

## **BRUNCH BUFFET**

## **ENTRÉES**:

(Choice of Three)
Farm Fresh Scrambled Eggs
Maple Link Sausage or Applewood Smoke Bacon
Quiche Lorraine
Creamy Sausage Gravy with Warm Biscuits
Rigatoni (Marinara or Bolognese)
Spinach & Sun-Dried Tomatoes Penne Pasta
Tuscan Alfredo Bow Tie Pasta
French Toast or Pancakes with Maple Syrup
Cheese Blintzes with Seasonal Fruit Topping
Oven Baked Chicken with Gravy

## SIDE OPTIONS:

(Choice of One)
Ultimate Whipped Potatoes or Roasted Herb Red Skin Potatoes

(Choice of One)

Fresh Green Beans (Plain, w/Almonds, or w/Mushrooms) or Glazed Carrots

Included

Fresh Tossed Garden Salad with Choice of Two Dressings
FRESHLY BAKED DINNER ROLLS & BUTTER
COFFEE, DECAF COFFEE, TEA – Additional beverage options available.

Add a Mimosa Bar for an additional Assortment of Danish & Muffin

Brunch must be served before 3 p.m. Minimum guarantee of 50 guests

20% Service Charge plus 8% State Tax