

Brunch Buffet

MENU



BEVERAGES TO INCLUDE:

- ~Mimosa or Sangria Station (Choice of: White Peach or Red Sangria)
- ~Orange Juice and Cranberry Juice
- ~Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

INCLUDES THE FOLLOWING:

- ~Fresh Fruit Salad
- ~Danish, Muffins, Bagels, Cream Cheese, Butter & Assorted Jelly
- ~Scrambled Eggs

**Substitute Scrambled Eggs for Omelet Station +\$5 per person*

+\$150 Chef Fee (1 per 40 guests required)

SALAD - CHOICE OF ONE

- ~Colorful Garden – Mixed Greens, Carrots, Cucumber, Grape Tomatoes & Balsamic Vinaigrette
- ~Traditional Caesar – Romaine, Grated Parmesan, Croutons & Caesar Dressing

BREAKFAST MEAT - CHOICE OF ONE

- ~Breakfast Sausage
- ~Hickory Smoked Bacon
- ~Country Fresh Ham

ENTREE - CHOICE OF TWO

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| ~Cheese Blintzes with Sour Cream & Blueberry Topping | ~Sesame Teriyaki Salmon |
| ~French Toast with Maple Syrup | ~Beef Tips Diane (GF) |
| ~Waffles with Maple Syrup | ~Teriyaki Beef Tips |
| ~Chicken Bruschetta (GF) | ~Three Cheese Tortellini Alfredo, Broccoli, Sun-dried Tomatoes (V) |
| ~Chicken Marsala (GF) | ~Penne Alla Vodka (V) |
| ~Red Pepper Salmon (GF) | ~Beyond Vegan Bolognese (VG) |

VEGETABLE- CHOICE OF ONE

- ~Balsamic Grilled Vegetables
- ~California Medley
- ~Green Beans

STARCH - CHOICE OF ONE

- ~Home Fries
- ~Roasted Potatoes
- ~Vegetable Rice Pilaf

DESSERTS - CHOICE OF ONE

- ~Cookies, Brownies & Mini Cannolis on Display
- ~Cheesecake with Raspberry Puree
- ~Chocolate Mousse
- ~Ice Cream Sundae

CHILDREN'S SERVED ENTREE - \$18 PER PERSON

Chicken Tenders & French Fries

\$45 PER PERSON

50 GUEST MINIMUM

SALES TAX AND SERVICE FEE INCLUDED
GRATUITY OPTIONAL