

Whether it's V.I.P Seating or One of Our Exclusive Private Venues – An Open Bar for Drinks is Always An Option

Party Packages Can Be: Fully Customizable For Your Specific Needs Here Are Some Examples : Contact Us Today for More Choices

Lunch \$35	Brunch \$30	Dinner \$75
<p style="text-align: center;">Garlic Toasted French Baguette garlic, fine herbs, extra virgin olive oil</p> <p style="text-align: center;">Main Course guests have all of these options to choose from</p> <p style="text-align: center;">BLT bacon, lettuce and tomato sandwich little gem house seasoned fries</p> <p style="text-align: center;">Gem Burger or Beyond Veggie Burger lettuce and tomatoes, provolone cheese caramelized onions, house seasoned fries</p> <p style="text-align: center;">Chopped Salad grilled chicken, sliced avocado, boiled egg crispy bacon, bleu cheese, tomatoes</p> <p style="text-align: center;">Seasonal Soup and Salad seasonal soup of the day with house salad</p> <p style="text-align: center;">Grilled Chicken field greens, apples, cranberries, tomatoes house made honey mustard dressing</p> <p style="text-align: center;">Dessert Assorted Cookies</p> <p style="text-align: center;">Tea and Coffee</p>	<p style="text-align: center;">Adding an Open Bar of Mimosas, Bellinis, Bloody Marys or Soft Drinks is Optional.</p> <p style="text-align: center;">Main Course guests have all of these options to choose from</p> <p style="text-align: center;">Corned Beef Hash 2 eggs, breakfast potatoes, toast</p> <p style="text-align: center;">Little Gem Pancakes vermont maple syrup and fruit cup</p> <p style="text-align: center;">Avocado Toast two eggs, sourdough, avocado, arugula</p> <p style="text-align: center;">Veggie Quiche zucchini, squash, tomatoes</p> <p style="text-align: center;">Gem Burger or Beyond Burger lettuce and tomatoes, provolone cheese caramelized onions, house seasoned fries</p> <p style="text-align: center;">Dessert Assorted Cookies</p> <p style="text-align: center;">Tea and Coffee</p>	<p style="text-align: center;">Appetizers & Hors d'oeuvres includes all of these starters</p> <p style="text-align: center;">Charcuterie of Smoked & Cured Meats Cheese, Fresh Fruit & Crudite Platters</p> <p style="text-align: center;">Garlic Toasted French Baguette</p> <p style="text-align: center;">Fig & Honey Drizzled Brie Crostini's</p> <p style="text-align: center;">Smoked Salmon Cucumber Wedges</p> <hr/> <p style="text-align: center;">Little Gem House Salad</p> <hr/> <p style="text-align: center;">Main Course guests have all of these options to choose from</p> <p style="text-align: center;">Braised Beef Short Ribs mascarpone polenta, crispy brussel sprouts</p> <p style="text-align: center;">Farrow Island Pan Seared Salmon ratatouille, baby arugula pesto</p> <p style="text-align: center;">Slow Roasted, Boneless Half Chicken rosemary roast potatoes, carrots, chicken jus</p> <p style="text-align: center;">Vegetarian Risotto zucchini, squash, carrots, crispy onions</p> <p style="text-align: center;">Dessert Lemon Cheese Cake Blueberry Sauce Godiva Chocolate Mousse</p> <p style="text-align: center;">Tea and Coffee</p>