

Brunch Buffet

COLD DISPLAYS

Fresh Vegetable Crudités with Assorted Dipping Sauces • Assorted Cheese, 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 • Tomato • Cheese

DISPLAYED IN SILVER CHAFING DISHES

French Toast • Bacon • 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 • Brownies

BEVERAGES

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

\$38 PER PERSON

*All Prices are Subject to 20%
Service Charge and 7% Sales Tax
(Min. 30 Guests)*