**denotes new menu item

Includes disposable wear, utensils and napkins.

Minimums apply; please ask your sales representative for details.

Ask your sales representative how to customize a unique brunch for your event.

Brunches include regular and decaffeinated coffee, hot tea, a selection of apple, cranberry, grape fruit, and orange juice, fresh rolls, and butter.

Brunch Eleganté

fresh sliced seasonal fruit with yogurt dip, assorted danish, bagels with butter, cream cheeses, and fruit preserves

Breakfast Entrees:

Scrambled Eggs Cinnamon French Toast

Includes:

Bacon Sausage Links Home Fries Roasted Potatoes

Lunch Entrée:

Chicken Vesuviu Bone-In Marinated Flank Steak

Compliments:

Tossed Mixed Greens Green Beans Amandine

Dessert Table:

Assorted dessert bars and cake squares

Signature Brunch

fresh sliced seasonal fruit with yogurt dip, assorted danish, assorted muffins, assorted scones, and dinner rolls with butter

Breakfast Entrees:

Waffles with toppings Omelet Station chef fee required

Includes:

Bacon Sausage Links Home Fries

Lunch Entrees:

Frenched Quarter Chicken with fire roasted red pepper sauce Poached Salmon with light dill Beef Bourguignon

Soup:

Pasta e Fagioli

Compliments:

Traditional Caesar Salad Grilled Asparagus Rice Eleganté

Dessert Table:

Tiramisu and Cannolis

