

BRUNCH MENU

Fresh Baked Croissants, Muffins, & Danish

SERVED WITH CREAM CHEESE, WHIPPED BUTTER AND PRESERVES

Seasonal Fruit

French Toast with Maple Syrup

Home Fries with Caramelized Onions & Peppers

Mixed Vegetable Frittata

Grilled Vegetables

Fresh Bocconcini Salad

FRESH MOZZARELLA MIXED WITH FRESH GARLIC, HERBS, PEPPADEWS, & SUN-DRIED TOMATOES

Caesar Salad

Penne a la Vodka in a Tomato-Cream Sauce

Chicken Marsala

DESSERT

Assorted Mini Cookies & Petit Fours *or* An Occasion Cake

BAR SERVICE

Unlimited Mimosas

Freshly Brewed Decaffeinated & Regular Coffee,

Assorted Sodas & Juices, and Assorted Teas

OPTIONAL ENHANCEMENTS

Omelet Station

\$6.00/PERSON

MADE TO ORDER BY ONE OF OUR CHEFS.
FILLINGS INCLUDE: MUSHROOMS, ONIONS, PEPPERS,
CHEDDAR CHEESE, SWISS CHEESE, BACON, TOMATO.

Smoked Salmon Platter

\$10.00/PERSON

WITH SLICED TOMATOES, SHAVED RED ONION,
CAPERS & LEMONS

Carving Station

\$5.00/PERSON (SELECT ONE)

Fresh Roast Turkey WITH CRANBERRY CHUTNEY

Corned Beef SERVED WITH SPICY MUSTARD

Leg of Lamb SERVED WITH A MINT PESTO

Wood Grilled Tri-Tip SERVED WITH HORSERADISH CREAM

Loin of Pork SERVED WITH APPLE CHUTNEY

Grilled Flank Steak WITH CHIPOTLE BBQ SAUCE

Roasted Salmon WITH DILL CREAM SAUCE

BBQ Beef Brisket