



Group Dinner Menu

EXECUTIVE CHEF - JEAN PAUL COMTE
'Using the finest local and regional ingredients'

Minimum 20 persons

Guest' pre -selection of entrée required 14 days prior to arrival

Starters – please select one starter for all guests to enjoy.

Baked Potato Soup, Aged Cheddar, Scallions, Thyme Crème Fraiche

-or-

Baby Kale Salad, Heirloom Carrots, Red Onions, Maple-Sherry Vinaigrette

Entrées

Aged Beef Striploin, Buttermilk Whipped Potatoes, Green Beans, Natural Jus

-or-

Chicken Supreme, Fingerling Potatoes, Zucchini, Peppers, Chicken Jus

-or-

Vegetarian Leek Risotto, Heirloom Vegetables, Filberts, Find Herb Pistou

Desserts

Pastry Chef's Selection of the Day

Coffee and Tea Service

Included in the conference package

Non-conference package guest \$75.00 + 18% gratuity + tax

Prices in Effect through April 1, 2026