

BRUNCHBUFFET

INCLUDES MIMOSA/ PROSECCO/ SANGRIA/ COFFEE/ TEA/ SODA

STARTING AT \$55 PER PERSON

50 PERSON MINIMUM GUARANTEE
BASED ON A THREE HOUR EVENT
AVAILABLE 12-3 ONLY

MENU INCLUDES

EGGPLANT ROLLATINI

SCRAMBLED EGGS

MINI BAGELS

CREAM CHEESE/ JELLY/ JAMS

CRISPY BACON

BREAKFAST SAUSAGE

PANCAKES

WAFFLES

POTATOES (CHOOSE ONE)

HOMEFRIES

ROASTED POTATOES

POTATO PIE

PASTA (CHOOSE ONE)

PENNE VODKA

RIGATONI MEZZI POMODORO

ROTELLE & SAUSAGE

TOMATO CREAM

RIGATONI

PROSCUITTO/ SMOKED MOZZARELLA/ MUSHROOMS/ ARUGULA. GARIC/ OLIVE OIL

CHICKEN (CHOOSE ONE)

CHICKEN FLORENTINE

BREADED/ STUFFED/ SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE/ CAPERS

CHICKEN MARSALA

CHICKEN FRANCAISE

LEMON/ WHITE WINE/ CAPERS

CHICKEN & WAFFLES

SALAD (SELECT ONE)

HOUSE SALAD

TOMATOES/ CUCUMBER/ RED ONION/ HONEY MUSTARD VINAIGRETTE

TRADITIONAL CAESAR

MESCLUN SALAD

CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE/ CREAMY BALSAMIC

VALET SERVICE FEE \$75

BRUNCHBUFFET ADDITIONS

ASSORTED BAKERY BASKETS (\$4 PER PERSON)

CHARCUTARIE BOARD (\$8 PER PERSON)

ASSORTED ARTISAN MEATS/ CHEESE/ CRACKES/ OLIVES

OMELETTE STATION (\$10 PER PERSON)

CHEF PREPARED

CREPE STATION (\$5 PER PERSON)

CHEF PREPARED

SMOKED SALMON PLATTER (\$5 PER PERSON)

RED ONIONS/ CAPERS/ CREAM CHEESE

SALAD BAR (\$5 PER PERSON)

SHRIMP COCKTAIL PLATTER (\$8 PER PERSON)

OYSTER BAR (ADDITIONAL \$10 PER PERSON)

CHEF PREPARED SEASONAL FRESH OYSTERS

BLOODY MARY BAR (\$5 PER PERSON)

BEEF SLIDERS (\$5 PER PERSON)

SLICED NY STRIP STEAK (\$6 PER PERSON)

MUSHROOM BROWN SAUCE

MINI DESSERT TABLE

(\$10 PER PERSON)

TIRAMISU

BLUEBERRY BREAD PUDDING

CHOCOLATE DREAM

NY CHEESECAKE

LEMON BUTTER POUND CAKE

CHOCOLATE CHIP COOKIES