



GUEST HOUSE MENU

NorthBay-provided meals will be set up buffet style in the guest house kitchen. Please have the two islands cleared of personal belongings prior to mealtime.

Please expect guest services staff to enter about 15 minutes before the start of the meal to set up. We will return roughly two hours after for clean up, unless otherwise requested.

To review guest house meals and procedures, please reach out to your assigned NorthBay coordinator.

Thank you!

BREAKFAST

Served with an assortment of cereal, fruit, yogurt, coffee & tea
Any choice \$16.00/person

WESTERN SCRAMBLED EGGS

Fluffy scrambled eggs mixed with diced ham, cheese, onions, and peppers. Served with hashbrowns and mini donuts.

FRENCH TOAST

Topped with powdered sugar. Served with hot syrup and pork sausage patties.

CONTINENTAL BREAKFAST

An assortment of pastries and donuts.

BAGEL BREAKFAST SANDWICHES

Fresh baked bagels with a chive cream cheese smear, scrambled eggs, and your choice of pork bacon or sausage.

SCRAMBLED EGGS

Fluffy scrambled eggs served with bacon, hashbrowns, and coffee cake.

BUTTERMILK PANCAKES

Served with hot syrup, strawberry topping, whipped cream, and pork sausage links.

BISCUITS AND GRAVY

Fresh baked buttermilk biscuits served with country sausage gravy
\$3.00 add on

Side dishes may be different based on the season and availability.

Alternate meals will be made to accommodate dietary allergies and restrictions. Please send this information to your coordinator 2 weeks before your arrival.

11 person minimum for all meals. Prices subject to change. Please reach out to your coordinator with any questions or concerns.



GUEST HOUSE MENU

LUNCH

YOUR CHOICE OF ONE SALAD, SOUP, AND SANDWICH

Our chef will select the perfect dessert to accompany your meal

Any choice \$21.00/person

SALADS

Garden
Greek
Spinach
Caesar

SOUPS

French Onion
Cream of Mushroom
Cream of Broccoli
Vegetarian Minestrone
Cream of Tomato

SANDWICHES

Your choice of Ciabatta, Baguette, or wrap:

Smoked Turkey with Vermont Cheddar
Bistro Vegetable
Grilled Chicken Caesar
Roast Beef with Horseradish Cream
Virginia Ham with Herbed Cream Cheese

BOXED LUNCHES

Your choice of Smoked Turkey or Virginia Ham Sandwiches

Brown bag lunches packed also with a bottle of water, condiments, chips, seasonal fruit, a granola bar, and dessert.

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GUEST HOUSE MENU

DINNER

To provide the best in flavors and seasonality, our culinary team will pair the best complementary sides & dessert to complete your meal.

Any choice \$27.00/person

CHICKEN CHESAPEAKE

Sauteed chicken breasts topped with a creamy crab sauce. Served with roasted red potatoes, sauteed green beans, Caesar salad, and fresh baked dinner rolls.

POT ROAST

Slow roasted seasoned beef with mashed potatoes and and gravy. Served with a medley of broccoli, cauliflower, and carrots, tossed salad, and fresh baked dinner rolls.

CHCKEN FAJITAS

Grilled chicken strips cooked with onions and peppers. Served with flour tortillas, assorted fajita toppings, rice, beans, chips and salsa and queso.

BROILED SALMON FILET

Broiled salmon filet topped with a seasonal sauce. Served with rice pilaf, grilled asparagus, tossed salad, and fresh baked rolls.

SAUTEED CHICKEN BREASTS

Sauteed chicken breasts in a white wine and artichoke sauce with sauteed parmesan herbed pasta. Served with a squash medley, tossed salad, and fresh baked rolls.

PRIME RIB OR NY STRIP

cooked to perfection and served with seasonal sides
at market price

ARTISAN PIZZA AND WINGS

Your choice of 2 flatbread pizzas and bone-in or boneless wings. Served with celery and carrots and a tossed salad.

Meat Lovers

BBQ Chicken

Mediterranean

Cheese

Peperonni

LITTLE BITES

Available 10 AM - 10 PM

WINGS

Bone-in wings served with dipping sauces.

\$12.50/person

CHIPS AND SALSA

Fresh fried tortilla chips served with house made Pico de Gallo & warm queso sauce.

\$8/person

BUFFALO CHICKEN DIP

Freshly baked buffalo chicken dip served with crostini

\$8/person

ROASTED RED PEPPER HUMMUS

House made roasted red pepper hummus served with crostini and fresh vegetables

\$8/person

CHARCUTERIE TRAY

A beautiful mix of Italian meats, cheeses, olives, peppers, nuts and crackers.

\$165 per tray

COOKIE TRAY

An assortment of fresh baked cookies.

\$8/person

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