

BRUNCH MENU

WE OFFER MANY GREAT SELECTIONS TO HELP YOU CREATE THE PERFECT BRUNCH TO COMPLIMENT YOUR LIFESTYLE AND GUESTS. TO KEEP THE OPTIONS SIMPLE, WE CHARGE ON A PER GUEST BASIS. HERE'S HOW IT WORKS...

SELECT 6 ITEMS \$29.95

SELECT 8 ITEMS \$35.95

SELECT 10 ITEMS \$40.95

THE BRUNCH MENU

DOUBLE CRUMB COFFEE CAKE
FRESH BAKED APPLE TURNOVERS
FRESH BAKED CRANBERRY ORANGE MUFFINS
FRESH BAKED BLUEBERRY MUFFINS
FRESH BAKED DOUBLE CHOCOLATE MUFFINS
ASSORTED SWEET DANISHES
SLICED BAGELS WITH CREAM CHEESE & WHIPPED BUTTERS
SMOKED CURED SALMON WITH CAPERS & FRESH DILL
FRESH SEASONAL FRUIT SALAD WITH FRESH BERRIES
VANILLA GREEK YOGURT PARFAITS WITH ALMOND GRANOLA & FRESH BLUEBERRIES
FRESH MADE BELGIAN WAFFLES WITH WHIPPED CREAM & REAL MAPLE SYRUP
PETITE SAUSAGE & MOZZARELLA FRITTATAS
PETITE SPINACH & PROVOLONE FRITTATAS
PETITE CHEDDAR & MONTEREY JACK FRITTATAS
FRESH MADE SCRAMBLED EGGS
CARMELIZED APPLE & SWEET CREAM CHEESE FRENCH TOAST CASSEROLE
CANNOLI CREAM FRENCH TOAST CASSEROLE
OVEN ROASTED HOMEFRIED POTATOES WITH PEPPERS & ONIONS
APPLEWOOD SMOKED BACON
MAPLE BREAKFAST SAUSAGE LINKS
TRADITIONAL CAESAR SALAD WITH FRESH TOMATO, CROUTONS & SHAVED PARMESAN
ARCADIAN GREEN SALAD WITH FRESH GRAPES, GORGONZOLA & TOASTED ALMONDS
WITH CITRUS-CHAMPAGNE VINAIGRETTE
HEIRLOOM TOMATO & FRESH MOZZARELLA SALAD WITH FRESH BASIL
AND WHITE BALSAMIC VINAIGRETTE
CITRUS POACHED NORWEGIAN SALMON WITH WHIPPED CREAM CHEESE
AND FRESH DILL CREAM

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SIMPLY SMOOTH

EVENTS OF DISTINCTION

BRUNCH MENU

ORANGE-CLOVE GLAZED HAM WITH WHOLE GRAIN HONEY MUSTARD
COFFEE RUBBED BEEF BRISKET WITH CABERNET DEMI-GLACE & HORSERADISH CREAM
TURKEY LONDON BROIL WITH FRESH CRANBERRY CHUTNEY
PAN SEARED CHICKEN PICCATA WITH CAPERS & FRESH LEMON WEDGES
GARLIC-ROSEMARY CRUSTED PRIME RIB WITH AU JUS

ADD \$4.95 PER GUEST

CITRUS POACHED JUMBO SHRIMP WITH BLOODY MARY COCKTAIL SAUCE

ADD \$3.95 PER GUEST

PAN SEARED HERB CRUSTED NORWEGIAN SALMON WITH LEMON-DILL CREAM

PENNE PASTA WITH VODKA CREAM SAUCE & SHAVED PARMESAN
BASMATI RICE PILAF WITH AROMATIC VEGETABLES
FRESH GRILLED SEASONAL VEGETABLES WITH AGED BALSAMIC REDUCTION
SAUTEED FRESH GREEN BEANS ALMONDINE
SAUTEED FRESH BROCCOLI WITH STEM ON BABY CARROTS
STUFFED SHELLS WITH HOUSE MARINARA & MOZZ-PROVOLONE CHEESE

ORANGE JUICE, APPLE JUICE, COFFEE & TEA WITH ALL THE
CONDIMENTS ARE ALWAYS INCLUDED WHERE APPLICABLE.

MINIMUM OF 40 GUESTS

CHINA, LINENS, FLATWARE, STEMWARE, STAFFING, RENTALS & SALES TAX
ARE ADDITIONAL.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
DUE TO VARYING FACILITY FEES, GUESTS COUNTS, AND MARKET COSTS, OUR
MENUS ARE PRICED ON A SLIDING SCALE. AS NO TWO EVENTS OR VENUES ARE THE
SAME, PLEASE ACCEPT OUR APOLOGIES, BUT WE NEED TO KNOW MORE BEFORE WE
CAN PROPERLY PRICE YOUR EVENT.

DON'T MEET THE MINIMUM GUEST COUNT?
PLEASE CALL AND WE'LL DO OUR BEST TO ACCOMODATE!