

# Royal Brunch Buffet

## BUFFET CARVED MEATS

*(Select Two)*

Herb Roasted Turkey Breast - Virginia Ham  
Roast Beef - Pernil

## BREAKFAST DISHES

*(Select Two)*

Scrambled Eggs - Eggs Benedict  
French Toast with Maple Syrup - Apple Filled Pancakes with Caramel  
Includes Crispy Bacon and Home-Fried Potatoes

## HOT CHAFING DISHES

*(Select Two)*

Chicken Francaise, Piccata or Marsala  
Herb Roasted North Atlantic Salmon - Filet of Sole Almondine - Cheddar Crusted Cod  
Grilled Hanger Steak with Vidalia Onions & Cremini Mushrooms  
Cheese Tortellini with Garlic and Oil - Penne a la Vodka - Rigatoni Bolognese  
Seafood Paella - Herb Roasted Potato & Fresh Vegetable Medley

## COLD SALADS & PLATTERS

*(Select Three)*

Bagels & Cream Cheese - Danishes & Muffins  
Potato Salad with Scallions - Grilled Chicken Salad  
Tossed Garden Greens - Fresh Fruit Display  
Tomato, Mozzarella, Onion & Basil - Ravioli Salad with Roasted Peppers & Shrimp  
International Cheese Display - Caesar Salad with Grilled Chicken

## BEVERAGES

Freshly Brewed Coffees, Hot Tea, Juices & Soft Drinks

\$45 per person

# Enhancements

## CHEF ATTENDED OMELET STATION

\$7 per guest

## MIMOSA/BELLINI

\$5 per guest

## SANGRIA/ RED & WHITE WINES

\$5 per guest

All prices are subject to 7.375% NYS Sales Tax.  
Maitre d' and staff gratuities are not included and are at your discretion.

## COCKTAIL HOUR

Includes Main Reception Table and 4 Passed Hors D'oeuvres

\$15 per guest

Minimum 50 Guests

\*All prices are subject to a 20% administrative fee and 7.375% NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-5 per guest. Suggested Staff Gratuity: \$3-6 per guest.