

# Brunch Menu

Available until 2:00pm

## Displayed for Guests' Arrival

Fresh Baked Assorted Breakfast Pastries and Danishes
Selection of Savory Bagels with Sweet Butter and Whipped Cream Cheese
Regular and Decaffeinated Coffee Service
Featuring New York's Evening Star Coffee Roasters and Herbal Teas
Chilled Fruit Juices

### **Buffet**

Fresh Seasonal Fruit and Berries Salad
Antipasto Salad
Scrambled Eggs
Applewood Smoked Bacon, Country Ham or Maple Sausage
Roasted Red Bliss Potatoes with Rosemary
Mediterranean Pasta (Artichokes, Sundried Tomatoes and Olives)
Chicken Breast with sautéed bacon, onions and mushrooms
simmered in a Casa Larga Red Wine Sauce
\$25

# **Enhance your Brunch with Chef-Attended Stations**

Homemade Waffles, French toast *or* Ricotta-Filled Blintzes with Selection of Fruit Toppings, Whipped Cream, Warm Syrup and Chopped Nuts \$4

Carving Station of Roasted Prime Rib of Beef *or* Roasted Turkey Breast Served with small Silver-Dollar Rolls, Sliced Tomatoes, Onions Condiments and Au Jus

\$5

## Brule' Oatmeal Station:

Personalized oatmeal with Fresh Berries, Raisins, Granola, Local Honey & Maple Syrup Finished with Caramelized Brown Sugar Brule'

\$4

#### Minimum of 50 guests.

Above prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge (\$200.00 minimum) and applicable sales tax will be added. Prices are subject to change.