

**BRUNCH BUFFET MENU - \$33** per person  
(Served until 2:00 p.m. – Minimum of 30 guests)

**INCLUDES:**

Assorted Chilled Juices  
Coffee, Decaf Coffee and Assorted Teas  
Breakfast Pastries  
Fruit Salad  
Scrambled Eggs  
Home Fries  
Bacon and Sausage

**CHOICE OF 2 BUFFET ENTREES:**

Eggs Benedict with Hollandaise  
Pasta Primavera with fresh vegetables in a creamy four cheese sauce  
French Toast with Bananas Foster - Sautéed in maple butter  
Chicken & Waffles – Belgian waffles with house fried chicken, syrup, seasonal berries,  
and buttermilk whipped cream

**BRUNCH ENHANCEMENTS**

All prices are per person, except\*

Coffee, Decaf Coffee.....	4.00	Assorted Bagels and Muffins.....	5.00
Asst Specialty Teas.....	4.50	Fresh Fruit Platter of Seasonal Fruits.....	10.00
Iced Tea.....	3.75	Fruit Salad.....	4.25
Asst Sodas & Sparkling Waters.....	4.25	Greek Yogurt.....	5.25
Aqua Health Purified Water-liter bottle.....	6.00	Oatmeal.....	13.00
<i>Still or Sparkling</i>		Gluten Free Toast.....	6.25
*Pitcher of Juice (approx. 9 servings).....	32.00		
<i>Tomato, OJ, Cranberry, Grapefruit</i>			

**STATION ENHANCEMENTS**

Please note that Carving Stations are not available before Noon

Baked Ham	Roast Turkey	Roast Beef	Beef Tenderloin	Omelet Station
<i>Honey Dijon sauce</i>	<i>Turkey gravy</i>	<i>Au Jus</i>	<i>Béarnaise Sauce</i>	\$12.00
\$10 per person surcharge	\$11 per person surcharge	\$15 per person surcharge	\$24 per person surcharge	<i>Attendant fee \$75</i>

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 1/2023

Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.