



**3 HOURS**

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 TWO OF THE FOLLOWING HOT ENTREES  
SERVED IN SILVER CHAFING DISHES  
ACCOMPANIED BY CHEF'S FRESH VEGETABLE.  
~ \$3 PER PERSON FOR ADDITIONAL ENTREES

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*

**\$26 PER PERSON, PLUS 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)

**OMELET STATION**

\$5 PER PERSON

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

**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

