

Brunch Menu

CONTINENTAL BREAKFAST SPREAD

Cheese Platter, Fruit and Cinnamon Danishes, Mini Muffins, Fresh Fruit Platter

HOT BREAKFAST

Crispy Bacon Grilled Bangers and Onions Seasoned Crispy Home Fries Fluffy Scrambled Eggs Molly's Signature French Toast

CHICKEN

(Choose 1)

Chicken Cutlet with Fresh Tomato and Basil Chicken Francaise Served with a Lemon with White Wine Butter Sauce Chicken Marsala with Rich Mushroom in an Aged Wine Sauce

PASTA

(Choose 1)

Penne Ala Vodka Orecchiette Pasta served with Tomato, Spinach and Fresh Mozzarella in a Garlic-White Wine Sauce Original Macaroni & Cheese

DESSERT

Assorted Cookie Platter Including: Chocolate Dipped Butter, Black and Whites, Lace, Chocolate Chip, and Hazelnut Half Moon

Includes Soft Drinks, Coffee and Tea

\$32 per person

\$40 per person for Unlimited Bloody Mary's, Mimosas, and Bellinis

Plus sales tax and 20% gratuity for each

ENHANCEMENTS - PRICED PER PERSON

Fresh Assorted Bagels, Flavored Cream Cheeses-\$3.00 - Add Smoked Salmon \$4.00

Smoked Salmon Platter - caper, red onions, cucumbers and hard cooked eggs

Mini Frittata - Broccoli, Ricotta, Bacon, Ham, and Cheese \$3.00

Omelets Station OR Carving Station-50 pp or more \$6.00 per person

Omelets cooked to order with assorted vegetables, meats, and cheeses Carving Station – Baked honey glazed Ham- herb butter glazed Turkey Breast

The Harbor Room at Molly Spillane's Catering Director - Ashley Ferrara • 914.899.3130 • aferrara@mollyspillanes.com