

BRUNCH

WEEKEND BRUNCH

Pastry Chef's Selection from these Assorted Baked Goods:

Chocolate and Butter Croissants, Bear Claws, Mini-Muffins, Breakfast Breads, Cream Scones with Crème Fraiche and Fresh Berries, Fruit Preserves and Butter

Sliced Fruit and Berry Platter

Sliced Melon, Pineapple and Fresh Berries

Bagel Bar

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

Egg Selection

Select One

Egg selection is accompanied by Skillet Potatoes, Chicken Sausage Links, Virginia Ham or Smoked Applewood Bacon

Omelets and Eggs Made to Order

Fresh Sliced Mushrooms, Scallions, Grated Cheeses, Diced Ham, Applewood Smoked Bacon, Peppers, Rock Shrimp, Avocado and Pico de Gallo

Eggs Benedict

House Made English Muffins, Virginia Ham, Poached Egg with Hollandaise Sauce

Classic Huevos Rancheros

Lightly Fried Tortilla topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Salsa and Guacamole

Salad Station

Accompanied by House Made Rolls and Butter

Select One

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Main Course

Select One

Salmon in Lemon Caper Sauce, Broccolini and Wild Rice

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

Selection of House Made Desserts

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

Beverages

Fresh Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk upon request)

\$55 per guest

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish Sauce | **\$17 per guest***

Carved Leg of Lamb, Marinated with Fresh Herbs and Garlic served with Rosemary Pan Jus | **\$17 per guest***

Chocolate Dipped Strawberries (minimum of two dozen) | **\$4.50 each**

Assorted Chocolate Truffles (minimum of two dozen) | **\$4.50 each**

Bloody Mary Bar with Assorted Condiments | **\$10 each** ◊

Mimosa and Peach Bellini | **\$8 each**

Kenwood Sparkling Wine | **\$32 per bottle**

Additional Champagne and Sparkling Wines Available

Brunch Service:

*2 hours of service, full table set and serviced in an outdoor or indoor location. Based on a minimum of 25 guests. *Chef Fee of \$125 per 40 guests on made to order and carving stations. ◊ Attendant Fee of \$35 per hour.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

