



BRUNCH EVENT

Per Person \$35



BREAKFAST

[Choose 3]

FRENCH TOAST

French Croissant, Vermont Maple Syrup, Berries

VEGETABLE OMELETTE

Mushrooms, Tomatoes, Caramelized Onions,
Red Peppers, Spinach, Manchego

FLATBREADS

*Mozzarella, Tomatoes, Basil
*Mushroom, Goat Cheese, Sage

MACARONI & CHEESE

Mushroom, Applewood Smoked Bacon Lardons,
Mascarpone, Aged Goat Cheese, Gruyere,
White Truffle Essence (Gluten Free Option Available)

BLT

Braised Applewood Smoked Bacon,
Roasted Tomato, Frisee, Chili Mayo

CUBAN SANDWICH

Braised Pork Loin, Parmacotto Ham, Manchego,
Spicy Cornichons, Chili Mayo

GRILLED CHICKEN SANDWICH

Cristal Valley Farms Free Range,
Lettuce, Tomatoes, Chili Mayo,
w/ side of Mixed Greens

LOBSTER ROLL (additional \$2 per person)

COCKTAILS

Optional Cocktail Menu - \$20 per person

MIMOSA

Sparkling White Wine, Fresh Orange

DOMESTIC BEER

HOUSE WINE

M&P House White
M&P House Red

SALADS

[Choose 1]

CAESAR SALAD

Parmigiano Reggiano, Peasant Bread Crouton

KALE SALAD

Kale, Artisan Lettuce, Corn Kernels, Mint
Avocado, Green Peas, Manchego,
Sherry Vinaigrette

FLANK STEAK SALAD (additional \$3 per person)

Mesclun, Cherry Tomato, Red Onion
Cucumber, Avocado, Ricotta,
Sherry Vinaigrette

SIDES

[Choose 2]

- * Double Cut Bacon
- * Parmacotto Ham
- * Maple Pork Sausage
- * Pommes Frites
- * Sweet Potato Fries
- * Home Fried Potatoes
- * Brussels Sprouts & Bacon
- * Peasant Bread
butter & preserves or Nutella
- * Cranberry Nut Bread

BEVERAGES

** Includes, coffee, tea, fountain sodas*

*Espresso and other drinks such as bottled water, will be charged by consumption



DINNER EVENT

Per Person \$60



STARTERS

[Choose 3]

SEASONAL SOUP

BURRATA SALAD

Heirloom Tomato, Roasted Red Pepper

KALE SALAD

Kale, Artisan Lettuce, Corn Kernels, Mint,
Avocado, Green Peas, Manchego,
Sherry Vinaigrette

FLATBREADS

*Mozzarella, Tomato, Basil
*Mushroom, Goat Cheese, Sage

GARLIC SHRIMP

Grilled Country Bread

THREE CHEESE PLATE

Stilton, Petit Basque, Robiola Bosina

BABY LAMB CHOP (additional \$3 per person)

SIDES

[Choose 3]

Kalinga Rice
Brussels Sprouts & Bacon
Roasted Red & Yellow Carrots
Red Quinoa
Pommes Frites

Sweet Potato Fries
Olives

ENTREES

[Choose 2]

SEASONAL VEGETARIAN PLATE

VEGETABLE RISOTTO

Seasonal Market Vegetables
Humboldt Fog
w/ Lobster (additional \$4 per person)

MACARONI & CHEESE

Mushroom, Applewood Smoked Bacon Lardons,
Mascarpone, Aged Goat Cheese, Gruyere,
White Truffle Essence (Gluten Free Option Available)

LOBSTER ROLL (additional \$2 per person)

ROASTED SALMON

Red Quinoa, Roasted Heirloom Carrots,
Brussels Sprouts, Pecorino Romano, Green Herbs Pesto

ROSEMARRY CHICKEN

Hudson Valley Farms Organic Free Range

Fingerling Potatoes

PAN SEARED ANGUS FILET MIGNON (Additional \$5 per person)

Penbala Ranch Grass Fed

Au Poivre, Roasted Rainbow Carrots,
Peppercorn Brandy Reduction

BEVERAGES

** Includes, coffee, tea, fountain sodas*

*Espresso and other drinks such as bottled water, will be charged by consumption

COCKTAILS

Optional Cocktail Menu - \$30 per person

DOMESTIC BEER

HOUSE WINE

M&P House White
M&P House Red