



# *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*