



# Menu

MEALS ARE PREPARED EXCLUSIVELY  
TO SERVE 6-10 PEOPLE AND ARE  
NOT AVAILABLE FOR INDIVIDUAL  
ORDERS.

VEGAN OPTIONS ARE TYPICALLY  
MADE TO SERVE 1-2 BUT MAY BE  
EXPANDED UPON REQUEST. SOME  
RECIPES CAN BE ADJUSTED TO  
ACCOMMODATE ALLERGIES OR  
DIETARY NEEDS.

PLEASE INCLUDE ANY  
REQUIREMENTS WHEN PLACING  
ORDERS.



# Pricing

- 2 Dinner meals \$70 per person
- 1 breakfast, lunch and dinner \$70 per person
- Two dinners and a lunch or breakfast (full) \$80 per person
- 2 Dinners + 2 breakfasts or lunches \$90 per person
- 3 dinner meals + breakfast or lunch \$90 per person

\*Meal orders need to be placed and funded at 3 weeks prior to dates of stay.



# Menu

## BREAKFAST

### French Toast

Thick-cut artisan bread soaked in a rich vanilla-scented custard, griddled to a golden finish, and lightly dusted with powdered sugar.

(Contains egg, dairy, and gluten)

### Pancakes

Light, fluffy pancakes prepared to order and served warm with whipped butter and pure maple syrup. Gluten-free banana pancakes are available upon request.

(Contains dairy and gluten; gluten-free option available)

### Quiche

A refined, crustless egg custard baked to silky perfection with your choice of fillings: ham, bacon, spinach, and cheese (optional).

(Contains egg and dairy; gluten-free)

### Blueberry Muffins or Croissants

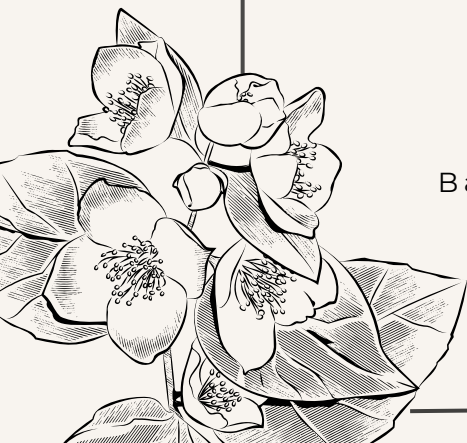
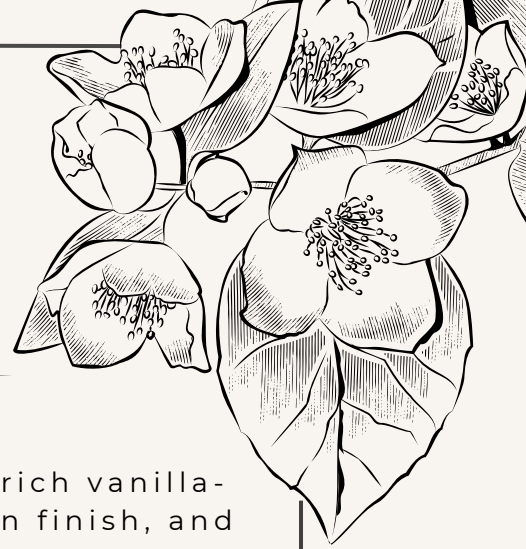
Freshly baked blueberry muffins bursting with fruit or classic French croissants with delicate, buttery layers.

(Muffins contain gluten and dairy; croissants contain gluten, dairy, and egg)

### Breakfast Proteins

Bacon (uncured pork or turkey) or house-seasoned beef sausage. One per order

(Note: Both types of bacon can be included for one order; bacon and sausage is an additional \$5 per person)



# Menu

## LUNCH

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### Chicken Salad Croissant

House-crafted chicken salad, delicately seasoned and folded with crisp accents, served atop fresh lettuce and ripe tomato on a flaky, buttery croissant.  
(Contains gluten, egg, and dairy)

### Cobb Salad

A composed salad of crisp greens layered with roasted chicken, smoky bacon, vine-ripe tomatoes, creamy avocado, crumbled feta cheese, and perfectly cooked egg, finished with a classic house dressing.  
(Contains dairy and egg; gluten-free without croutons)

### Tender Seasoned Wings

Juicy chicken wings, expertly broiled to achieve a tender interior and lightly crisped exterior, finished with your choice of flavor: honey garlic, lemon pepper, or plain-seared with house spices.  
(Gluten-free)

**\*\*All lunch meals served with a variety selection of chips**



# Menu

## DINNER

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### Sautéed Chicken & Peppers

Tender boneless chicken sautéed with vibrant red, yellow, and green bell peppers, thoughtfully seasoned and served with fragrant yellow or white rice.

(Gluten-free, dairy-free)

### Cream-Baked Chicken with Aromatic Rice

Oven-baked chicken enveloped in a velvety cream sauce with caramelized onions and sweet peppers, paired with aromatic rice or a baked sweet potato finished with cinnamon and brown sugar.

(Contains dairy; gluten-free)

### Caribbean-Spiced Chicken with Rasta Pasta

Succulent chicken infused with cocoa, ginger, and warm island spices, served over pasta tossed in a rich, creamy cheese sauce and accented with vibrant peppers.

(Contains dairy and gluten)



# Menu

## DINNER



### Ground Turkey & Chicken Sausage Spaghetti

A house-crafted tomato sauce simmered with savory ground turkey and delicately spiced chicken sausage, layered with fragrant Italian herbs and aromatics.

Served over basil-infused fettuccine, or elegantly presented atop fresh spinach leaves or a seasonal steamed vegetable medley for a gluten-free alternative.

### Slow-Braised Beef Pot Roast

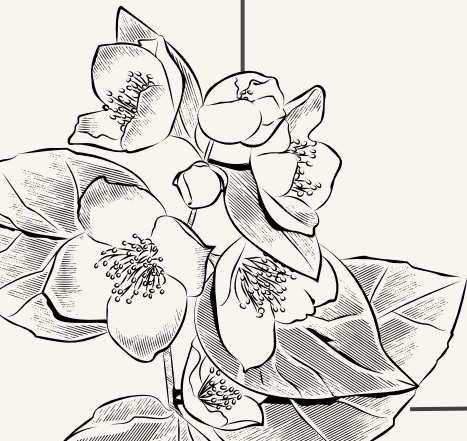
Fork-tender beef slow-braised until luxuriously soft, served alongside roasted red potatoes or silky whipped mashed potatoes.

(Gluten-free, dairy-free)

### Nana's Classic Meatloaf

A treasured family recipe—hearty meatloaf baked and glazed with a savory tomato reduction, served with steamed rice or velvety mashed potatoes.

(Contains gluten, egg, and dairy)



# Menu

## VEGETARIAN & VEGAN

*Can be ordered for lunch as well for dietary requirements.*

### Creamy Broccoli & Rice

A refined, one-pot vegan entrée featuring tender broccoli florets, Orzo, hearty chickpeas, and perfectly cooked rice, all gently folded into a velvety, house-crafted non-dairy cream sauce for a comforting yet elegant finish.

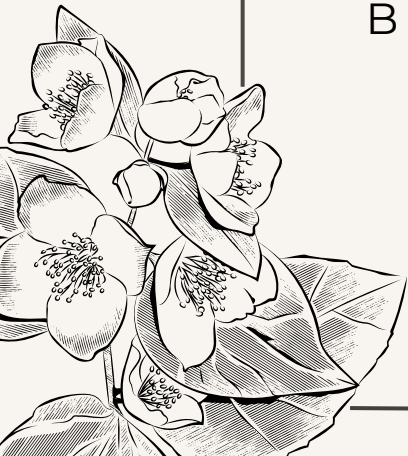
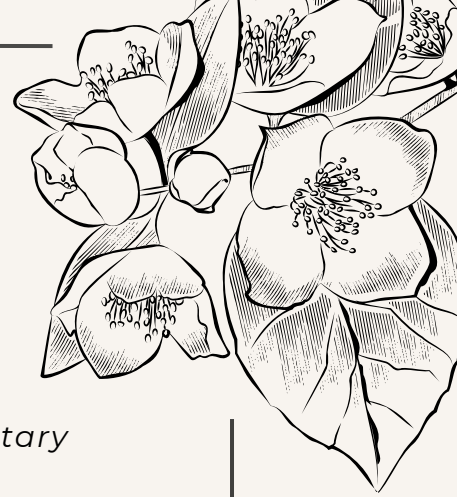
(Vegan, gluten-free, dairy-free)

### Impossible™ Meatloaf with Vegan Mashed Potatoes

A contemporary plant-based interpretation of a classic, finished with tomato gravy and paired with smooth vegan mashed potatoes. (Vegan; can be made gluten-free with breadcrumb substitution)

### Baked Portobello Mushrooms

Meaty portobello mushrooms marinated in a nuanced blend of balsamic vinegar and soy sauce or tamari, delicately infused with fresh ginger and garlic, then oven-baked to deepen their rich, savory flavor.



# Menu

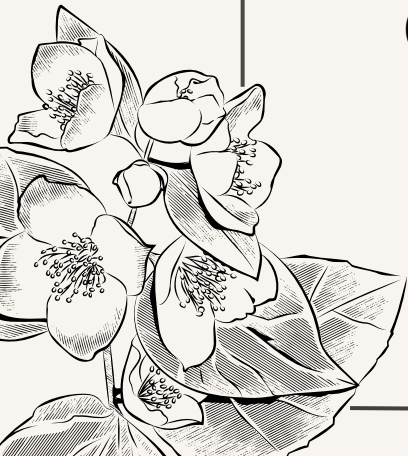
## SEAFOOD

### Honey-Glazed Salmon with Rice Pilaf

Fresh salmon delicately glazed with golden honey and cooked to tender perfection, served with aromatic rice pilaf.  
(Gluten-free; contains fish)

### Sweet & Spicy Shrimp

A contemporary plant-based interpretation of a classic, finished with tomato gravy and paired with smooth vegan mashed potatoes.  
(Vegan; can be made gluten-free with breadcrumb substitution)



# Menu

## SALADS

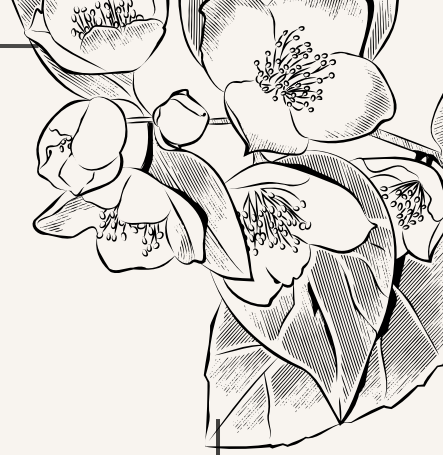
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### Kale Salad with Honey-Lemon Vinaigrette

Tender kale leaves tossed with tomatoes, crisp bacon, sunflower seeds, dried cranberries, egg crumbles, cucumbers, carrots, and cheese, finished with a bright honey-lemon dressing.  
(Contains dairy and egg; gluten-free without croutons)

### House Garden Salad

A refined blend of romaine, arugula, and spinach with fresh vegetables, bacon, egg crumbles, and cheese, dressed with a house-made vinaigrette.  
(Contains dairy and egg; gluten-free without croutons)



# Menu

## SIDE DISHES

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### Green Beans

Prepared simply—steamed or lightly sautéed—to preserve freshness and natural flavor.  
(Vegan, gluten-free)

### Broccoli

Gently steamed or sautéed with olive oil, brightened with lemon and subtle aromatics.

### Spinach

Prepared traditionally, sautéed with aromatics, or finished in a rich, creamy style.  
(Vegan and gluten-free when prepared without cream; creamy preparation contains dairy)

### Sweet Potato

Oven-baked until tender and finished with cinnamon butter and brown sugar.  
(Vegan serving can substitute plant-based butter)

