

Event Brunch Buffet

Wine Room Buffet: 16 -30 guests
Tavern Room Buffet: 50 -80 guests

\$25 Brunch Option 1: Breakfast Only

Scrambled Eggs
Bacon
Home fries
Croissants
Coffee and Tea

Upgrades:

Belgium Waffles \$5 pp
Fresh Fruit Platter \$60

\$45 Brunch Option 2: Breakfast Plus:

Salad (choose one):

Caesar Salad

crisp romaine with homemade Caesar dressing
garlic croutons | aged parmesan cheese

Garden Salad

iceberg lettuce | fresh tomatoes | cucumbers | carrots
red onions | and Balsamic vinaigrette

Entrée (choose one):

Steak Tips

char-grilled marinated tenderloin | teriyaki glaze

Roasted Statler Chicken Breast

with natural jus

Chicken Marsala

mushrooms | Marsala wine sauce

Fresh Atlantic Salmon

pan roasted with a lemon dill sauce

Fresh Baked Haddock

panko crust | lemon | butter

Pasta Primavera

fresh seasonal vegetables | extra virgin olive oil | garlic | parmigiano reggiano

Dessert

Coffee | Tea | Chocolate Chip Cookies