

## **Brunch Buffet**

*Breakfast Pastries and Bagels*  
*Sliced Fresh Fruit Platters with Seasonal Fresh Fruits*  
*Chilled Fruit Juices*  
*Scrambled Eggs*  
*Bacon and Sausage*  
*Country Style French Toast with Warm Maple Syrup*  
*Red Bliss Home Fries*  
*Creamy Butter and Fruit Preserves*

### **Entrees: please select 2 items**

<i>Eggs Benedict with Fresh Hollandaise</i>	<i>Corned Beef Hash with Poached Eggs</i>
<i>Turkey Pie with Cornbread Topping</i>	<i>Shepherd's Pie with Mashed Potatoes</i>
<i>Seafood Crepes with Lobster Sauce</i>	<i>Stuffed Sole with Fresh Grape Sauce</i>
<i>Tortellini Alfredo</i>	<i>Penne Pasta with Chicken and Broccoli</i>
<i>Lasagne with Spinach "Vegetarian"</i>	<i>Baked Scrod with Sherried Crumbs</i>
<i>Eggplant Parmigiana "Vegetarian"</i>	<i>Teriyaki Glazed Salmon</i>

### **Omelette Station**

*Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats*

### **Carving Station: "please select 1 item"**

*Fresh Roasted Turkey Breast with Cranberry Sauce*  
*Honey Mustard Glazed Smoked Ham*  
*Stuffed Loin of Pork with Cornbread Stuffing*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

*Cheese Blintzes with Blueberry Compote and Sour Cream – A per person surcharge will be added*  
*Smoked Salmon Platter with Sliced Tomato, Diced Red Onions and Cucumbers – A per person surcharge will be added*

*Buffet requires a 50 Person Minimum.*

*This Buffet is priced for a 1 & 1/2 Hour Serve Times.*

*All Guarantees are Due 72 Hours Prior to the Event*  
*All Food and Beverage Items Listed Above are*  
*Subject to a 19% Administrative Fee and a 5% State Tax.*