



Brunch Buffet

Wine Room Buffet : 10-35 people

Tavern Room Buffet: 30-100 people

\$25 pp Brunch Option 1: Breakfast Only

Scrambled Eggs

Bacon

Home fries

Croissants

Coffee and Tea

Upgrades:

Belgium Waffles \$5 pp

Fresh Fruit Platter sm \$25 lg \$50

Juice Bar or Bloody Mary or Mimosa Bar (based on consumption)

\$40 pp Brunch Option 2

Includes items Option 1 in addition to the following:

Salad (choose one):

Caesar Salad

Crisp romaine with homemade caesar dressing, garlic croutons, aged parmesan cheese

Garden Salad

Iceberg lettuce, fresh tomatoes, cucumbers and balsamic vinaigrette

Entrée (choose one):

Marinated Tenderloin Steak Tips

Chicken Piccata pan-seared chicken breast, white wine, fresh lemon and capers

Chicken Marsala mushrooms, Marsala wine sauce

Baked Haddock panko crust, lemon, butter

Pan Roasted Salmon lemon dill sauce

Pasta Primavera fresh vegetables, roasted tomato cream sauce

Chicken with Broccoli fresh chicken stock, parmesan cheese, fresh pasta

Dessert:

Coffee, Tea and Chocolate Chip Cookies

Pastry assortment available for an extra \$4 per person