

STATE STREET

PROVISIONS

FIRST COURSE

Continental Selections

Breakfast Pastries, House-Made Preserves,
Seasonal Fruit Platter

MAIN COURSE

Green Leaf Salad

Grilled Chicken, Mesclun, Poached Figs, Candied Pecans,
Great Hill Blue, Molasses-Mustard Vinaigrette

Apricot-Marscapone Stuffed French Toast

Candied Hazelnuts, Maple-Molasses Syrup

Farm Omelet

Seasonal Veggies, Fresh Herbs, Breakfast Potatoes, Biscuit

Seared Tuna Sandwich

Grilled Portabella, Miso Aioli, Spicy Pickled Root Vegetables

State Street Burger

White Cheddar, Pancetta, Smoked Onion,
House-Made Pickles, English Muffin

Coffee & Tea Included

\$25 per person

Executive Chef Tom Borgia