



Brunch Buffet Menu - Choose 8 to 10 items

Eggs Benedict *Toasted English muffins, Canadian bacon, and poached eggs topped with a delectable hollandaise sauce.*

Scrambled Eggs *Fresh Eggs scabbled to perfection.*

Pancakes *Served with maple syrup and butter.*

Quiche *Choice of Veggie, Ham, or Spinach.*

Oatmeal *Served with milk, brown sugar, walnuts and raisons to be prepared to your liking.*

Country Potato *Cooked to perfection in our special blend of Seasonings.*

Locks & Bagels *Served with cream cheese, capers, and red onions*

Assorted Breads *Served with assorted jellies & butter – toaster available for toasting.*

Mixed Pastries *Assortment of fresh pastries such as apple turn overs, danishes and croissants.*

Fruit & Cheese Tray *Medley of both imported and domestic cheeses, fresh fruits, crostini and crackers.*

Bow Tie Pasta Salad *Tossed with sautéed veggies and served chilled*

Peel & Eat Shrimp *Served with cocktail sauce.*

Shrimp Cocktail *Served with cocktail sauce and lemon wedges.*



Mediterranean Gourmet

Chilled Poached Salmon Display Salmon lightly poached and served with remoulade sauce, cucumber yogurt dressing, dill vinaigrette, capers, onions, eggs and cucumbers

Carved Tenderloin of Beef Beef, hand carved and served accompanied by warm mushroom sauce

Carved Smoked Turkey Breast Hand carved turkey breast smoked to perfection and served with basil mayonnaise, cranberry relish, honey mustard and petite fresh rolls.

Bouquetiere of Fresh Vegetables Our freshest seasonal vegetables lightly sautéed in sesame oil and served crunchy.

Oven Roasted Baby Red Potatoes Oven roasted and lightly tossed with Italian Seasoning.