

# Brunch Buffet

## CONTINENTAL

Assorted Bagels · Muffins · Danish  
Butter · Cream Cheese · Jams and Jellies

## SALAD

Mixed Greens with Assorted Dressings

## COLD DISPLAY

Fresh Vegetable Crudite with  
Assorted Dipping Sauces

## OMELET STATION

A Uniformed Chef will Prepare  
Omelets with Your Choice of...  
Whole Eggs · Egg Whites · Bacon ·  
Ham · Peppers · Onions · Mushrooms  
· Broccoli · Tomato · Cheese

## DISPLAYED IN SILVER CHAFING DISHES

French Toast · Bacon · Scrambled Eggs  
Sausage · Breakfast Potatoes

## ENTREES (SELECT TWO)

Chicken Francaise Lightly Egg Battered with Lemon and Butter · Chicken with Marsala Wine and Mushrooms · Grilled Chicken, Portabella Mushrooms, Assorted Vegetables and Roasted Garlic Cream Sauce · Beef or Chicken Stir Fry with Vegetables and Asian Rice · Tenderloin Tips with Burgundy Wine and Mushrooms, Served with Rice Pilaf · Beef Stroganoff with Egg Noodles · Penne Pasta with Roasted Garlic, Spinach and Plum Tomatoes with White Wine, Oil and Garlic · Gemelli with Pink Vodka Sauce, Peas and Prosciutto · Orecchiette in a Fresh Pomodoro Sauce with Sweet Italian Sausage · Cavatelli and Broccoli with Roasted Garlic, Olive Oil and White Wine · Grilled Salmon with Wilted Spinach, Sun-Dried Tomato and Dijon Cream · Sole Florentine Stuffed with Spinach, Garlic and Fontina Cheese with Lemon, Butter and Herb Sauce

## DESSERT DISPLAY

Sliced Fresh Fruit ·  
Pastries · Cookies

## BEVERAGES

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

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**\$38 PER PERSON**

*All Prices are Subject to 20%  
Service Charge and 6.625% Sales Tax  
(Min. 30 Guests)*