



Brunch Reception

*A Sparkling Four Hour Presentation Serving
Beer, Wine, Mimosas, Bloody Mary's, and Screwdrivers*

Stationary Hors D'Oeuvres

*Italian Bruschetta with Garlic Crostini
Vegetable Crudités with Dip
Imported & Domestic Cheese Display
Seasonal Fresh Fruit Display*

Butler Style Hors D'Oeuvres

(Choose Eight)

*Coconut Chicken Skewers with Pineapple Salsa
Chicken and Cheddar Quesadillas with Guacamole and Salsa
Sesame Chicken with a Teriyaki Glaze
Parmesan Crusted Chicken with Honey Mustard Dipping Sauce*

*Bacon Wrapped Sea Scallops
Mini Crab Cakes with Roasted Pepper Remoulade
Skewered Seared Ahi Tuna with Wasabi Ginger Dipping Sauce
Chop Stick Shrimp Tempura with Soy Scallion Dipping Sauce
Clams Casino*

Crispy Coconut Shrimp with Sweet & Sour Marmalade

*"Coney Island" Cocktail Franks Wrapped in Puff Pastry
Mini Cheddar Burgers
Beef Tenderloin on a Garlic Croustade with Horseradish Cream
Steak au Poivre*

Miniature Rye Sandwich with Thousand Island Spread

*Crispy Potato Pancakes with Crème Fraîche
French Brie & Raspberry Tartlets
Vegetable Spring Rolls
Wild Mushroom Phyllo Triangles
Spinach & Feta in Phyllo*

Buffet

*A Champagne Toast
Eggs Benedict
Eggs Scrambled
Crispy Bacon, Sausage and Home Fried Potatoes
French Toast or Pancakes*

A Carving Station

*Graciously offered to your guests by our staff
(Choose Two)
Roast Vermont Turkey Baked Virginia Ham
Roast Beef Roast Pork*

The Chafing Station

*(Choose Three)
Poached Salmon with Artichokes, Asparagus & Broccoli in an Herb Beurre Blanc Sauce
Horseradish Crusted Salmon Fillet with Chive Beurre Blanc Sauce
Pan Seared Tilapia Fillet with Wine Sauce Garnished with Lemon, Capers
Crab Cakes with Vegetable Corn Relish, Remoulade Sauce
Roast Loin of Pork with Apricot Glaze
Tenderloin of Beef with Shiitake Mushroom Demi Glaze
Italian Sausage with Peppers and Onions
Sliced Steak Au Poivre
Sauteed Breast of Chicken with Cremini Mushrooms, Marsala Reduction
Francaise Style Breast of Chicken with a Lemon, Capers, Pinot Grigio Sauce
Shrimp and Chicken Paella with Clams, Mussels, Sausage
Sweet Garlic French Roasted Breast of Chicken with Champagne Grape Sauce
Fresh Ravioli Filled with Ricotta Cheese, Creamy Tomato Sauce
Penne a la Vodka
Lobster Ravioli with a Light Cream Sauce*

Omelet Station

*A Display of baskets filled with Muffins, Rolls and Bagels accompanied
By Whipped Cream Cheese and Fresh Fruit Preserves*

***A Beautiful Customized Wedding Cake
Tablesides Pastries and Cookies***

Doolan's Shore Club Packages (Per Person)

*A Four Hour Package with Beer, Wine & Soda - \$59.95
A Four Hour Package with Brunch Bar - \$62.95
(please add 27% for sales tax & gratuity)*