

Brunch Buffet

**Three Hours**

**Salad Station**

**-Choose One-**

Mixed Organic Greens with Champagne Vinaigrette

Classic Caesar Salad with Homemade Croutons

 **Breakfast Dishes**

**Scrambled Eggs**

**Bacon & Sausage**

**French Toast**

**Roasted Breakfast Potatoes**

**Chef’s Station**

Omelets made to order by a Uniformed Chef

Additional $5.00 per person

**Pasta Station**

**-Choose One-**

Penne Pasta with Vodka, Primavera, or Pesto Sauce

Penne Pomodoro e Basilico

Homemade Mac & Cheese

Baked Lasagna alla Bolognese:with Bechamel & Parmigiano or Vegetarian Lasagna

Fresh Orecchiette: Broccoli Rabe, Sweet & Spicy Fennel Sausage, Garlic ,Oil & White Wine Sauce



**From the Fiery Chafing Dishes**

**-Choose Two-**

Chicken Francese with Lemon Butter Sauce

Chicken Marsala in Mushroom & Red Wine Sauce

Chicken Picatta with Capers in a White Wine Sauce

Chicken Parmigiano

Fried Chicken with Gorgonzola Dipping Sauce (Choice of Buffalo, BBQ or Thai Sweet Chili)

Tilapia Oreganata with a Lemon/Butter Sauce

Salmon with a Lemon Dill Sauce OR Teriyaki Sauce

Sliced Flank Steak with Mushroom Sauce

Eggplant Rolatine

Fried Calamari

Wild Mushroom Risotto

Baked Brie en Croute with Apricot Glaze

Broccoli Rabe with Italian Sausage

Spanish Rice with Black Beans

Spanish Paella

Cheese Quesadillas

Braised Beef with Seasonal Vegetables

Loin of Pork with Apple Sauce

Barbeque Pulled Pork with Rice

Sausage & Peppers

**Dessert**

**-Viennese Display-**

Chocolate Dipped Strawberry, Crème Brule, Assorted Pastries

& Fresh Fruit Display

Guest can provide cake - No cutting fee-

Coffee, Decaffeinated Coffee and Selection of Fine Teas

**Additional Charges: Service charge 20% & Tax 7%**