



**Upgrade your Brunch Menu:
A la Carte Breakfast and Brunch Items**

Steak & Eggs: \$3.00 additional per person

Sliced Flank Steak: \$3.00 additional per person

**Whole Maple-Glazed Ham: \$15.95 per pound
Maple syrup, brown sugar glazed, studded w/ cloves**

**Crisped Maple-Glazed Bacon or
Broiled Maple-Glazed Sausages: \$2.50 additional per person**

**Turkey-Sausage Patties sautéed with
Green Apples & Fresh Sage: \$2.50 additional per person**

**Whole Roasted Turkey Breast: \$15.95/pound
Served with home-made cranberry sauce**

(See more Whole Roasts on our Carving Board Menu)

**Whole Roast Filet Mignon: \$25.95/pound
Tenderloin of beef, hand trimmed and seasoned with our own
blend of herbs and spices, cooked rare to medium and served
with horseradish sauce. (Pre-cooked weight approx.. 6 – 8 lbs.)**

**Smoked Salmon Platter: \$195.00
With cream cheese, Bermuda onions, capers, fresh mini-bagels**

Home-Made Corned Beef Hash or Red Flannel Hash: \$95/tray

**Vegetable Strudel: \$95/each
Sautéed veggies tossed with cheese, baked in a phyllo pastry**

Cream Cheese-Stuffed French Toast: \$75/tray

**Individual Whole Quiche or Frittata: \$25/each
Lorraine, Veggie, Florentine, Broccoli, or Seafood**

These a la carte items are available in addition to our breakfast menus. They are not sold individually. Minimum 50 people.
(These prices are not applicable on holidays)