

SUNRISE BREAKFAST BUFFET

*Each of our Breakfast Buffets include
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk*

Chilled Orange Juice at each placesetting
Seasonal Fresh Fruit
Assorted Cold Cereals
Baskets of Breakfast Pastries with
Assorted Breakfast Danish, Muffins
Fresh Bagels, Cream Cheese and Preserves

Your Choice of Four Hot Selections

Western Style Scrambled Eggs
With onions, ham and peppers
Fluffy Scrambled Eggs
Scrambled Eggs with Cheddar Cheese
Crisp Bacon
Plumb Sausage Links
Sausage Patties
French Toast
Pancakes
Waffles with Fruit Topping
O'Brien Potatoes
Shredded Hash Brown Potatoes
Sausage Gravy & Biscuits
Cheese Blintzes with Sour Cream
& Fruit Topping

\$16.95

(Minimum of 40 People)

ELEGANT BRUNCH BUFFET

Assorted Chilled Juices
Assorted Domestic Cheese Platter
Fresh Seasonal Sliced Fruit
Sliced Tomatoes, Onions & Cucumbers
Ambrosia Salad
Marinated Broccoli & Cauliflower Salad
Assorted Breakfast Danish and Muffins
Fresh Bagels with Cream Cheese and Preserves

Choice of One Egg Entrée and Five Hot Selections

Fluffy Scrambled Eggs
Western Style Eggs
Scrambled Eggs with Melted Cheese
Shredded Hash Brown Potatoes
Potatoes O'Brien
Sausage Links
Crisp Bacon
Vegetable or Meat Lasagna
Baked White Fish with Lemon Cream Sauce
London Broil with Mushroom Bordelaise Sauce
Sautéed Chicken Breast with Sauce du Jour
Roast Porkloin with Fresh Rosemary Demi Glace
Roasted Redskin Potatoes
Steamed Vegetable Rice
Cheese Blintzes with Sour Cream and Fruit Topping
Belgian Waffles with Assorted Fruit Toppings
Warm Fruit Cobbler

\$24.95

(Minimum 50 people)

Appetizing Additions

Omelette Station - \$3.75 (Maximum 200 guests)
Chef Carved Sugar Cured Ham - \$2.75
Chef Carved Top Round of Beef - \$3.00
Nova Lox Priced Per Pound – Market Price
Chef/Carving Fee - \$50.00

Prices are subject to 20% Service Charge and Applicable Sales Tax

No alcoholic Beverages are sold on Sunday before 1PM

Jan-07