

Hearty Breakfast Menu

On Arrival

Freshly baked bagels and croissants, assorted muffins, scones and danish.

A cascade of seasonal chilled fruits and berries.

Freshly squeezed orange juice, apple juice and tomato juice.

Freshly brewed Columbian coffee, decaffeinated coffee and herbal teas.

Buffet Station

Assortment of our Signature Gourmet Breakfast Pizzas

Fluffy Scrambled Eggs

Your choice of 2 - Thick Cut Texas French Toast, Buttermilk Pancakes or Belgian Waffles

Breakfast Potatoes

Your choice of 2 Meats - Hickory Smoked Bacon, Sausage, Scrapple, Pork Roll, Breakfast Ham or Canadian Bacon

Served with a variety of flavored cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream.

\$19.95 per guest

Please add 20% service charge and 6% sales tax

50 guest minimum

2nd Street Buffet

On Arrival

Freshly baked bagels and croissants, assorted muffins, scones and danish

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice and tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee and herbal teas.

Buffet Station

Smoked Fish Display - Center cut Nova Scotia lox, bagels overflowing with our homemade chunky whitefish salad and baked salmon salad, garnished with cucumbers, olives, pickles, leafy greens, roma tomatoes, and sliced red onions

Assortment of our signature gourmet breakfast pizzas

Breakfast potatoes

Your choice of 2 meats - Hickory Smoked Bacon, Sausage, Scrapple, Pork Roll, Breakfast Ham or Canadian Bacon

Your choice of 2 - Thick cut Texas French toast, buttermilk pancakes, Belgian waffles, Chef Josh's signature sweet kugel or cheese filled blintzes with sour cream, apple sauce and warmed blueberry and cherry topping.

Omelet Station

Our chefs create your omelets to order. Toppings include fresh bell pepper, caramelized onion, sliced mushrooms, chopped roma tomato, baby spinach, broccoli, smoked ham, crumbled bacon, American, provolone, Swiss and mozzarella cheeses and salsa.

Served with a variety of flavored cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream.

\$30.95 per guest

Please add 20% service charge and 6% sales tax
50 guest minimum

Hampton Square Gourmet Brunch Menu

On Arrival

Freshly baked bagels and croissants, assorted muffins, scones and danish

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice and tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee and herbal teas

Includes a variety of flavored cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream.

Buffet Station

Your Choice of 1: Fluffy Scrambled Eggs or Assorted Signature Gourmet Breakfast Pizzas

Your Choice of 2: Thick Cut Texas French Toast, Buttermilk Pancakes or Belgian Waffles

Potatoes Au Gratin

Choice of 2 Meats: Hickory Smoked Bacon, Sausage, Scrapple, Pork Roll, Breakfast Ham or Canadian Bacon

Your Choice of 1 Entrée: Chicken Marsala, Chicken Parmesan, Beef tips in Burgundy Cream Sauce, Seafood Newburg, Lump Crab Cakes with Mango Salsa, Triple Layered Oven Baked Lasagna, Penne Tomato Vodka, Cheese Filled Ravioli

Your Choice of 1 Salad: Fresh Garden Salad, Classic Caesar, Greek Athena, Baby Spinach, California Spring, Asian Spring Mix

Omelet Station

Our chefs create your omelet to order. Toppings include fresh bell pepper, caramelized onion, sliced mushrooms, chopped roma tomatoes, baby spinach, broccoli, smoked ham, crumbled bacon, sausage, American, provolone, swiss and mozzarella cheeses, and salsa.

Carving Station

Choice of One

Oven Roasted Turkey with pan gravy, Top round of beef with gravy, Slow Roasted Prime Rib with au jus and horseradish (add \$4.00 per guest), Honey Glazed Ham with pineapples and maraschino cherries, Herb Encrusted Pork Tenderloin served with mustard cream sauce

\$36.95 per guest

Please add 20% service charge & 6% sales tax
50 guest minimum

Sweet Endings

Interactive dessert station adds pizzazz to your special occasion

Lavish Sweet Table

Crème puffs, éclairs, petits fours, French sticks, lemon squares, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, brûlée chocolate chip bites, chocolate mousse cups. Served on mirrored trays and multi tiered silver stands.

\$5.50 per guest

Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options.

\$5.95 per guest

Cheese Cake Martini Bar

Creamy NY cheesecake served in a martini glass surrounded by a variety of delectable toppings that include: Fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto whipped cream.

\$5.95 per guest

Flambé Station

Bananas Foster - Sweet ripe bananas tossed in brown sugar and cinnamon, flambéed with rum and served with gourmet vanilla bean ice cream.

Baked Alaska - Layers of Grand Marnier pound cake topped with gourmet vanilla bean ice cream and puree of raspberries, finished with Swiss meringue, flambéed with Grand Marnier, Brandy and Rum.

Cherries Jubilee - Fresh sweet cherries flambéed with Kirschwasser and served atop gourmet vanilla bean ice cream.

\$6.95 per guest

Specialty Breakfast Beverages

Non-Alcoholic Selections for the Young and Young at Heart

Shirley Temple - Lemon lime soda, grenadine and maraschino cherries.....	\$2.95
Strawberry Daiquiri - Strawberry syrup, almond syrup, sweet & sour mix.....	\$2.95
Piña Colada - Coconut syrup, pineapple syrup, sweet & sour mix, half & half....	\$2.95
Mudslide - Coffee syrup, Irish cream syrup, coconut syrup, cream.....	\$2.95
Orange Cooler - Orange juice and gingerale.....	\$2.95
Creamsicle - Orange juice, lemon lime soda, vanilla ice cream, grenadine,.....	\$2.95
whipped cream topped with a cherry	

Alcoholic Selections:

Mimosa - Champagne and orange juice.....	\$5.95
Bloody Mary - Vodka, tomato juice, Worcestershire sauce, tabasco sauce.....	\$4.95
Screwdriver - Vodka and orange juice.....	\$4.95
Tequila Sunrise - Tequila, orange juice, grenadine.....	\$5.95

Champagne Toast - House Brand: \$3.50 per guest
Premium Brand: \$4.50 per guest
Add Champagne Punch: \$40 per gallon
Add Non-Alcoholic Punch: \$30 per gallon

Open Non-Alcoholic Specialty Breakfast Bar - \$8.00/1 hr, \$12.00/2 hrs, \$16.00/3 hrs
Open Alcoholic Specialty Breakfast Bar - \$12.00/1 hr, \$17.00/2 hrs, \$22.00/3 hrs