

## **BRUNCH MENU** \$35.00 PER PERSON + TAX & SERVICE

## FRESH BAKED CROISSANTS, MUFFINS, BAGELS & DANISH

SERVED WITH CREAM CHEESE, WHIPPED BUTTER AND PRESERVES

SEASONAL FRUIT

FRENCH TOAST WITH MAPLE SYRUP

APPLE WOOD SMOKED BACON

HOME FRIES WITH CARAMELIZED ONIONS & PEPPERS

MIXED VEGETABLE FRITTATA/ OR SCRAMBLED EGGS

**GRILLED VEGETABLES** 

FRESH BOCCONCINI SALAD

FRESH MOZZARELLA MIXED WITH FRESH GARLIC, HERBS, PEPPADEWS, & SUN-DRIED TOMATOES

CAESAR SALAD

PENNE A LA VODKA IN A TOMATO- CREAM SAUCE

CHICKEN FRANCESE

**DESSERT**:

ASSORTED MINI COOKIES & PETIT FOURS OR AN OCCASION CAKE

BAR SERVICE:

MIMOSA'S, BLOODY MARY'S, RED & WHITE WINE, ASSORTED SODAS & JUICES, FRESHLY BREWED DECAFFEINATED & REGULAR COFFEE AND ASSORTED TEAS

## **OPTIONAL ENHANCEMENTS:**

## OMELET STATION \$6.00 PER PERSON

MADE TO ORDER BY ONE OF OUR CHEFS. FILINGS TO INCLUDE:

MUSHROOMS, ONIONS, PEPPERS, CHEDDAR CHEESE, SWISS CHEESE,

BACON, TOMATO,

SMOKED SALMON PLATTER \$10.00 PER PERSON

WITH SLICED TOMATOES, SHAVED RED ONION, CAPERS, & LEMONS

CARVING STATION \$5.00 PER PERSON (SELECT ONE)

FRESH ROAST TURKEY WITH CRANBERRY CHUTNEY

CORNED BEEF SERVED WITH SPICY MUSTARD

LEG OF LAMB SERVED WITH A MINT PESTO

WOOD GRILLED TRI-TIP SERVED WITH HORSERADISH CREAM

LOIN OF PORK SERVED WITH APPLE CHUTNEY

GRILLED FLANK STEAK WITH CHIPOTLE BBQ SAUCE

ROASTED SALMON WITH DILL CREAM SAUCE

BBQ BEEF BRISKET

\*\*\*A 20% SERVICE CHARGE AND A 6.6625% SALES TAX WILL BE INCLUDED ON ALL ORDERS\*\*\*

