

The Lafayette House

GRAND BUFFET BRUNCH

Minimum 35 Guests

BEGINNINGS

Seasonal Fresh Fruit and Berries
Bagels with Cream Cheese
Fruit filled Danish

SALAD

(Choice of one)

Garden Salad – Mesclun Greens and Romaine Lettuce topped with Carrot, Tomato, Red Onions and Cucumber slices.
Caesar Salad – Crisp Romaine Lettuce tossed with Garlic and Grated Cheese
And topped with Herbed Croutons

ENTREES

Vermont Maple Link Sausage
Sliced Honey Glazed Ham
French Toast with Powdered Sugar and Maple Syrup
Eggs Benedict
Scrambled Eggs
Grilled Tenderloin Tips with Button Mushrooms
Chicken and Penne Pasta
Grilled Salmon

SEASONAL VEGETABLES

STARCH

Homefries with Sautéed Onions
Wild Herbed Rice

DESSERT

(Served to each Table)
Miniature Pastries and Gourmet Cookies

BREAD AND BUTTER

The Grand Buffet Brunch includes Orange Juice, Grapefruit Juice, Tomato Juice, Coffee and Tea.