

***Elaborate Brunch Buffet***

*Minimum Number of Guests Required*

***Passed Sparkling Water with Berries as guests arrive***

***Optional Passed Hors D’oeuvres***

 ***(please select three)***

*Mini Malted Pancakes with Applewood Smoked Bacon Skewers ❖ Ratatouille Tartlets with Chevre and Asparagus Tip ❖ Mini Vanilla & Honey Custard Tartlets ❖ Potato Pancake with Smoked Salmon & Whipped Dill Cream Cheese*

*❖Raspberry and Brie EnCroute ❖ Chicken & Lemongrass Dumplings❖Spanish Pancakes with Avocado Cilantro*

**Assorted Juices**

Orange Grapefruit Cranberry Tomato

**Salad Bar**

Chef’s Seasonal Salad Selections and Mixed Greens with Assorted Vegetables

Chicken, Tuna and Egg Salad

**Fish Station**

Smoked Salmon Platter, Whitefish Salad

Sliced Tomatoes and Red Onion

Capers, Chopped Red Onion, Chopped Egg White and Chopped Egg Yolk

**Bakery Display**

Sliced Assorted Mini and Regular Size Bagels, Assorted Mini-Muffins, Bialys,

Cinnamon Buns, Cream Cheese, Scallion Cream Cheese, Jellies, Jams and Butter Balls

**Cold Breakfast**

A Sliced Fruit Display of Pineapple, Assorted Melons and Seasonal Fruits and Berries

 Whipped Cream and Individual Yogurt Parfaits

***Banana Stuffed Challah French Toast with Warm Pecan Maple Syrup***

 **Omelet Station Made to Order**

Alpine Lace Swiss Cheese, Cheddar Cheese, Ham, Broccoli, Mushroom, Onion, Smoked Salmon, Spinach, Tomatoes, Peppers, American Cheese Slices

**Sausage - Bacon - Breakfast Potatoes**

 Assorted House Made Cookies and Mini Pastries

 Coffee, Tea, Soft Drinks

*$50 per person without hors d’oeuvres // $56 per person with hors d’oeuvres*

*Mimosa’s and Bellini’s $15 per person*

*based on above menu or equivalent with a minimum guarantee of 50 guests*

*Plus 21% banquet charge, sales tax & Room Fee @$300*