



Celebration Brunch

(Minimum of 40 Guests)

\$45

DISPLAYED SELECTIONS

(Select Three)

(Select Four \$5 Additional)

Mount Kisco Continental

Fresh Cut Fruit, Chef Selected Breakfast Pastries & Muffins, New York Style Bagels
Cream Cheese, Whipped Butter, Jams & Jellies

The Good Start

Chef's Selected Breakfast Pastries & Muffins, New York Style Bagels, Cream Cheese, Butter, Jams & Jellies
Scrambled Eggs, Applewood Smoked Bacon & Breakfast Sausage, Home Fried Potatoes

Griddle Specialties

Texas Style French Toast

Or

Buttermilk Pancakes

Maple Syrup & Butter

Scrambled Egg Bundle

Choice of Preparation:

Western Style or Traditional with Cheese

Home Fried Potatoes

Cheese Display

Chef Selected Cheeses with Dried & Fresh Fruits

Grilled Flatbread & Crackers

Fresh Vegetable Display

Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,

Broccoli Florets & Cherry Tomatoes

Ranch & Bleu Cheese Dressing

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

*Mimosa Pitchers \$26 each

*Bloody Mary Pitchers \$36 each

*Pitchers not available on Sunday before noon, Price Per Person/Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



Wrap Board
Chicken Salad
Turkey BLT Wrap
Grilled Vegetable with Boursin Cheese
Assorted Potato Chips & Sandwich Condiments

Little Italy
Chicken Parmesan or Italian Meatballs in Marinara
Penne Pasta ala Vodka

Down Home BBQ
Grilled Italian Sausage with Peppers & Onions, Pulled BBQ Pork
Baked Beans, Cornbread

DESSERT DISPLAYS

(Select One)

(Select Two \$5 Additional)

House Baked Cookies & Brownies

Eclairs & Cannoli

Assorted Mini Cheesecake Display

Assorted Mini Mousse Cups

Price Per Person/Minimums Apply

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Brunch Enhancements

(Minimum of 40 Guests)

Omelet Station* \$9

Chef Prepared to Order with the Following Ingredients:
Crispy Smoked Bacon, Ham, Peppers, Onions, Tomatoes,
Spinach, Mushrooms & Cheddar Jack Cheese

Rolled Oats Bar \$8

(Minimum of 15 Guests)

Dried Fruits, Toasted Nuts, Brown Sugar,
Cinnamon, Maple Syrup

Yogurt Bar \$8

(Minimum of 15 Guests)

Vanilla Greek Yogurt, Granola,
Fresh Cut Fruit & Dried Fruit

Smoked Salmon Board \$12

Capers, Chopped Egg, Sliced Tomatoes, Cucumber,
New York Style Bagels, Butter & Cream Cheese

CARVING STATIONS*

Carving Stations include Dinner Rolls and Butter

Honey Glazed Ham*

\$150 each

(Serves 25 Guests)

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast*

\$150 each

(Serves 20 Guests)

Cranberry Chutney, Pan Gravy

Roast Pork Loin*

\$275 each

(Serves 50 Guests)

Mustard & Herb Crusted, Apple Raisin Chutney

Herb Crusted Round of Beef*

\$375 each

(Serves 50 Guests)

Roasted with Herbs & Sea Salt, Au Jus, Horseradish Cream Sauce

*Chef attended station.

Chef attendant fee is \$100 per service.

Price Per Person/Minimums Apply

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