

BRUNCH MENU

Fresh Baked Croissants, Muffins, & Danish

SERVED WITH CREAM CHEESE, WHIPPED BUTTER AND PRESERVES

Seasonal Fruit

French Toast with Maple Syrup

Apple Wood Smoked Bacon

Home Fries with Caramelized Onions & Peppers

Mixed Vegetable Frittata

Assorted Grilled Vegetables

Fresh Bocconcini Salad

FRESH MOZZARELLA MIXED WITH FRESH GARLIC, HERBS, PEPPADEWS, & SUN-DRIED TOMATOES

Caesar Salad

Penne a la Vodka in a Tomato-Cream Sauce

Chicken Marsala

DESSERT

Assorted Mini Cookies & Petit Fours *or* An Occasion Cake

BAR SERVICE

Unlimited Mimosas

Freshly Brewed Decaffeinated & Regular Coffee,

Assorted Sodas & Juices, and Assorted Teas

OPTIONAL ENHANCEMENTS

Omelet Station

\$8.00/PERSON

MADE TO ORDER BY ONE OF OUR CHEFS.
FILLINGS INCLUDE: MUSHROOMS, ONIONS, PEPPERS,
CHEDDAR CHEESE, SWISS CHEESE, BACON, TOMATO.

Smoked Salmon Platter

\$12.00/PERSON

WITH SLICED TOMATOES, SHAVED RED ONION,
CAPERS & LEMONS

Carving Station

\$7.00/PERSON (SELECT ONE)

Fresh Roast Turkey WITH CRANBERRY CHUTNEY
Corned Beef SERVED WITH SPICY MUSTARD
Leg of Lamb SERVED WITH A MINT PESTO
Wood Grilled Tri-Tip SERVED WITH HORSE RADISH CREAM
Loin of Pork SERVED WITH APPLE CHUTNEY
Grilled Flank Steak WITH CHIPOTLE BBQ SAUCE
Roasted Salmon WITH DILL CREAM SAUCE
BBQ Beef Brisket