



BRUNCH BUFFET

Presentation of Seasonal Fresh Fruits

Fresh Baked Croissants, Muffins and Danish

New York Bagels with Cream Cheese

Smoked Salmon Display with Capers, Onions and Tomato

Grilled Potatoes with Parsley, Onions and Kosher Salt

Steamed Seasonal Vegetables

Eggs Benedict with Smoked Ham and Zesty Hollandaise

Maple-cured Sausage Links and Crispy Bacon

Roasted Breast of Chicken with Dried Tomato Basil

Chef Prepared Omelet Station

Belgian Waffles with Warm Syrup

Mixed Baby Greens tossed in Gorgonzola Walnut Dressing

Japanese Cucumber with Champagne Vinegar and Fresh Dill

Pasta Salad with Kalamata Olives, Basil, Pine Nuts Tomato, Olive Oil & Feta

Assorted Fresh Orange, Apple and Cranberry Juices

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

\$48.95 per person

20% service fee and 8.25% sales tax added to all food and beverage. Subject to Change.