



*\$75 per person | \$40 children 12 and under
tax and gratuity not included*

HOT BUFFET

Smoked Berkshire bacon
Vegetarian breakfast sausage
Smoked pollock
Roasted free range turkey
giblet gravy
Peppercorn crusted ham

French toast sticks
steved cinnamon apples
Mushroom and zaatar spiced stuffing
Delicata squash + pomegranate seeds
Crushed La Ratte potatoes
Herb and breadcrumb
tomme de savoie mac & cheese

Plant based stuffed peppers
Crispy brussels sprouts balsamic reduction
Charred broccoli
cabot clothbound cheddar
Mini butternut squash, spinach
and goat cheese quiche

COLD BUFFET

Assorted seasonal fruit
House made granola & yogurt parfaits
**Vegan coconut available*
Truffle deviled eggs
Jams signature kale salad
Pecorino, breadcrumbs, anchovy dressing, lemon
Castelfranco salad

MADE TO ORDER EGGS

Sunny
Over easy
Over hard
Scrambled
Poached
**egg whites or smoked tofu scramble available
Please order this item with your server*

BAKED GOODS

Assortment artisanal made pastries Vermont
butter, house made preserves
Country style biscuits
Artisanal sourdough bread
Mini New York bagels with a selection of
smoked salmon, smoked white fish, cream
cheese, arugula, onion, caperberries, cucumber

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Applicable taxes and 20% service charge will be added to check for parties of six or more.