



Buffet Brunch

Minimum of 35 people

Fresh Sliced Fruit and Seasonal Berries
Assortment of Danish, Croissants, Muffins, Scones and Pastries Fresh Bagels
Whipped Cream Cheese Selection of Fruit Preserves and Whipped Butter

Traditional Caesar Salad
Shaved Parmesan & Garlic Croutons
Prosciutto Di Parma & Fresh Seasonal Melon



EGGS AND SUCH

Select four

New Orleans Style Lost Bread with Seasonal Fresh Berries
Blueberry Stuffed Brioche French Toast Vermont Pure Maple Syrup

Fresh Belgian Waffles
Fresh Berries & Vermont Pure Maple Syrup

Caramel Banana Flap Jacks
Vermont Pure Maple Syrup

Farm Fresh Scrambled Eggs
Sliced Sirloin Steak & Scrambled Eggs
Traditional Eggs Benedict
Smoked Salmon Benedict

CHEF ATTENDED OMELET STATION

Farm Fresh Eggs, Egg Whites and Egg Beaters

Apple Smoked Bacon ~ Ham ~ Sausage ~ Mushroom ~ Onion ~ Tomato
~ Peppers
Mozzarella ~ Cheddar ~ American

Fresh Seasonal Berries, Granola, Low Fat Yogurt
Assortment of Cold Cereals

Apple Smoked Bacon
Maple Cured Sausage
Canadian Bacon
Grilled Ham Steaks
Hampton Home Fried Potatoes

DESSERT

Select Two

Fresh Berries
Chantilly Cream

Rein De Saba
Double Chocolate Cake

Warm Banana Bread Pudding
Bourbon Crème Anglaise

Hot Apple Cobbler
Vanilla Bean Ice Cream

Fresh Brewed Coffee & Decaf Coffee,
Herbal Tea & Decaf Tea

Selection of Fresh Orange Juice, Grapefruit, Apple,
& Cranberry Juices

All Food & Beverage is subject to 20% service charge and 8.625% sales tax.