

Breakfast Buffet Selections

Sunrise Breakfast Buffet

\$18.95 (Minimum of 40 people)

Chilled Orange Juice
Baskets of Breakfast Pastries & Danish, Muffins,
Fresh Bagels, Cream Cheese and Preserves

Seasonal Fresh Fruit Bowl
Cold Cereals

Your choice of Four Hot Selections

Western Style Scrambled Eggs
with Onions, Ham and Peppers
Scrambled Eggs with Cheddar Cheese
Plump Sausage Links
French Toast
Waffles with Fruit Topping
Cheese Blintzes with Sour Cream & Fruit Topping

Fluffy Scrambled Eggs
Sausage Gravy & Biscuits
Crisp Bacon
Sausage Patties
Pancakes
O'Brien Potatoes
Shredded Hash Brown Potatoes

Elegant Brunch Buffet

\$26.95 (Minimum of 50 people)

Chilled Fruit Juices
Fresh Bagels with Cream Cheese & Preserves
Sliced Tomatoes, Onions & Cucumbers
A Variety of Breakfast Danish & Muffins

Domestic Cheese Platter
Marinated Broccoli & Cauliflower Salad
Ambrosia Salad
Fresh Seasonal Fruit Bowl

Choice of One Egg Entrée and Five Hot Selections

Fluffy Scrambled Eggs
Scrambled Eggs with Melted Cheese
Potatoes O'Brien
Belgian Waffles with Assorted Toppings
Baked White Fish with Lemon Cream Sauce
London Broil with Mushroom Bordelaise Sauce
Sautéed Chicken Breast with Sauce Du Jour
Roast Pork loin with Fresh Rosemary Demi Glace
Cheese Blintzes with Sour Cream & Fruit Topping

Western Style Eggs
Shredded Hash Brown Potatoes
Sausage Links
Crisp Bacon
Roasted Redskin Potatoes
Steamed Vegetable Rice
Warm Fruit Cobbler
Vegetable or Meat Lasagna

Appetizing Additions

Omelette Station - (Maximum 200 Guests)
Chef Carved Sugar Cured Ham
Chef Carved Roasted Sirloin of Beef
Nova Lox Priced Per Pound
Chef / Carving Fee -

\$4.50 Per Person
\$3.50 Per Person
\$4.00 Per Person
Market Price
\$75.00



Each of our Breakfast Buffets include:

*Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk
Prices are subject to a 20% Service Charge and Applicable Sales Tax.
No Alcoholic beverages are sold on Sunday before 1PM. Revised July 2008
**Prices subject to change*