

BUFFET BRUNCH

\$33 PER PERSON, MINIMUM OF 25 GUESTS

Available Saturday 11am-2pm

BUFFET INCLUDES:

Ⓟ **Bread Basket**

sourdough & seeded rye with butter & assorted jelly
add Bagels & Cream Cheese (+\$2.5pp)

Ⓟ **Brioche French Toast**

Cinnamon egg batter, powdered sugar, side of maple syrup

Chicken & Waffles

sweet Belgian waffles, buttermilk fried chicken, sausage gravy, maple syrup

Ⓞ **Vegetable Breakfast Scramble**

scrambled eggs, peppers, onions, cheddar cheese

Ⓞ **Traditional Scrambled Eggs**

Ⓟ Ⓞ **Breakfast Potatoes**

Idaho potatoes, caramelized onions, paprika, spices, butter

CHOICE OF:

Ⓞ **Applewood Smoked Bacon OR Breakfast Sausage**

Both for \$2.95pp

SWEET ADDITIONS

Bourbon Raisin Sticky Buns \$2.5pp

Bulliet bourbon soaked raisins, cinnamon, caramel

Fresh Fruit Platter \$3.95 pp

assorted melons, grapes

add seasonal berries +\$3pp

Yogurt Parfaits \$3.95 pp

yogurt, berries, granola, honey drizzle

Assorted Pastries Platter \$3.95pp

Chocolate Chip Cookies with an assortment of dessert bars

OTHER ADD-ONS

Mediterranean Meat, Cheese and Grilled

Vegetables \$7.95 pp

genoa, provolone cheese, asparagus, roasted red peppers, zucchini, olives, hummus, za'atar spiced pita bread

Mixed Vegetable Crudite \$3.5 pp

celery, carrots, broccoli, heirloom cherry tomatoes, cucumber

Ranch & Blue Cheese Dressings

Assorted Cheese Crudite \$4.5 pp

mixed cheeses, Dijon & whole grain mustards, crackers

Cheesesteak Eggrolls (25 pcs) \$75

steakhouse aioli & ketchup

Coconut Shrimp (25 pcs) \$85

spicy mango dipping sauce

Shrimp Cocktail (25 pcs) \$75

jumbo shrimp, wasabi cocktail sauce

Baked Shrimp (25 pcs) \$85

prosciutto wrapped, horseradish sauce

Shucked Oysters (25 pcs) \$50

East coast oysters, wasabi cocktail, mignonette

Mini Lump Crab Cakes (25 pcs) \$99

side citrus aioli, wasabi cocktail sauce & lemon

Mini Maine Lobster Rolls (25 pcs) \$250

celery, mayo, lemon, parsley, martins potato roll

LIBATIONS

Mimosa Bar \$9.95 pp

Most popular with bridal showers! Station set up in the room with unlimited champagne bottles on ice, champagne flutes, assortment of orange juice, grapefruit juice, cranberry juice & fruit garnishes

Non-Alcoholic Sparkling Wine available upon request

PACKAGE PRICE INCLUDES WHITE TABLE LINENS, PRINTED MENU, SODA, COFFEE & TEA. ALCOHOL, APPLICABLE TAX & GRATUITY ARE EXTRA. \$150 ROOM FEE WILL BE APPLIED TO THE FINAL BILL. CAKE-CUTTING CHARGE \$1.5 PER PERSON IF BRINGING YOUR OWN