

# Brunch Menu

Available until 2:00pm

## **Displayed on Guests' Tables Upon Arrival**

Fresh Baked Assorted Breakfast Pastries, Danishes & Muffins

Add Fresh Croissants \$2.00 (CC: \$2.06) per person

Regular and Decaffeinated Coffee Station

Featuring Freshly Brewed Coffee and Assorted Herbal Teas

Chilled Fruit Juices

#### **Buffet**

Fresh Seasonal Fruit Salad with Assorted Berries
Antipasto Salad
Scrambled Eggs or Cheese Frittata
Applewood Smoked Bacon or Maple Sausage (Add \$2.00 (CC: \$2.06) for both)
Roasted Red Bliss Potatoes with Rosemary
Select a Protein option below
Select a Pasta option below
\$28.00 (CC: \$28.84) per person

## **Protein Options**

Chicken Parmesan

Chicken French- Sautéed and Egg Battered Chicken Breasts in a Lemon Sherry Sauce Chicken Picatta - Chicken Breast Sautéed w/ Lemon & Capers over Sautéed Greens Chicken Marsala-Chicken Breasts with a Wild Mushroom and Shallot Sauce Pork Loin with an Apple Cider Au Jus BBQ Beef Tenderloin Tips with Sautéed Onions and Peppers (Add \$3.00/CC: \$3.09) pp

## **Pasta Options**

Penne Or Farfalle Pasta

Choice of Marinara, Vodka or Alfredo Sauce
Mediterranean Pasta-Artichokes, Sundried Tomatoes w/ a Garlic White Wine Sauce
Three Cheese Baked Macaroni and Cheese

Minimum Food Purchases may apply

Above prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge (\$220.00 minimum) and applicable sales tax will be added. Prices are subject to change.



# Additional Enhancements

#### **Oatmeal Bar**

Oatmeal with Fresh Berries, Toasted Almonds, Raisins, Brown Sugar, and Granola \$4.00 (CC: \$4.12) per person

## **Yogurt Parfait**

Layers of Yogurt and Fresh Fruit topped with a Scoop of Granola \$4.00 (CC: \$4.12) per person

## **French Toast or Waffles**

Served with Fresh Fruit Toppings, Whipped Cream and Warm Maple Syrup \$5.00 (CC: \$5.15) per person

## **Assorted Breakfast Cereals with Milk**

\$2.50 (CC: \$2.60) per person

### **Carving Station**

Roasted Turkey Breast\*
Served with Warm Ciabatta Rolls, Cranberry Mayonnaise and Gravy \$6.00 (CC: \$6.18) per person

Roasted Sirloin of Beef\*
Served with Warm Ciabatta Rolls, Horseradish, and Au Jus
\$8.00 (CC: \$8.24) per person

\*Chef Attended, Chef Fee of \$50 (CC: \$51.50) per hour applies

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