

# Brunch Buffet

30 people minimum

- cage free scrambled eggs
- roasted potatoes with onions
- applewood smoked bacon
- house made french toast, maple syrup
- farmhouse green salad | ricotta salata, cherry tomato, white balsamic condimento
- chilled pasta salad – chef seasonal selection
- fresh seasonal melons and berries

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## Brunch Additions

*Add Pasta | choose one - \$3.00*

*penne alla vodka | prosciutto, basil, spring peas, blush sauce*

*fusilli | zucchini, basil pesto, parmigiano reggiano*

*rigatoni all' Amatriciana | sautéed pancetta, minced onions, basil, san marzano tomato*

*cheese tortellini | choice of: pomodoro, blush or parmigiano crema*

*Add Entree | choose one - \$5.00*

*quiche lorraine | baked egg custard, bacon, onion, swiss cheese, savory tart shell*

*tuscan egg frittata | chef seasonal preparation*

*chicken osso bucco | rosemary, garlic, lemon, estate olive oil*

*sautéed breast of chicken | choice of:*

- *marsala | forest mushrooms, sweet marsala wine demi*
- *piccata | white wine, lemon caper butter sauce*
- *parmigiana | melted mozzarella, san marzano tomato*
- *modena | grilled breast of chicken, balsamic vinegar, cherry tomato, sweet garlic jus*
- *valdostana | prosciutto cotto, fontina cheese, mushroom sage sauce*

*\*baked norwegian salmon | choice of sauce - \$6.00 supplement*

- *herb crusted, dijon mustard sauce*
- *white wine, garlic, caper*
- *fresh dill cream sauce*
- *horseradish crema, chive*

*\*grilled Norwegian salmon | herb crusted, cherry tomato, capers, estate olive oil, touch of lemon – \$6.00 supplement*

*Chef Scarduzio & The Teca Sales Team are available to customize a menu to suit your dietary needs & preferences.*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*\**

## *Brunch Additions Continued*

### *Add Continental Breakfast Bar - \$5.00*

- *granola*
- *greek yogurt*
- *assorted mini pastries*
- *bagels & cream cheese - \$2.00 supplement*

### *Add House Smoked Salmon Bar - \$9.00*

- *whipped mascarpone cheese*
- *mini capers*
- *chopped eggs*
- *chopped red onions*

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