



## **Brunch Buffet**

### **Assorted Home Baked Muffins, Croissants and Bagels**

*Butter, Cream Cheese and Fruit Preserves*

### **Homemade Breakfast Potatoes**

### **Choice of Crispy Bacon or Sausage**

### **Pancakes or French Toast**

*Served with Warmed Maple Syrup*

### **Assorted Cold Cereals**

### **Chafing Dish of Scrambled Eggs**

*(Egg Whites available ~ \$1 per person)*

### **Smoked Fish Display**

*Assortment of Smoked Fish to Include:  
Smoked Salmon and Smoked Whitefish,  
Capers, Tomatoes, Onions and Cucumbers*

### **Salad Bar**

*Choice of Caesar or Asian Caesar Salad*

### **Pasta Dish**

*Pasta Choice of: Rigatoni, Penne, Spaghetti,  
Fettuccine, Rotini and Farfalle  
Sauce Choices: a la Vodka, Primavera, Bolognese,  
Wild Mushroom Cream Sauce*

### **Fresh Seasonal Sliced Fruit Platter**

### **Assorted Chilled Juices and Soft Drinks**

**Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Gourmet Tea**

**\$39.00 per person**

*All Charges Subject to 19% Gratuity and NYS Sales Tax*



## **Brunch Buffet Enhancements**

### **Omelet Station**

**(\$100.00 Chef Attendant Fee will apply)**

*Omelets Prepared to Order: Farm Fresh Eggs, Egg Whites and Egg Beaters,  
Mushrooms, Peppers, Onions, Tomatoes and Assorted Domestic Cheeses*

**\$6.00 per person**

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### *Chicken & Salmon Entrees*

(Each entree additional of \$5.00 per person)

#### *Sable*

Market Price

#### *Whitefish Salad*

\$5.00 per person

#### *Egg Salad*

\$2.00 per person

#### *Tuna Salad*

\$2.00 per person

#### *Miniature Pastries*

\$5.00 per person

#### *Viennese Table*

\$6.50 per person

#### *Viennese Table and Assorted Miniature Pastries*

\$10.00 per person

Minimum 30 people

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#### *Champagne Punch*

\$5.50 per person

*All Charges Subject to 19% Gratuity and NYS Sales Tax*