

Seasonal Brunch Buffet

\$35.00 per person

Prices listed are per person. Served with assorted French dinner rolls and butter, freshly brewed coffee, decaffeinated coffee, herbal hot teas, soda, and water service.

BREAKFAST STATION

Selection of Three from the Following

Cinnamon Raisin French toast (*seasonal berry compote and pure maple syrup*)
Seasonal Vegetable Frittata
Herb Scrambled Eggs
Poached Eggs with Canadian Bacon or Smoked Salmon
Seasonal Quiche
Baked Banana and Nutella French Toast Casserole



LUNCH STATION

Selection of Three from the Following

Organic Baby Greens, Roasted Beets, Gorgonzola Cheese, Candied Pecans, Black Pepper Dressing
Asian Grilled Chicken Salad
Fresh Tuna Nicoise Salad
Tricolor Tortellini Salad with a Pesto Dressing
Heirloom Tomato and Mozzarella, Balsamic Dressing
Grilled Shrimp with a Tricolor Bean Salad
Grilled Vegetables with Shaved Ricotta Salata



SIDE DISHES

Selection of Two from the Following

Applewood Smoked Bacon
Turkey or Pork Sausage
Turkey Bacon



INCLUDES

Breakfast Potatoes
Mini Muffins, Bagels
Tea Bread

DESSERT

Assortment of Mini Tarts and Cookies
Fresh Sliced Fruit Platter

For an additional \$18 per person, add a selection of red and white wines, domestic and imported beers. Mimosas with freshly squeezed Valencia oranges, \$5 per person.

