

# BRUNCH BUFFET

**\$39 per person**

## **BEVERAGES**

brewed regular + decaf coffee

herbal teas chilled juices

## **UPON GUESTS ARRIVAL**

fresh fruit – seasonal fruit + berries

artisan cheeses – selection of domestic + imported cheeses, assorted crackers and flatbreads

## **BUFFET**

assortment of bagels + breakfast pastries - flavored cream cheese, sweet butter, jams, honey, preserves

scrambled eggs

breakfast meats - applewood bacon, maple breakfast sausage

french toast

burrata - arugula, heirloom tomatoes, garlic balsamic vinaigrette and balsamic glaze

garden - heirloom tomatoes, red onions, mandarin oranges, cucumber, carrots, and balsamic vinaigrette

chicken + waffles - bourbon maple glaze

salmon - teriyaki glaze

pasta - penne vodka, tomato cream, shaved parmesan, basil

## **BRUNCH ENHANCEMENTS**

smoked salmon board \$8 pp - tomatoes, capers, crème fraiche, egg, red onion

pork roll egg + cheese \$6 pp - aged cheddar, english muffin

yogurt bar \$5 pp - fresh fruit, granola  
assorted donuts \$5 pp

avocado toast - \$7 pp - sea salt,

cracked pepper, seasonal toppings, toast points

**CHEF'S STATION** *chef attendant fee \$125*  
omelet station \$7 pp

prime rib \$10 pp – horseradish cream, au jus

dry rub brisket \$8 pp – ipa bbq

braised pork belly \$8 pp – bourbon maple glaze

**BAR ENHANCEMENTS** *bartender fee \$150*  
mimosas \$12 pp

bloody mary's \$12 pp

bubble bar \$15 pp

## **DESSERT**

buffet platter – cannolis, cheesecake bites, and brownie bites



HILTON GARDEN INN EVENTS | BRUNCH BUFFET

*food + beverage prices are subject to 20% service charge + prevailing new jersey state sales tax*