



Brunch Buffet

(Minimum of 25 Guests)

\$26/pp

Omelet Station (\$50.00 Chef fee)

Home Fries

Smoked Bacon

Sausage

French Toast

Bagels & Muffins

Fresh Fruit Plate

Hot Entrée (select one)

Salmon, Seasonal White Fish or Chicken, Eggplant Parmesan

Seasonal Pasta

Salad (select one)

Mixed Field Greens, *miso vinaigrette*

Classic Caesar Salad, focaccia croutons

Marguerita Salad, mixed greens, fruit, blue cheese, candied walnuts, tomato vinaigrette

Dessert (select one)

(Tiramisu, Chef's Seasonal, Chocolate Mousse, Chocolate Layer Cake, Homemade Chocolate Chip Cookies)

Assorted Mini Desserts add \$6/pp

Coffee & Tea

Assorted Fruit Juices

Complimentary Mimosa (1)

Additional:

Smoked Side of Salmon, Milled Eggs, Capers, Red Onion @ \$90/side

Bakers Basket (select 4) @ \$4/pp

Assorted Danish, Coffee Cake, Croissants, Tea Biscuits, Scones, Muffins

Champagne Bar @ \$4/pp Raspberry, Mango, Peach, Blueberry, Passionfruit, Strawberry

(Champagne priced per bottle on consumption)