

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

Herb Crusted Leg of Lamb, 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

Cold Poached Salmon with Classical Garnish

Entrées

(Your Choice of Three)

Cinnamon Brioche French Toast with Seasonal Berries

Steamed Salmon with a Pernod-Saffron Shellfish Broth

Agnolotti with Caramelized Onions and Prosciutto in a Fontina Cream

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

Enhance Your Buffet

(Priced Per Person)

Sirloin of Beef Carving

Smoked Salmon Carving

Classic Eggs Benedict

Crepes

Lemon and Ricotta Cheese Filled Crepes with Blueberry Ginger Sauce

Dessert Display & Coffee Service

Minimum of 50 Adults

plus 7% sales tax & 19% gratuity