



BREAKFAST, BRUNCH, & LUNCH PACKAGES | 2025

CONTINENTAL BREAKFAST BUFFET | \$22 PER PERSON

Muffins, Bagels, Croissants

Fresh Fruit Display

Orange Juice

Yogurt with House-Made Gluten-Free Granola

La Colombe Coffee & Tea Assortment

COUNTRY STYLE BREAKFAST BUFFET | \$45 PER PERSON

Muffins, Bagels, and Chocolate Croissants

Fresh Fruit Display Yogurt with House-made Gluten-Free Granola

Scrambled Eggs and Hash Browns

Choice of: Bacon or Pork Sausage

Choice of: French Toast or Pancakes with Fruit Compote and Maple Syrup

Orange Juice

La Colombe Coffee & Tea Assortment





BRUNCH BUFFET | \$50 PER PERSON

Orange Juice
Fresh Fruit Display
Yogurt with Housemade Gluten-Free Granola
Muffins, Bagels, and Croissants
Hash Browns or House Potatoes

Select Three

Eggs Benedict - Poached Eggs, Hollandaise, Spinach, Virginia Ham
Avocado Toast - Sourdough, Pickled Jalapeños, Hard Boiled Egg, Herbs
Scrambled Eggs with Herbs
French Toast or Pancakes with Fruit Compote, Maple Syrup
New Orleans Style Shrimp and Grits
B.E.C. - Bacon, Egg, Cheddar, English Muffin
Breakfast Sausage or Bacon
Vegetable Frittata

ENHANCEMENTS | \$22 PER PERSON

Smoked Salmon or Lox Display with Chopped Egg, Capers, Onions, Tomatoes, Cream Cheese and Bagels

BREAKFAST BAR PACKAGES | \$20 PER PERSON FOR 2 HOURS

Specialty Drinks - Bloody Mary's & Mimosas

La Colombe Coffee & Tea Assortment

*** Gluten-Free Bread available for a surcharge of \$5 per person*





PLATED, THREE COURSE LUNCH | \$70 per person

Select One Appetizer

Bibb Lettuce - Quinoa, Feta, Mint, Avocado, Green Goddess Dressing

Biodynamic Salad - Local Vegetables, Sherry & Shallot Vinaigrette

Classic Caesar Salad - Anchovy, Parmesan, Croutons Seasonal Soup Classic

Shrimp Cocktail - Lemon, Cocktail Sauce *additional \$8 per person

Select Two Entrees

North Fork Lobster Roll - French Fries

The Halyard Burger - Cheddar, Bacon, Lettuce

Swordfish Tacos - Cumin Cabbage Slaw, Avocado Crema, Salsa Verde

Cavatelli Pasta - seasonal preparation

Select Three for Dessert Plater

Yogurt Panna Cotta - Fresh Berries

Assorted Macarons

Mini Tartlets Lemon or Chocolate or Seasonal Fruit

Strawberry Shortcake Cups

Brownie or Cookie Bites

Coffee & Teas Service





SANDWICH LUNCH BUFFET | \$45 per person

Select One Salad

Bibb Lettuce - Quinoa, Feta, Mint, Avocado, Green Goddess Dressing

Biodynamic Salad - Local Vegetables, Sherry & Shallot Vinaigrette

Classic Caesar Salad - Anchovy, Parmesan, Croutons

Select Three Sandwiches

Grilled Chicken Caesar Wrap - Romaine, Parmesan, Tomato

Chicken Breast - Bacon, Ranch Dressing, Lettuce, Avocado, Baguette

Roast Turkey - Cranberry Mustard, Goat Cheese, Whole Wheat Bread (Fall & Winter)

Roast Turkey - Pesto Mayonnaise, Parmigiano, Arugula, Whole Wheat Bread (Spring & Summer)

Grilled Eggplant - Hummus, Boiled Egg, Tomato, Feta, Focaccia

Italian - Prosciutto, Roasted Peppers, Mozzarella, Focaccia

Smoked Ham - Gruyere, Dijonnaise, Arugula, Baguette

Caprese - Tomato, Mozzarella, Basil, Balsamic, Baguette

Grilled Shrimp Wrap - Kimchi Aioli, Shredded Cabbage, Cilantro

Smoked Salmon - Cucumbers, Tomato, Tzatziki, Whole Wheat Bread

DESSERT

Brownies

Cookie Bites

Coffee & Tea





FEES

\$220 Captain Fee Applies for Groups Under 25

\$150 Bartender Fee for up to 2 Hours

\$200 Bar Setup Fee

ADDITIONAL DETAILS

- All menus and pricing are based on 1-hour duration
- Above pricing is non-inclusive of 20% gratuity, 5% administrative fee, and current state sales taxes
 - Please inform your server if you or a person in your party has a food allergy
- Consuming Raw or Undercooked Meat, Shellfish or Fresh Raw Eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions

