



Buffet Brunch Menu

Stations

Choose 1

Omelet Station

Eggs or Egg Whites

broccoli, red peppers, mushrooms, onions, cheddar, mozzarella cheese, ham, bacon

Waffle Station

Maple syrup, strawberry syrup, caramel, chocolate syrup, whipped cream, cherries, strawberries, bananas, crushed Oreos, chocolate chips, sprinkles

Crepe Station

Choose 3

Chicken, broccoli and Swiss

Shrimp, asparagus and Brie

****Lobster, spinach and Fontina**

Broccoli, asparagus and mushrooms

Nutella, bananas, and strawberries

The Apple Pie—Apples, caramel and fresh cream

**Carving Station

Choose 2 **Bourbon Brown Sugar Glazed Pork Loin** With a Honey Jack glazed apple pecan relish
Thyme Sage Roasted Turkey Breast With a sun dried cranberry ruby port gravy
Pastrami Slow Roasted Brisket Served with peppered grain mustard
****Peppercorn Roasted Shell Steak** With merlot au jus

All Brunch Buffets Include

An assorted of freshly baked Danishes, bagels, brunch breads, croissants, and muffins

Platters

Choose 2

Orecchiette Pasta

Tossed with broccoli, sun dried tomatoes, ricotta salata, slow roasted garlic and extra virgin olive oil

Crispy Shrimp Spinach

Fresh spinach, chopped egg, mushrooms, tomato and red onion served with bacon vinaigrette

Rachel's Salad

Mixed greens with dried cherries, almonds, and Gorgonzola cheese and tossed with raspberry vinaigrette

Shrimp Autumn Hudson Valley Salad

Frizzled sweet potatoes, New York State cheddar, Pecans and grilled Granny Smith apples, tossed with honey maple mustard vinaigrette

Shrimp Mediterranean Salad

Crisp Romaine with Feta, olives, tomato, red onion, cucumber, artichoke hearts and roasted red peppers with red wine vinaigrette

Entrees

Choose 3

Country Ham and Swiss Crepes

House made crepes rolled with country ham and Swiss topped with Hollandaise sauce

Seafood Crepes Florentine

Sautéed scallops, shrimp, wild mushrooms and spinach, finished with a Sherry Lobster sauce and topped with Gruyere and Hollandaise sauce

Long Island Stuffed Flounder

With a blue crab and asparagus dressing, sauced with a lobster peppercorn cream

Eggs Benedict

Scrambled eggs served on English muffins with smoked ham, topped with Hollandaise

Sautéed Chicken

Boneless breast of chicken, sautéed with prosciutto, wild mushroom and plum tomato topped with Italian Fontina cheese and a California Chardonnay demi glace over sautéed spinach.

Shrimp and Bowtie Pasta Ala Vodka

Carolina shrimp sautéed with garlic and shallots, de glazed with Vodka, and finished with a plum tomato cream sauce.

Egg Croissant Sliders

Scrambled eggs with ham and bacon served on three fresh baked mini croissants smothered in cheese sauce

Roasted North Atlantic Salmon

Pan seared with a sea vegetable crust, served over Bok Choy with a ginger sake glaze and Wasabi crème fraiche

Stuffed Hallah Bread French Toast

Choose 1

Stuffed with blueberries and cream cheese and topped with blueberry sauce

Stuffed with Nutella and topped with whipped cream

Stuffed with bacon, bananas, and peanut butter

Sides

Choose 3

Home Fries

Yukon Gold Potato Hash

Tomato Scallion Pilaf

Maple Sausage

Applewood Smoked Bacon

Honey Baked Ham

**Bloody Mary Station

Wasabi drizzle, horseradish, lemon, lime, shrimp, celery, olives, tomato, clamato. V8.
asparagus,

flavored vodkas, jalapeños, chipotle, worshchester, celery salt

Dessert Price includes 1 of the following desserts

Occasion Cake

Mini Pastries and Gourmet Cookies Fresh Fruit Mimosas, Bloody Marys, Screwdrivers,
Coffee, Tea, Soda Also Included

Additional Dessert Options **Chocolate Fountain Bananas, Strawberries, Pineapples,
Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels** Ice Cream Sundae Bar Vanilla and
Chocolate Ice Cream, Chocolate Syrup, Caramel, M&M's, Crushed Oreos, Gummy Bears,
Sprinkles, Whipped Cream, Cherries**Milkshake Bar Vanilla and Chocolate Ice Cream,
Crushed Oreos, Crushed Chocolate Chip Cookies, Sprinkles, Snickers, M&M's, Reese
Pieces**Smootie Bar**Cotton Candy Machine**Make Your Own Smores**Make Your Own
Cupcakes

Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles,
crushed Oreos, M&Ms, crushed pretzels, Reese Pieces, etc.**Candy Table**Italian Ices
Bar** Demi Tasse Bar With espresso, cappuccino, herbal teas and cordial cart with brandies,
Cognacs and after dinner liquors. Chocolate cordial cups, Strawberries and fresh whipped
cream.

Our Professional Services Also Include Service
Coat Check House Linens Directions and Place Cards**Valet Parking

** Additional Charge