

The Sturbridge Brunch Buffet

Assorted Chilled Fruit Juice
Fresh Sliced Fruit Display
Scrambled Eggs
Crisp Bacon and Link Sausages
Home Fried Potatoes
Chef's Breakfast Bakery Basket

Please Select Two Salads:

Marinated Bean Salad, Chilled Marinated Roasted Vegetable Salad, Chilled Tortellini Salad with Gorgonzola and Baby Spinach, Tomato and Cucumber Salad with Balsamic Reduction, Roma Tomato, Basil, Cucumber and Buffalo Mozzarella Salad with Balsamic Reduction, Baby Spinach Salad with Red Onion, Goat Cheese and Strawberries in Citrus Vinaigrette, Antipasto with Italian Meats, Cheeses, Field Greens, Marinated Vegetables and Balsamic Reduction

Please Select Two Entrées:

Gourmet Assorted Quiche, French Toast with Vermont Maple Syrup, Grilled Chicken Florentine with Plum Tomatoes and Finished with Garlic White Wine Sauce, Chicken Piccata Finished with a Lemon Caper Sauce, Penne Pasta with Garden Vegetables in a Pesto Cream Sauce, London Broil with Peppercorn Demi Glace, Grilled Salmon with Cucumber Dill Relish, Baked Haddock Herb Crusted in Lemon Butter

All buffets include chef's seasonal dessert selection freshly brewed regular and decaffeinated coffee with a selection of herbal teas

\$34 per person