

## THE BRUNCH BUFFET

ASSORTED JUICES

SEASONAL FRESH FRUIT

CROISSANTS AND PASTRIES

BAGELS WITH CREAM CHEESE

GRILLED EGGPLANT, ROMA TOMATO, HAND-PULLED MOZZARELLA DISPLAY

SMOKED NOVA SCOTIA SALMON WITH ONIONS, CAPERS, EGGS

BOSTON BIBB, CRESS SALAD WITH ASSORTED VINAIGRETTES

LUMP CRABMEAT & SALMON CAKES WITH LOBSTER NAGE, WASABI CREAM, CRISP WONTON GARNISH

**CHOICE OF:** EGGS BENEDICT, EGGS BLACKSTONE (WITH BACON) OR  
RAISIN-WALNUT FRENCH TOAST WITH WARM MAPLE SYRUP OR FRESH FRUIT TOPPING

**CHOICE OF:** BACON OR SAUSAGE

HOME FRIES

CHEF'S ASSORTMENT OF MINIATURE SWEETS

HARRY'S CUSTOM ROASTED COFFEES AND HOT TEAS

\$33.95 PER PERSON

MINIMUM OF 25 GUESTS, \$2.00 ADDITIONAL PER PERSON IF FEWER THAN 25

### Additional Options

ATTENDANT FEE: \$50.00

OMELET STATION CHEESE, DICED PEPPERS, BACON, DICED HAM, ONIONS, CRAB, SALMON	\$7.75 PER PERSON
PANCAKE OR FRENCH TOAST STATION WARM MAPLE SYRUP, YOUR CHOICE OF ONE FRUIT SAUCE: BLUEBERRY, APPLE, OR STRAWBERRY	\$6.50 PER PERSON
CHEESE BLINTZES WITH YOUR CHOICE OF FRUIT TOPPING	\$4.25 PER PERSON
SCRAMBLED EGGS WITH FRESH HERBS AND CREAM CHEESE	\$5.50 PER PERSON

*where great events happen!*

ALL PRICES SUBJECT TO SERVICE CHARGE

2019

OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:  
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT