



# DMP MENU

[WWW.THETHAYERHOTEL.COM](http://WWW.THETHAYERHOTEL.COM) | (845) 446-4731, EXT. 7955  
[SALES@THETHAYERHOTEL.COM](mailto:SALES@THETHAYERHOTEL.COM)







## **STARTER COURSE**

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

Local Granola and Greek Yogurt, Seasonal Fruit, Local Honey

## **ENTREE COURSE**

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*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**

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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**

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*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**

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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**

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#### **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**

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**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*