

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

<i>Eggs Benedict with Fresh Hollandaise</i>	<i>Corned Beef Hash with Poached Eggs</i>
<i>Turkey Pie with Cornbread Topping</i>	<i>Shepherd's Pie with Mashed Potatoes</i>
<i>Seafood Crepes with Lobster Sauce</i>	<i>Stuffed Sole with Fresh Grape Sauce</i>
<i>Tortellini Alfredo</i>	<i>Penne Pasta with Chicken and Broccoli</i>
<i>Lasagne with Spinach "Vegetarian"</i>	<i>Baked Scrod with Sherried Crumbs</i>
<i>Eggplant Parmigiana "Vegetarian"</i>	<i>Teriyaki Glazed Salmon</i>

Omelette Station

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

Carving Station: "please select 1 item"

Fresh Roasted Turkey Breast with Cranberry Sauce
Honey Mustard Glazed Smoked Ham
Stuffed Loin of Pork with Cornbread Stuffing

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$29

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

Buffet requires a 50 Person Minimum.

This Buffet is priced for a 1 & 1/2 Hour Serve Times.

All Guarantees are Due 72 Hours Prior to the Event
All Food and Beverage Items Listed Above are
Subject to a 19% Administrative Fee and a 5% State Tax.