

BRUNCH BUFFET

COLD DISPLAYS

Fresh Vegetable Crudités with Assorted Dipping Sauces • Cheese Display with Crackers, Flat Breads and Grilled Breads

CONTINENTAL

Assorted Bagels • Muffins • Danish • Croissants • Butter • Cream Cheese • Jams and Jellies

SALADS

Caesar Salad • Mixed Greens with Assorted Dressings

OMELET STATION

A Uniformed Chef will Prepare Omelets with Your Choice of...

Whole Eggs • Egg Whites • Bacon • Ham • Peppers • Onions • Mushrooms • Broccoli • Spinach • Tomato • Cheese

DISPLAYED IN SILVER CHAFING DISHES

French Toast • Bacon • Sausage • Breakfast Potatoes

ENTREES

(Select Three)

Chicken Française Lightly Egg-Battered with Lemon and Butter

Chicken with Marsala Wine & Mushrooms

Grilled Chicken, Assorted Roasted Vegetables & Garlic Cream Sauce

Beef or Chicken Stir Fry with Vegetables and Asian Rice

Tenderloin Tips with Burgundy Wine and Mushrooms, Served with Rice Pilaf

Penne Pasta with Roasted Garlic, Spinach, and Plum Tomatoes with White Wine, Oil and Garlic

Gemelli with Pink Vodka Sauce, Peas & Prosciutto

Orecchiette in a Fresh Pomodoro Sauce with Sweet Italian Sausage

Rigatoni and Broccoli with Roasted Garlic, Olive Oil & White Wine

Grilled Salmon with Wilted Spinach, Sun-Dried Tomato and Dijon Cream

Sole Florentine Stuffed with Spinach, Garlic, and Fontina Cheese with Lemon Herb Sauce

DESSERT DISPLAY

Sliced Fresh Fruit • Pastries • Cookies • Brownies

BEVERAGES

Assorted Soft Drinks • Bottled Water • Assorted Fruit Juices • Coffee • Tea

\$38 Per Person

*Plus 20% Service Charge and 7% Sales Tax
(MINIMUM OF 30 GUESTS)*


ROYCE BROOK
MENU