

# Plated Brunch

Assorted Fruit Juices  
Basket of Assorted Muffins and Croissants

## **Appetizers**

(Your Choice of One)

Fruit Plate  
Tri Color Mozzarella Salad with Tomato  
Classic Caesar Salad  
Strawberry Spinach Salad with Goat Cheese, Almonds and Red Wine Vinaigrette

## **Mini Gourmet Quiche**

(Choice of Two Butler Passed)

Spinach with Feta and Peppers  
Tomato and Mozzarella with Basil  
Broccoli and Cheddar  
Asparagus and Mushroom  
Bacon and Swiss

## **Entrées**

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

Seasonal Stuffed French Toast  
Chicken and Waffles with a Blackberry Gastrique and Vegetable Slaw  
Eggs Benedict Florentine with Canadian Bacon, Hollandaise and Home Fries  
Lemon Chicken with Roasted Artichokes, Capers and Rosemary Mashed Potatoes  
Fresh Herb and Panko Crusted Mahi Mahi with Green Onions,  
Sweet Peppadews and Lemon Beurre Blanc  
Pineapple Vermouth Poached Salmon with Israeli Couscous and Pomegranate Syrup

## **Dessert**

Dessert Platters of House Baked Assorted Cookies, Brownies and Assorted Mini Cupcakes

## **Coffee, Tea and Decaffeinated Coffee**

per person

(Maximum of 50 Guests)

All prices are subject to NJ sales tax and 21% service charge