



Classic Brunch Buffet

Welcome Station

Assorted Bagels, Breakfast Breads, & House Made Muffins
Butters, Jellies, & Cream Cheese

Chef's Arrangements

(Choice of Two)

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing
Sliced Seasonal Fruit & Berries

Breakfast

Smoked Bacon & Thick Country Sausage Links
Breakfast Potatoes

Chef Attended Omelet Station*

*Freshly Made to Order Eggs & Omelets with Your Choice of
Ham, Spinach, Onions, Peppers, Tomatoes, Broccoli, Mushrooms, Swiss, & Cheddar Cheese*

Brunch Entrees

(Choice of Two)

Brown Sugar & Cinnamon French Toast, Warm Maple Syrup
Cheese Blintz, Raspberry Coulis
Belgian Waffles, Sliced Bananas, Caramel and Hazelnut Drizzle
Apple Stuffed Pancakes, Warm Maple Syrup & Powdered Sugar
Baked Penne with Sun Dried Tomatoes, Ricotta & Mozzarella Cheese, Pesto Cream
Rigatoni ala Vodka Garnished with Green Peas, Pearl Onions & Crispy Prosciutto
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pommodoro
Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions, Madeira Wine Demiglace
Chicken Piccata, Lemon Butter Caper Sauce
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes

Accompanied With Chef's Selection of Fresh Vegetables

Freshly Baked Dinner Rolls & Butter

Supplemental Carving Selections*

Lemon & Rosemary Brined Roast Turkey, Sage Pan Gravy, Apple Cranberry Chutney - **\$6.95 per Person**
Bourbon Glazed Virginia Ham, Brown Sugar & Local Honey - **\$6.95 per Person**
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream - **\$10.95 per Person**

Dessert

Chef's Selection of Assorted Petit Fours, Macaroons, Housemade Cookies and Brownies Served Tableside
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

\$39.95 per Person

** Denotes \$100 Chef Attendant Fee*

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax