




2019 ADIRONDACK III CONTINENTAL BREAKFAST

\$28/guest



Vegetarian
Gluten Free
Contains Seafood

Assorted muffins, scones and tarts 
Selection of sliced fruit (seasonal) 
New York bagels and herbed cream cheese 
Mini quiches with bacon and white cheddar
Freshly brewed coffee

*Consuming raw or under cooked poultry, beef, eggs, or seafood may increase your risk of food borne illness.
Please inform the chef about any allergies someone in your party may have before placing your order.*

Chef Nick Clanton 508-560-2546 nickclanton@gmail.com

2019 ADIRONDACK III LUNCHEON MENU

\$28/guest



Vegetarian
Gluten Free
+
Contains Seafood

Sandwiches

(Choose 3)

Roast beef with spicy horseradish aioli and tomatoes

Chicken caesar wrap


Italian style grinder with hot pepper relish

BLTA: Bacon, lettuce, tomato, and avocado with herb aioli

Curry chicken salad with dried cranberries

Tomato, mozzarella, and balsamic on baguette 

Boston style lobster roll (add \$14/person) +

Make any sandwich gluten free (add \$3/person) 

Sides

Mixed green salad with caramelized pecans, goat cheese, and vinaigrette

Northern Lights fruit display 

Assorted Kettle Chips 

Assorted baked cookies 

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2019 ADIRONDACK III

STATIONARY HORS D' OEUVRES

STATIONARY ITEMS

Choose 2 Platters for \$26/guest

Choose 3 Platters for \$36/guest

Choose 4 Platters for \$49/guest



Vegetarian

Gluten Free



Contains Seafood

Northern Lights Fruit Platter 

Selection of seasonal fruits

Spinach & Artichoke Dip 

Freshly made dip with toasted flat breads

Crudité 

Assorted fresh vegetables with a creamy dip

Mediterranean Platter 

Pine nut hummus, Kalamata olives, roasted red peppers, pita wedges

Chilled Tuna Poke Cup +

Fresh yellowfin tuna, seaweed salad, sesame, soy dressing

Shrimp Cocktail + 

Cucumbers, lemon grass poached shrimp, cocktail sauce

Charcuterie Board

Assorted cured meats, cornichons, whole grain mustard, fresh bread

Cheese Board

Assorted cheese, fig jam, sliced apples, fresh bread

Chicken and Beef Satays

Skewered chicken and beef, peanut sauce, cilantro, and Asian slaw

Brownie Dessert Board 

Assorted bite-size brownies and blondies

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