

# Banquet Brunch Menu

Minimum of 50 Adults  
plus 7% sales tax & 19% gratuity

Assorted Fruit Juices  
Seasonal Fresh Fruit Platter  
Assorted Breakfast Bakeries

Belgian Waffles with Whipped Cream and Berries  
Omelettes, Cooked to Order  
Breakfast Potatoes  
Bacon and Breakfast Sausage

## Carving Station

(Choice of one:)

Roast Turkey Breast, Smoked Lundy Ham, Roast Leg of Lamb

## Salads

(Choice of three:)

Marinated Grilled Vegetables  
Caesar Salad

Baby Green Salad with Champagne Vinaigrette

Fresh Mozzarella, Broccoli Rabe and Grape Tomato Salad

Caratappi Pasta with Roasted Red Peppers, Feta and Eggplant with White Balsamic Vinaigrette

Garlic Shrimp Salad with Orecchiette Pasta

Roasted Cauliflower, Pancetta and Roasted Yellow Pepper Salad with Red Wine Vinaigrette

## Entrées

(Choice of three:)

Stuffed French Toast

Atlantic Salmon Medallions with Red Onion Tarragon Cream

Mediterranean Pasta with Marinated Chicken, Spinach and

Kalamata Olives with Light Parmesan Cream Sauce

Basil Marinated Chicken Breast with Caramelized Onions, Tomatoes and Peppers

Roast Loin of Pork with Apricot Vanilla Sauce

Chef's Assortment of Desserts, Coffee, Tea and Decaffeinated Coffee

## Enhance Your Buffet

(Priced per person)

Sirloin of Beef Carving\*

Smoked Salmon Carving\*

Classic Eggs Benedict

## Crepes

Granny Smith Apple Compote with Vanilla Cinnamon Sauce\*

\*Attendant Fee

