



## **Brunch Menu**

**(50 Person Minimum)**

Assorted Breakfast Breads and Bagels

Seasonal Fruit Display

Grilled Chicken with Roasted Peppers and Shallots over Baby Arugula  
Balsamic Vinaigrette

Gathered Greens, Tomatoes and Cucumbers  
Assorted Dressings

Fire Roasted Peppers, Tomatoes and Mozzarella

Grilled Market Vegetables

### **Omelet Station**

Spinach, Tomato, Julienne of Virginia Ham, Exotic Domestic Mushrooms  
Green and Red Peppers, Cheddar and Swiss Cheese, Bermuda Onions  
Egg Beaters and Egg Whites

**Chef Fee**

### **Carving Station**

Roasted Vermont Turkey Breast, Cranberry Orange Chutney, Sage Pan Gravy  
Spiced Bone in Ham, Apricot Raisin Sauce

### **Chef's Selections**

Old Fashioned Challah French Toast with Maple Syrup  
Belgium Waffles with Assorted Toppings  
Thick Smokehouse Bacon  
Country Sausage  
O'Brien Potatoes with Tricolor Peppers, Onions and Fresh Thyme  
Campanelle Carbonara

### **Dessert**

Occasion Cake or Pedestals of Freshly Baked Cookies, Miniature Pies and Cupcakes  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks  
Assorted Fruit and Vegetable Juices

Enhancement: Assorted House Cured Gravlox and Classic Smoked Salmon  
Served with Onions and Tomatoes