

Banquet Brunch Menu

Assorted Fruit Juices
Seasonal Fresh Fruit Platter
Assorted Breakfast Bakeries

Belgian Waffles with Whipped Cream and Berries
Omelettes, Cooked to Order
Breakfast Potatoes
Bacon and Breakfast Sausage

Carving Station

(Choice of one:)

Roast Turkey Breast, Smoked Lundy Ham, Roast Leg of Lamb

Salads

(Choice of three:)

Marinated Grilled Vegetables
Caesar Salad
Baby Green Salad with Champagne Vinaigrette
Fresh Mozzarella, Broccoli Rabe and Grape Tomato Salad
Cavatappi Pasta with Roasted Red Peppers, Feta and Eggplant with White Balsamic Vinaigrette
Garlic Shrimp Salad with Orecchiette Pasta
Roasted Cauliflower, Pancetta and Roasted Yellow Pepper Salad with Red Wine Vinaigrette

Entrées

(Choice of three:)

Stuffed French Toast
Atlantic Salmon Medallions with Red Onion Tarragon Cream
Mediterranean Pasta with Marinated Chicken, Spinach and
Kalamata Olives with Light Parmesan Cream Sauce
Basil Marinated Chicken Breast with Caramelized Onions, Tomatoes and Peppers
Roast Loin of Pork with Apricot Vanilla Sauce

Enhance Your Buffet

(Priced per person)

*Sirloin of Beef Carving
*Smoked Salmon Carving
Classic Eggs Benedict

Crepes

*Granny Smith Apple Compote with Vanilla Cinnamon Sauce
Chef's Assortment of Desserts, Coffee, Tea and Decaffeinated Coffee

Minimum of 50 Adults

*\$50.00 Attendant Fee

plus 7% sales tax & 19% gratuity

