

The Brunch Menu



Your brunch price includes champagne, Chef's choice of Hors D'oeuvres, breakfast and lunch stations, dessert and coffee and tea service.



BREAKFAST STATION

Chef to prepare Waffles with Maple Syrup and Fruit Toppings

*Assorted Miniature Muffins, Bagels and Rolls
Fresh Fruit Panache*

Baked Egg Strata with Asparagus and Red Peppers

Country Potatoes

Hardwood Smoked Bacon and Sausage



LUNCH STATION

Beef Tenderloin Tips with Bordelaise Sauce and Mushrooms

South Western Rotisserie Chicken Breast

Mixed Wild Rice Pilaf

Chef Selection of Seasonal Vegetables

Rainbow Cheese Tortellini served with Marinara Sauce

Fresh Basil and Garlic

Spinach Salad with Strawberries Pecans and Poppy Seed Dressing

