



PHOEBE'S BRUNCH BUFFET

DEEP DISH QUICHE

Choice of three to four ingredients from list below

BROCCOLI	FRESH CHIVES	BELL PEPPERS	ZUCCHINI	SQUASH
ROASTED RED PEPPER	SPINACH	ASIAGO	MUSHROOMS	FRESH BASIL
SUN-DRIED TOMATO	TOMATO	BACON	ONION	BLEU CHEESE
CHEDDAR	SWISS	FETA	OLIVES	SMOKED GOUDA

FRENCH TOAST BAKE

with raspberry sauce, cream cheese drizzle & fresh berries

CHOICE OF THREE

FRESH FRUIT SALAD <i>GF</i>	MIXED GREEN SALAD <i>GF</i>
MAPLE LINK SAUSAGE <i>GF</i>	YOGURT WITH GRANOLA & BERRIES <i>GF</i>
APPLEWOOD SMOKED BACON <i>GF</i>	BREAKFAST POTATOES WITH PEPPERS & ONIONS <i>GF</i>
MINI DANISHES, MUFFINS & SCONES	HERB ROASTED RED POTATOES <i>GF</i>

BEVERAGES

SODA, ICED TEA, ORANGE JUICE, CRANBERRY JUICE & COFFEE INCLUDED.

ALCOHOL EXTRA: CASH BAR OR TAB BASED ON CONSUMPTION PLUS SEE BELOW.

\$20 PER PERSON

plus eight percent tax & twenty percent gratuity

ADDITIONAL ITEMS

HONEY GLAZED HAM

with whole grain mustard

\$4 per person

or

HERB ROASTED TURKEY BREAST

with cranberry chutney

\$4 per person

DESSERT

ASSORTED COOKIES & BROWNIES *\$2.00 per person*

CHOCOLATE-COVERED STRAWBERRIES *\$1.50 each*

BELLINI PUNCH BOWL

house prosecco & peach nectar \$85

WINE PUNCH BOWL

house white wine with fruit juices \$80

MIMOSA PUNCH BOWL

house champagne & orange juice \$75

*Buffets are designed to remain open for up to one hour.
Minimum food and beverage purchase and deposit required.
Please alert us to any potential allergens prior to the event.*