



Brunch Buffet

Scrambled Eggs	Smoked Bacon	Breakfast Sausage
Homefries	Seasonal Whole Fruit	Assorted Danishes & Muffins
Dinner Rolls	Assorted Juices	Coffee & Tea

Choice Of One Salad:

Tossed Salad with Dressing, Caesar Salad, Pasta Salad, Potato Salad, or Macaroni Salad

Choice of One Vegetable:

Green Beans Almondine, Baby Carrots, Vegetable Medley, or Buttered Corn

Choice of One Potato:

Mashed, Baked, Roasted Red Potatoes, Scalloped Potatoes, Rice Pilaf, or Wild Rice Pilaf

Entrée Selections:

Beef Tips Burgandy	Holupki	Roast Beef	Stuffed Shells
Lasagna	Seafood Au Graton	Baked Ham	BBQ Pulled Pork
Chicken Suzann	BBQ Chicken	Marinated Chicken	Chicken Marsala
Chicken Piccata	Chicken Pesto	Roasted Italian Chicken	
Turkey Breast	Salmon with Lemon Butter	Glazed Ham	

Brunch With :

One entrée: \$18.50 per guest

Two Entrées: \$22.50 per guest

Three Entrees: \$25.50 per guest

Includes: High Quality Plastic Plates, Forks, Knives & Napkins. Linens for Buffet. Chaffing Dishes & Sternos, Buffet Attendant for 1.5 Hours

Omelet Station: Additional \$4.95 per guest

Omelets made to order: onions, green peppers, ham, tomatoes, cheese, mushrooms

Belgium Waffle Station: (additional \$4.95 per guest

Blueberry butter, honey, cinnamon, strawberries, whipped cream

45 Adult Minimum Headcount Required on Brunch Menus
Please add 18% service charge and 8% tax.