

Special Occasion Brunch Menu

Choice of Floor Length Linen and Napkin Colors

A Champagne or Asti Spumanti Toast with a Strawberry

Juice Served Buffet Style: Tomato, Orange and Cranberry

Coffee, Tea, Decaffeinated Coffee and Tea

Fresh Vegetable Basket with Dips

Assorted Cheeses Garnished with Fresh Fruit

Served Buffet Style

*Display of Danish, Muffins, Assorted French Pastries and Miniature
Croissants With Assorted Jellies and Butter*

Sliced Fresh Fruit Display

*Smoked Salmon, Smoked Stuffed White Fish with White Fish Salad with
Assorted Bagels, Cream Cheese, Lettuce, Tomato,
Cucumbers, Onions and Capers*

Fluffy Scrambled Eggs

Lyonnise Potatoes

Crispy Bacon and Country Sausage

Choice of Two

*Challah French Toast, Belgium Waffles, or Fruit Filled Pancakes
with Warm Maple Syrup*

Sweet Kugel or Cheese Blintzes with Sour Cream and Warm Fruit Topping

Additional Options Available:

*Eggs Benedict, Quiche, Eggs Florentine
or Any Additional Item Listed Above*

Each Selection \$1.95 Per Person

Omelette Station

*Chef's Omelettes made to order with choice of:
Diced Ham, Bacon, Peppers, Onions, Mushrooms,
Tomatoes, Spinach, Broccoli & Shredded Cheeses*

Egg Beaters and Eggs Whites Available

Two Omelette Chefs at \$50.00 each

Pastry Table

*A Rolling Buffet of Sumptuous Sweets and Pastries Consisting of:
Mini Eclairs, Petit Fours, Brownies, Cream Puffs,
Assorted French Pastries, Chocolate Reeses Torte,
Tiramisu, Light Side of the Moon Torte, Ricotta Cheese Cake,
and Chocolate Covered Strawberries*

Special Occasion Cake

Gourmet Chocolate Truffles

\$47.00 per person
Plus 6% Tax and 20% Gratuity

Minimum of 50 People

Maitre D' \$_____

Coatroom \$_____ Per Person

Valet \$_____

Bartenders \$_____ (1 per 90 guests)

(No Gratuities will be accepted from your guests)

Options:

*Mimosas, Bloody Mary's, Screwdrivers at \$65.00/Gallon
Plus 20% Service Charge*