



Brunch Buffet Selections

(50 Guests Minimum)

Selection of Chilled Juices
Fresh Seasonal Fruit Display
Imported and Domestic Cheese Display
Assorted Breakfast Pastries
Assorted Bagels, Vegetable, and Whipped Cream Cheeses
Penne Pasta with Artichokes, Sun-Dried Tomato Vinaigrette
Smoked Salmon with Traditional Garniture
Market Salad Bar, Assorted Toppings and Dressings

Hot Selections

(Please Select Three)

Poached Eggs Benedict
Challah French Toast
Chicken Florentine
Apple Filled Crepe

Quiche Lorraine
Belgian Waffles with Toppings
Seafood Mardi Gras
Fresh Market Fish

Omelet Station

Uniformed Attendant to Prepare Fresh Omelets to Order

Fillings Include: Shredded Cheddar Cheese, Diced Ham, Goat Cheese, Sliced Mushrooms, Tomato, Diced Sweet Onions, Green Peppers, and Crisp Bacon Bits

And

Chef's Carving Station

(Please Select One)

*** Roast Turkey Breast * Corned Beef * Roast Top Round of Beef * Honey Baked Ham ***

Accompaniments

(Please Select Four)

Broccoli~Cauliflower Medley
Chef's Oven Roasted Potatoes
Crisp Bacon
Peas, Carrots, and Turnips

Lyonnais Potatoes
Au Gratin Potatoes
Sausage Links
Green Beans Almandine

Dessert Table

Sweet Table to Include Cakes, Pies, Tarts, and Mousses
Coffee Service

+6% Sales Tax

+20% Service Charge