

(Minimum of 50 Adults)

Bakery Basket of Danish, Croissants & Scones with Butter, Honey & Preserves

Assorted Bagels with Butter & Whipped Cream Cheeses

Sliced Fresh Seasonal Fruits

Domestic Cheese Platter

Classic Caesar Salad Crisp Romaine Lettuce, Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing

Baby Spinach Salad
Raspberry-Walnut Vinaigrette, Seasonal Berries, Crumbled Goat
Cheese, Candied Pecans

Scrambled Eggs with Fine Herbs

Hardwood Smoked Bacon & Link Sausage

Home-Fried Potatoes

French Toast with Maple Syrup

Chef's Chicken Choice

Pasta, Pasta, Pasta

Fresh Catch

Chef's Selection of Seasonal Vegetables

DESSERT

(Select One)

Personalized Occasion Cake or Assorted Cakes, Pastries & Cookies

BEVERAGES

Selection of Freshly Squeezed & Chilled Fruit Juices Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

Includes Brunch Beverages

Unlimited Mimosas & Champagne Punch

\$56.95 ++ per adult

BANQUET ADMINISTRATIVE FEES TERMS

All food, beverages, audio-visuals, room rental/set-up fees and meeting room internet fees are subject to a 23% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio-visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room rental/set-up fees without a food function are not subject to tax. Banquet Administrative fees and taxes are subject to change without notice.

Brunch Additions



SMOKED SALMON DISPLAY

Served with Sliced Tear drop Tomatoes, Capers, Red Onions, Cucumbers & Lemon

\$14.95 ++ per person

BENEDICT DE DAFORDS

Thick-sliced Canadian Bacon & Poached Egg served with Hollandaise Sauce

\$8.00 ++ per person

OMELET STATION

(\$125.00 + tax attendant fee)

Omelets Made to Order with your choice of
Farm-Fresh Eggs or Egg Whites
Condiments include: Baby Spinach, Maple-Cured Ham,
Mushrooms, Sautéed Onions, Diced Tomatoes,
Chopped Scallions, Broccoli Florets, Cheddar, Swiss &
Fresh Mozzarella Cheeses

\$8.00++ per person

BRUNCH BEVERAGES

Bloody Mary's, Bellini's, Aperol Spritz, & Espresso Martini

\$18.95++ per person

HARD BOILDED EGGS

Served with Kosher Salt

\$3.00 ++ per person

BELGIUM WAFFLES

Served with Maple Syrup, Powdered Sugar, & Whipped Cream

\$5.00 ++ per person