



Brunch Menu

11:30-3:30 Banquet Room Minimum 60 Adults

Breakfast:

French Toast with Maple Syrup	Creamy Scrambled Eggs
Grilled Bacon Strips	Sausage Links

Assortment of Cheese & Crackers

Vegetable Crudités:

Variety of Fresh Vegetables accompanied with Homemade Dip

Salad:

House Salad with Vinaigrette Dressing

Chafing Dishes:

Penne Mezzaluna	Chicken Francese
Prepared with Sweet Peas in Pink Vodka Sauce	Egg Battered & Sautéed in Lemon Wine Sauce

Bread Display:

Assorted Bagels, Muffins, Danish & Rolls
Accompanied by Butter, Cream Cheese and Jam

Dessert:

Seasonal Fresh Fruit Display	Assorted Cookies	Cannoli's	Cheesecake	Chocolate Mousse with Fresh Whipped Crème
------------------------------------	---------------------	-----------	------------	---

Beverages:

Unlimited Soda, **Mimosa**, Assorted Juices, Coffee, Tea & Decaffeinated Coffee
\$35.95 per Person Plus 6.625% Sales Tax & 20% Service Charge
\$2.00 Plating Fee for Bringing Personal Cake

Additional Cost Per Person

Sangria \$10.00	Beer & Wine Sangria - \$15.00	Open Bar - \$22.00
------------------------	--	---------------------------