

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 20% facility charge and 10% gratuity for serving staff.