



Brunch

(Minimum of 60 guests)

Seasonal Fruit Kabob presentation with Yogurt Dipping Sauce
Selection of Breakfast Breads, Danish, Croissants and Bagels garnished with Fresh Fruit served with Butter,
Cream Cheese and Fruit Preserves
Farm Fresh Scrambled Eggs served with Cheddar Cheese on the side
Cinnamon French toast served with Warm Maple Syrup

Choice of two:

Hickory Smoked Bacon, Sausage Links or Tavern Style Ham
Breakfast Potatoes

&

Tossed Greens with House Dressing

&

Choice of One:

Marinated Tomatoes & Cucumbers, Penne Pasta Salad, Antipasto Salad,
Broccoli & Cheddar, Grilled Vegetables or Tortellini Salad

&

Medley of Fresh Vegetables

Choice of two of the following entrees:

Chicken Marsala

Chicken Breast served with a Marsala and Wild Mushroom Sauce

Chicken Franciase

Egg Battered Chicken Breast sautéed with White Wine, Butter and Parsley

London Broil

Perfectly Sliced London Broil served with a Rosemary Demi-Glaze

Top Round of Beef

Baked Ziti

Cheese Ravioli

&

An array of elaborately displayed cakes, tortes and miniature pastries

&

Coffee, Decaffeinated Coffee, Tea and Orange Juice

\$18.95 per person

Enhancements

Made to Order Omelet Station

Add \$3.00 per person

(\$75.00 Attendant Fee)

Additional Juice and Ice Tea Bar

\$2.50 per person

Whiskey Sour * Margaritas * Mimosas * Bloody Marys * Screwdrivers

\$60.00 per gallon

20% Service Charge and 6% State Sales Tax will be added to all menu prices