

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

\$36.95 PER PERSON

MINIMUM OF 25 GUESTS, \$3.00 ADDITIONAL PER PERSON IF FEWER THAN 25

Additional Options

ATTENDANT FEE: \$50.00

OMELET STATION CHEESE, DICED PEPPERS, BACON, DICED HAM, ONIONS, CRAB, SALMON	\$10.75 PER PERSON
PANCAKE OR FRENCH TOAST STATION WARM MAPLE SYRUP, YOUR CHOICE OF ONE FRUIT SAUCE: BLUEBERRY, APPLE, OR STRAWBERRY	\$9.50 PER PERSON
CHEESE BLINTZES WITH YOUR CHOICE OF FRUIT TOPPING	\$7.25 PER PERSON
SCRAMBLED EGGS WITH FRESH HERBS AND CREAM CHEESE	\$8.50 PER PERSON

where great events happen!

ALL PRICES SUBJECT TO SERVICE CHARGE

2021

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