

TERRACE BRUNCH BUFFET

SCRAMBLED EGGS

cheddar cheese, chives

APPLEWOOD SMOKED BACON

MAPLE SAUSAGE

CHT HOMEFRIES

peppers, onion, paprika

BLUEBERRY PANCAKES

Vermont maple syrup

COFFEE

25-

ADDITIONS

FRESH BAGELS AND PASTRIES - 4

cream cheese, whipped butter, jams

FRESH FRUIT PLATTER - 4

selection of seasonal fruits

BUFFALO CHICKEN MAC 'N' CHEESE - 5

blue cheese breadcrumbs

MEDITERRANEAN PLATTER - 5

hummus, beet tzatziki, whipped feta, roasted red peppers, olives, grilled naan

CHARCUTERIE BOARD - 7

assorted imported cured meats, accompaniments, warm bread

ARTISAN CHEESE AND FRUIT DISPLAY - 6

selection of local cheeses, fresh fruit, preserves, crackers

SMOKED SALMON PLATTER - 8

Norwegian smoked salmon, capers, red onion, dill, lemon, bagels + cream cheese

MUST HAVES

GRAND MIMOSA - 12

La Perla Prosecco, orange juice

CHT BLOODY MARY - 12

New Amsterdam vodka, spicy tomato mix, garden vegetables

GF Gluten Free / V Vegetarian / VG Vegan  Available Gluten Free

THREE COURSE BRUNCH MENU

TO SHARE

FRESHLY BAKED MUFFINS


cream cheese, whipped butter, jams (V)

FRESH FRUIT PLATTER

selection of seasonal fruits (V, VG, GF)

HOST SELECTION OF FOUR

CLASSIC BREAKFAST PLATE

scrambled eggs, bacon, home fries, toast 

CHT PRIME CHEESEBURGER

applewood smoked bacon, American cheese, LTO, fries 

ROASTED TURKEY BLT

applewood smoked bacon, tomato, avocado, lettuce, mayo, Tuscan sourdough 

CHICKEN PARMIGIANA

fresh mozzarella, tomato-basil sauce


CHT FRENCH TOAST

bacon, berries, Vermont maple syrup

GRILLED ATLANTIC SALMON + QUINOA POWER BOWL

quinoa, spinach, cucumber, tomato, dried cranberries, apple cider vinaigrette (GF)

AL FRESCO PIZZA

fresh mozzarella, charred grape tomatoes, basil (V) 


SELECTION OF MINI PASTRIES/ CELEBRATION CAKE

coffee


\$38pp

ADD ON STATIONARY APPETIZERS

ARTISAN CHEESE AND FRUIT DISPLAY -6

selection of local cheeses, fresh fruit, preserves, crackers (V) 

SMOKED SALMON PLATTER -8

Norwegian smoked salmon, capers, red onion, dill, lemon, bagels + cream cheese (V) 

GF Gluten Free / V Vegetarian / VG Vegan  Available Gluten Free

BRUNCH DRINK SPECIALS

GRAND MIMOSA -12

La Perla Prosecco, orange juice

CHT BLOODY MARY -12

New Amsterdam vodka, spicy tomato mix, garden vegetables

LUNCHEON MENU

HOUSE SALAD

baby greens, carrots, red onion, grape tomatoes, Balsamic dressing (V, VG, GF)

TOMATO CHEDDAR SOUP

fire roasted tomatoes, garlic, cheddar (V)

~~MAINS~~

HOST TO SELECT FIVE

GRILLED ATLANTIC SALMON + QUINOA POWER BOWL

quinoa, spinach, cucumber, tomato, dried cranberries, apple cider vinaigrette (GF)

AL FRESCO FLATBREAD

fresh mozzarella, tomatoes, basil (V, VG)

GYRO WRAP

ground beef, spices, tomato, onion, mint, tzatziki, naan

ROASTED TURKEY BLT

applewood smoked bacon, tomato, avocado, lettuce, mayo, Tuscan sourdough 

CHT PRIME CHEESEBURGER

applewood smoked bacon, American cheese, LTO, fries 

IMPOSSIBLE MUSHROOM TRUFFLE BURGER

sautéed mushrooms, truffle oil, Swiss cheese, arugula, garlic aioli (V) 

CHICKEN PARMIGIANA

fresh mozzarella, tomato-basil sauce

CHICKEN CAESAR SALAD

grilled chicken breast, romaine, Parmesan, croutons, creamy Caesar dressing 

SELECTION OF COOKIES

coffee

\$32pp