

## **BRUNCH BUFFET**

*A Minimum of Fifty Guests Please*

Fresh Orange Juice  
Tomato and Apple Juice  
Sliced Tropical Fruits and Berries  
Honey-Vanilla Yogurt, Granola with Dried Fruit Bits

Bagels and Cream Cheese

Oriental Chicken Pecan Salad  
Broccoli and Roquefort Salad  
New Potato and Scallion Salad

Farm Fresh Scrambled Egg Bar  
Toppings of Chopped Bacon, Jack Cheese  
Diced Peppers, Diced Onions, Pico de Gallo  
Sliced Mushrooms

Hickory Smoked Bacon  
Whole Hog Link Sausage

Jumbo Belgian Waffles  
Marinated Berries, Toasted Pecans  
Whipped Butter, Vermont Maple Syrup

Sliced, Pepper Crusted New York Strip Steak  
Wild Mushroom Sauce

Grilled Chicken Breast  
Goat Cheese Cream Sauce

Double Baked Herbed Red Bliss Potatoes  
Fresh Seasonal Vegetables

Breakfast Breads, Pastries, Muffins  
Hearth Baked Hard Rolls  
Butter, Margarine and Preserves

Warm Blackberry Brioche Bread Pudding, Vanilla Sauce  
Chocolate Silk Mousse Cake  
Apple Tarte-Tatin

Freshly Brewed Coffee, Decaffeinated Coffee  
Tea Selection

\$58.00 per person

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 21% Service Charge and 6% State Sales Tax.