

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

\$52.00 per person

(Maximum of 50 Guests)

All prices are subject to NJ sales tax and 22% service charge