



Special Events Brunch

Chilled Assorted Juices
Seasonal Fresh Fruit Display
Traditional Caesar Salad
Freshly Baked Pastry Selections, Bagels and Muffins
Eggs Benedict
Country Fresh Scrambled Eggs
French Toast
Sausage, Crispy Bacon, Home Fried Potatoes

Entrée

(Choose Three))

Chicken Francaise, Marsala or Piccata
Chicken with Artichokes, Sundried Tomatoes, Buerre Blanc Reduction
Roast Tenderloin of Pork with Apricot Glaze
Tenderloin of Beef with Shiitake Mushroom Demi Glaze
Herb Crusted Salmon with Whole Grain Mustard Sauce
Poached Fillet of Salmon with Lemon Dill Sauce or Mango Salsa
Pan Seared Tilapia Fillet with Wine Sauce Garnished with Lemon, Capers
Eggplant Rollatini
Penne a la Vodka
Penne Pasta Primavera with Fresh Vegetables, Garlic and White Wine
Fresh Cheese Filled Ravioli
Bowties with Fresh Tomato and Basil
(Additional Entrees - \$2 each)

Accompaniments

(Choose Two)

Baby Glazed Carrots	Roasted Red Bliss Potatoes
Green Beans and Peppers	Garlic Mashed Potatoes
Vegetable Medley	Rice Pilaf

Carving Station

(Additional)

Roast Prime Rib (\$5 per person)
Corned Beef, Roast Turkey or Virginia Ham (\$2 per person)

Dessert

Special Occasion Cake
Coffee, Decaf, Tea

\$32.00 per person

(please add 27% for sales tax & gratuity)
Attendant Fee of \$125 for less than 75 guests

Special Brunch Add On's

Add Pancake Griddle Station

*Buttermilk Pancake made to order served with Butter, Powdered Sugar,
Chocolate Chips, Whipped Cream, Syrup & Seasonal Fruit
\$3.50 per person ~ Attendant Fee of \$125*

Specialty Brunch Bar Options

*Unlimited Mimosas or Bloody Marys Carafes on Bar for 3 Hours \$7.00 per person
Combination of Both - \$11.00 per person*

(please add 27% for sales tax & gratuity to all pricing)