

FOR RESERVATIONS, please call 508.416.1352



Operated by Distinctive Hospitality Group® Natick, MA

MENU

FOR STARTERS

Croissants, Bagels, Danishes, Whipped Cream Cheese, Vermont Butter, Assorted Yogurts, House Made Granola, Assorted Fruit Platter

FROM THE GRIDDLE

Belgian Waffles, Maple Syrup, Whipped Cream, Whipped Butter, Applewood Smoked Bacon, Scrambled Eggs

OMELET STATION

Whole Eggs, Egg Beaters, Egg Whites,
Spinach, Mushrooms,
Ham, Bacon, Sausage, Onion, Peppers, Tomatoes,
Cheddar & Mozzarella

SOUP

Chicken Tortilla, Corn Chowder with Caramelized Fennel

SPRING FARMER CRUDITÉS

Assorted Fresh and Marinated Spring Vegetables Tomato White Balsamic, Hummus

CURED MEATS AND CHEESE

Coppa, Fionchetti Salumi, Speck, Spicy Capicola New England Cheddar, Manchego, Bluebird Blue, Camembert Golden Raisin Mustard, Quince

RUSTIC BREAD DISPLAY

With Roasted Garlic Olive Oil and Balsamic Vinegar

RAW BAR

Alaskan King Crab Legs Jumbo Shrimp Cocktail Blue Point Oysters Lemons, Tabasco, Key Lime Cocktail Sauce

MARKET GREENS SALAD STATION

Baby Spinach, Hearts of Romaine, Arugula, Spring Mix, Cherry Tomatoes, Carrots, Cucumbers, Red Onion, Raisins, Crispy Bacon, Walnuts, Croutons, Blue Cheese Crumbles Ranch, Balsamic, Poppyseed, Italian, Buttermilk Blue Cheese, Extra Virgin Olive Oil, Balsamic Vinegar

FROM THE CARVERY

Sesame Crusted Pork Shoulder, Yuzu Hoisin Sauce Rosemary Mustard Prime Ribeye French Onion Demi, Horseradish Falafel Crusted Salmon, Tzatziki

HOT STATIONS

Roasted Garlic & Oregano Roasted Chicken, Artichoke Caponata

Green Curry Mussels, Spring Onions, Coconut Crema Wild Mushroom Ravioli, Sundried Tomato Cream, Black Olive Powder

Red Bliss Mashed Potatoes Roasted Tri-Colored Cauliflower, Yogurt Marinade Assorted Spring Squashes, Parmesan, White Balsamic Syrup

KIDS' STATION

Chicken Fingers, Curly Fries, Mac & Cheese

DESSERTS

Assorted Seasonal Minis, Red Velvet Cupcakes, Berry Crumble, Lemon Meringue and Key Lime Tarts, Chocolate Layer Cake, Strawberry Rhubarb Crisp