



## *Brunch Buffet Menu* *Four-Hour Package* 2024

### *Beverage Station*

Chilled Champagne, Freshly Squeezed Orange Juice, Grapefruit Juice,  
Cranberry Juice, Apple Juice, Coffee, Decaffeinated Coffee, and Tea

### *Assorted Pastries & Seasonal Fruits*

Miniature Assorted Muffins, Danish and Bagels,  
Cantaloupe, Honey Dew, Pineapple, Bananas, Oranges, Apples and Strawberries

### *Choice of (5) Entrees*

Scrambled Eggs	Italian Herb Seared Pork Loin with Long Hot Peppers
Country Smoked Bacon	Orange Ginger Glazed Salmon Filet
Honey Glazed Virginia Ham	Almond Crusted Mahi-Mahi with Coconut Lime Sauce
Breakfast Sausage Links	Pan Roasted Tilapia Fillet with Roasted Corn & Tomato Salsa
Almond Crusted French Toast with Amaretto Syrup	Tortellini with Roasted Tomato Blush Sauce
Home Fries	Farfalle with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes
Chicken Francaise with a Lemon White Wine Sauce	Penne Pasta with Grilled Chicken, Baby Spinach, Sun Dried Tomatoes and White Wine Sauce
Chicken Marsala	Parmesan Crusted Chicken with Mozzarella & Crispy Prosciutto and Marsala Wine Demi Glace
French Dip Roast Beef	
Sweet Italian Sausage with Broccoli Rabe	
Sweet Italian Sausage with Peppers and Onions in Marinara Sauce	

### *Optional*

Omelette Station  
(\$5 additional per person)

*Soda, Juice, and Colored Linens Included*

### *Pricing*

\$39.99 pp (50-99 guests)  
\$35.99 pp (100-199 guests)

Please add 20% House Charge and the Appropriate Sales Tax

All Afternoon Luncheons must end by 3:00 PM  
(For Every 10 less guests you have, your price will be raised \$4 per person)

