



CMP MENU

WWW.THETHAYERHOTEL.COM | (845) 446-4731, EXT. 7955
SALES@THETHAYERHOTEL.COM



STARTER COURSE

To be set on the table prior to guests entering the room

Local Granola and Greek Yogurt, Seasonal Fruit, Local Honey

ENTREE COURSE

Please Select Two

Garden Vegetable Frittata

Braised Short Rib and Boursin Cheese Frittata

Maple Sugar Baked French Toast, Caramelized Bananas

Cheese Blintzes, Berry Coulis

Shirred Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise

All Entrees are accompanied by Breakfast Potatoes and Bacon

Orange, Grapefruit, Tomato & Cranberry Juices

Fresh Brewed Coffee, Decaffeinated Coffee & Specialty Teas

MORNING BREAKS OUTSIDE OF MEETING ROOM

Fruit Salad Cup

Individually Wrapped Assorted Mini Bagels or Bialys with Cream Cheese & Jams

Individually Wrapped Specialty Bakery Item (changes daily)

Individual Yogurts, Granola Bags

Granola Bars

Individual Fruit Juices & Assorted Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee & Specialty Teas



Mid-Day

PLATED LUNCHEON OR BAGGED TO GO LUNCHES

BAGGED TO GO LUNCHES

Lunches will be set outside your conference room or available for pick-up in the main lobby.

Chef's Selections of sandwiches, individual bags of chips, seasonal fruit, composed salad, cookies & bottled water

Turkey and Cheese

Roast Beef

Ham and Cheese

Chicken Cutlet

Grilled Vegetable

Tuna Salad

Pre-order of Sandwiches is available, please speak to your Meeting Planner for details.

Orders must be turned into Meeting Planner 48 hours in advance of delivery.

AFTERNOON BREAKS OUTSIDE OF MEETING ROOM

Fruit Salad

Crudite of Vegetables with House Made Ranch Dip

Assorted Bags of Chips

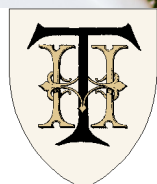
Cheese & Fruit Bags

Individually Wrapped Cookies & Rice Krispie treats

Chef's Special Item (changes daily)

Assortment of Soft Drinks & Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee & Specialty Teas



Mid-Day

PLATED LUNCHEON OR BAGGED TO GO LUNCHESES

PLATED LUNCHEON

COURSE 1

CHOICE OF ONE

Caesar Salad

Romaine Hearts, Herbed Croutons, Shaved Parmesan Reggiano & Lemon Anchovy Dressing

Thayer House Salad

Carrot Noodles, Cucumbers, Grape Tomatoes, Shaved Red Onions & Balsamic Vinaigrette

Soup du Jour

Caprese Salad

Fresh Mozzarella, Heirloom Tomato, Micro Basil, Balsamic Syrup

COURSE 2

CHOICE OF TWO

Gemelli w/ Olive, Oven Roasted Tomato, Artichoke Hearts, Cannellini Beans and Basil Pesto

Pasta Carbonara w/ Prosciutto, Peas and Parmesan Cream

Chicken Scallopini, Wild Mushroom Ragout

Fresh Cut Chicken Breast w/ Marsala Pan Jus

New England Cod w/ Lemon Basil Butter

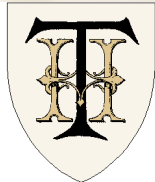
Grilled Salmon w. Charred Lemon Relish

Grilled Pork Medallions w/ Apple Ginger Jus

Petit NY Strip Steak w/ Thayer Hotel Butter

Entrees are served with Chef's Selection of Starch and Vegetable Accompaniments

Rolls & Butter



Mid-Day

PLATED LUNCHEON OR BAGGED TO GO LUNCHES

PLATED LUNCHEON

COURSE THREE

CHOICE OF ONE

Fresh Baked Apple Cobbler

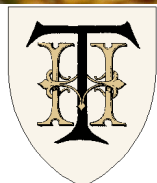
Flourless Chocolate Torte, Berry Coulis, Chantilly Cream

Warm Bread Pudding, Caramelized Drizzle

New York Cheesecake, Berry Coulis

Add A la Mode with Vanilla Bean Ice Cream +\$4

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea



Evening

PLATED DINNER

APPETIZER COURSE

CHOICE OF ONE

Local Yellow Beet Carpaccio, Edgewick Farms Goat Cheese, Red Onion Marmalade

Red Beet Vinaigrette & Extra Virgin Olive Oil

Risotto - Spring/Summer - Wild Mushroom with English Peas

Fall/Winter - Roasted Butternut Squash with Pancetta

Orecchiette Pasta, Cannellini Beans, House Made Italian, Sausage Grape Tomatoes & Basil Pesto

Maryland Style Crab Cake, Old Bay Remoulade

Burrata, Heirloom Tomato, Micro Basil, Maldon Salt, Balsamic Syrup

Caramelized Onion and Edgewick Farms Goat Cheese Tart, Truffle Scented Micro Greens

Seared Sea Scallops, Celery Root Puree and Brown Butter Emulsion (Add \$5 pp)

Lobster Risotto (Add \$10 pp)

Hudson Valley Smoked Duck & Truffle Risotto (Add \$10 pp)

SALAD COURSE

CHOICE OF ONE

Caesar Salad

Romaine Hearts, Herbed Croutons, Shaved Parmesan Reggiano & Lemon Anchovy Dressing

Thayer House Salad

Carrot Noodles, Cucumbers, Grape Tomatoes, Shaved Red Onions & Balsamic Vinaigrette

Spinach & Arugula Salad

Mandarin Oranges, Shaved Red Onions, Gorgonzola Cheese & Champagne Vinaigrette



Evening

PLATED DINNER

ENTREE COURSE

CHOICE OF TWO

Local Free Range Roasted Half Chicken, Pan Gravy
Coq Au Vin, Chicken Braised in Burgundy Wine, Mushrooms, Garlic & Bacon Lardons
Chicken Saltimbocca, Pancetta Chip, Fresh Mozzarella and Sage
Baked New England Cod, Preserved Lemon, Olives, Tomato
Roasted Salmon Filet, Dill Caper Pesto
Grilled Swordfish, Herbed Tomato Fondue
Red Wine Braised Boneless Short Rib

Herb and Garlic Crusted Prime of Beef, Au Jus (Add \$10 pp)
Grilled New York Strip Steak, Thayer Hotel Butter (Add \$12 pp)
Grilled Filet Mignon & Bordelaise Sauce (Add \$16 pp)

DESSERT COURSE

CHOICE OF ONE

New York Cheesecake, Berry Coulis
Fresh Baked Apple Cobbler
Warm Bread Pudding, Caramel Drizzle
Flourless Torte, Berry Coulis, Chantilly Cream

A la Mode with Vanilla Bean Ice Cream (Add \$4 pp)
Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Ice Tea