



Food and Beverage Guide

WEDDINGS • MEETINGS AND RETREATS • CELEBRATIONS



Explore in-house catering for your gathering, from a morning meeting to a wedding dinner. Choose a few favorites below, and we'll help you plan a menu that fits your occasion.

Dining in our restaurant

Groups under 30 can dine in our restaurant. It's a simple option for a smaller gathering, with three meals a day served right here at the Inn.

Breakfast and daytime refreshments

- Continental breakfast with mini muffins, fresh fruit, juice, coffee and hot tea.
- Additional choices include coffee cake, oatmeal, yogurt and granola, cereal, bacon and sausage.

Lunch options

- Deli sandwiches with ham, smoked turkey, egg salad, cheeses and toppings, plus soup, coleslaw and chips.
- Soup and salad with assorted salad toppings and pasta salad.
- Harvest lunch with fried chicken or meatloaf, fried biscuits with apple butter, green beans and mashed potatoes.
- Italian, Mediterranean, Tex-Mex and cookout lunch buffets are also available.

Dinner options

- Harvest buffets with favorites such as fried chicken, meatloaf, pot roast, grilled chicken, ribs or baked cod, with salad, bread and sides.
- Specialty entrées such as peach and bourbon salmon, maple glazed pork chops, spinach ziti, polenta cakes or carved meats.
- Themed buffets featuring Italian pasta, Mediterranean chicken and falafel, or Tex-Mex chicken and beef with tortillas and toppings.
- Cookout buffets with burgers, pulled pork, BBQ chicken, ribs or vegetable choices and cookout sides.
- Plated meals including chicken, salmon, meatloaf Manhattan, chicken and sausage gumbo, or butternut squash curry.



Snacks and appetizers

Choose something light for a meeting break or appetizers for a gathering before dinner.

- Fresh fruit, vegetable, cheese, meat and cheese, or artisan charcuterie trays.
- Crostini, shrimp cocktail, BBQ meatballs, chicken bites and cheddar bacon potato skins.
- Fried biscuits with apple butter, including a cinnamon sugar option.
- Grab-and-go fruit, granola bars, trail mix and chips.

Desserts and sweet treats

- Chocolate or carrot cake; sugar cream, pecan or pumpkin pie.
- Cheesecake, chocolate mousse, strawberry shortcake and bread pudding.
- Cookies, brownies, or an ice cream bar with sundaes, cones and root beer floats.

You may bring in desserts with prior approval from the Inn.

Beverages and private bars

Refreshments include coffee, decaf, hot tea, iced tea, lemonade, juice, soft drinks and bottled water. Warm apple cider and hot chocolate are also available.

Private bars offer beer, wine and spirits, with select and premium spirit choices. Domestic and craft kegs, sparkling wine or champagne toasts, and signature cocktails are available.

Choose the bar style that fits your event

- Hosted bar — the host covers guests' drinks.
- Limited hosted bar — the host selects a quantity of beverages in advance.
- Cash bar — guests purchase their own drinks.
- Combination bar — mix hosted service with guest purchases.

Let's plan your gathering

Tell us your occasion, date and guest count, and we'll help you choose food and beverages for your schedule. Menu minimums and service times vary. Brands and seasonal selections are subject to availability. Please share special dietary needs at least 14 days before your event.