



Brunch Buffet Menu

Option One

Crepes with Cream Cheese & Fruit Topping

Fresh Fruit Medley

Warm Baked Ham (carved)

Champagne Chicken

Italian Quiche

Fried Potatoes

Assorted Danish

Assorted Bagels & Croissants

Coffee & Juices

\$30.50 per person

Option Two

Fresh Fruit Medley

Scrambled Eggs

Fried Potatoes

Warm Baked Ham (Carved)

Cinnamon French Toast

Assorted Danish

Assorted Bagels & Croissants

Coffee & Juices

\$28.50 per person

All prices are subject to 19% administrative fee + 8% Sales Tax

Brunch Buffet Option Three

Chef Attended Carving Station

(Select two)

~ Roast Sirloin of Beef ~

~ Maple Cured Ham ~

~ Roasted Pork Loin ~

~ Seasoned Roast Turkey Breast ~

*All served with appropriate sauces to compliment your choices
And a selection of petite rolls and breads...*

Menu

~ Quiche~

Delectable egg casserole filled with meats or vegetables

~ Cinnamon Swirl French Toast ~

Served with warm praline syrup

~ Smoked Salmon Platter and Traditional Compliments ~

~ Assorted Bagels, served with Butter, Cream Cheese, and Jams ~

~ Fresh Fruit Display ~

~ Assortment of Croissants, Scones, Danish, and Coffee Cake ~

Please Select One of the Two Entrees Below

~ Chicken Champagne ~

*Sautéed Medallions of Chicken topped with White Mushrooms,
A light champagne cream sauce and garnished with red & white grapes*

~ Grouper Florentine ~

Pan Seared Grouper served with an herbed Spinach Cream Sauce

Served with Chef's Choice of Seasonal Vegetable

Mimosas

Coffee, Tea & Juice

\$36.95 per person

All prices are subject to 19% Administrative fee + 8% Sales Tax