



CHILLED ASSORTED JUICES
FRESHLY-BREWED REGULAR AND DECAFFEINATED COFFEE AND TEA
FRESHLY BAKED PASTRY SELECTION, BAGELS AND MUFFINS
BREAKFAST POTATOES
SMOKEHOUSE BACON AND SAUSAGE
FRESH SEASONAL FRUIT DISPLAY
SALAD OF ASSORTED GREENS AND BALSAMIC VINAIGRETTE

CHOICE OF THREE OF THE FOLLOWING HOT ENTREES
SERVED IN SILVER CHAFING DISHES
ACCOMPANIED BY CHEF'S FRESH VEGETABLE.

EGGS BENEDICT
FRESH FRUIT CREPES *with Crème Anglaise and raspberry coulis*
FRENCH TOAST *made from Challah Bread*
WAFFLES *served with warm maple syrup and seasonal fruit compote*
CHICKEN AND BROCCOLI CREPES
QUICHE LORRAINE *Ham, Cheese, onion, peppers*
PASTA *with olive oil, garlic, mushrooms, roasted peppers*
BEEF CHASSEUR-TENDERLOIN TIPS *with tomato, red wine, mushrooms*
SALMON *with buerre blanc sauce, or mustard-marmalade with slivered almonds*
STUFFED FLOUNDER *with crabmeat, lobster cream sauce*

OMELET STATION

*Ingredients: mushrooms, tomatoes, onions, smoked salmon, diced ham,
red and green peppers, grated cheddar and Swiss cheese*

\$35 PER PERSON EXCLUDES APPLICABLE SALES TAX

THREE-HOUR AFFAIR IN A RESERVED DINING ROOM WITH PRIVATE SERVERS
(A MINIMUM GUEST COUNT MAY APPLY. OMELET STATION ATTENDANT FEE OF \$75 FOR LESS THAN 75 PEOPLE)

ADD CARVING STATION

\$5 FOR ONE SELECTION ~ \$7 FOR TWO ~ \$9 FOR THREE
ATTENDANT FEE OF \$75 FOR LESS THAN 75 PEOPLE

MARINATED AND GRILLED LONDON BROIL *served with mushroom sauce*
ROAST LOIN OF PORK *with applesauce and pan gravy*
ROAST TURKEY *with gravy and Cranberry~Orange Marmalade*
BAKED STEAMSHIP HAM *with fruit sauce*

PLEASE SEE ENHANCEMENT MENU FOR ADDITIONAL STATION OPTIONS

