Brunch Menu

3-HOUR EVENT
75 GUEST MINIMUM

4-HOUR EVENT
100 GUEST MINIMUM

\$35.95 P/PERSON

Includes linens, China, flatware, and stemware

Choose 2 Salads

GARDEN SALAD

Assorted mix green lettuce, crisp cucumbers, fresh tomato wedges, black olives, julienne carrots, red cabbage and seasoned croutons served with our own homemade house dressing.

Additional dressing available upon request.

CAESAR SALAD

Crisp Romaine lettuce topped with grated Parmesan cheese, seasoned croutons, and zesty Caesar dressing.

POTATO SALAD

PASTA SALAD

MACARONI SALAD

CUCUMBER & TOMATO SALAD

TOMATO RED ONION SALAD

Included

White, Wheat, Rye Bread, Bagels, Mini Muffins, Chicken Salad on Croissants

Choose 2 Breakfast Entrées

SCRAMBLED EGGS

BELGIUM WAFFLES

PANCAKES

FRENCH TOAST

Choose 1 Lunch Entrée

OVEN ROASTED TURKEY BREAST

OVEN ROASTED BEEF

CHICKEN MARSALA

CHICKEN BRUSCHETTA

Additional

ADDITIONAL SALAD ADD \$1 P/PERSON

ADDITIONAL VEGETABLE ADD \$1.50 P/PERSON

ADDITIONAL LUNCH ENTRÉE ADD \$2 P/PERSON

OMELET STATION ADD \$3 P/PERSON

Choose 2 Breakfast Meats

BACON, HAM, PORK ROLL, SAUSAGE LINKS, SAUSAGE PATTIES

Choose 2 Vegetables

STRING BEAN ALMONDINE

VEGETABLE MEDLEY

Carrots, cauliflower, broccoli

BUTTERED CORN

BUTTER & GARLIC BROCCOLI

BABY GLAZED CARROTS

BUTTERED CORN

OVEN ROASTED RED SKIN POTATOES

HOME FRIES

TRADITIONAL MASHED POTATOES

BREAD STUFFING

BAKED MACARONI & CHEESE WITH STEWED TOMATOES

CHEDDAR MACARONI & CHEESE

Desserts [Additional]: \$5 P/PERSON; CHEESECAKE, CHOCOLATE CAKE, CARROT CAKE, COOKIE TRAY

Beverages [Included]: BEER, WINE, SODA, COFFEE, TEA, ASSORTED JUICES

Additional Bar Options: DOMESTIC BOTTLED BEER \$5 P/PERSON; IMPORTED \$7 P/PERSON

LIQUOR PACKAGE: ADD \$10 P/PERSON (MIXED DRINKS); MIMOSA BAR \$5 P/PERSON

Tax, service fee and hall rental not included.

