



Brunch

Passed Hors d'oeuvres

Smoked Salmon on Brioche Toast
Crème Brule French Toast
Bacon and Egg Quesadilla
Breakfast Sausage wrapped in Pastry, Maple Dip
Potato Crisp with Crab and Avocado
Breakfast Breads and Muffins, Flavored Butter and Jams

Appetizer

Select one

"Stacked Omelets" thin frittata layers, filled with Wild Mushrooms
Sautéed Spinach and Fire Roasted Peppers
Crepes Filled with Ratatouille and Goat Cheese
Salad of Baby Spinach and Strawberries, Champagne Vinaigrette
Zucchini Roulade, Fallen Zucchini Soufflé served on a light Tomato Sauce
Salad of Boston and Bibb Lettuce, Citrus Vinaigrette, Blood Oranges

Entree

Select Two

Chicken with Asparagus and Herbs, in a light Phyllo Pastry, Champagne Butter Sauce
Grilled Chicken Paillard with Lemon and Mint, Minted Carrot
served room temperature
Horseradish Crusted Salmon, Dill Butter Sauce
Chicken with a Sherry Thyme Sauce Served over Saffron Risotto
Parmesan Herb Breast of Chicken, Fire Roasted Peppers, Arugula and Heirloom Tomatoes
served room temperature
Pretzel Crusted Salmon, Honey Mustard
Penne Carbonara with Peas, Pancetta, Eggs and Black Pepper, and a Touch of Cream

Dessert

Occasion Cake or Plated Dessert
Freshly Brewed Colombian Coffee, Decaffeinated, Assorted Teas, Soft Drinks and Fruit Juices