

Day 1

Breakfast



Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

A soft five-onion quiche finished with chevre, crispy julienned potatoes and toast



Lunch

Main Course

Chicken or Tuna salad on potato rolls, lettuce, tomato, and onions with a fresh green apple and candied walnut salad

Dessert/Tea Time

Carrot Cake



Dinner - French Theme

Appetizer

Salt roasted baby beets, tossed with green beans and a shallot vinaigrette. Finished with young goat cheese



Main Course

Prime filet mignon sauced with Madeira demi-glace, shallot mashed potatoes and crisped julienne vegetables



Dessert

Tart tatin with a thin slice of brie cheese and a pillow of French vanilla bean ice cream

Day 2

Breakfast

Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

Vermont maple cured ham, Fluffy eggs cooked sous vide, nesting in a crisp sweet potato pancake finished with a light sauce choron

Lunch - American Theme



Main Course

Grilled cheeseburgers on a Kaiser roll, bacon, lettuce, tomato, onion, with French fries and coleslaw

Dessert/Tea Time

A trio of fresh fruit and fresh fruit sorbets



Dinner - Italian Theme



Appetizer
Caprese Salad

Main Course
Miniature rustic lasagna's stuffed with ricotta and roasted butternut squash

Dessert
Amaretti apple napoleons



Day 3

Breakfast

Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

Buttermilk pancakes topped with grade A Vermont maple syrup accompanied with assorted fresh berries

Lunch

Main Course

B.L.T., Bacon, lobster, & tomato sandwich, with a tangy bisque

tomato

Dessert/Tea Time

Key lime and ginger tartlets



Dinner

Appetizer

Bright rare ahi tuna tar tar with a sea salted pineapple slice

Main Course

Braised short ribs with truffle mashed potatoes

Dessert

Poached pear and chocolate filo



Day 4

Breakfast

Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

Banana bread French toast, ginger butter and maple syrup, grilled apples and cinnamon

Lunch

Main Course

Portuguese Mussel and shrimp stew finished with a dollop of cilantro crème fraiche, lots of crusty Italian bread on the side



Dessert/Tea Time

Fresh fruit and cheese platter



Dinner - Asian/Vietnamese Theme

Appetizer

The Ultimate Vietnamese spring rolls, rice paper and shrimp

Main Course

Vietnamese beef soup with rice noodles and thinly sliced rare prime beef and asian style meatballs

Dessert

Vietnamese Coffee



Day 5

Breakfast



Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

Sausage, egg and cheese on a fresh southern style biscuit

Lunch Mexican Theme



Appetizer

Mini shrimp taquitos with red cabbage coleslaw

Main Course

Chicken
quasadillas

**Dessert/
Tea Time**

Coconut
Flan



Dinner



Appetizer

Cool lemon, basil, and garlic shrimp enjoying a cocktail with a spicy Bloody Mary sauce

Main Course

Fresh Maine lobster, brandied and seared, vanilla sweet potato purees, panko claw, topped with a lobster cream sauce

Dessert

Boca Negra



Day 6

Breakfast

Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

Smoked salmon and dill frittata, with a refreshing citrus salad

Lunch



Main Course

Roasted pork belly sliders

Dessert/Tea Time

New York style cheesecake



Dinner



Appetizer

Baby popovers stuffed with seared scallops and rock shrimp finished with a shallot pan sauce and candied Nueskes bacon

Main Course

Prosciutto wrapped chicken breast, mashed purple potatoes, a vegetable napoleon and a roasted chicken glaze



Dessert

Fried apple pie with a creme anglaise sauce



Day 7

Breakfast

Buffet: There will be a large mixed tropical fruit platter or fruit salad to mix with yogurts. Also on the buffet there will be Greek yogurts from full fat, to no fat, depending upon guest preferences. Homemade granola. Sliced bagels and breads for toasting. Every morning I make fresh croissants and pastries according to preferences.

Breakfast Special

Fluffy poached eggs with fresh Dungeness crab and Maine lobster meat served on top of grilled brioche with a drizzle of hollandaise sauce

Lunch

Main Course

Crisped soft shell crab with a squirt of lemon and a smear of chipotle aioli sandwiched between two slices of grilled sourdough with a red onion and plum tomato salad capped with crumbled feta cheese

Dessert/Tea Time

Giant fruit platter with assorted sorbets, Nikki Beach style with sparklers and all



Dinner

Appetizer

Smoked trout on toasted brioche



Main Course

Rosemary chicken breast, grilled asparagus, parsnip puree and romesco sauce



Dessert

Ice cream Filocinis

