# Brunch Menu - Option 2

## \$35 Per Person Plus 6% Tax & 20% Gratuity Maître D' Fee:\$135

(Children 12 & Under \$20.00 each Plus 6% Tax and 20% Gratuity)
\*Minimum 50 Guests\*

#### UPON GUEST ARRIVAL

- Beverage Station Coffee, Tea, Decaffeinated Coffee and Tea
- Juice Display Tomato, Orange and Cranberry

#### SERVED BUFFET STYLE

- Display of Danish
- Muffins and Miniature Croissants
- Assorted Jellies and Butter
- Sliced Fresh Fruit Display
- Caesar Salad
- Penne Primavera with Tomato Blush Sauce
- Chicken: Marsala or Limone
- Fluffy Scrambled Eggs
- Home Fries
- Crispy Bacon or Country Sausage

#### (CHOICE OF TWO)

- Challah French Toast
- Belgium Waffles
- Fruit Filled Pancakes with Warm Maple Syrup
- Sweet Kugel
- Cheese Blintzes with Sour Cream and Warm Fruit Topping

### **CARVING STATION** (CHOOSE ONE)

- Turkey Breast
- Honey Glazed Ham
- Appropriate Accompaniments

One Carver at \$85.00 each

#### **DESSERT** (CHOOSE ONE)

- French Vanilla Ice Cream
- Sorbet with Fresh Fruit Salsa
- Sheet Cake \$2.00 per person
- Special Occasion Cake \$3.00 per person

Prices for banquet rooms only. Other rooms may vary in price.