



## **Executive Meeting Break Packages**

### **Package One "Le Continental "**

#### **Early Start**

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Fruits and Berries  
French Butter Croissants and Assorted Danish  
Homemade Fruit Muffins  
Toasted Bagels with Cream Cheese  
Selection of Preserves and Honey  
Coffee, Tea, and Decaffeinated Coffee

#### **Mid Morning**

Coffee, Tea and Decaffeinated Coffee

#### **Mid Afternoon**

Assorted Soft Drinks and Mineral Water  
Whole Fresh Fruit  
Your choice of one of the following:  
Lemon Bars  
Kettle Corn  
Individually Wrapped Stonehedge Inn Trail Mix  
\$27.00  
Add Stonehedge Brownies or Jumbo Cookies  
\$29.50 per person

\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices are subject to change. All Food Items Subject to a Combined State & Local Tax of 7% and 22% Service Charge/Administrative Fee 01/17

## **Package Two "Le 'Hot' Continental"**

### **Early Start**

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Fruits and Berries  
Homemade Fruit Muffins

#### Your choice of one of the following:

Bagel, Egg and Cheese Breakfast Sandwich with your choice of  
Ham, Bacon or Oven Roasted Tomatoes  
Western Omelet Wrap  
Breakfast Burritos with your choice of:  
Bacon, Egg and Cheese  
Ham, Egg and Cheese  
Spinach, Tomato, Feta and Egg

Toasted Bagels with Cream Cheese  
Coffee, Tea, and Decaffeinated Coffee

### **Mid Morning**

Coffee, Tea and Decaffeinated Coffee

### **Mid Afternoon**

Assorted Soft Drinks and Mineral Water  
Whole Fresh Fruit

#### Your choice of one of the following:

Kettle Corn  
Individually Wrapped Stonehedge Inn Trail Mix  
Classic Layer Bars  
\$30.00

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## **Package Three “The Healthy Start”**

### **Early Start**

Selection of Fresh Fruit Juices  
Coffee, Tea and Decaffeinated Coffee

#### **Cereal corner with:**

A Selection of cereals to include our Homemade Granola  
Dried Fruits, Assorted Nuts, Fresh Seasonal Berries, Sunflower and Pumpkin Seeds  
Assorted Low Fat Yogurts  
Fat Free and Whole Milk  
Low Fat Bran Muffins and Multigrain English Muffins  
Selection of Preserves and Honey

### **Mid Morning**

Selection of Mineral Water  
Coffee, Tea and Decaffeinated Coffee

### **Mid Afternoon**

Vegetable Tray with Herb Dip  
Stonehedge Inn Trail Mix  
Assorted Mineral Water  
\$28.00

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## **Breakfast**

### **Continental Breakfast**

Freshly Squeezed Orange and Grapefruit Juice  
Bakery Basket to include French Butter Croissants, Fruit Muffins and Danish  
Toasted Bagels with Cream Cheese  
Selection of Preserves and Honey  
Coffee, Tea and Decaffeinated Coffee  
\$15.00  
With Seasonal Fruits and Berries  
\$18.00

### **Spa Breakfast**

Freshly Squeezed Orange and Grapefruit Juice  
Homemade Low Fat Bran Muffins  
**Cereal corner with:**  
A Selection of cereals to include our Homemade Granola  
Dried Fruits, Assorted Nuts, Fresh Seasonal Berries,  
Sunflower and Pumpkin Seeds Assorted Low Fat Yogurts  
Fat Free and Whole Milk  
Coffee, Tea and Decaffeinated Coffee  
\$18.00

### **Le Bostonian**

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Fruits and Berries  
Bakery Basket to include French Butter Croissants, Fruit Muffins and Danish  
Your choice of one of the following:  
Traditional Eggs Benedict  
Cinnamon Brioche French Toast with Maple Syrup  
Omelet Station with Choice of Five Ingredients (add \$6.00)  
(Bacon, Ham, Gruyere, Provolone, Chives, Onion, Red Pepper, Mushroom, Tomato)  
Scrambled Eggs with Tomatoes and Chives  
Stonehedge Egg Frittata with Wild Mushrooms, Cheese and Fresh Herbs  
  
Maple Smoked Bacon and Sausage  
Golden Potatoes with Seasonal Herbs  
Toasted Bagels with Cream Cheese  
Selection of Preserves and Honey  
Coffee, Tea, and Decaffeinated Coffee  
\$28.00

(There is a minimum of 15 persons for the Omelet Station)

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## **A la Carte**

### **Beverages**

- Freshly Brewed Coffee, Decaffeinated Coffee, or Tea \$2.75
- Freshly Squeezed Orange and Grapefruit Juice \$3.50
- Cranberry, Tomato and Apple Juices \$3.00
- Assorted Fresh Pressed Fruit and Vegetable Juices \$3.50
- Fresh Fruit Smoothies \$4.00
- Lemonade \$3.00
- Bottled Flavored Iced Teas \$3.25 per bottle
- Assorted Sodas (10 ounce) \$3.00 per bottle
- Assorted Mineral Water (10 ounce) \$3.25 per bottle
- Mineral Water (litre) \$6.50 per bottle

### **Breakfast**

- Selection of Dry Cereal with Whole and Skim Milk \$4.50
- Sliced Seasonal Fruit \$4.50
- Assorted Whole Fruit \$3.50
- Bakery Basket (2 pieces per person) \$4.50
- Bagel with Cream Cheese \$3.75
- Assorted Fruit Yogurts \$2.75 each

### **Afternoon Sweets and Snacks**

- Classic Layer Bars (Graham Cracker, Shredded Coconut, Chocolate Chips and Nuts) \$3.75
- Scones with Devonshire Cream and Preserves \$6.50
- Miniature Seasonal Fruit Tarts \$4.00
- Selection of Biscotti \$3.50
- Chocolate Dipped Strawberries (2 per person) \$ 4.50
- Stonehedge Inn Brownies \$3.50
- Jumbo Cookies \$3.50
- Assorted Candy Bars \$ 2.25 each
- Granola Bars \$2.50 each
- Selection of Energy Bars \$3.50 each
- Warm Jumbo Soft Pretzels with Honey Mustard \$3.50 per person
- Individual Bags of Snacks to include Popcorn, Potato Chips and Pretzels \$2.00 per bag
- Stonehedge Inn Homemade Trail Mix \$3.50
- Ice Cream Sundae Bar with a Selection of Toppings \$7.50

(all items are priced per person unless otherwise noted)

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## Luncheon Buffets

### The Deli

Seasonal Daily Soup



Tomato & Mozzarella Salad with Basil and Balsamic

Traditional Potato Salad

Selection of Deli Meats and Cheeses

Chicken Salad with Pesto

Olive Tapenade

Dijon Mustard and Mayonnaise

Romaine Hearts, Sliced Red Onion and Plum Tomatoes

Assorted Fresh Baked Breads and Lavash



Homemade Kettle Potato Chips with House Seasoning



Stonehedge Inn Cookies

Sliced Seasonal Fruit

\$27.00

### Le Sandwich

Seasonal Daily Soup

Caesar Salad with Parmesan and Focaccia Croutons



Choice of Three of the Following:

Mediterranean Veggie: Cucumber, Lettuce, Tomato and Feta with a  
Cilantro Roasted Red Pepper Hummus on Focaccia

Chipotle Turkey BLT: Smoked Turkey Breast with Lettuce, Tomato, Bacon and  
Chipotle Mayonnaise on Whole Grain Bread

Tomato and Fresh Mozzarella: Fresh Mozzarella, Oven Roasted Tomatoes and Fresh Basil with  
Oven Dried Tomato Pesto on Homemade Focaccia

Grilled Chicken and Brie with Tomatoes and Spinach Artichoke Spread on Freshly Baked Ciabatta

Roast Beef with Caramelized Onion, Swiss Cheese and a Creamy Horseradish Sauce on Crusty French Bread

Curried Chicken Salad with Grapes, Romaine Lettuce in a Wrap

New England Crab Roll on Brioche



Crispy French Fries with House Seasoning



Selection of Cookies & Brownies

\$29.00

All Buffet Luncheons include Coffee, Tea and Decaffeinated Coffee

Minimum number of guests for all buffet luncheons is 10 guests.  
For groups under 10 guests, a \$3.00 per person surcharge will apply.

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## **“The Panini”**

Your Choice of One of the Following Soups:

Seasonal Soup du Jour

New England Clam Chowder

Roasted Corn Soup with Poblano Cream



Green Salad with Tomatoes, Cucumbers and Shaved Carrots, Honey Mustard Dressing



Your choice of Three of the following Panini's:

Grilled Chicken with Bacon, Spinach, Cheddar Cheese and Roasted Red Pepper Mayonnaise on Ciabiatta

Roast Beef, Sundried Tomato Mayonnaise, Provolone Cheese and Shaved Red Onion on Sourdough

Tomato and Fresh Mozzarella with Oven Dried Tomato and Fresh Basil Pesto on Homemade Foccaccia

Caramelized Onion, Apple, Toasted Walnut and Cheddar Grilled Cheese on Sourdough

Rueben with Corned Beef, Sauerkraut, Swiss Cheese and 1000 Island Dressing

Roasted Turkey, Vermont Cheddar Cheese, Smoked Bacon and Onion Jam



Homemade Kettle Potato Chips with House Seasoning



Apple Berry Crumb Cake with Raspberry Sauce

\$30.00

## **“Make your own Fajitas”**

Tortilla Soup

“Chopped” Salad with Tomatoes, Cucumbers, Radish, Peppers and Parsley,

Olive Oil and Lemon



Make your own Fajitas, choice of two of the following:

Grilled Skirt Steak

Marinated Chicken

Pork Tenderloin

Grilled Shrimp (add \$3.00)

Served with:

Warm Flour Tortillas

Sauteed Peppers and Onions

Spanish Rice

Grilled Corn with Lime Butter

Accompaniments to include:

Salsa, Guacamole, Sour Cream, Cheese, Lettuce, Diced Tomatoes



Churros with Caramel Sauce

Fresh Fruit Salad with Poppyseed Dressing

\$31.00 per person

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## The Bistro

Spinach Salad, Warm Shallot Bacon Vinaigrette,  
Sliced Mushroom, Onion & Egg  
Grilled Asparagus Vinaigrette, Pecorino Romano Cheese and  
Toasted Pine Nuts



White Wine Braised Chicken Breast with Mushrooms and Herbs  
Grilled Wild Canadian Salmon Filet with Citrus Butter  
Herb Rice Pilaf with Aromatic Vegetables  
Seasonal Vegetables



Vanilla Cream Profiterole with Raspberry Coulis  
\$33.00

## The Mediterranean

Chef's Seasonal Selection of Soup



Antipasto Display to include Grilled Vegetables, Selection of Cheeses,  
Chilled Shrimp, Marinated Olives, Crostini and Freshly Baked Breads



Tuscan Grilled Chicken with Tomato Olive Relish  
Grilled Sirloin Steak Tips with Bordelaise Sauce  
Toasted Orzo Pilaf, Roasted Garlic Oil & Caramelized Pearl Onions  
Ragout of Mediterranean Vegetables



Strawberry and Mascarpone Tart  
\$36.00

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