

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 Caper Pinot Grigio Sauce
Roasted Pork Loin with Braised Red Cabbage and Juniper Port Wine Sauce
Sautéed Breast of Chicken Provençal

Dessert Display & Coffee Service

\$60.00 per person

(Minimum of 50 Adults)

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