



Brunch Buffet

\$18.95 per Guest

Includes:

Scrambled Eggs	Smoked Bacon	Breakfast Sausage
Homefries	Seasonal Whole Fruit	Assorted Danishes & Muffins
Dinner Rolls	Assorted Juices	Coffee & Tea

Choice Of One Salad:

Tossed Salad with Dressing, Caesar Salad, Pasta Salad, Potato Salad, or Macaroni Salad

Choice of One Vegetable:

Green Beans Almandine, Baby Carrots, Vegetable Medley, or Buttered Corn

Choice of One Potato:

Mashed, Baked, Roasted Red Potatoes, Scalloped Potatoes, Rice Pilaf, or Wild Rice Pilaf

Choice of One Entree:

Beef Tips Burgundy	Holupki	Roast Beef	Stuffed Shells
Lasagna	Seafood Au Gratin	Baked Ham	BBQ Pulled Pork
Chicken Suzann	BBQ Chicken	Marinated Chicken	Chicken Marsala
Chicken Piccata	Chicken Pesto	Roasted Italian Chicken	
Turkey Breast	Salmon with Lemon Butter	Glazed Ham	

Brunch With :

Two Entrées: \$22.50 per guest Three Entrées: \$25.50 per guest

Includes: High Quality Plastic Plates, Forks, Knives & Napkins, Linens for Buffet, Chaffing Dishes & Sternos, Buffet Attendant for 1.5 Hours

Omelet Station: Additional \$4.95 per guest

Omelets made to order: onions, green peppers, ham, tomatoes, cheese, mushrooms

Waffle Station: Additional \$4.95 per guest

Blueberry butter, honey, cinnamon, strawberries, whipped cream

45 Adult Minimum Headcount Required on Brunch Menus

Please add 18% service charge and 8% tax