

# Buffet Brunch

Two Fruit Juice Options  
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

\*(Attendant Fee Applies)

## 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 Greens 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 & Pita 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 Capers Pinot Grigio Sauce  
Roasted Pork Loin with Braised Red Cabbage and Juniper Port Wine Sauce  
Sautéed Breast of Chicken Provençal

Dessert Display & Coffee Service

\$57.00 per person

*(Minimum of 50 Adults)*

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