

Plated Brunch

Two Juice Options
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 Three Options for Table-side Ordering)

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

\$48.00 per person

(Maximum of 50 Guests)

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