

#### **Brunch Package II** 50 Person Adult Minimum

#### **Omelet Station**

Omelets made to order include: bacon, ham, sausage, peppers, onions, mushrooms, spinach, assorted cheeses

## **Carving Station**

-Prime Rib of Beef -Maple Glazed Ham

## Fresh Bakery Display

an assortment of freshly baked bagels, rolls, croissants, danish served with whipped butter, cream cheese and fruit preserves

## **Cold Salad Display**

-Mixed Green Salad Or- Traditional Caesar Salad
-Chef's Pasta Salad
-Smoked Salmon w/ capers and sliced onions
-Grilled Marinated Asparagus & Eggplant Caponata Platter
-Fresh Mozzarella & Vine Ripe Tomato Platter
-Fresh Seasonal Fruit & Berry Display

# **Hot Chafing Dishes**

-Cinnamon French Toast
-Crisp Bacon & Breakfast Sausage
-Homefries
-Fusilli w/ yellow roasted tomatoes, spinach, garlic
-Chicken Selection (choose one)

Marsala- boneless chicken breast, mushroom, marsala wine sauce
Toscana- parmesan egg dipped, tomato beurre blanc
Scallopini- lemon, capers, white wine sauce

**Custom Made Occasion Cake** 

Assorted Juices
Unlimited Soft Drinks, Unlimited Bloody Mary's & Mimosas
Coffee, Decaffeinated Coffee and Teas

All Prices are Subject to 20% Service Charge and New York Sales Tax. The 20% Service Charge on Your Bill is not a Gratuity for the Employees who Provided Service. The 20% Service Charge will be used to Cover Administrative Fees of the Event. If you wish to Reward Exceptional Service, you May Leave a Tip which will go Directly to the Server(s) and/or Bartender(s).