

# Brunch Buffet

## BRUNCH BUFFET

### INCLUDES THE FOLLOWING

Chilled Fruit Juices  
Fresh Fruit Display  
Garden or Caesar Salad  
Assorted Breads, Danish, Muffins, Bagels with Cream Cheese, Flavored Butters and Assorted Jellies  
Home fries  
Made-to-Order Omelet Station  
Sautéed Vegetable Medley with Herb Shallot butter

### CHOICE OF ONE

Breakfast Sausage  
Hickory Smoked Bacon  
Country Fresh Ham

### CHOICE OF TWO

French Toast with Maple Syrup  
Cheese Blintzes with Sour Cream and Blueberry Topping  
Beef Tips Diane  
Tortellini with Marinara or Alfredo  
Vegetable Lasagna  
Chicken Chardonnay with Julienned Vegetables  
Chicken with Wild Mushrooms  
Salmon with Roasted Red Pepper Sauce  
Tilapia Piccata

### CHOICE OF ONE

Peach Melba  
Ice Cream Sundae  
Cheesecake w/Raspberry Puree  
Chocolate Mousse  
Triple Chocolate Cake

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea.

\$32 per person/ Chef Fee \$150.00 for omelet station  
Starting Time 10am to 12pm  
3 Hour Event  
Sales Tax and Service Fee Included

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# *Dairy Brunch Buffet*

## DAIRY BRUNCH BUFFET

### INCLUDES THE FOLLOWING

Chilled Fruit Juices  
Fresh Fruit Display  
Garden or Caesar Salad  
Assorted Breads, Danish, Muffins, Bagels, Cream Cheese Flavored Butters and Assorted Jellies  
Home fries  
Made-to-Order Omelet Station  
Sautéed Vegetable Medley with an Herb Shallot butter  
Nova Lox with Proper Accompaniments

### CHOICE OF ONE

Smoked Brook Trout  
Smoked Whole White Fish  
Pickled Herring  
Nova Lox with Proper Accompaniments

### CHOICE OF TWO

French Toast with Maple Syrup  
Cheese Blintzes with Sour Cream and Blueberry Topping  
Fresh Broccoli, Mushroom or Vegetable Quiche  
Whitefish Salad Display  
Albacore White Tuna Salad Display  
Tortellini with a Marinara or Alfredo Sauce  
Vegetable Lasagna  
Salmon with Roasted Red Pepper Sauce  
Tilapia Piccata

### CHOICE OF ONE

Peach Melba  
Ice Cream Sundae  
Cheesecake w/Raspberry Puree  
Chocolate Mousse  
Triple Chocolate Cake

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea.

\$33 per person/ Chef Fee \$150.00 for omelet station  
Starting Time 10am to 12pm  
3 Hour Event  
Sales Tax and service Fee Included

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.