



Our Brunch Menu



Maitre d' to Coordinate your Event
White Glove Service
Direction Cards
Coat Check
Ivory Floor Length Table Cloths
Wine Service with Entrée Course
Choice of Napkin Color
Special Occasion Celebration Cake



UPON ARRIVAL

Baker's Basket Station

Assorted Mini Bagels, Danish, Muffins, Donuts, and Crossants with Jellies, Cream Cheese and Whipped Butter



COLD DISPLAYS

Bruschetta Platter

Vine Ripe Tomatoes with Fresh Mozzarella and Basil.

Served with Herbed Crostini and Tomato Bruschetta and Eggplant and Squash Bruschetta

International Fruit and Cheese

Selection of Imported Cheeses and Fresh Seasonal Fruits, Served with Assorted Crackers and Sun Dried Fruits



SALADS

(Choice of Two)

Traditional Tossed

Red Wine Vinaigrette, Cucumbers, Tomatoes, Shaved Carrots and Red Onions

Classic Caesar

Parmesan Reggiano, Garlic Herb Croutons

Baby Spinach

Blue Cheese Dressing, Grapes, Mushrooms, Bacon and Red Onions

Baby Field Greens

Balsamic Vinaigrette, Roasted Red Peppers, Oven Dried Tomatoes, Caramelized Cipolini Onions

Arugula and Frisee

Orange Vinaigrette, Naval Oranges, Red Onions, Sourdough Croutons, Dried Cranberries

Radicchio and Endive

Apple Mustard Vinaigrette, Granny Smith Apples, Prosciutto, Gorgonzola, Dried Cherries, and Shaved Fennel

Chopped Iceburg

Maytag Blue Cheese Cream, Bacon Lardons, Cherry Tomatoes, and Red Onions



HOT BUFFET

Omelette Station

Egg White and Whole Egg Omelettes

with your choice of Ham, Bacon, Cheddar, Mozzarella, Swiss, Peppers, Onions, Tomatoes, Mushrooms, & Spinach

Waffles or French Toast

Pancakes

Scrambled Eggs

Home Fries

Sausage and Bacon

Choice of Chicken

Parmesan Crusted Chicken stuffed with Tomatoes, Roasted Peppers, Basil, Mozzarella Cheese with a Balsamic Glaze

Seared Griggstown Airline Chicken Breast with Pan Jus

Chicken Roulade with Spinach, Roasted Peppers, Mozzarella, and Red Pepper Coulis

Chicken "Cordon Blue" with Dijon Cream Sauce

Chicken Parmesan with Mozzarella and Fresh Marinara

Chicken Stir Fry with Sweet and Spicy Teriyaki Glaze

Chicken Francaise with Lemon Chardonnay Butter

Chicken Marsala with Wild Mushrooms and Marsala Wine

Choice of Pasta

Penne Ala Vodka with Prosciutto and Peas

Linguini with Scampi Sauce

Farfalle with Basil Pesto Cream

Three Cheese Tortellini with Roasted Tomato Cream

Cheese Ravioli with Melted Mozzarella and Fresh Marinara

Cavatelli and Broccoli with Toasted Garlic and Oil

Choice of Pasta

Classic Seafood Paella with Shrimp, Scallops, Clams, Mussels, Spanish Chorizo and Saffron Rice

Herb Crusted Salmon with Spinach and Roasted Tomato Coulis

Shrimp Scampi with a Garlic, Chardonnay Butter

Sesame Crusted Chilean Sea Bass with Sesame Vinaigrette

Shrimp, Scallops and Calamari in a Sherry Cream Sauce

Stuffed Flounder with Spinach, Asparagus, and Sundried Tomatoes with Lemon Caper Sauce

Dessert

Special Occasion Celebration Cake

Coffee Service

