



Brunch

(Minimum 30 guests)

includes coffee, tea and assorted juices

Breakfast Items

Omelette Station – Mushrooms, Tomatoes, Peppers, Asparagus, Onions, Ham, Bacon, Cheese

Eggs Benedict

Scrambled Eggs

Potato Cakes

Bacon

Glazed Ham

French Toast

Pancakes

Quiche Loraine

Assorted Danish, Croissants, Muffins, Bagels, Toasted Breads

Salad Bar

Mixed Greens with Balsamic Vinaigrette Dressing

Greek Style Pasta Salad

Potato Salad

Fish Salad

Smoked Salmon Salad

Brunch Dinner Items

Lasagna alla Romagnola

Crepes with Spinach and Ricotta Cheese in a Blush Sauce

Chicken Supreme with Shiitake Mushrooms in a Red Wine and Cream Sauce

Prime Rib Encrusted with Dijon Mustard served with au jus and horseradish

Cilantro and Brandy Shrimps

Lemon Yellow Perch served with a side of Sun-dried Tomatoes and Tartar Sauce

Morney Gratin Seasoned Vegetables

Potato Casserole

Dessert Station

Assorted Italian and French Pastries

Chocolate Cake

Fruit Tarts

Assorted Mousse

Assorted Doughnuts

Crepes Suzette

Seasonal Fruit Cocktail

Chocolate Fountain

Prices are subject to change / 18% service charge plus taxes