

Buffet Brunch

Assorted Fruit Juices
Fresh Fruit and Seasonal Berries
Breakfast Bread Basket with Pastries and Croissants
Home Fried Potatoes O'Brien
Apple Smoked Bacon and Sage Sausage Links

Omelette Station

Carving Station

Herb Crusted Leg of Lamb, Honey Cured Ham or Oven Roasted Turkey Breast

Salads

(Your Choice of Three)

Seasonal Grilled Vegetables with a Sundried Tomato Pesto Pasta Salad
Vine Ripe Tomatoes with Baby Mozzarella and Basil Oil
Mixed Green Salad with Goat Cheese, Walnuts and a Raspberry Poppy Seed Vinaigrette
Marinated and Grilled Asparagus with Roasted Fennel and Shiitake Dressing
Cold Poached Salmon with Classical Garnish

Entrées

(Your Choice of Three)

Cinnamon Brioche French Toast with Seasonal Berries
Steamed Salmon with a Pernod-Saffron Shellfish Broth
Agnolotti with Caramelized Onions and Prosciutto in a Fontina Cream
Francaise Style Breast of Chicken with a Lemon and Caper Pinot Grigio Sauce
Roasted Pork Loin with Braised Red Cabbage and Juniper Port Wine Sauce

Enhance Your Buffet

(Priced Per Person)

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

Crepes

Lemon and Ricotta Cheese Filled Crepes with Blueberry Ginger Sauce

Dessert Display & Coffee Service

Minimum of 50 Adults
*\$50 Attendant Fee
plus 7% sales tax & 19% gratuity