



Brunch Buffet Menu

BREAKFAST SPECIALTIES

Chef's Selection of House Made Breakfast Pastries and Bagels
Fruit Preserves, Cream Cheese and Sweet Cream Butter
Seasonal Fresh Fruits
Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon and Pork Sausage

Omelet & Waffle Stations are available upon request for an additional cost per person

SALADS (Choose One)

McCall House Salad ~ Cucumber, Grape Tomatoes, Carrots, White Balsamic Vinaigrette
Classic Caesar Salad ~ Herb Croutons, Shredded Parmesan
Roasted Beet Salad ~ Toasted Pine Nuts, Goat Cheese, Orange Basil Dressing
Chinois Salad ~ Crispy Wontons, Mandarin, Roasted Cashews, Sesame Ginger Vinaigrette

ENTRÉES (Choose One)

Herb de Provence ~ Seared Chicken, Tomato Tarragon Jus
Chicken Parmigiana ~ Crisp Chicken Cutlet, Mozzarella, San Marzano Tomato Sauce
Chicken Milanese ~ Chicken Cutlet, Baby Arugula, Grape Tomatoes, Fresh Mozzarella, Balsamic Glaze
Chicken Marsala ~ Sautéed Mushrooms, Rosemary, Sundried Tomatoes, Marsala Wine Sauce
Rosemary Roast Pork Loin ~ Roast Garlic, Roast Garlic, Natural Jus
Sliced Roast Beef au Jus served with Club Rolls
Eggplant Rollatini ~ Ricotta Filling, Mozzarella, San Marzano Tomato Sauce
Oven Roast Salmon ~ Roast Grape Tomatoes, Basil Aioli
Stuffed Flounder ~ Jumbo Lump Crab Stuffing, Lemon Beurre Blanc

PASTAS (Choose One)

Penne a la Vodka ~ Pancetta, Sundried Tomatoes, Vodka Blush Sauce
Ricotta Ravioli ~ San Marzano Tomato Sauce, Grated Parmigiano
Penne Pasta ~ Tomato, Basil, Fresh Mozzarella
Mushroom Ravioli ~ Roasted Wild Mushroom, Porcini Cream Sauce
Ricotta Tortellini ~ Prosciutto, Peas, Parmigiano, Truffle Cream

Served with Chef's Choice of Seasonal Vegetable

Buffet Also Includes:

Beverage Station of Assorted Juices, Coffee, Hot Tea, Lemonade, Iced Tea and Ice Water
Chef's Selection of Assorted Desserts

29.95 Per Person

Minimum of 30 Guests ~ Children's (3-12 years old) Pricing Available

Price subject to 22% service and 6% tax