

CAPE CODDER

RESORT & Spa

BRUNCH BUFFET

Breakfast Pastries and Bagels
Sliced Fresh Fruit Platters with Seasonal Fresh Fruits
Chilled Fruit Juices
Scrambled Eggs
Bacon and Sausage
Country Style French Toast with Warm Maple Syrup
Red Bliss Home Fries
Creamy Butter and Fruit Preserves

ENTREES (Please select 2 items)

Eggs Benedict with Fresh Hollandaise	Corned Beef Hash with Poached Eggs
Turkey Pie with Cornbread Topping	Shepherds Pie with Mashed Potatoes
Seafood Crepes with Lobster Sauce	Stuffed Sole with Lobster Sauce
Tortellini Alfredo	Penne Pasta with Chicken and Broccoli
Lasagna with Spinach "Vegetarian"	Baked Scrod with Sherried Crumbs
Eggplant Parmigiana "Vegetarian"	Teriyaki Glazed Salmon

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$24

OMELETTE STATION

An additional \$7 per person

Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats

CARVING STATION (Please select 1 item)

Fresh Roasted Turkey Breast with Cranberry Sauce \$5
Honey Mustard Glazed Smoked Ham \$6
Stuffed Loin of Pork with Cornbread Stuffing \$7

Cheese Blintzes with Blueberry Compote and Sour Cream – *please add \$2 per person*
Smoked Salmon Platter with Sliced Tomato, Diced Red Onions and
Cucumbers – *please add \$2 per person*

*Buffet requires a 50 Person Minimum.
This Buffet is priced for a 1 & 1/2 Hour Serve Time.*

All Guarantees are Due 3 Business Days Prior to Your Event

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.

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