

Glen Ridge Country Club

Brunch Menu

**Breakfast Classics**

Fresh Orange & Cranberry Juices

Baskets of Freshly Baked Muffins & Croissants

Selection of Bagels, Cream Cheese, Preserves & Butter

Freshly Sliced Fruit Display

Smoked Salmon, Capers, Crème Fraiché, Sweet Onions & Chives

**Salad Buffet**

**Fresh Mozzarella & Heirloom Tomato**

Toasted Pine Nuts, Fresh Basil, Arugula Pesto

**Farfalle Pasta Salad**

Red Onion, Cucumber, Pickled Sweet Peppers, Fresh Oregano,

Feta Cheese, Cherry Tomato, Italian Vinaigrette

**Hot Buffet**

**Eggs Benedict**

Poached Egg, Canadian Bacon, Hollandaise Sauce, Chive

**Country Roasted Home Fries**

Sautéed Bell Peppers & Onions

**Nueske’s Bacon & Maple Breakfast Sausage**

****

**Free Bird Organic Chicken Breast**

Wild Mushrooms, Marsala Demi Glaze

**Crab Stuffed Sole**

Jumbo Lump Crab, Dijon Cream

**Stuffed Rigatoni Pomodoro**

Rustica Tomato Sauce, Roasted Garlic & Fresh Basil

**Grilled Asparagus**

Fresh Lemon, Roasted Garlic

**Chef Prepared Stations**

**(Please choose one)**

CARVING STATION

Choice of Turkey Breast or Spiced Ham.

Both served with Assorted Mustards

PASTA STATION

Made-to-Order from a selection of Pastas, Sauces, Vegetables, Meats & Cheeses

OMELET STATION

Made-to-Order from a selection of Cheeses, Meats & Vegetables

$15 per Person for Each Additional Station

**Dessert**

An array of Freshly Baked Artisanal Pastries and Cookies

Freshly Brewed Coffee & Tea

**$45 per person**