



Brunch Buffet Menu

Four-Hour Package

2022 - 2023

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
Country Smoked Bacon
Honey Glazed Virginia Ham
Breakfast Sausage Links
Almond Crusted French Toast
with Amaretto Syrup
Home Fries
Chicken Francaise
with a Lemon White Wine Sauce
Chicken Marsala
French Dip Roast Beef
Sweet Italian Sausage
with Broccoli Rabe
Sweet Italian Sausage
with Peppers and Onions in Marinara Sauce

Italian Herb Seared Pork Loin
with Long Hot Peppers
Orange Ginger Glazed Salmon Filet
Almond Crusted Mahi-Mahi
with Coconut Lime Sauce
Pan Roasted Tilapia Fillet
with Roasted Corn & Tomato Salsa
Tortellini
with Roasted Tomato Blush Sauce
Farfalle
with Crumbled Italian Sausage, Baby Spinach
and Sun Dried Tomatoes
Penne Pasta
with Grilled Chicken, Baby Spinach, Sun Dried Tomatoes
and White Wine Sauce
Parmesan Crusted Chicken
with Mozzarella & Crispy Prosciutto
and Marsala Wine Demi Glace

Optional

Omelette Station
(\$5 additional per person)

Soda, Juice, and Colored Linens Included

Pricing

\$36.95 pp (50-99 guests)
\$32.95 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 \$2 per person)

