

BRUNCH

Scrambled Eggs ~ French Toast
Substitute Belgian Waffles with Strawberries and Whipped Cream for French Toast (+\$.75)

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Sliced Fresh Fruit Display

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Tossed or Caesar Salad

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Danish, Croissants and Scones

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Warm Rolls and Butter

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Choice of One

Country Style Rice ~ Home fries ~ Oven Roasted Red Bliss Potatoes

Choice of One

Chicken Marsala ~ Baked Stuffed Sole ~ Seafood Newburg
Chicken Parmesan ~ Chicken, Broccoli & Ziti ~ Herb Crusted Salmon
Chicken Jerusalem ~ Chicken Gran Marnier ~ Baked Ziti
Lemon Pepper Chicken ~ California Pasta ~ Baked Haddock(+\$.50)

Choice of Two

Sausage ~ Bacon ~ Ham

Choice of One

Quiche Lorraine ~ Quiche Florentine
Quiche with Broccoli & Cheddar

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Assorted Flavored Coffees, Teas & Juices

\$18.95/person

ADDITIONS

Peel & Eat Shrimp (serves approximately 20 people): \$45.00
Sliced Smoked Salmon: \$2.50/person ~ Eggs Benedict: \$ 2.50/person
Second Entrée: \$2.50/person ~ Pecan Rolls: \$12.95/dozen

BEVERAGE OPTIONS

Mimosa: \$32.00/gallon (2-gallon minimum)
Non-Alcoholic Fruit Punch: \$22.00/gallon (2-gallon minimum)
Soda Station with Bottled Water: \$2.50/person

MINIMUM OF 45 ADULTS

Prices are Subject to 5% Tax & 8% Service Charge & 10% Taxable Administrative Fee
Prices are Subject to Change