

Buffet Brunch

Assorted Fruit Juices

Fresh Fruit and Seasonal Berries

Breakfast Bread Basket with Pastries and Croissants

Home Fried Potatoes O'Brien

Apple Smoked Bacon and Sage Sausage Links

Omelette Station

Waffle Station

Carving Station

Marinated Flank Steak, Honey Cured Ham or Oven Roasted Turkey Breast

Salads

(Your Choice of Three)

Seasonal Grilled Vegetables with a Sundried Tomato Pesto Pasta Salad

Vine Ripe Tomatoes with Baby Mozzarella and Basil Oil

Mixed Green Salad with Goat Cheese, Walnuts and a Raspberry Poppy Seed Vinaigrette

Marinated and Grilled Asparagus with Roasted Fennel and Shiitake Dressing

Classic Caesar Salad

Mediterranean Platter with Black Pepper Hummus, White Bean Dip, Assorted Olives & Pitta Chips

Entrées

(Your Choice of Three)

Eggs Benedict Florentine

Cinnamon Brioche French Toast with Seasonal Berries

Porcini Roasted Salmon with Leek Buerre Blanc and Julienne Vegetables

Ravioli with Caramelized Onions and Prosciutto in a Fontina Cream Sauce

Francaise Style Breast of Chicken with a Lemon and Caper Pinot Grigio Sauce

Roasted Pork Loin with Braised Red Cabbage and Juniper Port Wine Sauce

Sautéed Breast of Chicken Provençal

Dessert Display & Coffee Service

Minimum of 50 Adults

\$51.00 per person

All prices are subject to NJ sales tax and 19% service charge