



BRUNCH BUFFET

(Package based on 25 guests or more)

Sliced Seasonal Melons & Fresh Pineapple
Basket of Assorted Sweet Breakfast Breads, Muffins & Bagels
Variety of Preserves, Marmalade, Whipped Sweet Butter & Cream Cheese

Choice of Farm Fresh Omelette or Fruit Crepe Station

Tossed Garden Green Salad with House Dressing
Traditional Caesar Salad with Pecorino Romano Cheese
Hickory Smoked Bacon & Grilled Sausage Links
Medley of Seasonal Vegetables
Oven Roasted Red Bliss Potatoes

Choice of Four

Cheese Blintzes with Fruit Topping
French Toast with Maple Syrup
Penne Pasta with Marinara Sauce & Meatballs
Sautéed Breast of Chicken Picatta
Rosemary Crusted Roast Pork Loin
Garden Vegetable Quiche
(Additional Selections \$1.50 per person)

Pastry Chef's Selection to Include:

Warm Fruit Cobbler
Assorted Cakes & Pies
Chocolate Brownies
Chocolate Mousse, Fresh Whipped Cream

Fresh Orange Juice & Soft Drinks
Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$28.95

Optional Carving Station

\$5.00 per Person per Selection/\$50.00 Carving Fee

Herb Rubbed Pork Loin with Pineapple Sauce
Roast Sirloin with Demi-Glace
Salmon Wellington with Chardonnay Sauce

All food charges subject to 19% service charge and 7% state sales tax.