

Historic Maxwell Room Brunch and Luncheon Menu

Brunch

Available between 11 a.m. and 3 p.m.

Buffet Brunch

Fresh fruit, granola, yogurt, scrambled eggs, breakfast potatoes, bacon, sausage, cheese grits, biscuits, sausage gravy, waffles or pancakes, coffee and juice station

\$24 per person*

***To include soda, coffee, tea**

Add omelet station: \$5 per person

Add a Bloody Mary Bar or a Make your Own Mimosa Station!

Luncheon

Available Monday-Saturday, 11 a.m. to 3 p.m.

Sunday after 3 p.m.

Salad Buffet

Chicken Caesar salad, veggie pasta salad, caprese salad, house salad, rolls and butter

\$16 per person

Casual Lunch

Menu presented to guests with choice of sandwiches:

Philly cheese steak, Cheese burger, pulled pork BBQ, Chicken Caesar salad, Cheese Ravioli, Cuban Sandwich,

Served with fries

\$18 per person

Plated Luncheon

Choice of two entrees (served with side Caesar or House salad)

\$25 per person

Baked North Atlantic Cod lemon white wine sauce, topped with herbed bread crumbs, with rice and fresh vegetables

Salmon Rockefeller baked and topped with spinach cream sauce, with rice and fresh vegetables

Chicken Alfredo grilled chicken in classic homemade alfredo sauce over fettuccine

Chicken Picatta garlic, white wine and lemon caper sauce, with rice and fresh vegetables

Chicken Marsala marsala wine and veal stock sauce, mushrooms, with rice and fresh vegetables

Ravioli Calabrese three cheese ravioli, crimini mushrooms, fresh tomatoes and onions in marinara with fresh basil and parmesan cheese.

Desserts

Dessert Shooters (Key Lime or Chocolate Mousse)

\$4 per person

Mini cookies and brownie bites platter

\$6 per person

Mini pastries assortment or petit fours assortment

\$6 per person

Chocolate cake, carrot cake, cheesecake, Key Lime Pie

\$7 per person

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Bar Packages

Call Brands

***Absolut Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch,
Jack Daniels Whiskey, Canadian Club Whiskey, Jim Beam Bourbon, Jose Quervo Tequilla
House wines and bottled imported and domestic beer***

\$22 per person 1-2 hours \$28 per person for 3 hours \$34 per person for 4 hours

Premium Brands

***Grey Goose or Stolli Vodka, Bombay Sapphire Gin, Myer's Rum, Chivas Scotch,
Makers Mark Bourbon, Jose Cuervo 1800, Crown Royal
Upgraded wines and bottled imported and domestic beer***

\$25 per person 1-2 hours \$31 per person for 3 hours \$37 per person for 4 hours

Beer and Wine Only

***Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon
Bud, Bud Light, Miller Lite, Coors Light, Mich Ultra, Heineken, Corona***

\$16 per person 1-2 hours \$20 per person for 3 hours \$23 per person for 4 hours

Consumption/Cash Bar

\$75 bartender service charge, plus \$4 per person for unlimited sodas, coffee

Bloody Mary Bar or Make Your Own Mimosa Station

Bloody Bar: Vodka, Ice, House Made Mix, Toppings, etc

Mimosa: Fresh Fruit Purees, Fresh Fruit Skewers, Champagne

\$20 per person 1-2 hours \$26 per person 3 hours \$32 per person for 4 hours

Soda, Tea and Coffee Service

\$4 per person