
Brunch Menu

*Brunch Menu includes Three Cold Platters,
Four Hot Chaffing Dishes, Two Specialty Stations, Bread, Muffins,
Danishes and Mini Bagels, Dessert and Beverages.*

Cold Buffet Presentation

Cornucopia of Fresh Fruits & Berries

*A Lavish Mirrored Display of Sliced Watermelon, Honeydew, Cantaloupe, Pineapple,
Casaba Melon, Raspberries, Kiwi, Blueberries, Blackberries, Strawberries and Other Seasonal Fruits*

Cold Poached Salmon

Shredded Crabmeat, Grain Mustard Sauce

Imported & Domestic Cheeses

*A Magnificent Array of Monterrey Pepper Jack, Aurecchio Provolone, Switzerland's Finest Swiss,
Herb Brie de Meaux, Holland's Gouda, Vermont Cheddar and American Munster Served with
English Crackers, Italian Bread Sticks and Flat Breads*

International Chaffing Dishes

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour Sauce

Veal á la Marsala

Sautéed Cutlets in a Mushroom and Marsala Wine Sauce

Seafood Newburgh

Shrimp, Crab, Scallops and Assorted Fresh White Fish in a Lobster Cream Sauce

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese



Brunch Menu

Specialty Stations

Chef's Carving Board

Tender Sliced Steak Teriyaki

Omelet Station

Variety of Omelettes Prepared to Order

Select from Onions, Peppers, Mushrooms, Tomatoes, Cheeses, Ham, and Home Fries

Waffle Station

Miniature Belgian Waffles prepared to Order

Served with Sliced Strawberries and Fresh Whipped Cream

Dessert: Ice Cream Sundae Bar

***Beverages: Champagne Punch, Orange Juice, Pineapple Juice,
Tomato Juice, Coffee, Tea and Soda***

Event Details:

Arrival: *Host will arrive one hour prior to start time
with seating cards and favors*

Linens: *) Lime Green and Pink Crushed Shimmer Cloths and Napkins (add'l)*

