

Brunch

buffet \$26 plated \$24

Includes coffee or hot tea and soda.

salad

Choice of 1

Fresh Fruit Plate seasonal melons & berries. served with a honey-yogurt dressing.

Arugula Burrata vine ripe heirloom tomatoes, creamy burrata and basil pesto with fresh, warm Italian bread

Waldorf Salad fresh apples, celery, grapes and walnuts, mayonnaise served on a bed of lettuce

Entrees

Choice of 3

Eggs Benedict	the classic
Crab Cakes Benedict	with Avocado
Eggs California	Poached eggs, avocado, tomatoes on croissant with Hollandaise
Dutch Baby	Oven baked pancake topped with fresh fruit with yogurt or whip cream
Belgian waffle	with seasonal fruits, whipped cream & maple drizzle
Classic American Breakfast	2 eggs, bacon, tomatoes and toasted Italian bread
Wood fired Pizzas	assorted selection in cut in small squared
Bagels & Lox	the classic

additions

Individual House Desserts plated slice of cake, chef's choice \$5.00 per guest

Italian Pastry Platter mini éclairs, mini cannoli, cream puffs, traditional Italian cookies. \$6.00 per guest

brunch cocktails

Mimosa Bar \$9 per guest fresh juices, champagne and a selection of fresh fruit garnish champagne flutes

Bloody Mary Station vodkas, fresh tomato juices, celery, carrots, olives and horseradish \$9

Bellini Carafes serves 8 guests \$45

Non-alcoholic Fruit Punch serves 25 guests \$65

Spiked Rum & Champagne Punch serves 25 guests \$100

pricing does not include NYS tax, a 10% facility charge and 10% gratuity for serving staff.

Room Rental for Blade's Hall \$500 Huther Brother \$250