



The Atherton Hotel

2018 Graduation Brunch Buffet

\$35 per person

**Include Steamed Whole Maine Lobster with drawn butter for an additional \$30 each.*

~ **BREAKFAST** ~

Cinnamon Scented French Toast
Blue & White Pancakes
Scrambled Eggs
Home Fries
Bacon & Sausage

~ **SOUP** ~

Chef Will's Cream of Tomato

~ **ENTREES** ~

Chicken Piccata
Herb Roasted Salmon with Citrus Beurre Blanc
Cheese Tortellini with Sundried Tomato & Pesto Cream Sauce

~ **CARVING STATION** ~

Grilled London Broil au Jus

~ **ACCOMPANIMENTS** ~

Honey Glazed Carrots
Selection of Gourmet Salads
Assorted Artisan Rolls
Fruit with Yogurt and Granola
Assorted Breakfast Pastries and Breads

~ **KID STATION** ~

Crispy Chicken Tenders
Traditional Tater Tots
Homemade Macaroni & Cheese

~ **DESSERTS** ~

Assorted Desserts

Buffet price includes unlimited soup, salad, entrée, carving station and dessert.

**Include steamed whole Maine lobster with drawn butter for an additional \$30 each.*

18% gratuity will be added to each guest check. Children 6 - 12 \$17.50. Menu subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.